

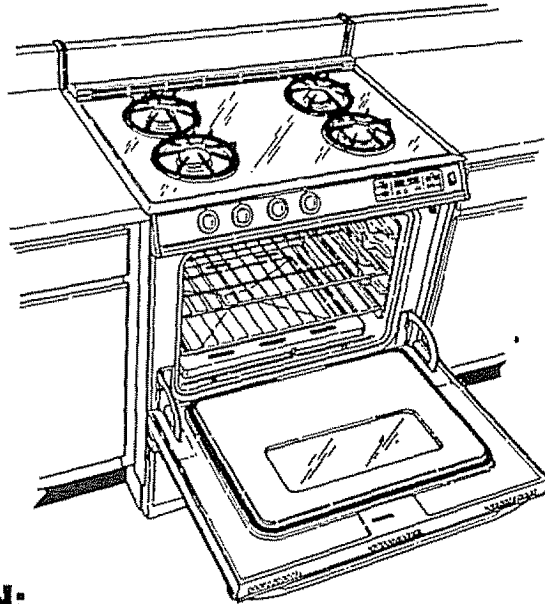
OWNER'S MANUAL



**30" GAS SELF-
CLEANING
SLIDE-IN RANGE**

MODEL NO.

911. 36665
911. 36669
911. 36765
911. 36766
911. 36769



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.

229C4020P166 (SR-10371)



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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:

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

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE!

 **WHAT TO DO IF YOU SMELL GAS:**

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.


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

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 custom-

ers of potential exposure to such substances.

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

The oven, as shipped from the factory, can only be operated with natural gas. Do not try to operate it with L.P. (bottled) gas. High flames and toxic fumes could cause serious injury. If you wish to use your oven with L.P. gas, you must convert the range following the procedure found in the installation instructions shipped with your range.

 **WARNING — L.P. BURNER ADJUSTMENTS**

If you intend to use Liquefied Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Instructions must be made before using your oven.

If your oven is not properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.

Kenmore
**IMPORTANT SAFETY
 INSTRUCTIONS**

STABILITY DEVICE

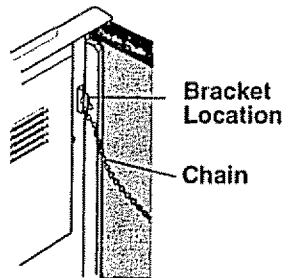
WARNING

- All Ranges Can Tip
- Injury To Persons Could Result
- Install Anti-tip Device Packed With Range
- See Installation Instructions

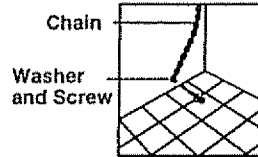
Remove all parts from the plastic bag attached to the back of the range and save packaging tape.

INSTALLATION OF THE ANTI-TIP BRACKET

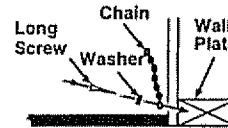
Before placing range in the counter, check the location of the stability bracket on the back of the range.



1. Decide on a location that has no electrical wiring or plumbing

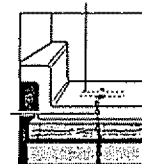


2. With the long screw provided, anchor the chain to the floor or wall



3. Make sure the screw is going into the wall plate or stud at the base of the wall at least 3/4"
4. Attach the stability chain so that it lines up with the bracket on the back of the range.


5. Tug the chain to make sure it is securely fastened.
6. Take the packaging tape and temporarily attach the loose end of the chain to the rear of the countertop
7. Slide the range into the counter leaving enough space behind to attach the chain to the bracket
8. Slip the nearest link of the chain onto the bracket. Pull to make sure it is **Tape** snug as possible.
9. Slide the range all the way back. It is normal to have some slack in the chain, but it should not be excessive.





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.

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 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 burners.



IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT** touch cooktop burners, 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 burners or hot surfaces until they have had time to cool. Other surfaces near the oven vent openings, oven door, 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 burners. They will retain heat after the range has been turned off.
- **NEVER BLOCK** the oven air vent behind the right rear burner.
- **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 open flame and may result in direct contact or ignition of clothing.
- **NEVER LEAVE** cooktop burners unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **ALWAYS TURN** utensil handles inward and away from other surface burners 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 burner.
- **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 electric shock and fire.

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 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.



IMPORTANT SAFETY INSTRUCTIONS

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 burners.
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.

