

# SEARS Kenmore

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### USE AND CARE

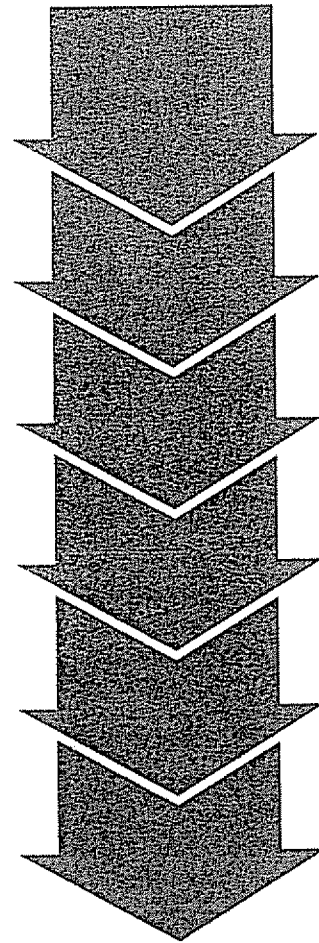
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MODEL 9// 93725  
93729



# USE • CARE • SAFETY MANUAL

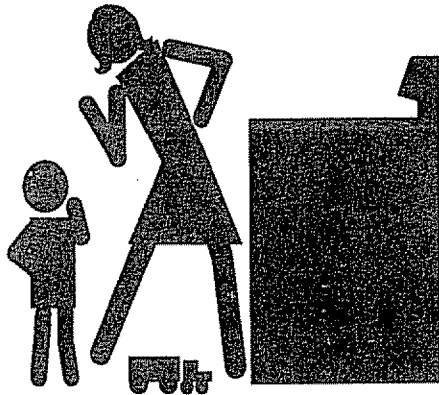
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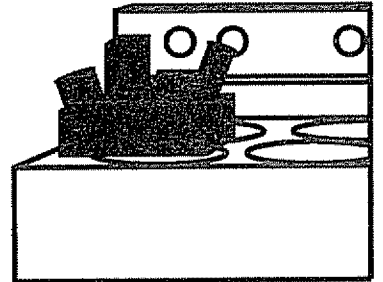
# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

## SAVE THESE INSTRUCTIONS

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



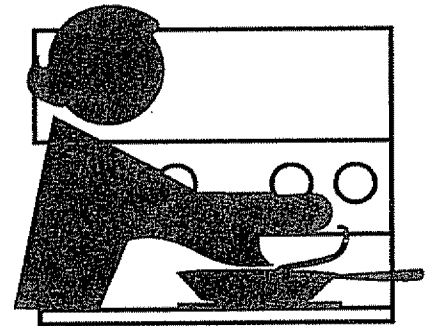
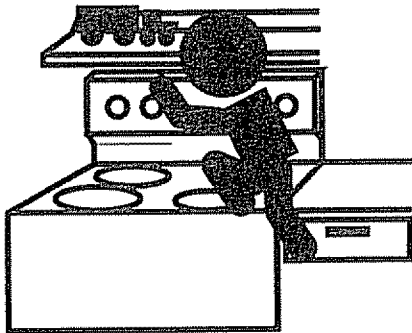
Teach children not to play with range knobs or any other part of the range. Never leave children alone or unattended where a range is in use.



### CAUTION:

Never store things children might want above a range.

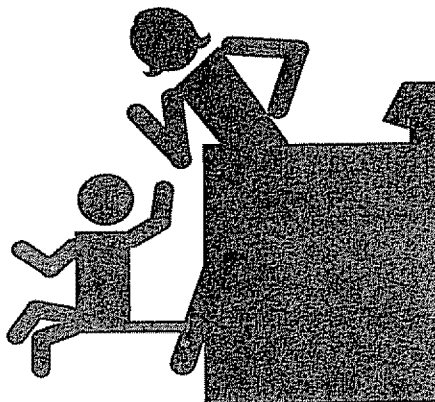
Never let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.




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

### WARNING:

To prevent accidental tipping of the range from abnormal usage, including excess loading of the oven door, attach it to the wall or floor by installing the anti-tip bracket supplied. If the range is moved for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.



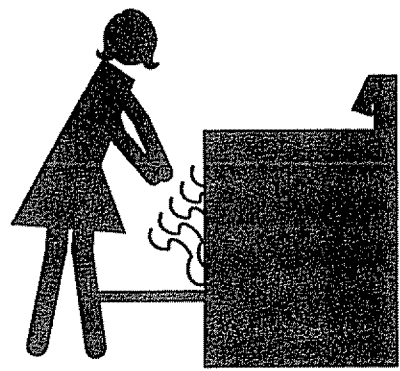
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

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

**CAUTION:**

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



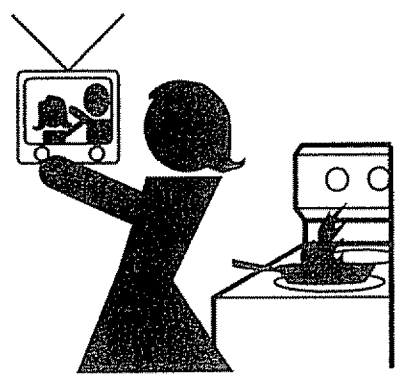
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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



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

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



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

# IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

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.

Always keep the range 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 range. Never store such items in or on your range.

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

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

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

**Clean Only parts listed in the Manual.**

Always keep dish towels, dish cloths, potholders, and linens a safe distance away from your range. Never store such items in or near your range.

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

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

Never use aluminum foil to line 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.

Place oven racks in desired position while oven is cool. If racks must be handled when hot, do not let potholder contact hot heating element in oven.

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

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop elements.

Never try to clean utensils, cookware or removable parts of your range in the oven during a self-clean cycle. Never rub, move, or damage the door gasket on self-cleaning oven. The gasket is essential for a good seal. Only clean the gasket by soaking it with hydrogen peroxide, as described in the self-clean section of this manual.

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

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

**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.

Never put removable heating elements in water. Do not put them in a dishwasher. Do not put them in the self-clean cycle of your oven.

Never clean cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

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

**Read and understand this information NOW!**

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

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## 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.

Never use water on a grease fire — It will only spread the flames.

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## 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.

# YOUR RANGE

**IMPORTANT:** The model and serial number of your range can be found on a tag, behind the storage drawer panel, on the left side of the range front frame.

Cooktop Control  
(See page 9)

Oven Light Switch  
(Push to turn oven  
light on and off)

Range Control  
(See pages 5-7)

Cooktop Indicator  
Light (glows when any  
cooking element is on)

Oven Vent  
(Area may get hot during  
oven use. DO NOT  
block vent.)

