

OWNER'S MANUAL



30" RADIANT SELF-CLEANING FREE-STANDING RANGE

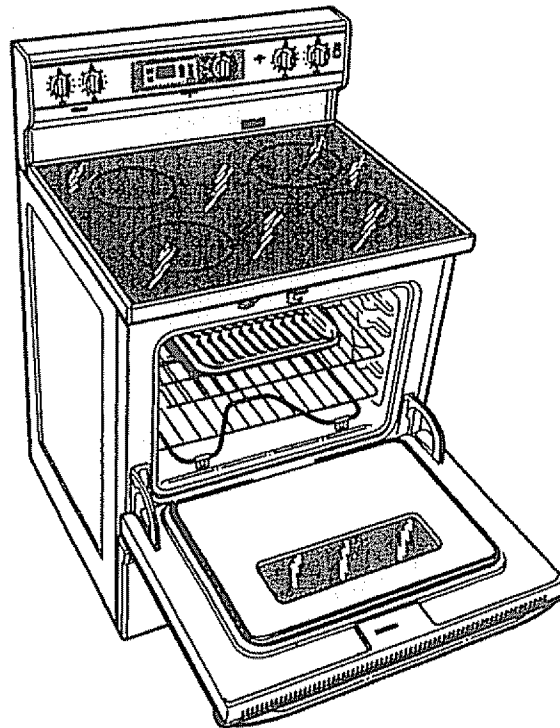
MODEL NO.

911. 95381

911. 95388

911. 95475

911. 95479



CAUTION:

**Before using this range,
read this manual and
follow all its Safety Rules
and Operating
Instructions.**

- **Safety Instructions**
- **Operation**
- **Care and Cleaning**
- **Problem Solving**

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

229C4020P117-1 (SR-10327)



SELF-CLEANING RADIANT FREE STANDING RANGE

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For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located on the front frame behind the storage drawer.

MODEL NUMBER:

SERIAL NUMBER:

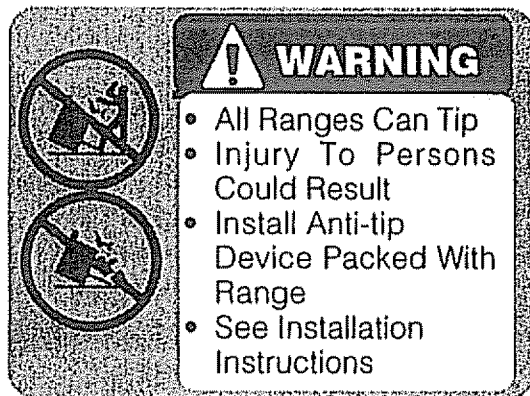


IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

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

STABILITY DEVICE



Tools you will need:

- Phillips head screwdriver
- 1 3/8" open end or adjustable wrench

1. Remove the bracket from the prepack located inside the oven.
2. Decide whether the bracket will be installed on the right or left side of range location.
3. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in Figure 1.
If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against back wall. See Figure 2.
4. Determine whether you will anchor the bracket to the floor or wall. Make sure this location is clear of electrical wiring or plumbing.

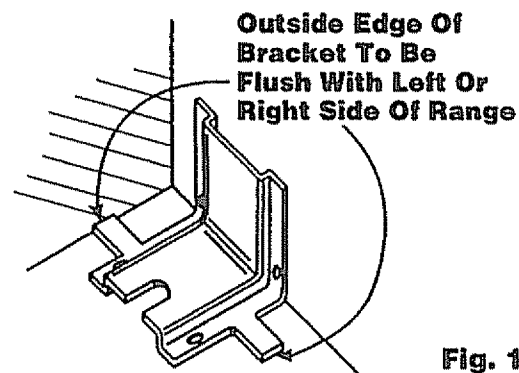


Fig. 1

5. Fasten the bracket securely with the screws provided. Screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry, you can buy suitable screws and anchors at hardware stores. Use a masonry drill bit to drill the required holes.



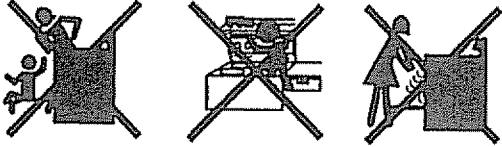
Fig. 2

Attachment To Wall

6. Using the wrench, back out the four leg levelers at least two turns. See your installation guide for more leveling information before positioning range.
7. Slide the range into place. Be sure rear leg leveler fully engages the slot in the bracket. If range cannot be moved back far enough for rear leg leveler to enter bracket, move bracket forward as required and attach to floor in new location.



IMPORTANT SAFETY INSTRUCTIONS



WARNING! To prevent accidental tipping of the range from abnormal usage, including excessive loading of the oven door, attach the range to the wall or floor by installing the Anti-Tip device supplied. If the range is moved for cleaning, servicing or any reason, be sure the Anti-Tip device is re-engaged properly when the range is slid back in the opening. Failure to do so could result in the range tipping or personal injury. To inspect the anti-tip device, remove the storage drawer and look to see if the rear leg leveler fully engages the slot in the bracket.

Important: To insure safety for yourself, family and home, please read your Owner's Manual carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance, and not to sit, climb or stand on the door, or any other part of the appliance.

CAUTION: NEVER STORE items of interest to children on the backguard or in cabinets above the appliance. Children climbing on the appliance could be seriously injured.

- **KEEP THIS** book for later use.
- **NEVER USE** your appliance for warming or heating the room.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **ALWAYS KEEP** combustible wall coverings, curtains, dish cloths, towels, potholders, and other linens a safe distance from the appliance.
- **NEVER HEAT** unopened food containers. Pressure buildup can cause the container to burst and cause injury.
- **NEVER LEAVE** jars or cans of fat or drippings in your oven.
- **ALWAYS KEEP** the oven and surface unit areas free from things that will burn. Food, wooden utensils, and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.
- **NEVER WEAR** loose fitting clothing when using your appliance.
- **NEVER USE** a towel or other bulky cloth as a potholder, and make sure the potholder is dry. Moist potholders and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot heating zones.



IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT** touch heating zones, surfaces near them, or interior oven surfaces. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the zones or hot surfaces until they have had time to cool. Other surfaces near the oven vent openings, oven door and window, and cooktop surfaces may also be hot enough to cause burns.