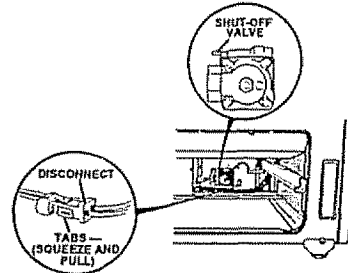
POWER FAILURE

During a power failure, the cooktop burners will not light automatically. In an emergency, a cooktop burner may be lit using a wooden match. Follow the instructions below:

1. Light the wooden match
2. Hold the flame next to the burner you want to use.
3. Push in and turn the correct knob to the light position.
4. When the burner lights turn the knob to your preferred setting.

Warning: Lighting gas burners with a match is dangerous. You should light the burners with this method only in an emergency.

OVEN SHUT-OFF VALVE AND ELECTRICAL DISCONNECT



The pressure regulator (on range back) contains a lever which turns on or shuts off the gas supply to the oven. To access remove the storage drawer and reach through compartment and the range back. See the installation instructions for more information.

The electrical disconnect is located behind the storage drawer in the lower compartment. Remove storage drawer to access. Squeeze tabs and pull to disconnect.

COOKING UTENSILS AND WOKS

Use pans and woks that are the same size as the burner used when cooking.

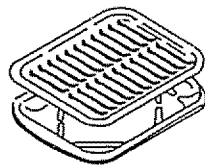
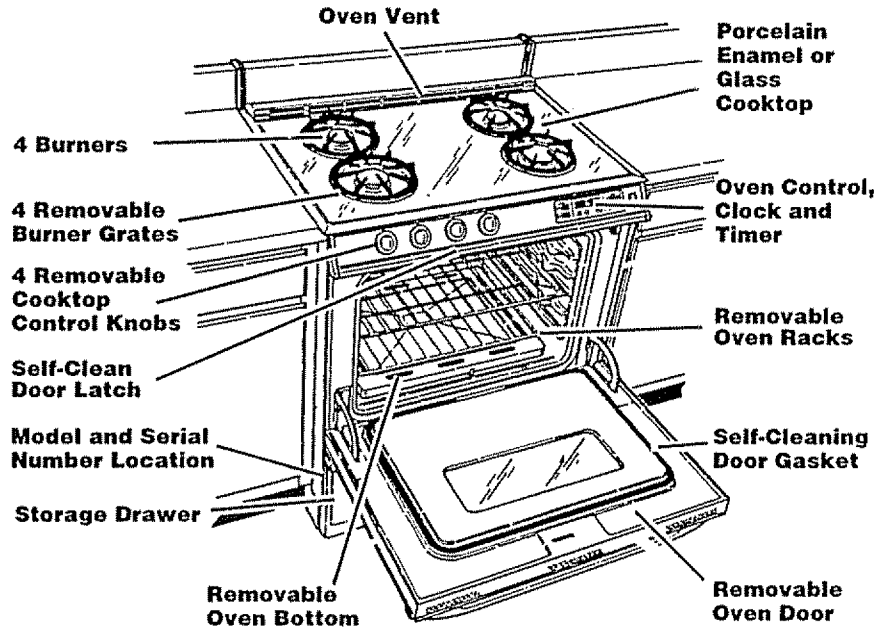


Do not use woks that have support rings. Do not use stove top grills.



OPERATION

FEATURES OF YOUR RANGE



Broiler Pan and Grid

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 to the appliance. **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 can be found in the following areas: Cooktop surface, door handle, door trim, control panel area, and oven area.

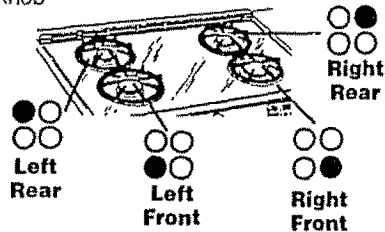


OPERATION

Cooktop Cooking

COOKTOP BURNERS

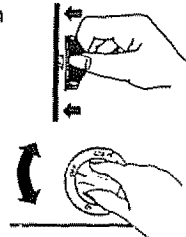
The sign below each control knob shows you which burner is turned on by that knob



CONTROL SETTINGS

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

1. Push down to turn the knob
2. Set on the **LITE** position.
3. When burner ignites set knob to desired flame setting.



CAUTION: When setting the flame size make sure the flame heats the bottom of the pan only. Flames that extend beyond the bottom edge of the pan or lick up the sides are unsafe and waste energy.