Solid Disk Cooktop  
Element  
(See page 8-10)

Glass Cooktop  
(See page 16)

Oven Door  
Lock/Unlock for  
Self-Clean Cycle  
(See pages 13 & 14)

Oven Door Latch  
(Locks door during  
Self-clean cycle)

Model and Serial  
Number Location

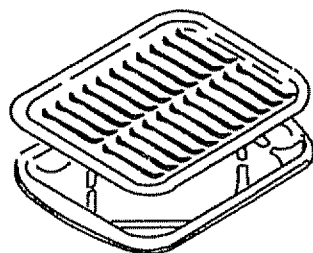
Removable Storage  
Drawer (See page 17)

Removable  
Oven Racks  
(See page 17)

Removable Oven Door  
with Window (See page 17)

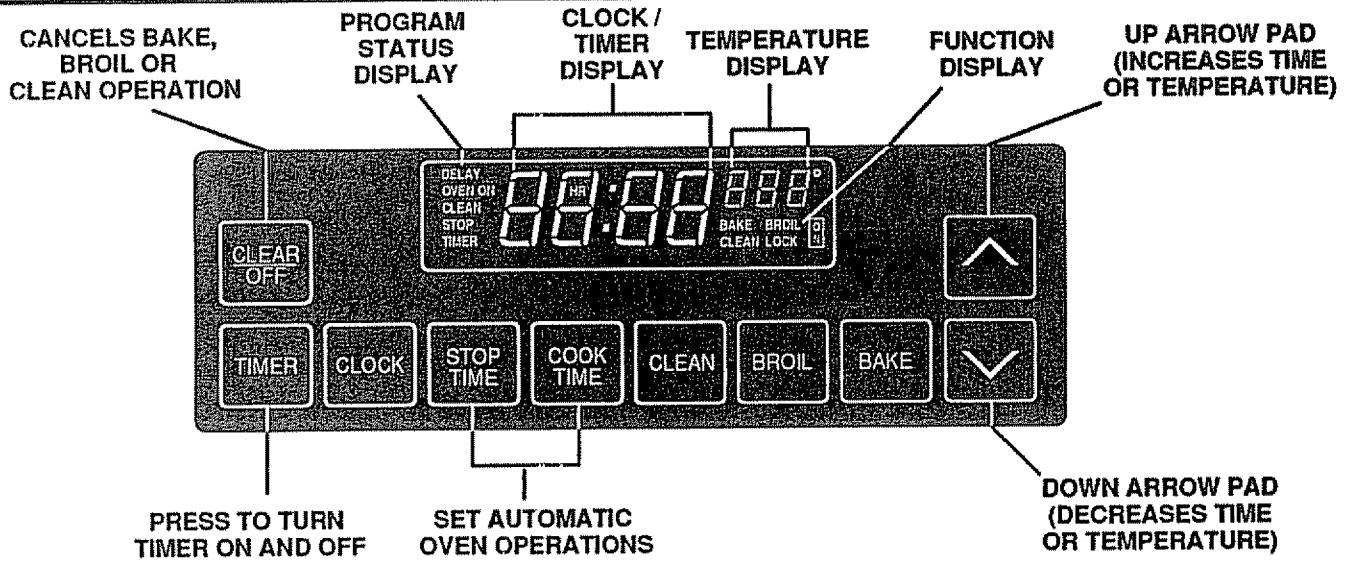
Self-Cleaning Oven  
Door Gasket (See  
pages 3 & 13)

Oven Bake Element



Broiler pan and grid  
(See page 12)

# Range Control



Your range control is touch controlled. To set BAKE, BROIL, TIMER or CLEAN, touch the desired function pad and select the temperature or time by touching the arrow pad.

## TO SET THE CLOCK:

1. Press CLOCK. The word "TIME" will flash in the display.
2. Press the UP or DOWN arrow pad to select the correct time of day. Hold your finger on the arrow pad to change display numbers quickly. Touch and release the arrow pad to change the time slowly. See Fig. 1.

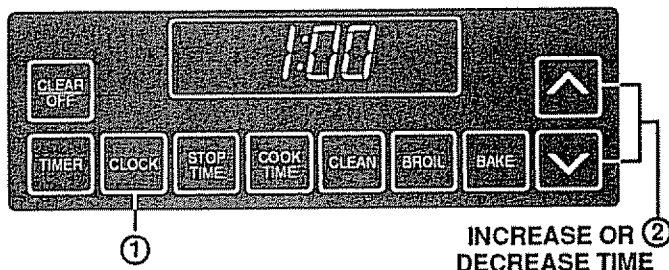


Fig. 1

## TO SET THE TIMER:

NOTE: The TIMER does not control oven operations. The maximum time setting is 9 hours and 55 minutes.

1. Press TIMER. "TIMER" will flash in the display.
2. Press the UP or DOWN arrow pad to select the amount of time. Hold your finger on the arrow pad to change the time quickly. Touch and release the arrow pad to change the time slowly. The TIMER will automatically begin counting down after a few seconds.
3. When the time is up, the end-of-cycle tone will beep. Press CLOCK to return the time of day to the display.

The TIMER display will increase as follows:

:10	TEN SECONDS	See Fig. 2
1:00	ONE MINUTE	See Fig. 3
1HR:00	ONE HOUR	See Fig. 4

When the display reaches one hour, the display will change. "HR" will appear in the display.

DISPLAYS TEN SECONDS

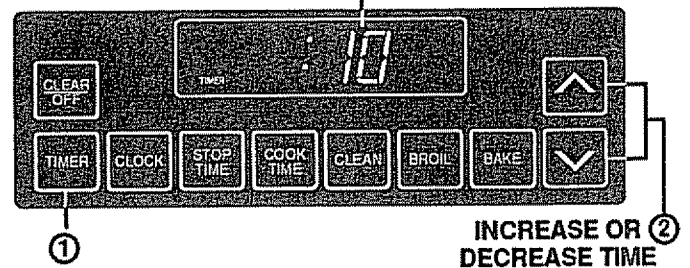


Fig. 2

DISPLAYS ONE MINUTE; ZERO SECONDS

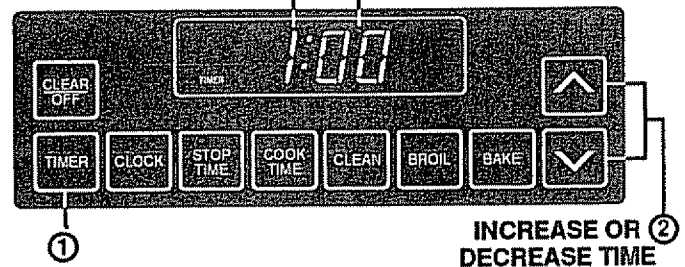
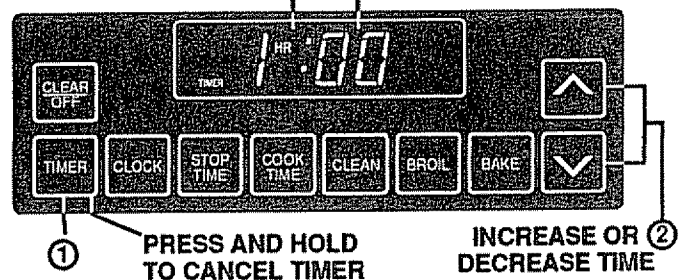


Fig. 3

DISPLAYS ONE HOUR; ZERO MINUTES



5 Fig. 4



## TO RESET THE TIMER:

"TIMER" will stop flashing and the TIMER will start counting down a few seconds after you stop touching the UP or DOWN arrow. If you pause while selecting the time and the timer activates, press TIMER again and continue to set the time.