COOKTOP SAFETY

- **ONLY SOME** kinds of glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking without breaking due to the sudden temperature change.
- **ALWAYS USE** care when touching cooktop elements. They will retain heat after the range has been turned off.
- **NEVER BLOCK** the oven air vent on the backguard of the range.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating area being used. Undersized utensils expose the heating element and may result in direct contact or ignition of clothing.
- **NEVER LEAVE** surface units unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.

- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire.
- **ALWAYS TURN** utensil handles inward and away from other surface units to reduce the risk of burns, ignition, unintended contact, and spillage.

OVEN SAFETY

- **PLACE OVEN RACKS** in the desired position while the oven is cool. If racks must be moved while oven is hot, do not let potholder contact the hot oven element.
- **AFTER BROILING**, always take the broiler pan and grid out of the oven and clean them. Leftover grease in the broiler pan could catch fire the next time you use your oven.
- **ALWAYS USE** care when opening the oven door. Let hot air and steam escape before moving foods.
- **NEVER USE** aluminum foil to line the oven bottom. Improper use of foil could result in the risk of electrical shock and fire.



IMPORTANT SAFETY INSTRUCTIONS

SELF-CLEAN SAFETY

- **CLEAN ONLY** the parts listed in this manual. Follow all cleaning instructions. Be sure to remove broiler pan and grid before the self-clean cycle.
- **NEVER RUB**, move or damage the door gasket on self-cleaning ranges.
- **NEVER TRY** to clean utensils, cookware, removable parts, or broiler pan and grid in the self-clean cycle.
- **DO NOT USE** oven cleaners - No commercial oven cleaner, or protective coating of any kind, should be used in or around any part of the oven.
- **NEVER** force the door handle open while the oven is hot.

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 their customers of potential exposure to such substances. The fiberglass insulation in a self-cleaning oven will give off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open door or window or using a ventilation fan or hood.

READ AND UNDERSTAND THIS INFORMATION NOW!

Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

COOKTOP GREASE FIRE: Never pick up a flaming pan...

1. Turn off the surface elements.
2. Smother the flame with a tightly fitting lid. Use baking soda or a dry chemical, foam, or halon type extinguisher.

OVEN FIRE: Do not try to move the pan!

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

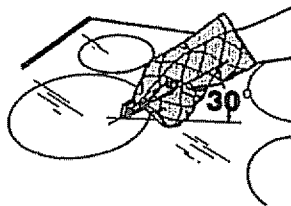


OPERATION

Protecting the Cooktop

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR NEW RADIANT COOKTOP

- Do not slide cookware across your cooktop.
- Do not use a dish towel or sponge to clean or wipe your cooktop.
- Do not use scouring powders or plastic, nylon or metal cleaning pads on your cooktop.
- Do not apply your cooktop cleaning creme to the cooktop surface if the surface is hot.
- Read the instruction label on the cooktop cleaning creme bottle before attempting to clean the surface of your cooktop.
- After cleaning the cooktop surface, be sure to wipe off any residue with a dry paper towel that may be left from the cleaning creme.
- For major spills, turn the surface control knob to **OFF**. Use a dry paper towel to wipe up spill, then use a razor scraper (held with a potholder) at a 30° angle against the surface of the cooktop to scrape remaining spill from the hot cooking zone.



- Do not cook directly on the surface of the glass.
- Do not use the cooktop as a cutting board.



CAUTION: When the surface controls are turned off, the Hot Surface Indicator light will remain lit until the cooktop surface has cooled to approximately 150°F. The glass ceramic surface will retain heat after the indicator light goes out. Use caution until the cooktop surface has had time to cool.

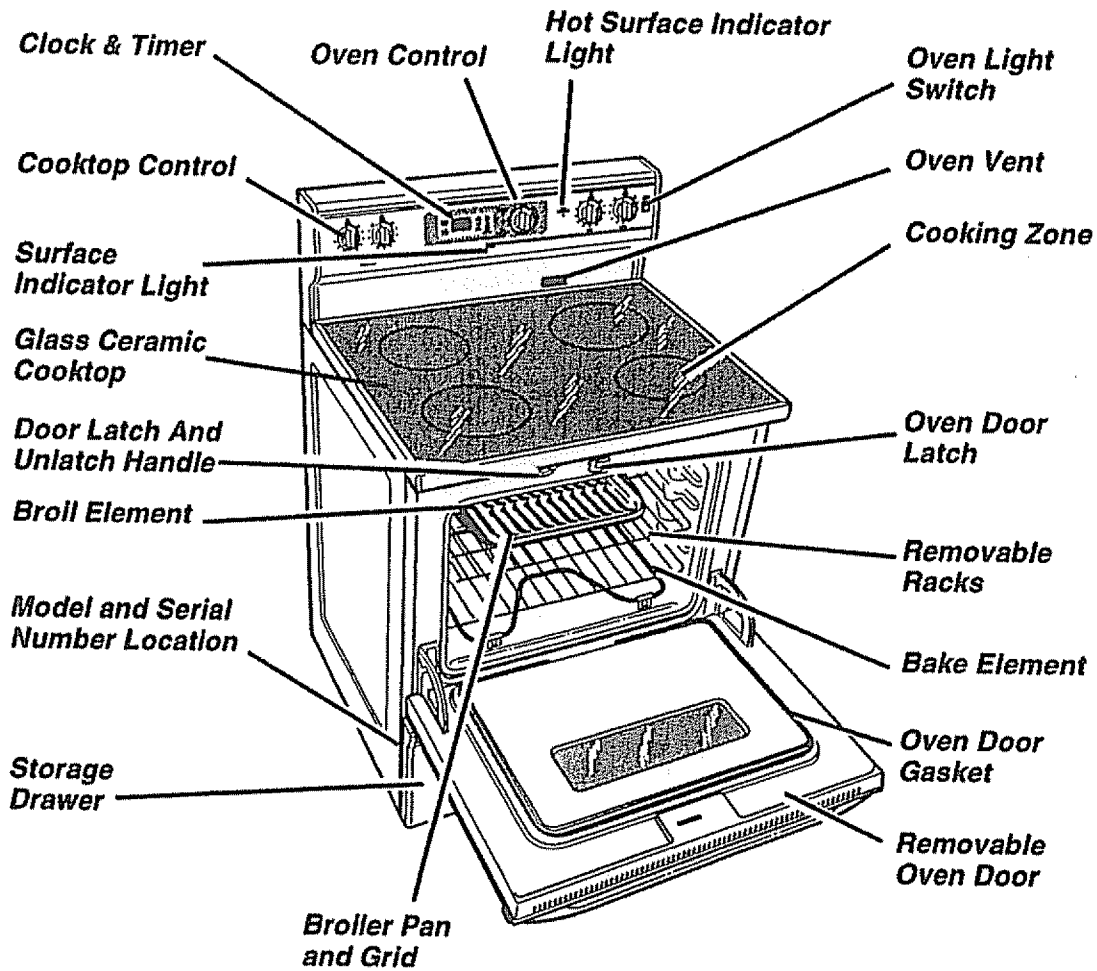
REMOVAL OF PACKAGING TAPE

To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done. **This should be done before the range is turned on for the first time. The tape cannot be removed once the range has heated.** Packaging tape may be found in the following areas: Cooktop surface, Door Handle, Control Panel area, Door Trim and Oven area.