BURNER IGNITION

When the knob is turned to the lite position, a spark igniter sends a series of electrical sparks that will ignite the gas flowing to the burner automatically.



While cooking on glass or porcelain cooktops remember these areas may get hot. Use caution when working near these areas.

When any surface burner is on, the surface unit indicator light will be on

THE SIMMER FLAME

If you are simmering on one burner and turn on the others, watch the simmer setting. Because of the increased gas flow to the other burners the flame size of the burner used for simmering may need to be increased

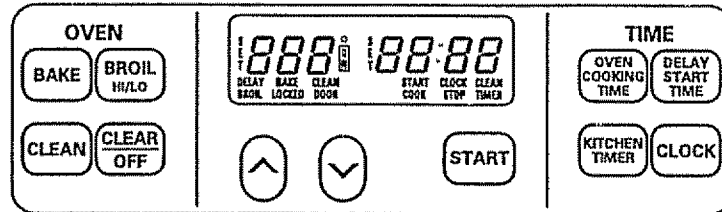
OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Center canner over the burner
2. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service
3. Use caution to prevent burns from steam or heat



OPERATION

Clock Timer and Oven Control



Your new touch pad oven control will allow you to set oven functions with ease. Below are the different types of functions and a description of each.

TRADITIONAL OVEN FUNCTIONS

BAKE — Cooks foods in the traditional oven with a temperature range of 170°F to 550°F.

BROIL — Cooks foods at 550°F **HI** broil or 450° **LO** broil from the direct heat of the upper element. Broiling should be done with the door closed.

CLEAN — Cleans the inside area of the oven for you. When the cycle is finished, the oven will turn off automatically.

TIMED OVEN FUNCTIONS

OVEN COOKING TIME Set the amount of time you want foods to cook. The oven turns off automatically at the end of this time.

DELAY START TIME Set the time of day you want the oven to turn on. The oven will turn on automatically at the time you have set.

OTHER TOUCH PADS

UP and **DOWN** arrow pads set the time of day, length of cooking time, length of cleaning time, the delayed start time, the oven temperature, and the time set on the Kitchen Timer.

START The **START** pad must be pressed to activate any oven function.

CLEAR/OFF The **CLEAR/OFF** pad is used to cancel any oven function and the end of cycle tone. **It will not cancel the Clock or Kitchen Timer.**

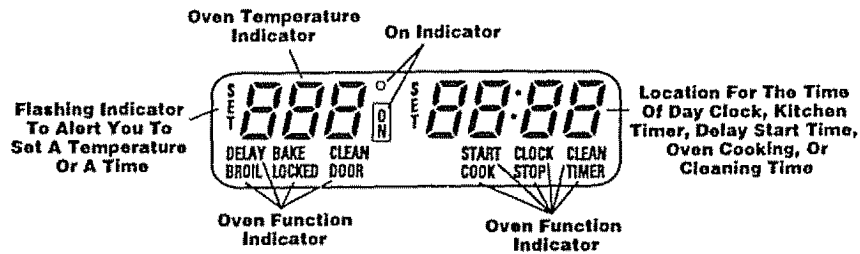
KITCHEN TIMER The **KITCHEN TIMER** pad is used to turn the Kitchen Timer on or off. It will not control any of the other oven functions.

CLOCK The **CLOCK** pad is used to set the time of day.



OPERATION

Control Display



The Control Display is an easy reference for using your oven control. Below are descriptions of how the Control Display works.

OVEN TEMPERATURE INDICATOR

— This indicator has a multiple purpose.

- **Displays the temperature**
- **Displays an error code** — “ERR” - If the oven temperature indicator flashes “ERR”, then you have set an invalid time or temperature.
- **Displays Oven Problems** — If your control flashes “F” and a number or letter, you have experienced an oven problem. Please read the section on **F-CODES** in your manual.

“ON” INDICATOR — Will light when the oven turns on.

SET INDICATORS — The set indicator will flash in combination with an oven function or timed function to let you know you need to set a time or temperature. Example: “SET” and “BAKE” will **Flash** to let you know you need to set the bake temperature.

TIME INDICATOR — Displays the time of day, cooking time, delay start time, cleaning time or the time set on the kitchen timer.