## TO CANCEL THE TIMER:

After TIMER begins to count down, press TIMER and hold TIMER in at least four seconds until "TIMER" quits flashing and time of day returns to display.

## TO SET BROIL:

1. Press BROIL. "BROIL" will flash and (---) will appear in the display. See Fig. 5.
2. Select LO Broil by pressing the UP arrow once. Select HI Broil by pressing the UP arrow twice. To change from HI Broil to LO Broil, press the DOWN arrow.
3. After cooking is complete, press CLEAR/OFF.

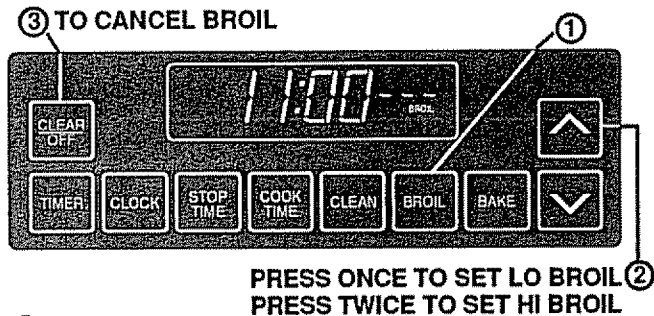


FIG. 5

## TO RESET BROIL:

If you do not select LO or HI Broil the function display will go blank. Repeat Steps 1 and 2.

## TO SET BAKE:

1. Press BAKE. "BAKE" will flash.
2. Select the desired temperature by touching the UP or DOWN arrow pad. The last used bake temperature will appear in the temperature display. Increase the temperature with the UP arrow. Decrease the temperature with the DOWN arrow.

If you do not set a temperature after you press BAKE, the display will go blank. Repeat steps 1 and 2.

3. After baking is complete, press CLEAR/OFF. See Fig. 6.

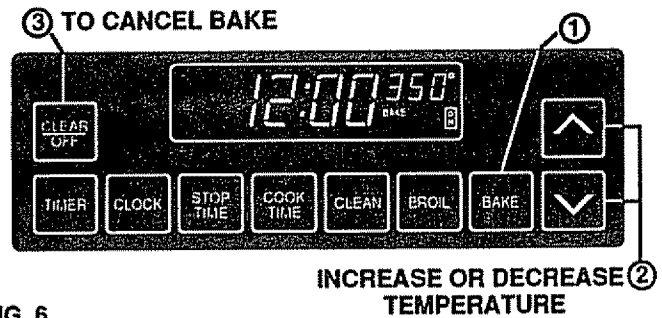


FIG. 6

## TIMED BAKING:

### AUTOMATIC OVEN OFF:

You can begin baking now and set the oven to turn OFF automatically.

1. Press COOK TIME.
2. Press UP or DOWN arrow to set how long you want to bake.
3. Press BAKE.
4. Select temperature using UP or DOWN arrow. See Fig. 7.

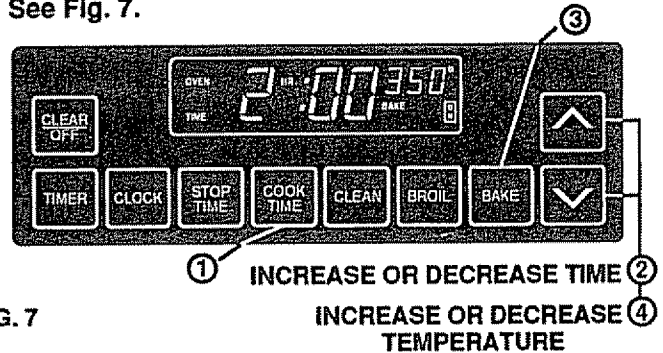


FIG. 7

**NOTE:** You should consider that food will continue to cook after controls turn OFF unless you remove the food immediately.

## NOTE:

**DO NOT LOCK THE OVEN LOCK/UNLOCK HANDLE WHILE BAKING OR BROILING IN THE OVEN. THE OVEN LOCK/UNLOCK HANDLE IS USED FOR SELF-CLEAN ONLY.**

## DELAYED ON AND OFF:

You can set the oven to turn on and off automatically. The control will calculate the time to start cooking.

1. Press COOK TIME.
2. Press UP or DOWN arrow to set how long you want to bake.
3. Press STOP TIME. The earliest stop time you can set will appear in the display.
4. Set STOP TIME (the time of day when you want the oven to turn OFF) by pressing the UP or DOWN arrow.
5. Press BAKE.
6. Select temperature by pressing UP or DOWN arrow. See Fig. 8.

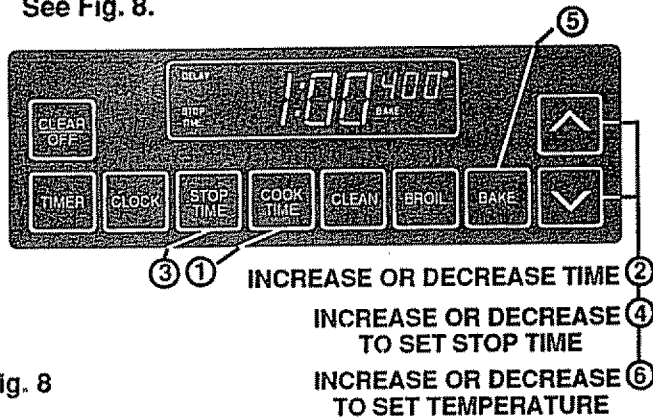


Fig. 8

### NOTE:

If the control beeps, you have not completed your timed oven setting. Press CLEAR/OFF and start again with Step 1.



The low temperature zone of this range (between 150°F and 200°F) is available to keep hot cooked foods warm. Food kept longer than two hours at these low temperatures may spoil.



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.

## DISPLAY:

Once you have programmed your control for any operation, you can display the setting by pressing the appropriate pad. For example, if you are using the TIMER and want to see the time of day, press CLOCK. The display will show the time of day.