OPERATION

FEATURES OF YOUR RANGE



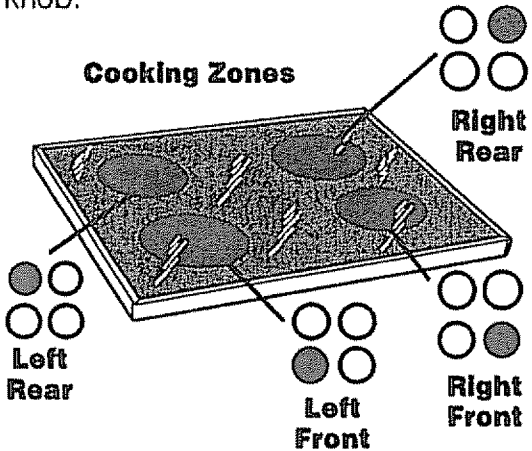


OPERATION Radiant Cooktop Cooking

Before using your new radiant cooktop, clean it with the Cooktop Cleaning Creme®. This will leave a protective coating.

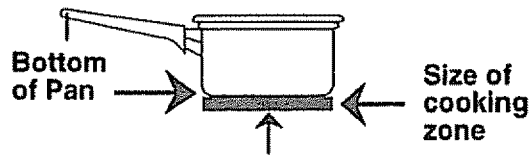
COOKING ZONES

The cooking zones are shown by the outline on the glass. The sign below each control knob shows you which radiant zone is turned on by that knob.



COOKING UTENSILS AND WOKS

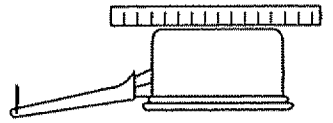
Use pans and woks that are flat on the bottom. The size of the pan should be the same size as the zone used when cooking.



Pans should be flat on bottom.

CHECKING YOUR COOKWARE

If you don't know if your cookware is flat on the



bottom, try this test. Turn your pan upside down on the countertop and place the edge of a ruler flat against the surface of the pan. Rotate the ruler a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.

COOKWARE PERFORMANCE

Stainless Steel: Highly recommended for use with your new cooktop. Especially good with a sandwich clad bottom.

Aluminum: Heavyweight aluminum cookware recommended.

Cast Iron: Cast iron cookware that is completely covered with porcelain enamel is recommended. Cast iron that is not covered with porcelain enamel may scratch the glass ceramic surface of the cooktop.

Copper Bottom: Has good performance, but it can leave a residue on the cooktop surface.

Glass-Ceramic or Stoneware: Usable, but not recommended. It may scratch the surface of the cooktop.



OPERATION

Radiant Cooktop Cooking

RADIANT COILS

When the knobs are turned on, coils beneath the glass radiate heat through the glass to the cooking utensil. It will take a few minutes for the coils to heat; as they do, a red glow can be seen on the surface of the cooktop.

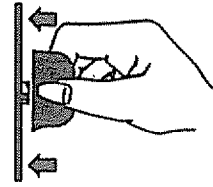
RADIANT UNIT CYCLE

It is normal to see the elements glow red and then dark while cooking at settings below high. This cycling on and off is used to maintain your selected control setting. Cycling when the selector is set on Hi is due to poor transfer of heat to cookware that is not flat. The temperature limiters of the cooking zones may turn the radiant coils on and off while cooking or canning to provide protection against the overheating of the glass ceramic. This procedure helps maintain an even cooking temperature without allowing the cooking zones to overheat.

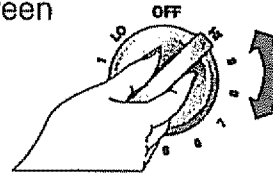
CONTROL SETTINGS

- HI** Used for quick starts, such as bringing water to a boil.
- MED** Used for slow boil and sautéing.
- LO** Used for steaming foods or keeping cooked foods at serving temperature.

1. Push down to turn the knob.



2. Set on or between numbers for desired heat.



The surface unit indicator light will glow when any cooking zone is activated.

HOME CANNING TIPS

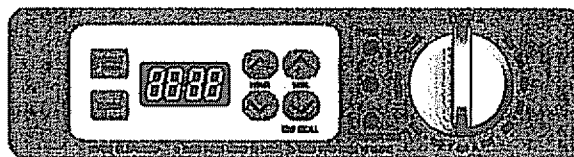
Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooktop element may be used for canning. **However**, do not use large diameter canners, pots or pans for anything other than boiling water. Most syrup or sauce mixtures, and all types of frying, cook at temperatures much higher than boiling water. Such temperatures could eventually harm the cooktop surfaces surrounding the surface units.

OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Be sure the canner is centered over the element.
2. Make sure the canner is flat on the bottom.
3. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, or the Department of Agriculture Extension Service.
4. Use caution while canning, to prevent burns from steam or heat.



OPERATION Clock, Timer & Oven Control



Your new range **CLOCK**, **TIMER** and **OVEN** operations are simple and easy to understand.

HOUR/MINUTE ARROW PAD

The **HOUR/MIN** arrow pads allow you to set the exact time you need.

DISPLAY

The display in the center of your control will show:

1. The time of day **CLOCK**.
2. The amount of time you choose when using the **TIMER**.
3. The temperature selection as you turn the oven control knob.

INDICATOR LIGHTS

Your control has individual indicator lights that will show you the operations you have chosen.

As you read through your manual, you will find what each of these indicators is used for and how they will help you in understanding your new control.