- **Displays a reminder code**— “PUSH START”-If the time indicator flashes the words “PUSH START”, then you need to press the **START** pad to activate your setting.

OVEN FUNCTION INDICATORS

— Displays which oven function has been set, when the oven door locks, and if the function is delayed.



OPERATION Clock and Timer

CLOCK

The clock must be set for the correct time of day before a delayed oven function can work properly. The time of day **cannot** be changed during a timed oven function, but **can be** changed during a bake or broil function.

HOW TO SET THE CLOCK



1. Press the **CLOCK** pad.
2. Press the **UP** and/or **DOWN** arrow pads to set the time.
3. Press the **START** pad.

RECALL THE CLOCK

While using your oven for cooking, press the **CLOCK** pad if you wish to check the time of day. The current time of day will show in the display.

POWER FAILURE

If you have experienced a power failure, the time will flash in the display and will be incorrect. Reset your clock.

Any oven cooking function that was in process will need to be reset.

KITCHEN TIMER

The Kitchen Timer is used to time cooking processes or other household activities. It does not control the oven. It can be set for up to 9 hours and 59 minutes. It will count down in minutes until the **LAST 60 SECONDS** is reached, then the control will beep once. When the countdown reaches **ZERO**, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER** pad is pressed. The 6 second beep can be removed for future cycles if desired. For directions on removing this continuous beep, see Tones on the following page.

HOW TO SET THE TIMER



1. Press the **KITCHEN TIMER** pad.
2. Press **UP** and/or **DOWN** arrow pads to set time.
3. Press the **START** pad.
4. When the countdown has reached zero, press the **KITCHEN TIMER** pad to turn off the beep.

To cancel the timer during the countdown, press the **KITCHEN TIMER** pad **TWICE**.



OPERATION

Oven Control, Clock and Timer

TONES

Your new control has a series of tones that will sound at different times. These tones may sound while you set the control for an oven function, or at the end of the oven function. It will also alert you there may be a problem with the functions. Below are the types of tones and a brief description of each.

TONES WHILE SETTING THE

CONTROL—When you press a touch pad you will hear a beep. This beep will let you know you have placed enough pressure on the pad to activate it. (The arrow pads do not beep.)

END OF TIMED CYCLE TONE—At the end of an automatic timed cooking function, you will hear 3 short beeps followed by 1 beep every 6 seconds. This 6 second beep will continue to sound until the **CLEAR/OFF** pad is pressed or you may select the special feature to cancel this 6 second beep from sounding at the end of future cycles.

TO CANCEL THE 6 SECOND BEEP

1. Press and hold the **BAKE** and **BROIL** pads, **at the same time** for 3 seconds, until the display shows **"SF"**.
2. Press the **KITCHEN TIMER** pad. The display will show **"CON BEEP"** (continuous beep).
3. Press the **KITCHEN TIMER** pad again. The display will show **"BEEP"** (beep canceled).

4. Press the **START** pad to cancel the 6 second beep and leave the special feature mode.

If you would like to return the 6 second beep, repeat steps above until the display shows your choice and press Start.

ATTENTION TONE—This tone will sound if you make an error or an oversight is made while setting an oven function.

Examples would be:

- a. Setting a clean cycle and the oven door is not properly closed.
- b. Setting function and not pressing Start.
- c. Pressing an additional function pad without first setting a temperature or time.
- d. **ERR** will flash if you set an invalid temperature. Press the **CLEAR/OFF** pad to clear the control and reset your oven function.

Any of these can be quickly identified by watching the display.

PREHEAT TONE—When you set an oven temperature, the oven automatically starts to heat. When the temperature inside the oven reaches the temperature you have set, a tone will sound to let you know the oven is ready for baking.

F CODE

If you set an oven function and the control beeps while the display is flashing **"F"** and a number or letter such as **"F-4"** or **"F1"** there may be a problem with the control or oven. Simply press the **CLEAR/OFF** pad and wait about an hour. Try setting the function again. If the code repeats, write down the flashing code and call for service. Tell the technician what code was flashing.



OPERATION

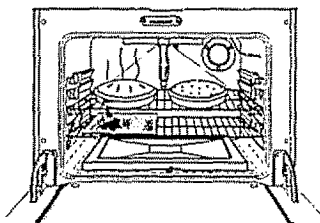
Oven Cooking Tips

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. To prevent staining from spillovers, you may place a piece of aluminum foil or cookie sheet below the food which may spill over.



