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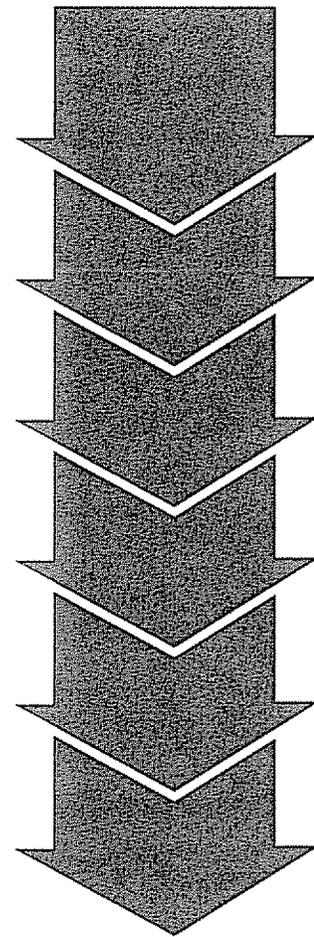
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WARRANTY

MODELS 46981
46989

SEARS Kenmore



USE • CARE • SAFETY MANUAL

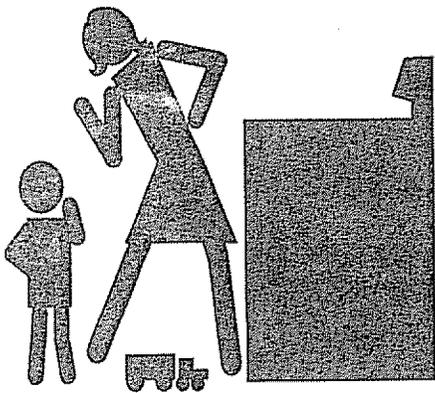
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IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

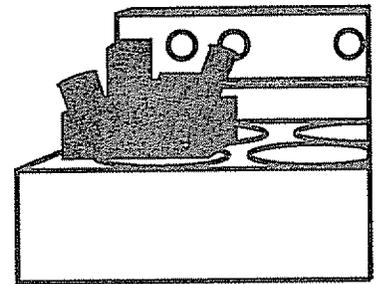
SAVE THESE INSTRUCTIONS

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



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

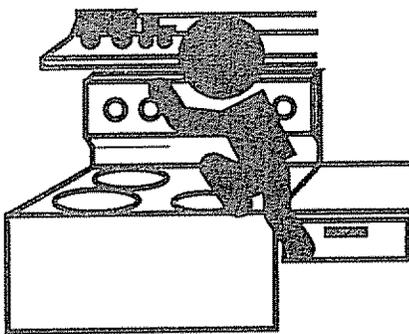
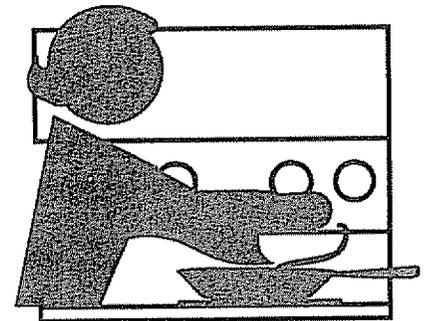
Never leave children alone or unattended where a range is in use.



CAUTION:

Never store things children might want above a range.

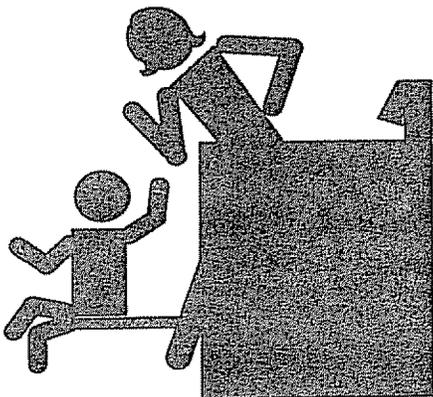
Never let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.



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

WARNING:

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



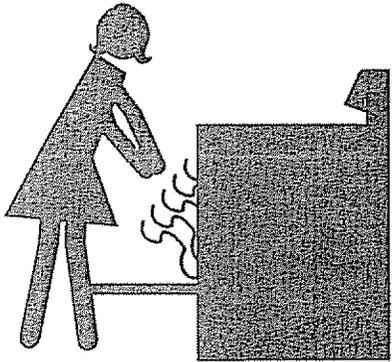
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

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

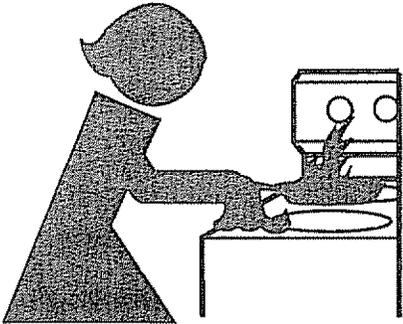
CAUTION:

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



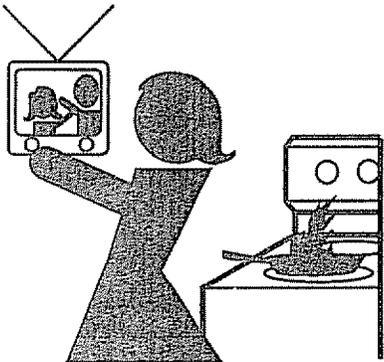
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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



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

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



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

Always use care when touching the cooktop, oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct and oven door may also become hot during range use. The glass surface of the cooktop will retain heat after the controls are turned off.