You cannot set BAKE, BROIL or COOK TIME while the oven door is in the locked position. If you try, the word "door" will appear in the display. The oven door lock is to be used for Self-Cleaning only.

## TONES:

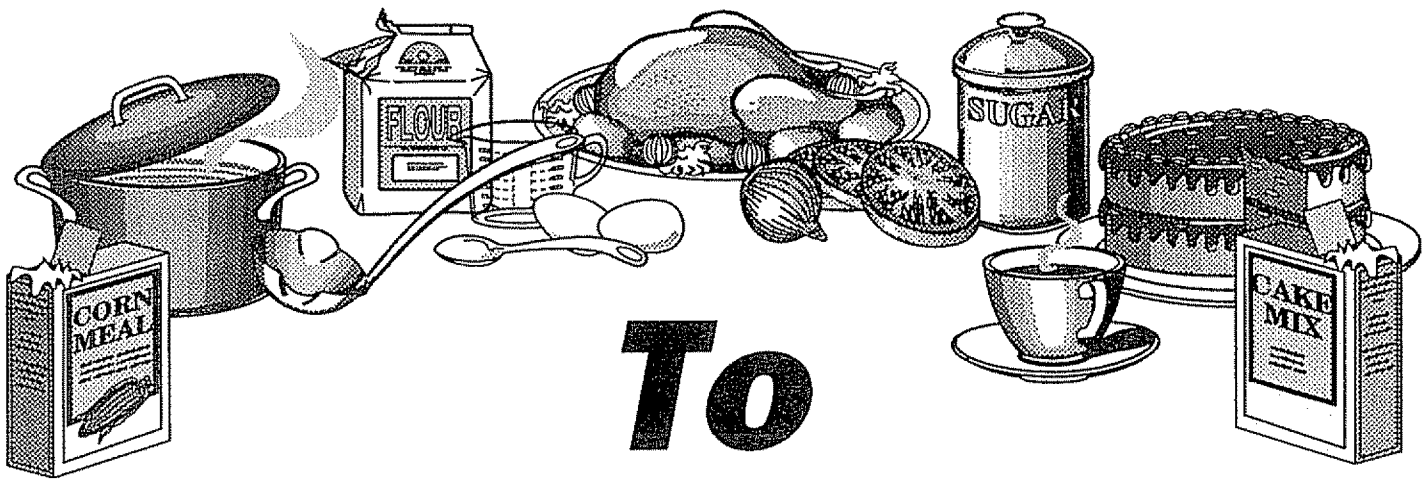
The end-of-cycle tone will sound at the end of timer use and automatic oven functions. The end-of-cycle tone is 3 short beeps followed by 1 beep every 6 seconds that repeat until you press any operation. If you would like to eliminate the repeating beeps, push and hold CLEAR/OFF for ten seconds. To return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

To cancel the end-of-cycle tone, press CLOCK.

## F-CODE:

If the time display beeps continuously and flashes an "F" followed by a number, you have a function error code. Note the number after the "F". Press CLEAR/OFF. Allow oven to cool for 1 hour. If problem repeats, disconnect all power to the range and call for service. Advise your service technician of the number following the "F" in the display.





# To Start Things Cooking

## COOKTOP COOKING



Before using the solid disk elements for the first time, you must cure them to harden the protective coating for long life. If the elements are not cured properly, the coating can stick to your pan and remove some of the finish on the element. See instructions below.

To properly cure the solid elements, heat each element at the highest setting, without a pan on the element.

There will be some non-toxic smoke and odor and the rings around the elements will change to a gold color. All this is normal. Heat the elements for 3 to 5 minutes — until the smoking stops.

Solid disk elements are made from a flat heavy casting of the same type of material as cast iron skillets. Cast iron reaches temperature gradually and evenly and holds the heat very well.

Cast iron must be kept dry to prevent rust. It is normal for cast iron to lose its luster as it ages. See the Cleaning Tips in this manual for information on cleaning and restoring appearance of solid disk elements.

Do not use decorative element covers on solid disk elements. These covers can trap moisture and promote rusting.

The red dot in the center of some of the elements is for factory identification only. It can be removed by scouring.

Some cooking processes will differ from those you may be used to with coil elements. Cooking times for some foods may change because solid disk elements will take longer to heat up and cool down. Heat-up and cool-down times will depend on initial temperature setting, quality of utensil and amount of food being cooked.

**Cooking performance is directly related to the use of proper pans.**

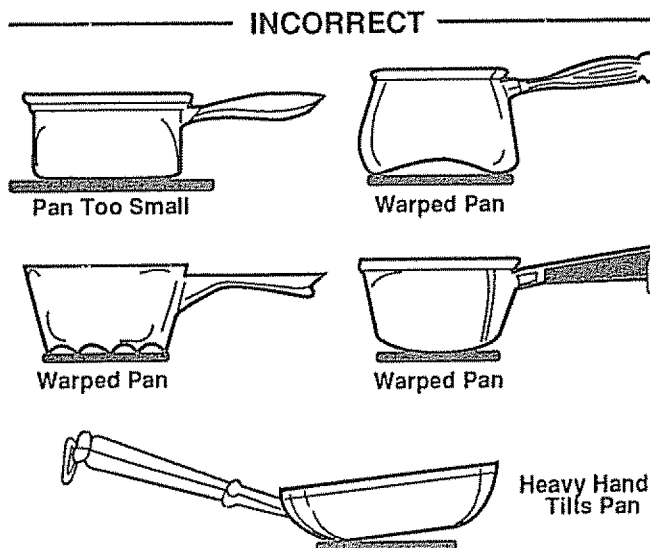
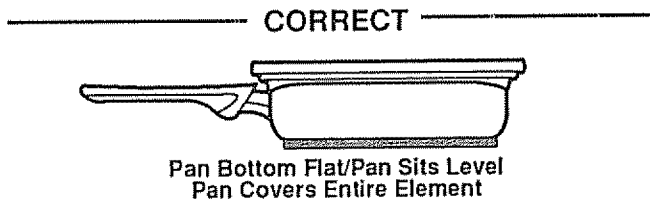
In order to obtain top performance from your solid disk elements your cookware must be flat on the bottom and be of a heavy gauge material. Use a tight-fitting lid whenever possible. An out-of-shape pan without a lid cannot possibly cook with the same speed and evenness as a pan with a flat bottom and a tight fitting lid.

Heat cannot transfer properly from the element to the pan if the pan bottom is only near the element. The pan and element should actually touch each other across the entire pan bottom.

Many pans have a slight depression in the center of the pan bottom. Some cookware has circular ridges in the pan bottom. Many older pans have become warped from overheating in the past. None of these pans will give top performance on any type of electric cooking element because they do not make contact with the element across the entire pan bottom.