OVEN VENT

The oven vent outlet is located behind the rear top burners. This area could become 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.

NO PEEKING

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

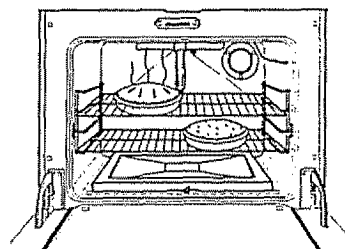
OVEN TEMPERATURE SENSOR

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.



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.



BURNER CYCLING

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

LOW TEMPERATURE ZONE

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

OVEN GLOW BAR IGNITION

When you turn the Oven Control on, the glow bar igniter begins to heat. When the igniter is hot enough, in about 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.



During a power failure the oven burner cannot be lit and you should not try to do so.

OVEN LIGHT

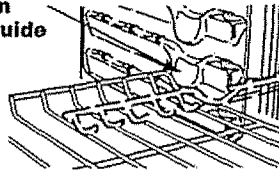
To prolong the life of your oven light bulb, follow these helpful tips: Always turn the light off when the oven is not in use or during a clean cycle. If your appliance does not have a window in the door, you will need to open the door to make sure the oven light is off. If your oven light is left on for an extended period of time, the oven will

be warm when the door is opened due to the heat generated from the oven light bulb.

OVEN RACKS

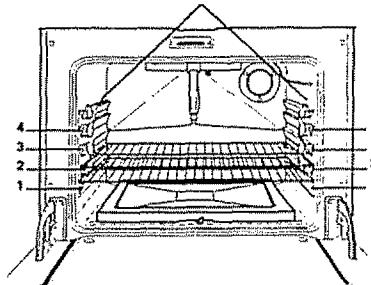
The oven racks are designed with stop locks, a convenience as well as a safety precaution. The guides have a bump to prevent the racks from tilting when they are pulled out of the oven.

Bump In Rack Guide



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

Guide



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

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 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.



OPERATION






Baking

HOW TO SET BAKE

-  1. Press the **BAKE** pad
-  2. Press the **UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
-  3. Press the **START** pad
-  4. When baking is finished press the **CLEAR/OFF** pad.








HOW TO SET TIMED BAKE

To set the oven to cook for a specific time and turn off automatically.

-  1. Press the **BAKE** pad
-  2. Press the **UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
-  3. Press the **OVEN COOKING TIME** pad
-  4. Press the **UP** and/or **DOWN** arrow pads to set the amount of time you prefer your foods to cook
-  5. Press the **START** pad

HOW TO SET DELAYED START TIME AND TIMED BAKE

To set the oven to turn on at a later time of day, cook for a specific amount of time and turn off automatically

-  1. Press the **BAKE** pad
-  2. Press the **UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use
-  3. Press the **OVEN COOKING TIME** pad
-  4. Press the **UP** and/or **DOWN** arrow pads to set the amount of time you prefer your foods to cook
-  5. Press the **DELAY START TIME** pad
-  6. Press the **UP** and/or **DOWN** arrow pads to set the time of day you prefer the oven to turn on.
-  7. Press the **START** pad

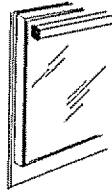
These oven operations may be used when roasting.

The oven will cut off at the end of the cooking time unless the cook and hold feature has been activated




OPERATION Broiling

Broiling is cooking by direct heat from the Broil Burner. The oven door should remain closed 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 US Department of Agriculture notes that meat cooked rare is popular, but meat cooked to only 140°F (rare) means that some poisoning organisms may survive.

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

Moving meats away from the burner will allow the meat to cook to the center while browning on the outside. Using this positioning, cook side 1 at least 2 minutes longer than side 2.

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

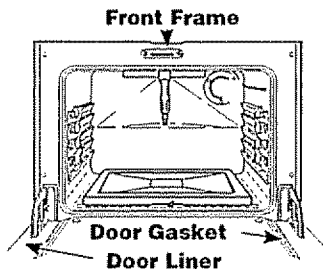
- 1a. Press the **BROIL** pad. (This will automatically set **HI Broil**)
- 1b. While the set indicator is flashing in the display, press the **BROIL** pad again if you prefer to use **Lo Broil**. Use **Lo Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
2. Press the **START** pad.
3. When broiling is finished, press the **CLEAR/OFF** pad.