TO BLACK OUT THE DISPLAY

Your new control has the special feature of blacking out the display (have nothing showing in the display). To activate this feature:

If the time of day is showing in the display, press the **CLOCK** pad once.

To bring back the display from the time of day black-out, press the **CLOCK** pad twice.

F-CODES

If the display flashes an "**F**" followed by a number and beeps continuously, you have a function error code. Note the number after the "**F**". Turn the oven control knob to the **OFF** position. Allow the oven to cool for about 1 hour and retry the oven operation. If the problem repeats call for service. Advise the technician what the flashing code was.

POWER ON

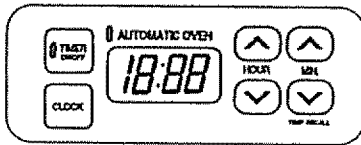
When the power to your range is turned on for the first time, the display will flash the time when the power was turned off. You can set the clock at this point or press the clock pad to stop the flashing.

AUTOMATIC OVEN SHUT-OFF

As a safety feature, this oven will automatically shut off if it has been left on for more than 12 hours. This feature can be disabled. See page 16.



OPERATION Clock and Timer



The **CLOCK** and **TIMER** are set by using the touch pads. The **TIMER** will not control any oven operation.

TO SET THE CLOCK



1. Press the **CLOCK** pad twice to make display flash.
2. Press the **HOUR/MINUTE UP** or **DOWN** pads to set the time of day. The colon will flash while you set the time.



The clock will automatically start keeping time within one minute or you may press the **CLOCK** pad for immediate start.

TO SET THE TIMER

The **TIMER** is only a minute timer. It will not control oven operations. The maximum time you may set is 11 hours and 59 minutes.



1. Press the **TIMER ON/OFF** pad. "0:00" and the Timer Indicator Light will flash.
2. Press the **HOUR/MINUTE UP** or **DOWN** arrow pads to set the time you prefer to use. The colon will flash while you set the time.



After releasing the arrow pad, the Timer Indicator Light and colon will blink three to five times, then the timer will start the countdown. The Timer Indicator Light will remain on until countdown reaches "0".

When the timer has started the countdown, you may press the **CLOCK** pad to return to the current time of day.

At the end of the countdown the control will beep and the Timer Indicator Light will flash. Press the **TIMER ON/OFF** pad.

TO RESET THE TIMER

If you have selected an amount of time, but decide to change it:

If the countdown is showing in the display, press the **MINUTE/HOUR UP** or **DOWN** arrow pad. Select the desired time.

If the time of day clock or temperature is showing in the display, press the **TIMER ON/OFF** pad. Then, press either the **MINUTE/HOUR UP** or **DOWN** arrow pad. Select the desired time.

TO CANCEL THE TIMER

If you wish to cancel the **TIMER**, press the **TIMER ON/OFF** pad once. If the countdown is not showing, press the **TIMER ON/OFF** pad twice.



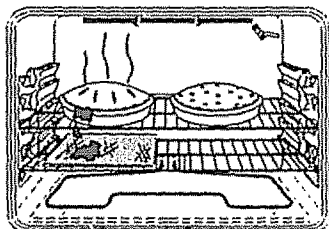
OPERATION Oven Cooking Tips

STRONG SMELL OR ODOR

It is normal to have some odor when using your oven for the first time. To help eliminate this odor, **ventilate the room by opening a window or using a vent hood.**

ALUMINUM FOIL

IMPORTANT: Never cover the oven bottom or oven rack with aluminum foil. Improper use can cause poor heat flow, poor baking results, and may damage the oven finish.



OVEN VENT

The oven vent is located under the right rear element. This area could become very hot during oven use. **Never block this vent.**



PREHEATING

Preheating is bringing the oven temperature up to the temperature you will be using during baking. Let the oven preheat thoroughly when recipes call for preheating.

OVEN TEMPERATURE SENSOR

In the back of the oven you will notice a small tube. This is a heat sensor that maintains the temperature of the oven. Never move or bend this tube.



NO PEEKING

Opening the door often to check foods will cause heat loss and poor baking results.

LOW TEMPERATURE ZONE

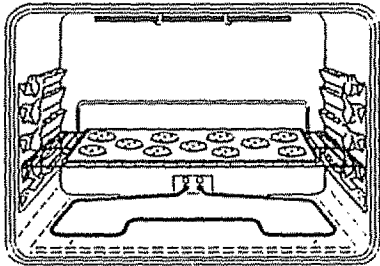
The low temperature zone of your oven (between 170° and 200° F) is available to keep hot cooked foods warm. However, foods kept at these temperatures longer than 2 hours may spoil.



OPERATION Oven Cooking Tips

BAKEWARE

FLAT COOKIE SHEETS, without sides, allow air to circulate all around the cookies for even browning.

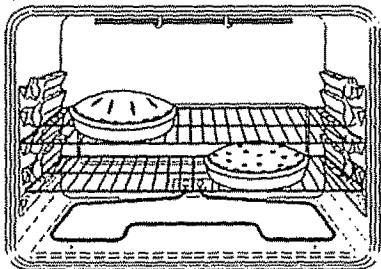


SHINY PANS reflect heat, and are perfect for cakes and quick breads that need a light brown crust.

GLASS, DARK NON-STICK OR DARKENED BY AGE BAKEWARE, absorb heat, and can be used for yeast breads, pie crust or foods that need a brown crust. The oven temperature, when using these pans, should be reduced by 25°F.

BAKEWARE PLACEMENT

If baking with more than one pan, place the pans so each has at least 1 to 1 1/2" of air space around it. Place pans so one is not directly above the other.

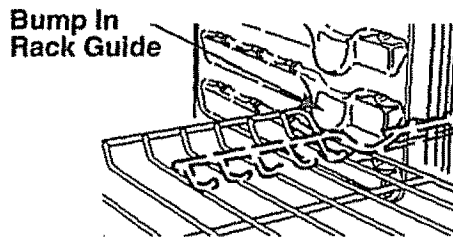


ELEMENT CYCLING

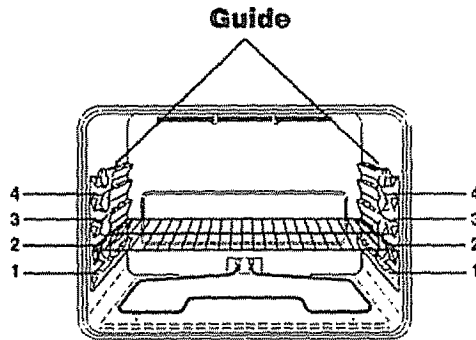
The Oven Temperature Sensor continuously senses and controls the temperature inside the oven. To keep a constant set temperature, the elements will cycle or turn on and off during cooking.