## COOKWARE TIPS

- Pans must have flat bottoms and should have straight sides and lightweight handles that do not tilt the pans.
- Pans must cover the entire element to absorb the full heat output. They should be the same size or slightly larger (not more than 1" overhang) than the element.
- Use tight fitting lids to shorten cooking time and allow food to cook in a minimum amount of liquid.
- Be sure that specialty pans such as woks, lobster pots, pressure cookers, French fryers, griddles, etc., meet the same standards as other pans: flat bottom, balanced, correct size and covered, if applicable. Use only flat bottomed woks on solid disk elements.
- \* Use canners that do not extend more than 1 inch beyond the solid disk element. Be sure the canner has a flat bottom. When canners do not meet these standards the use of the high heat setting may become excessive and may result in damage to the cooktop.
- Thaw frozen foods before cooking, if possible.
- Place pans on the elements before controls are turned on to conserve energy.



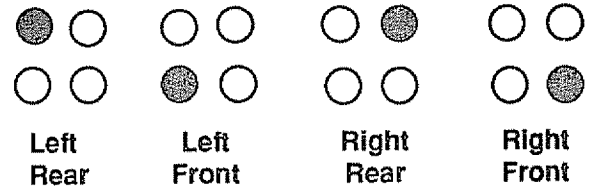
**CAUTION:** The solid disk elements are clamped securely to the cooktop to keep spills from flowing into the area below the cooktop as happens with open coil elements. This, and the heat retention characteristics of the cast iron used for the elements, will cause the cooktop to get hotter than you might be used to with open coil elements and stay hot longer after the elements have been turned off.

Please use care when working around your cooktop when any surface elements are on or when the cooktop has not had time to cool after surface element use.

## SETTING COOKTOP CONTROLS

Be sure that the cooktop elements have been cured as described on previous page, before first use.

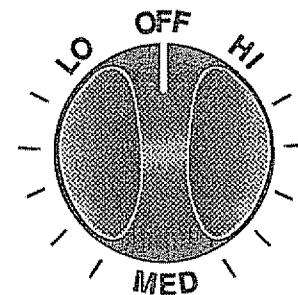
The sign near each cooktop control knob shows which element is turned on by that knob.



To operate cooktop controls:

1. Push to turn. The control knobs for the regular cooktop elements turn in any direction.
2. Set on or between marks for desired heat.

The cooktop indicator light will glow when any element is on.



## REGULAR ELEMENT COOKTOP CONTROL

(to be used with chart on next page)

The elements have a built-in temperature protection device which protects the element and your pan from excessive (damaging) heat. If the element is left turned on without a pan, or if a pan boils dry, the excess heat buildup will be detected and power will be reduced to the element. If your pans do not have a flat bottom and there is space between the element and some parts of the pan bottom, this limiter may detect excessive temperatures and automatically turn the element down.

## COOKING CHART

The following chart is merely a guide to the suitable control settings. Consider raising the setting for larger quantities, uneven pan bottoms or uncovered pans, and for pan materials that are slow to conduct heat (such as cast iron). Lower the setting for smaller quantities and pan materials that heat quickly (such as aluminum).

The element supplies heat at a constant power at each setting. It heats whether the food needs more heat or not. With the element the power is always on, unless the

control is turned off. After you start at a higher setting to bring the food up to cooking temperature, turn the control down to the lowest setting that will keep the food cooking.

NOTE: See the illustration of the element control knob on the previous page.

OPERATION	FOOD	REGULAR ELEMENT	
		SETTING TO START	SETTING TO FINISH
<b>BOILING</b> Large amounts (over 1 quart) Small amounts (under 1 quart)	Pasta	HI	8-10
	Vegetables	10-12	10-12
<b>BROWNING</b>	Meats	8-10	8-10
<b>FRYING</b>	Bacon	8-10	8-10
	Eggs	6-8	6-8
	Meats	8-10	7-9
	Potatoes	10-12	10-12
<b>SIMMERING</b>	Vegetables	2-4	2-4
	Gravies	6-8	4-6
<b>MELTING</b>	Chocolate	2-3	2-3
	Butter	8-10	8-10

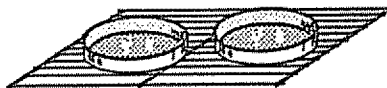
## OVEN COOKING

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

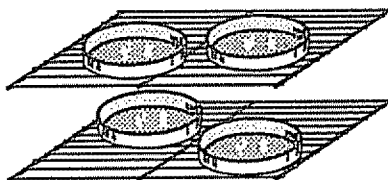
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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

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



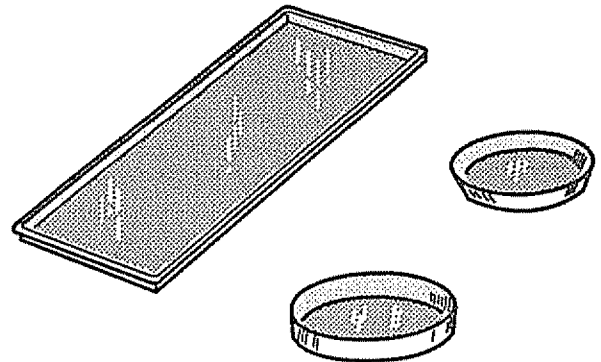
2 cake layers



4 cake layers

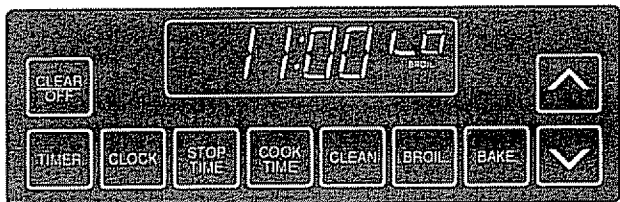
- When baking several items stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Listen for preheat notification tone and put the food in the oven.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.

- Do not lock the oven lock/unlock handle while baking or broiling. The oven lock/unlock handle is used for self-clean only.
- 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.

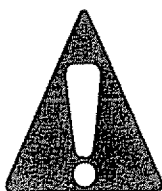
# BROILING



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. Side one should be cooked 1 - 2 minutes longer than side two.

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

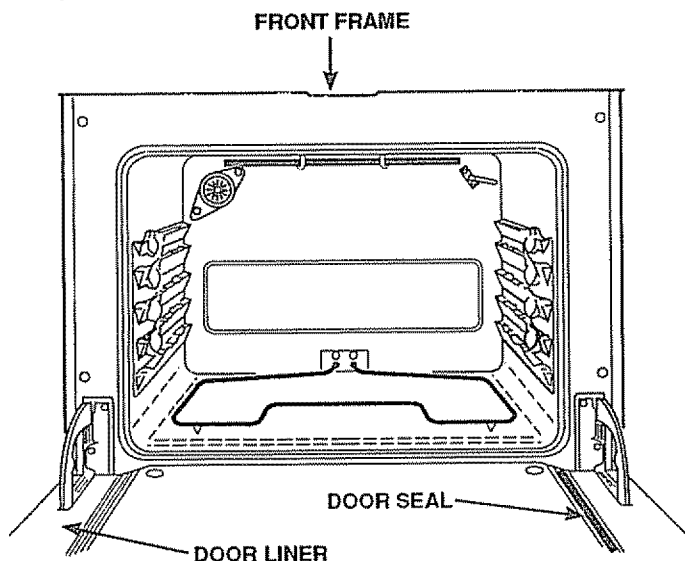
## BEFORE A CLEAN CYCLE

1. Remove the broil 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 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.