OPERATION 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.

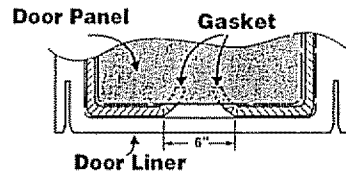


Clean these areas with hot water, soap-filled steel wool pads or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.

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 when heating new parts.



OPERATION

Self-Cleaning Cycle

TO SET A CLEAN CYCLE

The Clean Cycle, including cool down time, is automatically set for 4 hours, but you may change this from 3 hours if oven is lightly soiled up to 5 hours if oven is heavily soiled

1. Latch the door handle
2. Press the **CLEAN** pad 4 hours will show in the display
3. If you want to change the length of clean time press the **UP** and/or **DOWN** arrow pad
4. Press the **START** pad

TO STOP A CLEAN CYCLE

Simply press the **CLEAR/OFF** pad. You will need to wait for the oven temperature to drop below the lock temperature (approx. 1 hour) before attempting to open the door.

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.

TO SET A DELAYED START CYCLE

1. Latch the door handle
2. Press the **CLEAN** pad
3. If you want to change the length of clean time press the **UP** and/or **DOWN** arrow pads
4. Press the **DELAY START TIME** pad
5. Press the **UP** or **DOWN** arrow pads to set the time you prefer the clean cycle to start
6. Press the **START** pad



OPERATION

Setting Special Features

Your new touch pad control has additional features that you may choose to use. After making your selection, if you want to change the setting, follow the steps until the display shows your choice.

12 HOUR BAKING AND 3 HOUR BROILING SHUT-OFF

The control is automatically set to turn off the oven after 12 hours baking or 3 hours broiling should you forget and leave the oven on. If you want to remove this feature:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. Press the **DELAY START TIME** pad. The display shows **12shdn** (12 hour shut-off).
Press the **DELAY START TIME** pad again. The display will show **no shdn** (no shut-off).
3. Press the **START** pad.

FAHRENHEIT OR CELSIUS TEMPERATURE SELECTION

Your oven control is set for the Fahrenheit temperature selections. Most recipes are given using the Fahrenheit scale. You can change this to use the Celsius selection.

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.

2. (a) Press the **BROIL** pad. The control display will show the degrees sign and **F**.
(b) Press the **BROIL** pad again. This will change **F** (Fahrenheit) to **C** (Celsius).
3. Press the **START** pad.

12 HOUR, 24 HOUR MILITARY TIME CLOCK OR CLOCK BLACK OUT

Your control is set to use the 12 hour clock. If you prefer to use the 24 hour Military Time clock or black out the display:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **CLOCK** pad. The display shows **12hr**. If this is your choice press the **START** pad.
or
(b) Press the **CLOCK** pad again. The display will show **24hr**. Example: 5:00 on the 12 hour clock will show 17:00 hours on the military clock. If this is your choice press the **START** pad.
or
(c) Press the **CLOCK** pad again. The display will show **OFF**. If this is your choice press **START**. The display will not show time. (The Delay Start Time feature will not operate.)



OPERATION

Setting Special Features

CONTROL LOCKOUT

Your control will allow you to lock the touch pads so they cannot be activated when pressed. If you're worried about leaving the oven unsupervised, activate this feature:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **CLEAN** pad. The display shows **LOC OFF** (lockout off).
(b) Press the **CLEAN** pad **again**. The display will show **LOC ON** (lockout on).
3. Press the **START** pad.

This feature can only be set when the oven is not in use.

When this feature is on, the display will show **LOC**, if a touch pad is pressed. (This feature will not affect the Clock or Timer pads.)

COOK AND HOLD

Your new control has a cook and hold feature for timed cooking only that will keep hot cooked foods warm up to 3 hours after the timed cooking is finished. To activate this feature:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. (a) Press the **OVEN COOKING TIME** pad. The display will show **HLd OFF**.
(b) Press the **OVEN COOKING TIME** pad **again** to activate the feature. The display will show **HLd ON**.
3. Press the **START** pad.

CHANGING THE SPEED OF THE UP OR DOWN ARROW PADS

This special feature will allow you to change the speed; #1 means speed of change is slow up to #5 which means speed of change is fast. To set the speed you prefer, follow these steps:

1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. Press the **UP** arrow pad. The display will show the current set speed.
3. Press the **UP** arrow to increase the speed up to the number 5.
or
Press the **DOWN** arrow pad to decrease the speed down to the number 1.
4. Press the **START** pad.