OVEN RACKS

The oven racks are designed with stop locks, a convenience as well as a safety precaution. The guides have a bump to prevent the racks from tilting when they are pulled out of the oven.



Your oven has four (4) rack positions. Above the top guide cannot be used for a rack position.



Always place oven racks in the proper position while oven is cool.



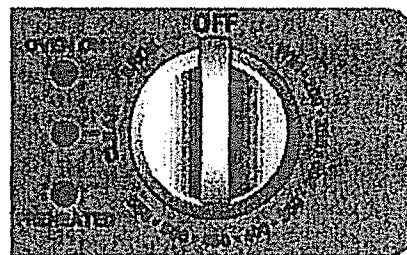
OPERATION Oven Cooking Tips

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. See Do It Yourself Temperature Adjustment in the back of this manual to make the adjustment if you feel your oven is too hot or too cool for your cooking preference.

OVEN CONTROL

Your oven control has a selector knob for setting **BAKE**, **BROIL**, or **CLEAN**. Simply turn the knob to the temperature setting you want to use or to Broil or Clean.



The Indicator Lights:

- **PREHEATED** Indicator Light — turns on and stays on when oven has reached selected bake temperature.
- **OVEN ON** Indicator Light — turns on and stays on when a Bake, Broil or Clean function has been chosen.
- **CLEAN** Indicator Light — turns on for self-clean. If the **CLEAN** Indicator Light flashes, you should check for one of the following:
 1. The door handle is latched during a baking function;
 2. The door handle is not latched during a self-clean function.

Kenmore

OPERATION
Baking

TO SET BAKE

1. Turn the **OVEN CONTROL KNOB** to selected temperature from WM to 550°F. As the knob turns the control display will show the changing temperatures. When the display shows your selected temperature release the control knob. The temperature will remain in the display for 5 seconds then return to the time of day. To recall the temperature display press the minute down arrow pad.
2. The **"OVEN ON"** indicator light will glow.
3. When the oven has reached the selected temperature, a series of short tones will sound, and the **"PREHEATED"** and **"OVEN ON"** indicator lights will glow.
4. The **"PREHEATED"** and **"OVEN ON"** indicator lights will remain on until baking is complete and the control knob is turned to the **OFF** position.

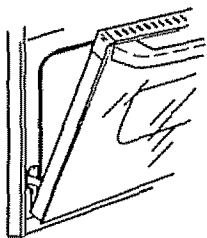
**DISABLE THE
12 HOUR SHUT-OFF**

1. With the control knob in the off position, press and hold the **MIN UP** and **DOWN** arrow pad, at the same time, until **"ON"** or **"OFF"** shows in the display.
2. Holding the **MIN UP** or **DOWN** arrow pads again at the same time, will alternate between 12 hour shut-off on or off.



OPERATION Broiling

Broiling is cooking by direct heat from the upper element. The oven door should remain open to the broil stop position during broiling.



It is not necessary to preheat the oven when broiling. Use the broiler pan and grid that came with your range. Both are designed for proper drainage of fat and liquids.



If foil is used it must be molded tightly to the grid and slits cut into the foil to match those of the grid. This allows fats and liquids to drain into the broiler pan, preventing fire and excessive smoke.

Always remove the pan and grid from the oven. Storing or forgetting a soiled broiler pan in the oven is a potential smoke or fire hazard.



The U.S. Department of Agriculture notes that meat cooked rare is popular, but meat cooked to only 140°F (rare) means that some food poisoning organisms may survive.

The closer you place foods to the broil element, the faster foods brown on the outside yet remain red to pink in the center.

Moving meats away from the element will allow the meat to cook to the center while browning on the outside. Cook side 1 at least 2 minutes longer than side 2. If your oven is connected to 208 volts, you may want to use a higher rack position and/or broil foods longer.

The size, weight, thickness, starting temperature and your preference of the doneness of the meat will affect broiling. This chart is based on meats at refrigerator temperature.

FOOD	RACK POSITION	TOTAL TIME (MIN.)
Steak 1" thick	3	9-11
Ground beef patties 1" thick	3	16-18
Pork Chops-1/2" thick	3	27-29
Fish (fillets)	3	11-13
Chicken (pieces)	2	45-55

HOW TO SET BROIL

1. Set the **OVEN CONTROL KNOB** to **BROIL**.
2. The "**OVEN ON**" indicator light will glow.
3. When broiling is finished, turn the **OVEN CONTROL KNOB** to the "**OFF**" position.

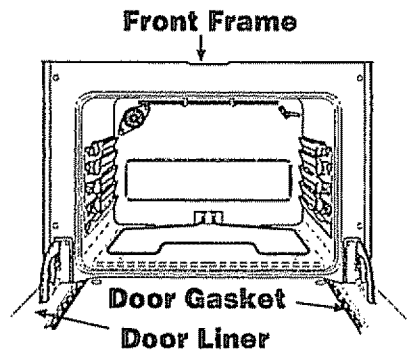


CARE AND CLEANING

Self-Cleaning Cycle

PREPARING YOUR OVEN FOR A SELF-CLEAN CYCLE

1. Remove the broiler pan and grid, oven racks, utensils and any foil that may be in the oven.
2. Soil on the front frame, 1" inside the oven, and outside the door gasket will need to be cleaned by hand.

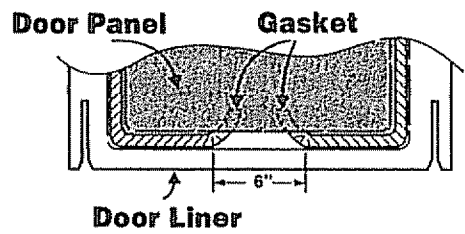


Clean these areas with hot water, soap-filled steel wool pads or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.


3. Wipe up any heavy spillovers on the oven bottom.
4. Do not clean the door gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn, frayed or displaced on the door, it should be replaced.

OVEN DOOR GASKET

The door gasket is designed to have a 5-6" gap at the bottom of the door. This allows for proper air circulation.



It is normal for your oven door to give the appearance of not having a good seal against the range. This is due to the gasket. The location of the gasket on the oven door maintains a good seal and prevents any heat loss.