2. Soil on the oven front frame, under the front edge of the cooktop, the door liner outside the door seal 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.

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 white 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.



3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.

4. Clean the door seal by using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of

soil. Frequent cleaning will help prevent excessive soil buildup. Do not rub the door seal. The fiberglass material of the seal has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.

## 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.

## QUESTIONS AND ANSWERS

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

A. No. Your RANGE CONTROL is used to program the oven to start and stop the 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 on or around any part of this oven.

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

A. You cannot clean the woven gasket. You can soak it with hydrogen peroxide as explained in the Cleaning Tips section of this manual. 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 CLEAR/OFF. 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.



## TO SET SELF-CLEAN CYCLE:

1. Slide door lock handle to the right. You may need to lightly press on the door to lock it properly.
2. Push **CLEAN**. The time display will show (----). See Fig. 1.

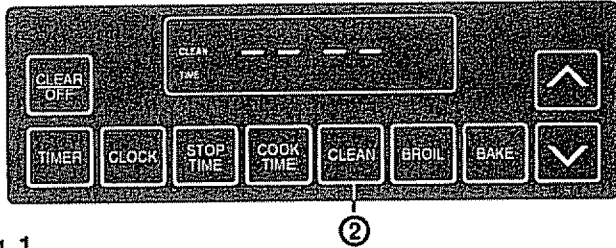


Fig. 1

3. Press the UP or DOWN arrow pad to set the desired length of clean time. Clean time is normally 3 hours. You can change it between 2 and 4 hours, depending on how dirty the oven is. See Fig. 2.

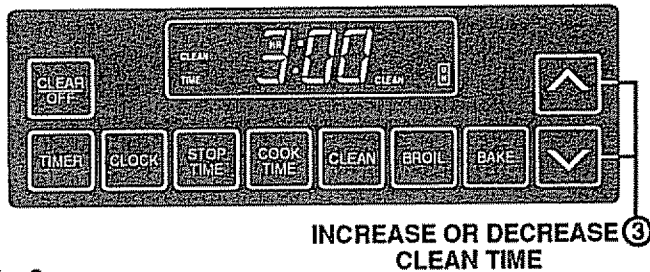


Fig. 2

You can push **STOP TIME** to find out when the cycle will end. Push **CLEAN** to return to countdown.

## WHEN A CLEAN CYCLE IS FINISHED:

1. Wait until the **LOCK** display goes out. Allow 30 minutes for oven to cool. The oven temperature must drop to a safe level before the door can be unlocked. See Fig. 3.
2. Slide door lock handle to the left.

**NEVER FORCE THE DOOR LOCK/UNLOCK HANDLE. FORCING THE HANDLE MAY DAMAGE THE DOOR LOCK.**

① WAIT UNTIL LOCK GOES OUT

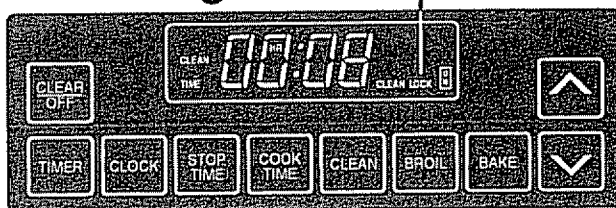


Fig. 3

## TO INTERRUPT A CLEAN CYCLE:

1. Push **CLEAR**.

Follow Instructions under "WHEN A CLEAN CYCLE IS FINISHED".

## TO SET DELAYED SELF-CLEAN CYCLE:

Follow steps 1-3 under "TO SET SELF-CLEAN CYCLE", THEN:

4. Press **STOP TIME**.
5. Set the time of day when you want the clean cycle to end. See Fig. 4.

The control will calculate the start clean time.

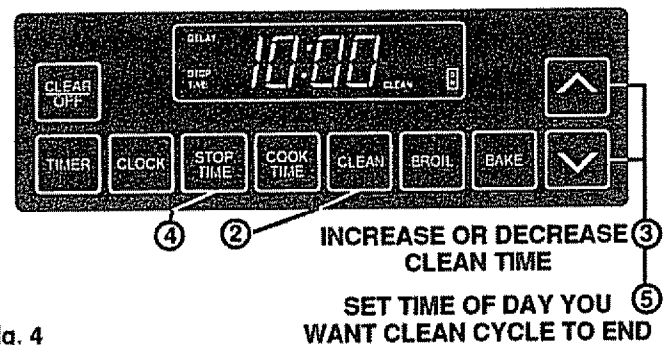


Fig. 4

**Note:** When selecting a stop time for a delayed clean cycle, you must allow time for the 2-4 hour clean time.

"Door" will flash in display if you forget to lock the door.

**NOTE:** Your oven light should be **OFF** during a self-clean cycle to prolong the life of the bulb.

# CLEANING TIPS

On the following pages, all removable parts on your range are shown. Refer to those pages when cleaning your range.

Warm water, a mild detergent and a soft cloth are safe to

use on all cleanable parts of your range.

Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Solid elements	Scouring powder, Heavy Duty Scotch Brite Scour Pad® or soap pad, Collo Electrol®	<p>The red dot in the center of the element can be removed with a soap-filled steel wool pad. The dot is used by the element manufacturer to identify the element as having a special safety feature. The red dot will wear off, but this will not affect the performance or durability of the element.</p> <p>Follow the circular grooves of the element when cleaning.</p> <p>Light Spills—Wipe the element with a powdered cleaner and a damp cloth.</p> <p>Heavy Spills—Scrub with a scouring pad and/or scouring powder.</p> <p>Stains—Heavy stains can be removed with 80-100 grit sand paper.</p> <p>After cleaning, wipe element with a damp cloth and turn element on a medium setting to dry.</p> <p>Finish with vegetable oil or Cotto Electrol®:</p> <p>Heat element on Medium for 30 seconds, then turn it off. Apply a small amount of salt-free vegetable oil to a dry cloth or paper towel and rub a light coating into the element surface to improve the appearance of the element and to prevent the element from rusting. Rub oil onto the element evenly and wipe off excess. Heat element for one minute on Medium to cure.</p> <p>The matte black surface can be maintained by treating it periodically with the Collo Electrol® polish. The solid element dressing is available through Sears Stores or Sears Service Centers. To use the polish, use the applicator to apply a very thin coating to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cool, rub lightly with a cloth or paper towel to remove any excess polish. The dressing restores the color of the element and helps prevent the element from staining. The element must be clean before the dressing is applied. NOTE: This product is not a cleanser; it is a cosmetic polish.</p>