Cleaning

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 steel wool 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 and let stand. Scour as needed. Wash, rinse, and dry well. You may also place both the pan and grid in the dishwasher.

PAINTED SURFACES

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Paper towels

TO CLEAN

Do not use oven cleaners, cleansing powder, or harsh abrasives. If marinades, tomato sauce, basting materials, etc., should spill, wipe up as much as possible. When surfaces have cooled thoroughly clean painted areas.

CARE AND CLEANING

PORCELAIN ENAMEL COOKTOP

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Paper towel
- Dry cloth
- Ammonia or abrasive cleaners and scouring pad

TO CLEAN

Clean after each spillover. If acidic foods (such as hot fruit fillings, tomatoes, sauerkraut or sauces with vinegar or lemon juice) should spill on the cooktop, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, wash with soap and water when cooled and then rinse. Polish with a dry cloth.

GLASS COOKTOP

CLEANING MATERIALS

- Glass cleaner
- Paper towels
- Baking soda
- Warm water

TO CLEAN

Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.



CARE AND CLEANING Removable Parts

BURNER GRATES

CLEANING MATERIALS

- Dishwashing detergent
- Nonabrasive cleaner
- Ammonia
- Warm water
- Soft cloth

TO CLEAN

For stubborn stains, place grates into a plastic bag. Pour in 1/4 cup of ammonia and seal tight. Allow to soak overnight. Wash and rinse well.

PORCELAIN ENAMEL BURNER BOWLS, BURNER CAP, BURNER HEAD

CLEANING MATERIALS

- Dishwashing detergent
- Nonabrasive cleaner
- Warm water
- Soft cloth

TO CLEAN

Soak stubborn stains, rinse and dry completely. Leave burner cap in place when cleaning burner bowl.

REMOVABLE OVEN BOTTOM



The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

Be careful not to scratch the oven finish when removing or replacing the oven bottom.

TO REMOVE

1. Slide the tab at the center front of the oven bottom to the left.
2. Lift the oven bottom up and out.

CLEANING MATERIALS

- Dishwashing liquid
- Mild abrasive cleaner
- Soap-filled scouring pad
- Commercial oven cleaner

TO CLEAN

Spillovers such as hot fruit fillings or foods with acidic content (such as tomatoes, vinegar or lemon juice) may cause staining to the porcelain surface. To prevent staining from spillovers, you may place a piece of aluminum foil or a cookie sheet on the rack below the food which may spill over. Clean after each oven use.

TO REPLACE

1. Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. Lower the front of the oven bottom into place. Slide the tab at the front of the oven bottom into place.

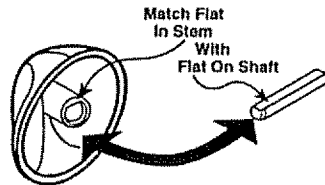


CARE AND CLEANING Removable Parts

SURFACE 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.

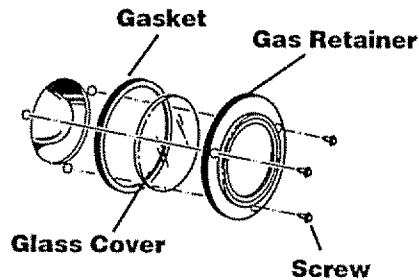
TO REPLACE

1. Check the back of the knob. The molded flat of the knob is designed to fit perfectly onto the knob stem flat.
2. Align the molded flat to the flat on the knob stem.
3. 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. Remove the three screws and lift off the glass retainer, glass cover and gasket
2. Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb
3. Replace the gasket, glass cover and glass retainer. Tighten screws securely.



CARE AND CLEANING

Removable Parts

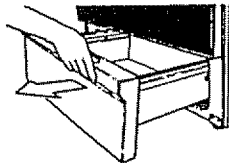
REMOVABLE STORAGE DRAWER

CLEANING MATERIALS

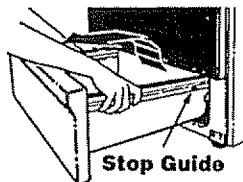
- Dishwashing detergent
- Damp cloth
- Warm water

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



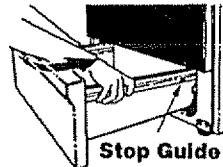
3. Lift the drawer up and over the drawer stop.