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

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

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

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

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

Always follow cleaning instructions in this book.

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

Do Not Use Oven Cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean Only Parts Listed In Manual.

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

CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range. Children climbing on a range to reach items could be seriously injured.

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

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

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

Do not use pots or pans on your grill. You could be seriously burned by heat from the grill when reaching for the pot handle. Pots or pans may trap heat from the grill and result in damage to the grill grates or grill finish.

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

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

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

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

Never block free airflow through the oven vent.

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

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

Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.

Never rub, move, or damage the door gasket on self-cleaning ranges. The gasket is essential for a good seal.

Never touch surface units, heating elements, or interior surfaces of the oven. They may be hot even though they appear dark in color.

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

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

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

For major spills — Turn unit to LO; use dry paper towels to wipe up major spills, and then use a razor scraper (held in a potholder) to scrape major spills from a hot cooking zone. **DO NOT** attempt further cleaning until cooktop surface has cooled.

Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

Never try to clean utensils, cookware or removable parts of your range during a self-clean cycle.

Never use cooktop without reflector pans or drip bowls in place. If these pans or bowls are not there during cooking, wiring or other range parts may be damaged.

SAFETY INSTRUCTIONS (continued)

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

Read and understand this information NOW!

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

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

COOKTOP GREASE FIRE

Never pick up a flaming pan...Instead:

- 1. Turn off the element.**
- 2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.**

OVEN FIRE —

Do not try to move the pan!

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

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

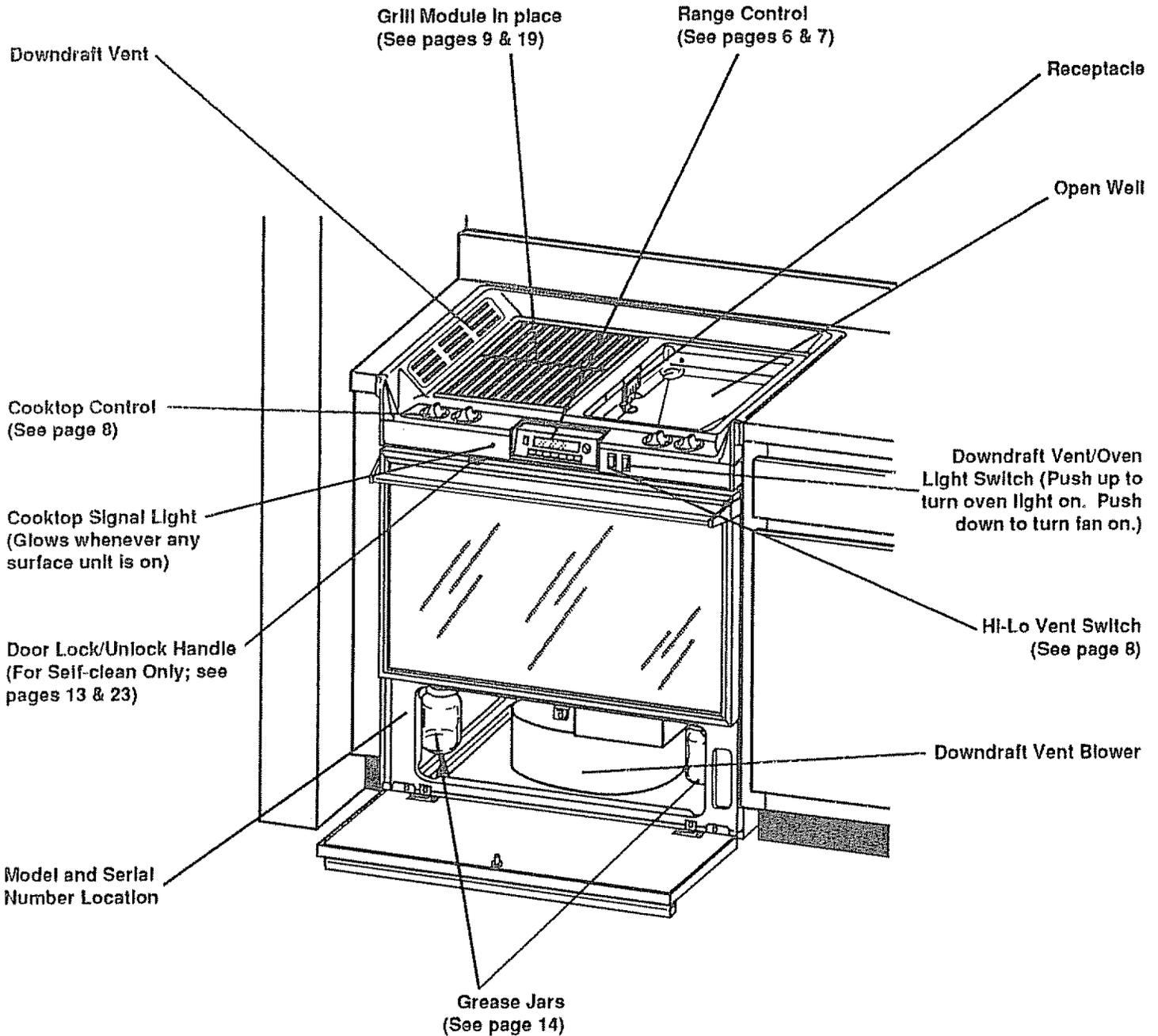
The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR RADIANT MODULE:

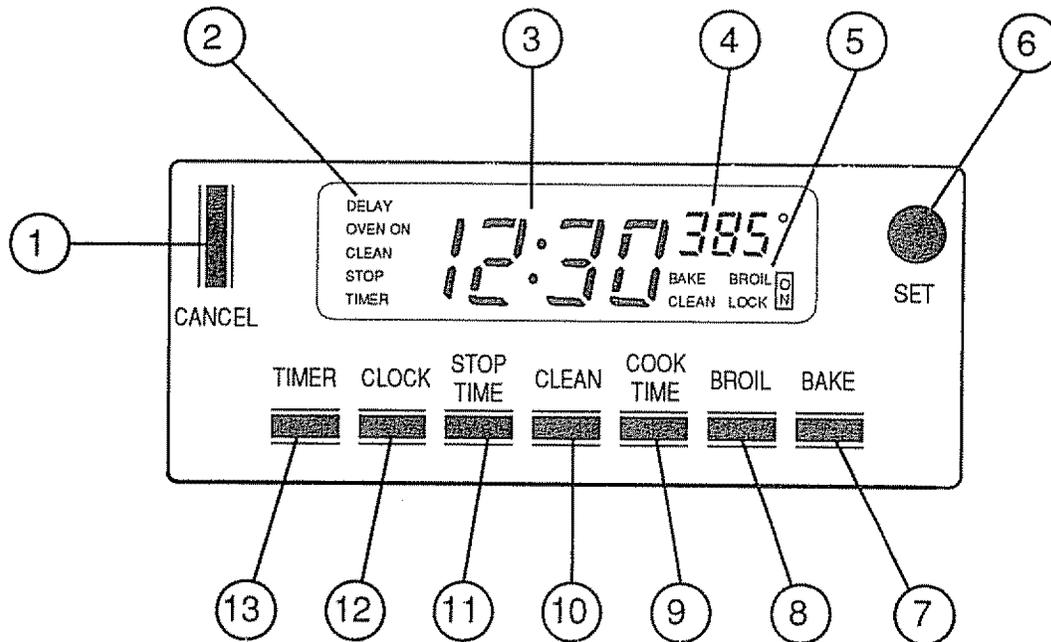
- **Never slide cookware across your cooktop.**
- **DO NOT use a dish towel or sponge to wipe up the cooktop.** They may leave a detergent film on the cooktop which may cause discoloration when heated. If this occurs, remove the discoloration with a recommended cooktop cleaner.
- **Melted materials (plastic, aluminum foil, sugar, or foods with high sugar content) can cause damage to the cooktop.** If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself! **DO NOT** attempt further cleaning until cooktop surface has cooled.
- **DO NOT use scouring powders, plastic, nylon or metal cleaning pads.** They may scratch the cooktop.
- **DO NOT use chlorine bleach, ammonia, hydrofluoric acid, chemical oven cleaners, or any other kind of chemical cleaner.** They may discolor the cooktop.

YOUR RANGE

IMPORTANT: The model and serial number of your range can be found on a tag, which is attached to the front frame on the left side of the unit. Open the lower compartment to locate this tag.

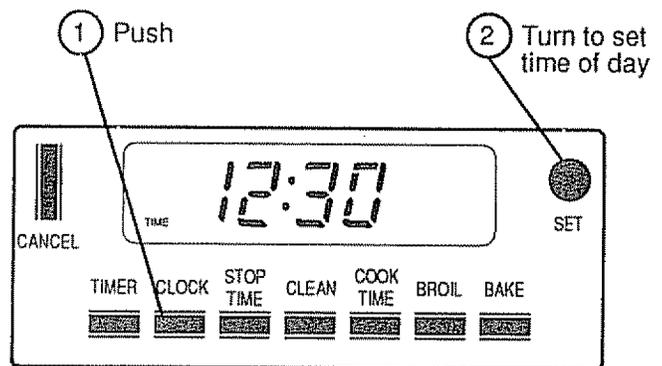


The Range Control



1. **OVEN CANCEL BUTTON** - Cancels everything except the clock and timer. Push this button to turn the oven off or to clear everything if you've made a mistake in programming.
2. **DISPLAY INDICATORS** - Light up to tell you what is being shown in the TIME DISPLAY WINDOW.
3. **TIME DISPLAY WINDOW** - Shows the time of day or the times you set for the timer or automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY WINDOW** - Shows the oven temperature or broil setting you have selected.
5. **FUNCTION INDICATORS** - Light up to show whether oven is baking, broiling or self-cleaning.
6. **SET KNOB** - Turn to set times and temperatures after pushing a function button.
- 7-13 **FUNCTION BUTTONS**
7. **BAKE** - Push before setting BAKE temperature.
8. **BROIL** - Push before selecting BROIL setting.
9. **COOK TIME** - Push before setting length of cook time for automatic oven operations.
10. **CLEAN** - Push to use self-clean cycle.
11. **STOP TIME** - Push before selecting the time when you want the oven to turn off for automatic oven operations.
12. **CLOCK** - Push before setting clock or to bring time of day into the TIME DISPLAY WINDOW.
13. **TIMER** - Push before setting amount of time.