Utensils should never be left in the oven during a self-clean cycle.

The oven racks may be cleaned during the self-clean cycle, but will lose their luster and become hard to slide. If you choose to leave them in during the cycle, wiping them down with vegetable oil after the cycle will help them slide easier.

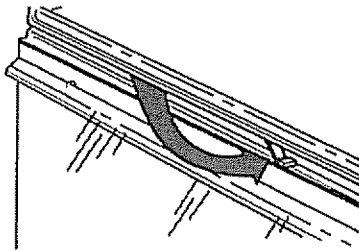
For the first clean cycle, vent the room with an opened window or hood vent. This will reduce the odor produced when heating new parts.



CARE AND CLEANING Self-Cleaning Cycle

HOW TO SET A CLEAN CYCLE

1. For best results, follow the steps in **PREPARING YOUR OVEN.**
2. Slide the latch handle to the right.



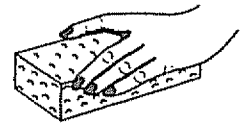
3. Turn the oven control knob to **"CLEAN"**. The **"CLEAN"** and **"OVEN ON"** indicator lights will glow.
4. The handle will lock when high temperatures are reached.
5. The clean cycle lasts 4 hours and 20 minutes. This includes cool down time. The **"OVEN ON"** and **"CLEAN"** indicator lights will blink at the end of the clean cycle.
6. After the cycle is finished, turn the oven control knob to the off position.
7. When the temperature has cooled, the door latch handle will easily slide to the left.

TO STOP A CLEAN CYCLE

Turn the oven control knob to the off position. You will need to wait for the oven temperature to drop below the lock temperature (approx. 1 hour) before attempting to open the door. The indicator light will not blink if the cycle is interrupted.

AFTER THE CYCLE

After the cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth or sponge.



If white spots remain, scrub them with a soap-filled steel wool pad. Be sure to rinse thoroughly. These are usually deposits of salt that cannot be removed during the cycle.

If for any reason you are not satisfied with the cleaning results, just repeat the cycle.



Glass-Ceramic Cooktop Cleaning

Cleaning a glass-ceramic cooktop is different from cleaning a standard porcelain cooktop. To maintain and protect your glass-ceramic cooktop follow these basic steps.

DAILY CLEANING

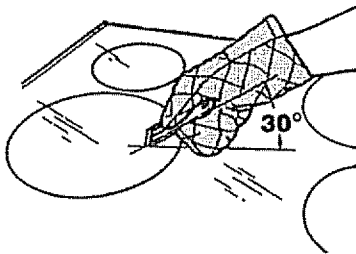
Use only Cooktop Cleaning Creme® on glass-ceramic.

For normal, light soil:

1. Using a damp paper towel, rub a few drops of creme onto soiled area. Wipe until all soil and creme are removed.
2. Clean surface with creme after each cooktop use. Frequent cleaning is essential in preventing scratches and abrasions.

For heavy, burned-on soil:

1. Apply a few drops of creme to the cool, soiled area.
2. Using a damp paper towel, rub creme into the burned-on area.
3. Holding a razor scraper at a 30° angle against the glass ceramic surface, carefully scrape remaining soil.



4. If any soil remains, repeat the steps listed above. For additional protection after soil has been removed, polish the entire surface with creme.

CARE AND CLEANING



IMPORTANT: Using a razor scraper will not damage the surface if the 30° angle is maintained. Do not use a dull or nicked razor blade on your cooktop. Store the razor scraper out of reach of children.

SPECIAL CARE

Sugar spills (such as jellies, fudge, candy syrups) or melted plastic can cause pitting of the cooktop surface unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

Follow these instructions carefully and remove soil while spill is hot.

1. Turn off the cooking zone affected by the spill. Remove the utensils.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle against the cooktop and scrape hot spill to a cool area outside the cooking zone.
3. With spill in a cool area, use a dry paper towel to remove any spillover. Any spill remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled cooking zone until all of the spill has been removed. Follow the steps under Heavy Soil to continue the cleaning process.



CARE AND CLEANING

Glass-Ceramic Cooktop Cleaning

GENERAL INFORMATION

As the Creme cleans, it leaves a protective coating that helps prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergent removes the protective coating and should not be used.

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives that damage the surface of your cooktop. Use only the Cooktop Cleaning Creme® for proper cleaning and protection of your glass ceramic surface.
- If you slide aluminum or copper bottom cookware across the surface of the cooktop, they may leave metal markings which appear as scratches. Use the razor scraper and cooktop creme to remove these marks. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper or enamel boil dry, bonding with the glass ceramic surface of the cooktop may occur. This black discoloration should be removed immediately or it could become permanent.
- Use of glass cleaner may leave an iridescent film on the cooktop. Cleaning Creme will remove this film.

- Water stains (mineral deposits) are removable using the creme or full strength white vinegar.
- Do not use a dull or nicked razor blade on your cooktop.
- Do not use abrasive cleaners or abrasive scouring pads on your cooktop.
- Plastic mesh pads, such as Dobie® may be used.

To order additional Cooktop Cleaning Creme®, call your nearest Sears Service Center or Retail Store, ask for (Stock No. 40079).

CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

Do not use abrasive cleaners, industrial cleaners or bleach.

BROILER PAN AND GRID

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soap-filled scouring pad
- Commercial oven cleaner

TO CLEAN

Allow the pan to soak. Sprinkle the grid with dishwashing detergent and cover with a damp cloth or paper towel. Rinse and dry well. Scour as needed. You may also place both the pan and grid in the dishwasher.



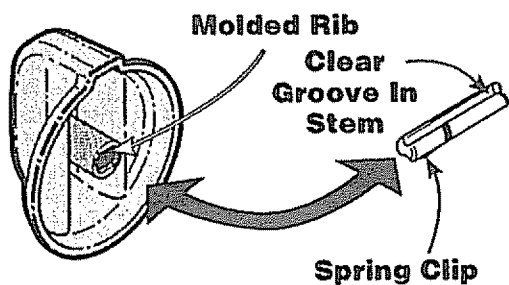
CARE AND CLEANING

Removable Parts

CONTROL KNOBS

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth



TO REMOVE

1. Be sure the control knob is in the off position.
2. Pull straight off the stem. Using a piece of string can make removing the knob easier. Slip the string under and around the knob, pulling straight out.