## CLEANING TIPS

PART	CLEANING MATERIALS	REMARKS
Glass	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Oven interior	Detergent, warm water and/or soap-filled steel wool pad. Do not use oven cleaner in or around any part of the oven.	Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. Rinse oven interior thoroughly after cleaning.
Oven door gasket	Hydrogen peroxide	Soak with hydrogen peroxide, using a sponge. Frequent soaking helps prevent soil buildup. Do not rub. See self-clean section for more information.
Oven racks	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, plastic 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. Dry well. Grid and pan may be washed in a dishwasher.
Chrome trim rings	Hot soapy water Soft sponge or soft cloth	Do not use steel wool or abrasives on the stainless steel trim rings.
Black trim rings	Detergent or non-abrasive cleaners	Do not use scouring pads. Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the element. When the surface is cool, clean and rinse.

## REMOVABLE OVEN RACKS

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

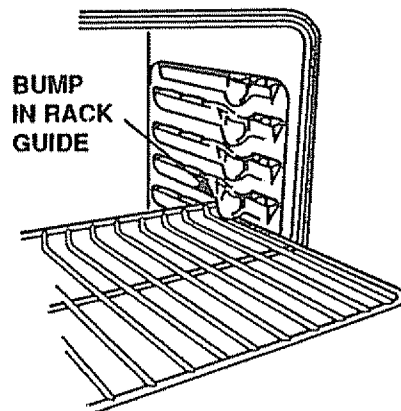
### To install:

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

### To remove:

1. Pull the oven rack out, then up.
- Some models have one standard oven rack and one folding oven rack.
- The folding rack can be easily stored away when not in use.

**NOTE:** For best performance, remove oven racks during a clean cycle. If oven racks are left in the range during a self-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.



## REMOVABLE OVEN DOOR

### To remove:

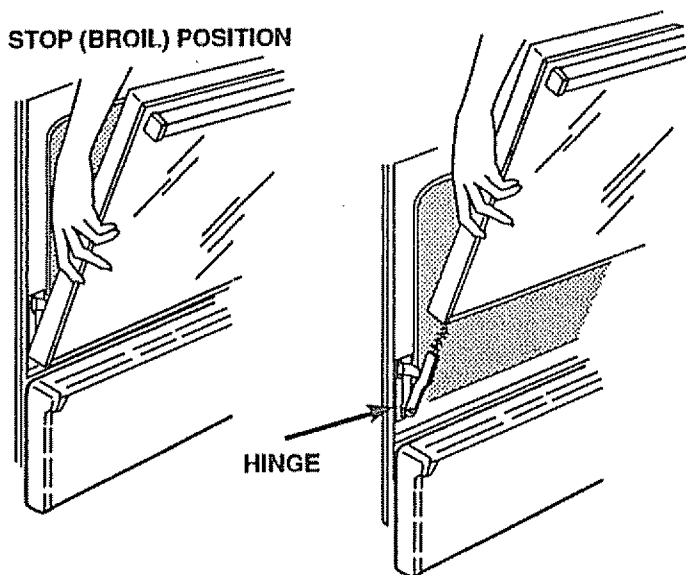
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

**NOTE:** When the door is removed and hinge arms are at stop position, do not bump or try to remove 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 empty towel rolls while working in the oven area.

### To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.

2. Slide the door down onto the hinges as far as it will go and close the door.



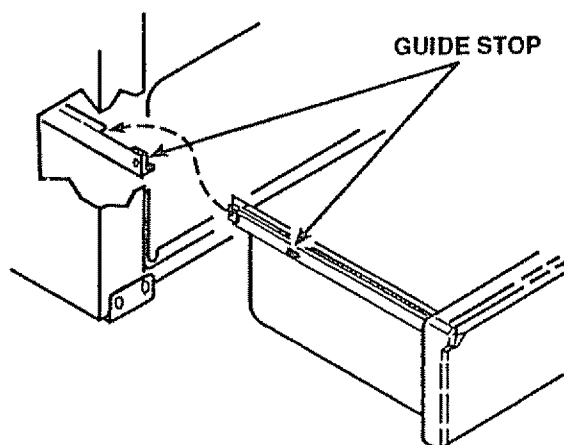
## REMOVABLE STORAGE DRAWER

This drawer gives you space for keeping cookware and bakeware. Plastics and flammable material should not be kept in this drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

**To remove:** Pull drawer straight out and lift over the guide stops.

**To replace:** Lift over the guide stops and slide drawer into place.



## REMOVABLE KNOBS

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

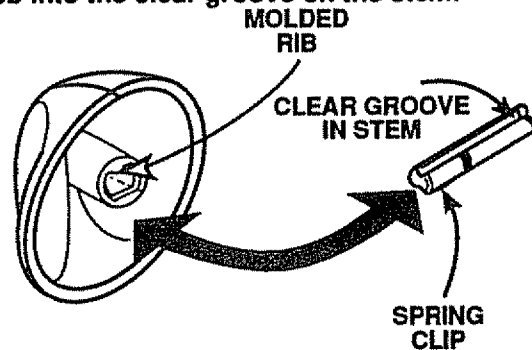
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

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

To replace the knob:

1. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration).

2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



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

## REPLACING THE OVEN LIGHT

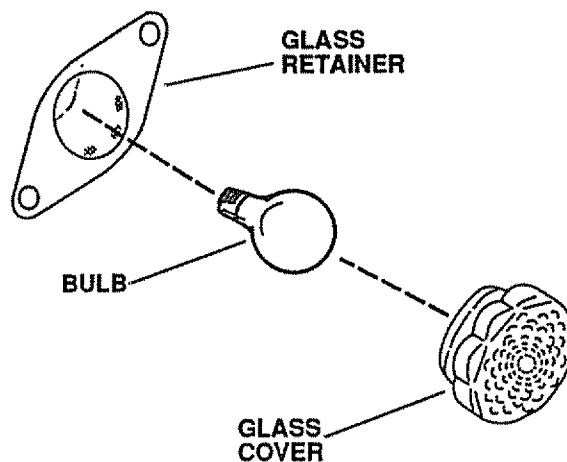
Be sure that the light switch is in the off position. Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

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

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

1. Unscrew glass cover and remove.
2. Replace the bulb with a 40 watt appliance bulb.
3. Replace the cover.

**Note:** We recommend you use a 40 watt appliance bulb that is no longer than 3 1/2".



## ANTI-TIP DEVICE



If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

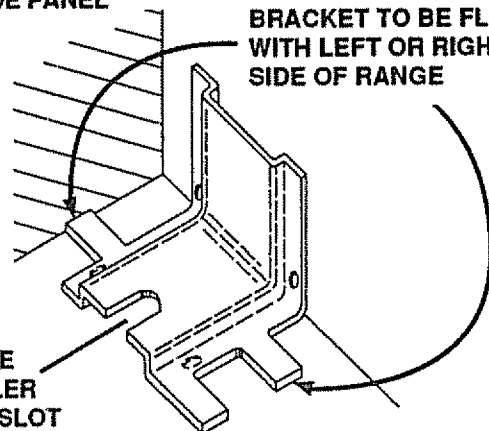
When replacing the range:

1. Slide the range into place.
2. Be sure the rear leg leveler fully engages the slot in the bracket. To insure the device is properly installed and engaged, remove the drawer panel and inspect the rear leveling leg. Make sure it fits securely into the slot.