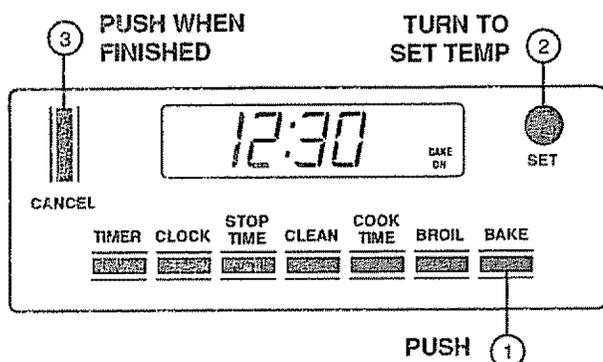
TO SET THE CLOCK





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

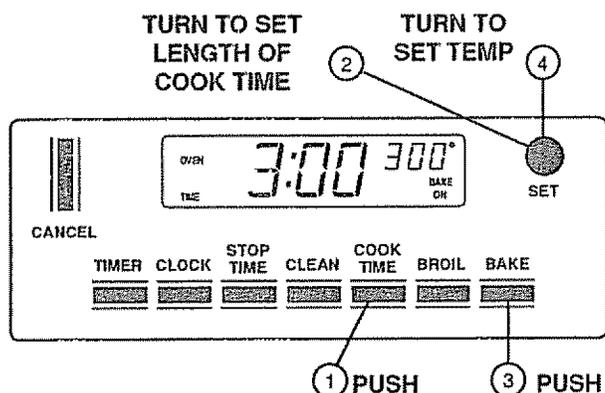
TO BAKE OR ROAST



The red display will show the oven temperature as it rises (in 5° steps).

A tone will sound when the oven is preheated.

AUTOMATIC OVEN OFF



The control will calculate when to turn the oven off.

When the cook time is ended, a tone will sound and the oven will turn off.

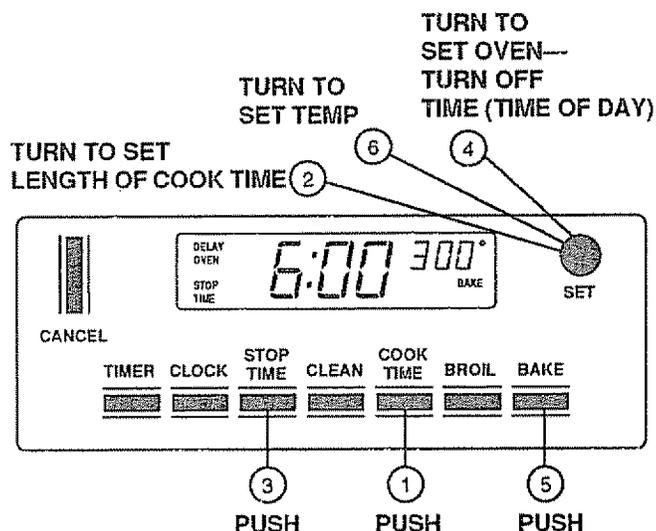
INCOMPLETE OR INCORRECT SETTINGS

1. Attention Tone will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.
2. Function Error Tone (rapid beeps — display flashes "F") will sound if there is a problem with one of the range functions. Cancel the tone by pushing the CANCEL button. Allow oven to cool for one hour; reset oven operation. If the tone starts again, call for service.

RECALLING FUNCTIONS

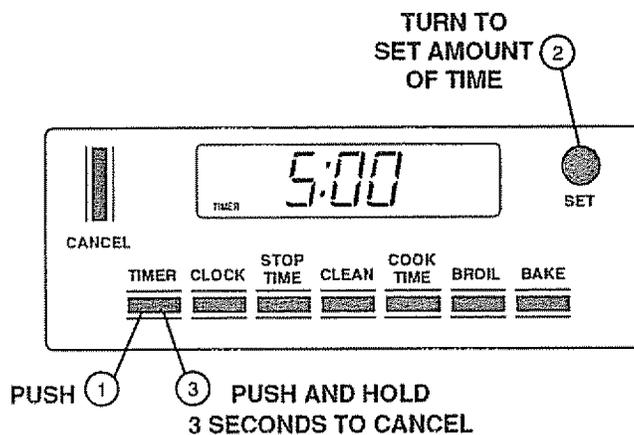
You may recall any set function by pushing the button of that function.

DELAYED BAKE CYCLE



When cook time has ended, a tone will sound and the oven will turn off.

TO USE THE TIMER



A tone will sound when time is up.

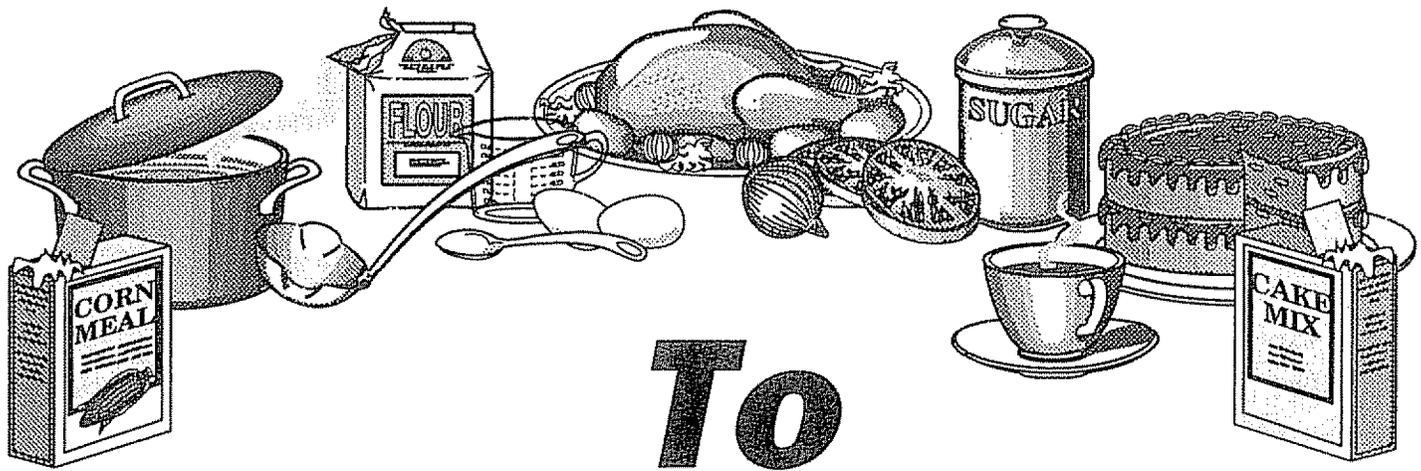
NOTE: The timer is a reminder only and will not operate the oven.