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.

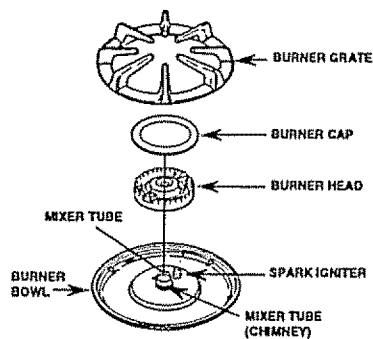



CARE AND CLEANING Removable Parts

COOKTOP BURNER COMPONENTS

TO REMOVE

Be sure that all controls are turned off and that the unit is cool. Lift off burner grate, burner cap and burner head. Do not remove burner bowl.



 **The electrode of the spark igniter is exposed beyond the top of the burner. When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur. Be careful not to turn on any cooktop controls while cleaning burner bowls. A slight electrical shock might result, which could cause you to knock over hot cookware.**

TO REPLACE

1. Place the burner head onto the burner bowl making sure the location of the spark igniter matches up with the opening in the burner head.
2. Place the burner cap on the burner head.
3. Place the grate over the burner assembly and onto the burner bowl. The indentations of the bowl should match the location pins on the bottom of the grates.

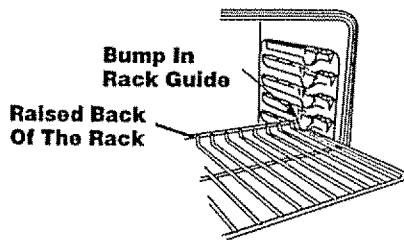


CARE AND CLEANING Removable Parts

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

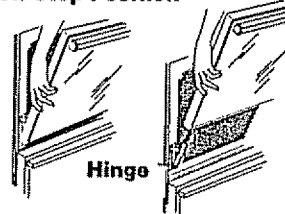
Clean with warm water and detergent. For hard to remove stains, gently scrub with a scouring pad or a soap-filled steel wool pad. Rinse well.

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 oven cool for 1 hour and enter an oven or cleaning operation. If code repeats, call for service.
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.
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 will 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.



BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Oven smokes.	a. Spillage	a. Make sure the sump (grease well) is to the front of the range when broiling
Foods do not bake properly.	a. Oven is not preheated	a. Be sure to preheat until the tone sounds.
	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. Racks should not be covered during baking.
	e. Improper temperature setting for utensil used.	e. Reduce temperature 25 degrees for glass or dull/darkened pans.
	f. Recipe not followed	f. Check recipe and measurement.
	g. Improper oven control calibration	g. Check the temperature adjustment following this section
	h. Range and oven rack not level.	h. Check the installation instructions 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. Check broiling section.
Burners do not work.	a. Gas supply not connected or not turned on; if using L.P. gas, tank may be empty.	a. Check the reducer shut-off valve and the gas supply shut-off valve to be sure they are open (see installation instructions)
	b. Controls not adjusted properly	b. Check operating instructions in this manual
	c. Burners not adjusted properly	c. See the installation instructions for adjustments.



"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 oven thermometers. 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

BAKE

+

BROIL

BAKE

1. Press and hold down both the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.

2. Press the **BAKE** pad. A factory set 2 digit number will show in the display, usually 00.

If you think the oven is not hot enough,



3a. Press the **UP** arrow pad to **increase (+)** the temperature up to **+35°F**.

If you think the oven is too hot,

3b. Press the **DOWN** arrow pad to **decrease (-)** the temperature down to **-35°F**.

START

4. Press the **START** pad.

This increased or decreased temperature setting will remain in memory until the above steps are repeated. A power failure will not affect this setting.

The broil and self-clean temperatures will not be affected.



RANGE WARRANTY

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

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

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

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

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

Sears, Roebuck and Co., Dept. 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 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

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.

The chart above compares the Warranty and Maintenance Agreement and shows you the benefits of owning a Sears Range Maintenance Agreement

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

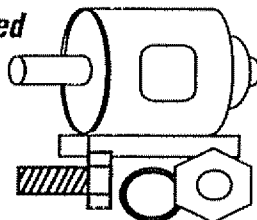


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(1-800-366-7278)



For in-home major brand repair service

Call 24 hours a day, 7 days a week

1-800-4-REPAIR

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***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



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