ADJACENT CABINET  
OR FINAL LOCATION  
OF RANGE SIDE PANEL

OUTSIDE EDGE OF  
BRACKET TO BE FLUSH  
WITH LEFT OR RIGHT  
SIDE OF RANGE

MAKE SURE  
LEG LEVELER  
ENGAGES SLOT



# BEFORE CALLING FOR SERVICE

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

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

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Sears Service Center for help. When calling, have this manual handy with the Repair Parts List, model number, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>• Range does not work; totally inoperative</li> </ul>	<ul style="list-style-type: none"> <li>• No power to range</li> </ul>	<ul style="list-style-type: none"> <li>• Check household circuit breaker or fuse.</li> <li>• Check power cord to be sure it is plugged in.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven does not heat; cooktop elements OK</li> </ul>	<ul style="list-style-type: none"> <li>• Clock set incorrectly</li> <li>• Oven controls set incorrectly</li> <li>• Door latch in incorrect position (Self-clean models only)</li> </ul>	<ul style="list-style-type: none"> <li>• Check clock instructions.</li> <li>• Check oven control instructions.</li> <li>• Check self-clean instructions.</li> </ul>
<ul style="list-style-type: none"> <li>• Cooktop does not work; oven OK</li> </ul>	<ul style="list-style-type: none"> <li>• Improper operation of control</li> </ul>	<ul style="list-style-type: none"> <li>• Be sure knob is pushed in while turning.</li> </ul>
<ul style="list-style-type: none"> <li>• Foods cook slowly on the solid element</li> </ul>	<ul style="list-style-type: none"> <li>• Improper cookware</li> </ul>	<ul style="list-style-type: none"> <li>• Use pans that have flat bottoms and a tight fitting lid (if applicable). Pans should be made of a heavy gauge material. Read the cooktop cooking section for complete information.</li> </ul>
<ul style="list-style-type: none"> <li>• Foods do not bake properly</li> </ul>	<ul style="list-style-type: none"> <li>• Oven not preheated long enough</li> <li>• Improper rack or pan placement</li> <li>• Oven vent blocked or covered</li> <li>• Improper use of foil</li> <li>• Improper temperature setting for utensil used</li> <li>• Recipe not followed</li> <li>• Range and oven rack not level</li> <li>• Using improper cookware</li> </ul>	<ul style="list-style-type: none"> <li>• Be sure to preheat: Until preheat tone sounds.</li> <li>• Maintain uniform air space around pans and utensils; see cooking hints section.</li> <li>• See picture of range for vent location.</li> <li>• Foil use not recommended.</li> <li>• Reduce temperature 25 degrees for glass or dull/darkened pans.</li> <li>• Is recipe tested and reliable?</li> <li>• Check the installation section for leveling instructions.</li> <li>• See cooking hints section.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven door will not unlock</li> </ul>	<ul style="list-style-type: none"> <li>• Clean cycle not complete</li> <li>• Oven door accidentally locked during Bake or Broil</li> </ul>	<ul style="list-style-type: none"> <li>• Oven must cool below lock temperature (approximately 30 minutes after clean cycle is complete).</li> <li>• Press CLEAR/OFF. Allow oven to cool. Slide oven clock handle to left.</li> </ul>



## BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>• Foods do not broil properly</li> </ul>	<ul style="list-style-type: none"> <li>• Improper rack position</li> <li>• Oven preheated</li> <li>• Improper utensil used</li> <li>• Oven door closed during broil</li> </ul>	<ul style="list-style-type: none"> <li>• Check broil pan placement. See broiling section.</li> <li>• Do not preheat when broiling.</li> <li>• Use broiler pan and grid supplied with range.</li> <li>• Open door to broil stop position; see removable oven door section.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven smokes</li> </ul>	<ul style="list-style-type: none"> <li>• Improper broiling time</li> <li>• Dirty oven</li> <li>• Broiler pan containing grease left in oven</li> </ul>	<ul style="list-style-type: none"> <li>• Check broiling chart in broiling section.</li> <li>• Check for heavy spillover.</li> <li>• Clean pan and grid after each use.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven or work light does not work (if equipped)</li> </ul>	<ul style="list-style-type: none"> <li>• Light switch in off position</li> <li>• Light bulb or fluorescent light starter burned out</li> </ul>	<ul style="list-style-type: none"> <li>• Check switch setting; see operating instructions.</li> <li>• Check or replace light bulb; see instructions.</li> <li>• If work light does not work after replacing bulb, replace starter; see instructions.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven does not clean or poor cleaning results (self-clean models only)</li> </ul>	<ul style="list-style-type: none"> <li>• Controls not set properly</li> <li>• Clean cycle interrupted too soon</li> <li>• Oven too dirty</li> </ul>	<ul style="list-style-type: none"> <li>• Check self-clean instructions.</li> <li>• Heavily soiled ovens require a 3-1/2 hour clean cycle.</li> <li>• Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.</li> </ul>
<ul style="list-style-type: none"> <li>• Tone does not sound</li> </ul>	<ul style="list-style-type: none"> <li>• Tone has been altered by pushing and holding CLEAR/OFF button</li> </ul>	<ul style="list-style-type: none"> <li>• Push and hold CLEAR/OFF button to activate tone.</li> </ul>

## ADJUSTING OVEN TEMPERATURE

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

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

To adjust temperature:

1. Push "BAKE" key.

2. Select a temperature between 500°F and 550°F.
3. Immediately, press "BAKE" again and hold the key for about 4 seconds. The preset oven adjustment will appear in the temperature display.
4. The temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Use the up or down keys to select.
5. When you have made the adjustment, push CLEAR/OFF to go back 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.

# NOTES

# NOTES

# KENMORE ELECTRIC RANGE WARRANTY

Dear Customer:

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

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

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

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

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

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

## WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

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