CANCELLING TONES

If you prefer that your range not have a tone whenever you push a button, you can eliminate those tones by pushing and holding the CANCEL button until you hear a beep. Repeat to activate tones again.

PREHEATING FOR AUTOMATIC OVEN OPERATIONS

Cook times programmed for automatic oven operations start counting down when the oven first comes on, not when it has reached the set temperatures. It takes approximately 10 minutes to reach the set temperature, thus additional cook time may be necessary.



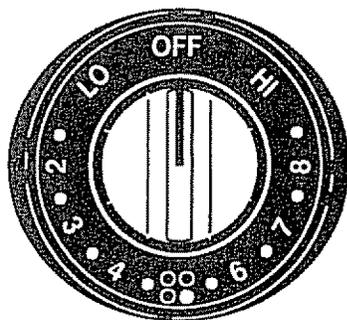
To Start Things Cooking

COOKTOP COOKING

A locator symbol below each cooktop control shows which unit is turned on by that knob.

To operate cooktop controls:

1. Push the knob in.
2. Turn in either direction on or between marks for desired heat.



LOCATOR SYMBOL

This manual covers all features and optional accessories of your downdraft range. Your range will not have all of the modules and accessories mentioned in this book. Available modules are the grill module, coil module, solid elements module, radiant module and griddle module.

Modules can be interchanged quickly and easily. Each module has a plug which fits into a receptacle in the side of the well nearest the center of the cooktop. See each module section for specific instructions.

For best cooking results and energy efficient operation, you should use pans that:

- A. Have flat bottoms and straight sides.
- B. Have light handles that do not tilt pans.
- C. Are about the same size as the element.

Downdraft ranges have their own venting system within the unit. Cooking vapors and smoke are routed through the vents to the outside.

The blower will come on whenever you turn on any REAR cooktop control knob. The blower will also come on while using the self-clean cycle. Use the HI/LO switch on the front panel to adjust blower speed. The blower will come on automatically during broiling and self-cleaning. A LO setting is recommended for broiling or self-cleaning.

USING THE MODULES

See instructions on removing and replacing modules.

Open Coil Elements

Never leave an empty pan on a hot open coil element. Never line the reflector bowls under open coil elements with aluminum foil. Foil can block normal heat flow.

Solid Elements



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

To cure the solid elements, heat each element at HI setting without a pan on the element. There will be some non-toxic smoke and the rings around the elements will change to a gold color. Use your venting system to minimize the smoke. Heat the elements for 3-5 minutes, until the smoking stops.

Solid elements do not become "red hot." Each element has a built-in "temperature limiter." If the element is left turned on without a pan, or if a pan boils dry, the limiter will detect the excess heat buildup and automatically turn the element down.

Radiant (some models)

The radiant module features two heating coils beneath a smooth glass surface. When a cooking zone is activated, coils beneath the zone radiate heat through the glass to the utensil. Depending on your selected control setting, the coil cycles on and off to maintain the correct temperature setting.

Do not slide heavy pans on the glass surface. Non-smooth pan bottoms may scratch the surface.

Sliding aluminum cookware across the glass may leave metal markings which will appear as small scratches. They can be removed with Cooktop Cleaning Creme and a razor scraper. See Cleaning Tips.

Do not let pots boil dry. Overheated metal can bond to the glass cooktop. An overheated copper pot will leave a residue that will permanently stain the cooktop.



The surface will retain heat after controls have been turned off. Use caution when working around your cooktop. Be careful not to get burned when the unit has not had time to cool after use.

Never cook food directly on the glass. You must use proper cookware. Do not use surface as a cutting board.

THE GRILL

The non-stick grill must be pre-conditioned before the first use. (See page 24 for illustration of grill.)

To pre-condition the grill:

1. Wash the grill grids in soap and water and dry.
2. Use a paper towel to apply a small amount of cooking oil to the grids.
3. Remove excess oil with a clean paper towel.

Use the grill to prepare meats with the flavor and appearance of charbroiled meats. The grill must be very hot for this type of cooking. Use your venting system to help minimize smoke. The grill must be preheated to get the grill components hot enough. Preheat for 10 minutes on HI then turn back to the recommended setting.

The grill element is divided so the front and rear sections are controlled separately. Both sections can be heated to the same temperature for grilling large amounts of the same food, or you can vary the temperature for cooking two different foods.

Never leave the kitchen while grilling meats or other juicy foods. Fats may drip and cause flame-ups. You should always be present when grilling.

THE GRIDDLE

The non-stick griddle must be pre-conditioned before the first use.

1. Wash the griddle in soap and water and dry.
2. Use a paper towel to apply a small amount of oil to the griddle.
3. Remove excess oil with a paper towel.