TO CLEAN

Wash the knob thoroughly with soapy water. Dry completely with a soft cloth. **DO NOT let the knob soak.**

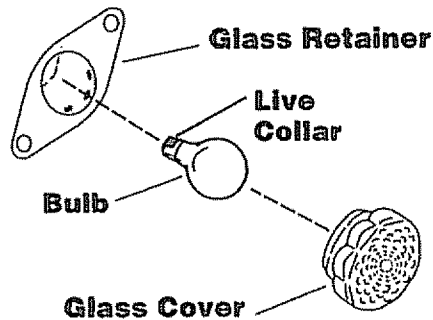
TO REPLACE

1. Check the back of the knob.
2. The molded rib of the knob is designed to fit perfectly onto the knob stem.
3. Align the molded rib to the clear groove in the knob stem. Push the knob back as far as it will go.

REPLACING THE OVEN LIGHT BULB



CAUTION: Be sure the oven light switch is in the off position. Do not touch a hot light bulb with wet hands or a wet cloth. Wait until the bulb has cooled and use a dry cloth. Never touch the live collar of the bulb. If you are replacing a broken light bulb, make sure the power supply is off.



TO REPLACE

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



CARE AND CLEANING

Removable Parts

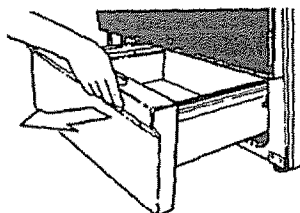
REMOVABLE STORAGE DRAWER

CLEANING MATERIALS

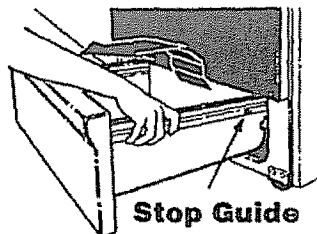
- Dishwashing detergent
- Damp cloth
- Warm water

TO REMOVE

1. Pull the drawer out until it stops.



2. Lift the front of the drawer until the stop guide of the drawer clears the stop guide on the base rail.



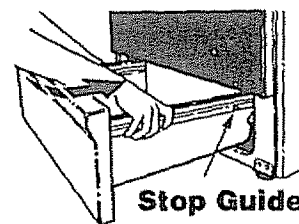
3. Lift the drawer up and over the drawer stop.

TO CLEAN

Wipe the inside and outside with warm soapy water and a damp cloth or sponge. Do not use harsh abrasives or scouring pads on the drawer.

TO REPLACE

1. Lift the front of the drawer stop and lower the stop of the drawer through the opening of the base rail.



2. Lower the front of the drawer and push back the drawer until it stops.
3. Lift up on the front of the drawer until the stop guide of the drawer clears the stop guide of the base rail. Slide the drawer into place.

 **CAUTION:** The drawer gives you space for keeping cookware and bakeware. Plastics and flammable materials should not be kept in this drawer. Do not overload the storage drawer. If the drawer is too heavy, it may slip off the base rail when opened.

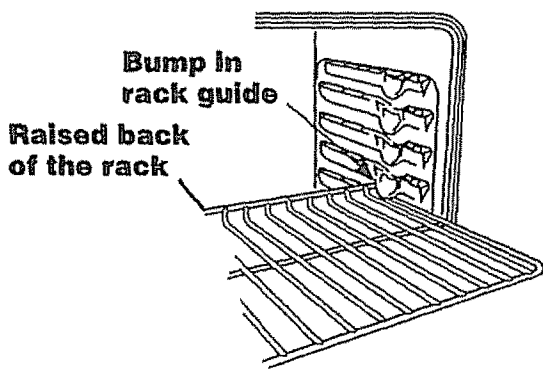


CARE AND CLEANING Removable Parts

REMOVABLE OVEN RACKS

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Scouring pad or soap-filled steel wool pad



TO REMOVE

1. Pull the racks out to the stop lock position.
2. Pull up the front of the rack and slide under the bump of the rack guide.

TO CLEAN

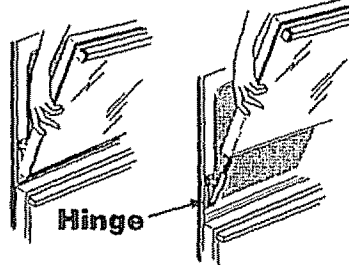
Clean with warm water and detergent. For hard to remove stains, gently scrub with a scouring pad or a soap-filled steel wool pad. Rinse well.

TO REPLACE

1. Place the raised back of the rack onto the rack guides.
2. Lift the front of the rack until the raised back slides under the bump of the rack guides.
3. Slide the rack all the way back.


REMOVABLE OVEN DOOR

Broil Stop Position



TO REMOVE

1. Open the door to the broil stop position.
2. Grasp the door at each side and lift up and off the hinges. **DO NOT LIFT DOOR BY THE HANDLE.**



CAUTION: When the door is removed and the hinge arms are at the broil stop position, as a precaution, cover the hinge arms with toweling or an empty paper towel roll. Do not bump or try to move the hinge arms while working in the oven area. They could snap back causing injury to the hands or damage the porcelain finish of the front frame.

TO REPLACE

1. Make sure the hinge arms are in the broil stop position.
2. Lift the door by the sides.
3. Line up the slots at the bottom edge of the door with the hinge arms.
4. Slide the door down onto the hinge arms as far as it will go.
5. Close the door.



BEFORE CALLING FOR SERVICE

To save you time and money, before making a service call check the list below for any problem you may feel you have with the performance of your range. If the problem is something you cannot fix use the Consumer Service Numbers located at the back of this manual. **When making any calls have the Model No., Repair Parts list, Use and Care Manual and the Date of Purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The display of your control is flashing "F" followed by a number or letter.	Range malfunction.	Press the CLEAR/OFF pad. Let the range cool for 1 hour and place the range back into an oven or cleaning operation. If code repeats call for Service.
Tiny scratches or abrasions on the cooktop.	a. Use of incorrect cleaning materials. b. Coarse particles (salt, etc.) between cookware bottom and cooking surface. c. Cookware with rough bottoms.	a. Use only Cooktop Cleaning Creme®. b. Make sure the cooktop surface and bottom of cookware are clean before using. c. Use only flat bottomed cookware.
Metal markings on the cooktop surface (may appear as scratches).	Sliding or scraping metal utensils and cookware across cooktop surface.	Use recommended cleaning procedure to clean the cooktop surface.
Areas of discoloration on the cooktop surface.	Mineral deposits from water or food.	Use recommended cleaning procedure to clean the cooktop surface.
Dark streaks and specks on the cooktop surface.	a. Encrusted boilovers or grease splatters. b. Incorrect cleaning materials.	a. Use razor scraper and follow the directions in the cleaning section of this manual. b. Use only the Cooktop Cleaning Creme® on the cooktop surface.
Cooktop, oven and oven control will not work.	No power to range.	Check the circuit breaker or fuse. Make sure the power cord is plugged in.



BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Cooktop cooking zones work, but oven will not turn on.	Oven controls set incorrectly.	Check the Oven Cooking Section on setting the oven control correctly.
Oven temperature seems inaccurate.	Thermostat Calibration.	See the adjustments described following this section.
Oven will not unlock.	Clean cycle is not finished.	Oven temperature must drop below the lock temperature before the door will unlock.
Oven light does not work.	a. Light switch in off position. b. Oven light bulb burned out.	a. Check oven light switch on the control panel. b. Check the oven light bulb.
Oven did not clean or results were poor.	a. Controls were not set properly. b. Clean cycle was interrupted. c. Oven was soiled heavily.	a. Check the self-cleaning section of this manual. b. The normal clean cycle should last 4 hours. c. Heavy spillovers should be removed before the cycle is set. You can also repeat the cycle.
Oven smokes.	a. Dirty oven. b. Improper use of aluminum foil. c. Broiler pan containing grease left in the oven.	a. Check for heavy spillover. b. Use of foil not recommended. c. Clean pan and grid after each use.
Oven emits odor.	a. Oven insulation may emit odor during the first few usages. b. Failure to wipe out excess soil prior to the self-clean cycle.	a. Put oven through self-clean cycle to speed up process of odor "wearing off". b. Wipe excess soil off before beginning self-clean cycle.



BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Foods do not bake properly.	a. Oven is not preheated long enough.	a. Be sure to preheat.
	b. Improper rack or pan placement.	b. Maintain uniform air space around pans and utensils; see oven cooking section.
	c. Oven vent blocked or covered.	c. Keep vent clear.
	d. Improper use of foil.	d. Use of foil not recommended on racks or oven bottom.
	e. Improper temperature setting for utensil used.	e. Reduce temperature 25 degrees for glass or dull/darkened pans.
	f. Recipe not followed.	f. Is recipe tested reliable?
	g. Improper thermostat calibration.	g. Check oven temperature adjustment section.
	h. Range and oven rack not level.	h. Check the installation for leveling.
Foods do not broil properly.	a. Improper rack position.	a. Check broil pan placement; see broiling section.
	b. Oven preheated.	b. Do not preheat when broiling.
	c. Improper use of foil.	c. Do not let foil cover slit in the grid; this will prevent grease drainage.
	d. Oven door closed during broiling.	d. Open door to broil stop position; see removable oven door.
	e. Low voltage (208).	e. Use higher rack position.
	f. Improper broiling time.	f. Check broiling chart in broiling section.



“DO IT YOURSELF” 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.

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 oven thermometer to check the temperature setting of your new oven. These thermometers can vary by 20-40 degrees. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven.

To decide how much to change the temperature, set the oven temperature 25 degrees higher (if foods are undercooked) or 25 degrees 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 MAKE THE ADJUSTMENT

1. While the control knob is in the off position, press and hold, at the same time, the **HOUR UP** and **DOWN** arrow pads until the display shows a two digit number.
2. Press the **HOUR UP** arrow pad to increase the temperature from the original setting up to +35° F hotter.
or
Press the **HOUR DOWN** arrow pad to decrease the temperature from the original setting down to -35° F cooler.
3. When this adjustment has been made the display will return to the time of day.

This adjustment will remain in memory until these steps are repeated, and a new temperature is selected. It will remain in memory even after a power failure.

This adjustment will not affect the Broil or Clean temperatures.



RADIANT RANGE WARRANTY

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

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

FULL FIVE YEAR WARRANTY ON THE RADIANT COOKTOP

For five years from the date of purchase, Sears will repair or replace the radiant cooktop, at our option, free of charge, if any of the following defects occur:

- Cracking of the ceramic cooktop due to thermal shock
- Discoloration of the ceramic cooktop
- Wear-off of the pattern on the ceramic cooktop
- Cracking of the rubber seal between the ceramic cooktop and the porcelain edge
- Burn-out of any of the radiant surface units.

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 gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Roebuck and Co. Dept. 817 WA Hoffman Estates, IL 60179

To further add to the value of your Range, Buy a Sears Maintenance Agreement.

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts	W	MA	MA
2. Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

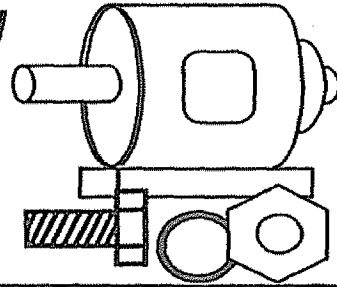
Kenmore Ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement helps provide protection from unexpected repair bills.

The chart above compares the warranty and Maintenance Agreement and shows you the benefits of a Sears Range Maintenance Agreement.

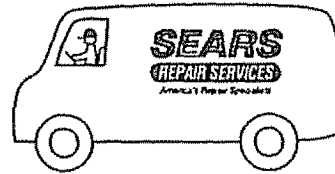
Contact your Sears Sales Associate or Local Sears Service Center today and purchase a Sears Maintenance Agreement.



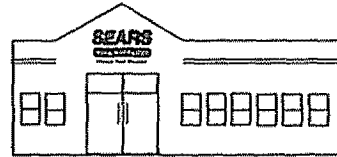
***For the repair or replacement parts you need
delivered directly to your home***
Call 7 am - 7 pm, 7 days a week
1-800-366-PART
(1-800-366-7278)



For in-home major brand repair service
Call 24 hours a day, 7 days a week
1-800-4-REPAIR
(1-800-473-7247)



***For the location of a
Sears parts and Repair Center in your area***
Call 24 hours a day, 7 days a week
1-800-488-1222



***For information on purchasing a Sears
Maintenance Agreement or to inquire
about an existing Agreement***
Call 9 am - 5 pm, Monday-Saturday
1-800-827-6655