Only use spatulas and spoons that are Teflon® coated, nylon, or wooden. After preheating apply a small amount of butter or oil. Do not overheat the griddle.

The heating element under the griddle is divided. You can vary the temperature on the front and rear section.

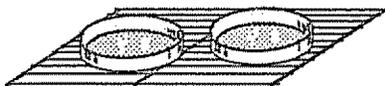
OVEN COOKING

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

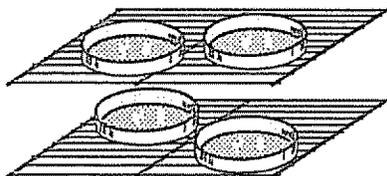
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1" to 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.
- Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.

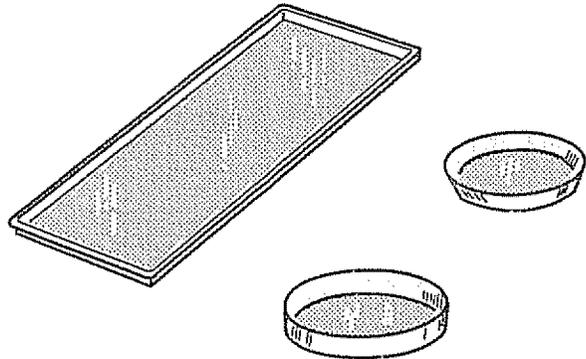


2 cake layers



4 cake layers

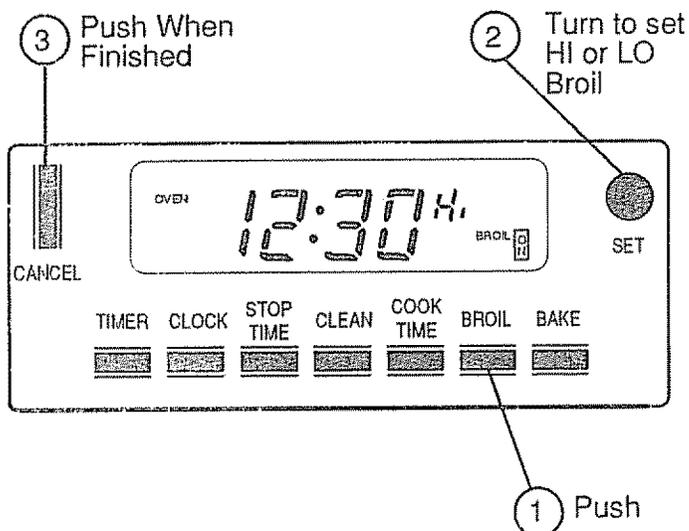
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny, too. Darkened undersides will absorb the heat and may cause over-browning on the bottom of your food.



- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly above the bake element. Foil used on the oven bottom under the element may damage the oven surface; therefore, it should not be used.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.
- When recipes require preheating, have food nearby before you open the oven door. If the oven door is allowed to remain open for more than a brief time, the preheat temperature will be lost.

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

BROILING



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

BROILING TIPS

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



Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire.

If a fire starts, close the oven door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water on the fire.

POSITIONING BROILER PAN

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

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

The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.

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

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

THE SELF-CLEAN CYCLE

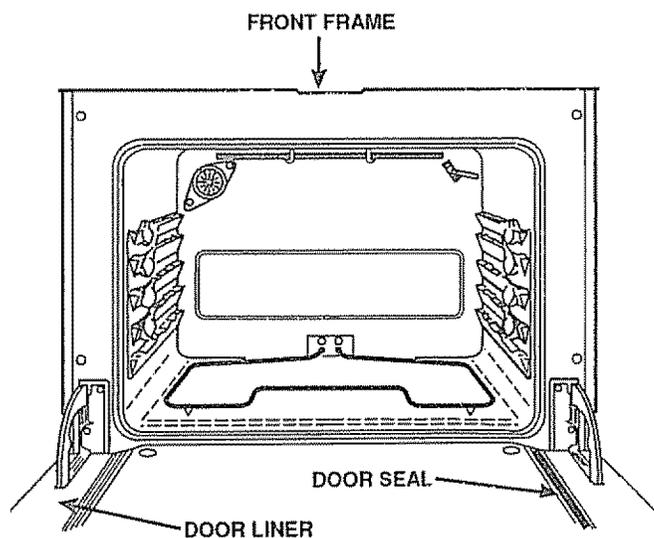
BEFORE A CLEAN CYCLE

1. Remove the broil pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.

2. Soil on the oven front frame and the door liner outside the door seal and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle.

Use hot water with a soap-filled steel wool pad, then rinse well.

No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as 'Soft Scrub®' brand or a similar cleaning product to keep white surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.



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

4. Do not rub or clean the door seal. The fiberglass material of the seal has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and

good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have the seal replaced.

AFTER A CLEAN CYCLE

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

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

QUESTIONS AND ANSWERS

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

A. No. Your OVEN CONTROL is used to program the oven to start and stop the self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used on or around any part of this oven.

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

A. You can soak it with hydrogen peroxide as explained in the Cleaning Tips section of this manual. Be careful not to rub, move, or damage the gasket.

Q. Is it normal to hear "crackling sound" during cleaning?

A. Yes. This is the metal heating and cooling.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.

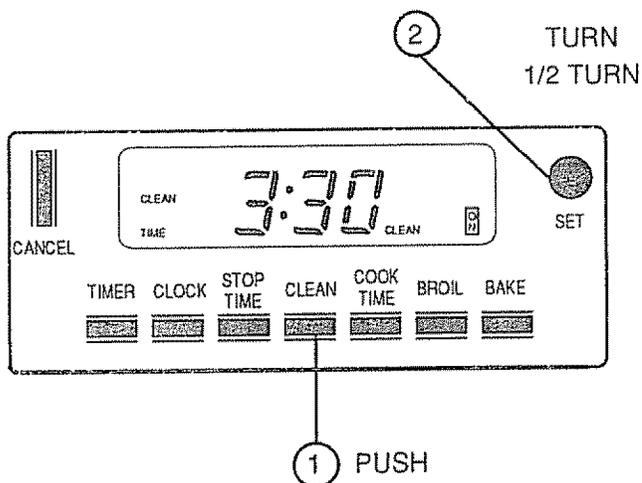
Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil and you should press CANCEL. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

TO SET SELF-CLEAN CYCLE



Be sure oven door is closed. Slide door lock handle to the right. You may need to press slightly to get it to lock properly.

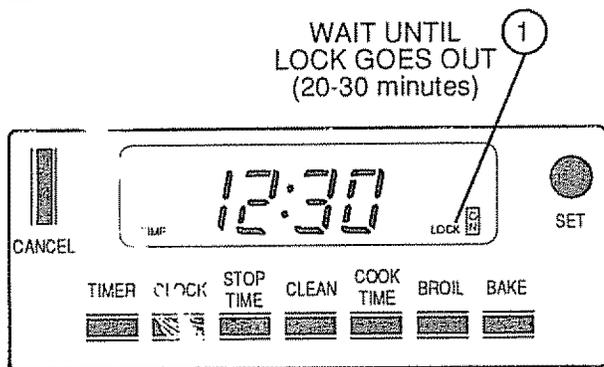
The door locks automatically after the controls are set.

The self-clean cycle lasts 3-1/2 hours.

When the oven reaches locking temperature the word LOCK will be shown in the display.

You can push STOP TIME BUTTON to find out when the cycle will end. Push CLEAN BUTTON to return to count down.

WHEN A CLEAN CYCLE IS FINISHED

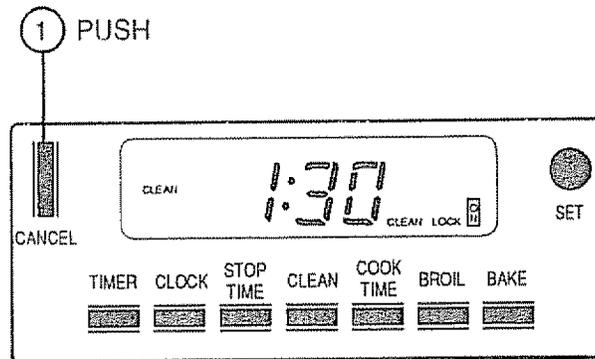


Wait until lock goes out in display. Slide door lock handle to the left.

After a clean cycle, the oven door will not unlock unless the word LOCK is off in the display and the oven has cooled. If you cannot open the door immediately after the word LOCK goes off, wait about one minute and try again.

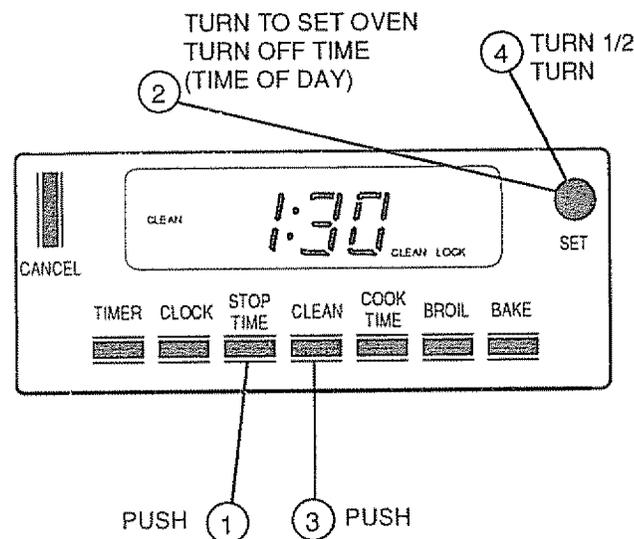
Never force the door lock/unlock handle. Forcing the handle may damage the door lock mechanism.

TO INTERRUPT A CLEAN CYCLE



Then follow instructions under WHEN A CLEAN CYCLE IS FINISHED.

TO SET DELAY SELF-CLEAN CYCLE



STOP TIME must be more than 3-1/2 hours later than current time of day.

You can press and hold CLEAN button to find out when clean cycle will start.

INCOMPLETE SETTINGS

Attention Tone will sound if CLEAN button is pushed and SET knob is not turned.

Display will show "door" if the oven door is not fully closed. Close the door and the cycle will resume.

CLEANING TIPS

On the following pages, all removable parts on your range are shown.

Refer to those pages when cleaning your range.

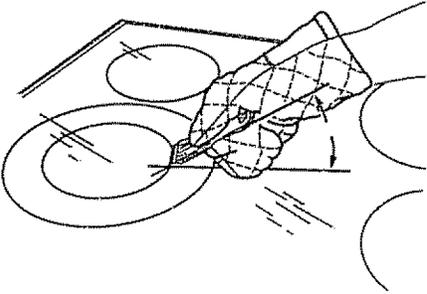
Warm water, a mild detergent, and a soft cloth are safe to use on all cleanable parts of your range. Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Solid elements *Dry well underneath before replacing module after cleaning.	Detergent, warm water NOTE: Do not use Armor All® For light spills wipe the element with a damp cloth. For heavy spills, scrub with a scouring pad and /or scouring powder. Heavy stains can be removed with 80-100 grit sand paper. Clean the stainless steel ring and pan sensor with non-abrasive stainless steel cleaner. It is normal for the ring and sensor to turn gold with use. After cleaning, wipe element with a damp cloth and turn element on a medium setting to dry. Apply a light coating of salt-free vegetable oil to the element surface to improve the appearance of the element and to prevent the element from rusting. A solid element dressing is available through Sears stores or Sears Service Centers. Order stock #40081. The dressing restores the color of the element and helps prevent the element from staining. The element must be clean before the dressing is applied.	The red dot in the center of the element can be removed with a soap-filled steel wool pad. The dot is used by the element manufacturer to identify the element as having an internal thermal protector.
Open coil elements *Dry well underneath before replacing module after cleaning.	Dry stiff brush	Do not put the elements in water. To remove charred soil, clean cool elements with a dry brush.
Reflector bowls Reflector plates	Detergent, water, ammonia	Wash the reflector bowls with water and soap after each use. Stubborn stains may require an ammonia soaked paper towel.
Grill element	Dry stiff brush	It cleans itself during normal use. To remove any charred soil, clean the cooled element with a dry stiff brush.
Grill grids	Detergent and water	Wash at the sink with soap and water. Use a non-metal scouring pad if necessary. DO NOT USE ABRASIVE CLEANERS. Recondition the grill grids occasionally with cooking oil. Grill grids can be washed in dishwasher.
Griddle *Dry well underneath before replacing module after cleaning.	Detergent and water	After cooking a greasy food, wipe the griddle while it is warm with a dry paper towel. When cool, wash at the sink with soap and water. Recondition the griddle occasionally with oil.
Downdraft vents and filters	Detergent and water	Wash grills and filters at the sink. Be sure blower switch is off. Wash vent chambers with a damp soapy cloth. Rinse and dry. Filters may be washed in dishwasher. Place filters carefully so that they are not crushed by other dishes. Some discoloration may occur but will not affect performance.
Grease jar	Detergent and water	Jar may be replaced with a standard pint jar. If you choose to clean, empty all grease. Cleanse well in sink or dishwasher.

CLEANING TIPS (cont.)

PART	CLEANING MATERIALS	REMARKS
Control panel knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Brushed chrome cooktop (some models)	Soap and water, Bon Ami® cleanser, chrome protectant	Wash and dry chrome cooktop after each use. For stubborn stains, use Bon Ami® and water. Rinse well. A chrome protectant helps to reduce spotting and finger printing.
Porcelain enameled (inside of oven door, porcelain enamel cooktop)	Cleansing powder, steel wool pad	Clean ONLY the door liner outside of the oven gasket. The door surface inside the gasket is automatically cleaned when the oven is in the self-clean cycle. DO NOT rub the gasket. Avoid getting soap and water on the gasket or in any openings on the door. If hot fruit fillings or foods that are acidic (such as milk, tomatoes, sauerkraut and 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 buff with a dry cloth.
Self-cleaning oven finish	Detergent, warm water, scouring pad or soap-filled steel wool pad Do not use oven cleaner in or around any part of the oven.	Rinse thoroughly after cleaning. Cleaning inside the oven need only be done as an optional touchup between self-clean cycles. See the self-cleaning oven section of this manual for more information.
Oven door gasket	DO NOT CLEAN	Do not clean the door gasket. The fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, plastic scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.
Oven racks	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Porcelain drip bowls	Ammonia or abrasive cleaners and scouring pad	Put 1/4 cup Ammonia into drip bowl. Place in enclosed plastic bag or container. The fumes will soften the soil. Allow bowl to soak overnight. Do not clean porcelain bowls in the self-cleaning ovens. Bowls can be cleaned in a dishwasher.

CLEANING TIPS (cont.)

PART	CLEANING MATERIALS	REMARKS
<p>Glass, Radiant Module</p>	<p>Sears Cooktop Cleaning Creme® (Stock No. 40079) or other all-purpose non-abrasive cleaner, single-edge razor scraper, soft cloth</p> <p>If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself!</p> 	<p>Correct and consistent cleaning is essential to maintaining your cooktop. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware are not removed, they will burn onto the cooktop and cause permanent discoloration. Be sure that the cooktop is cool before cleaning. Do not use cooktop cleaner on a hot surface. The fumes can be hazardous to your health and can chemically attack the cooktop. Wipe surface clean after each use. Do not use a dish cloth or sponge to wipe up the cooktop. They may leave a film of detergent which can discolor your cooktop when heated. If this happens, remove the film with the recommended cleaner. We recommend that you use paper towels or a clean cloth which is used only for cooktop cleaning. After the cooktop has cooled, remove any crusty soil with the razor scraper. Hold the scraper at about a 30° angle to the cooktop and scrape off spot. Scrub cooktop with Sears Cooktop Cleaning Creme® or other all-purpose, non-abrasive cleaner. Rinse well and wipe dry. NEVER USE ANY ABRASIVE SCOURING PADS OR POWDERS ON YOUR COOKTOP. Plastic mesh pads, such as Dobie®, may be used.</p>

REMOVABLE OVEN DOOR

To remove:

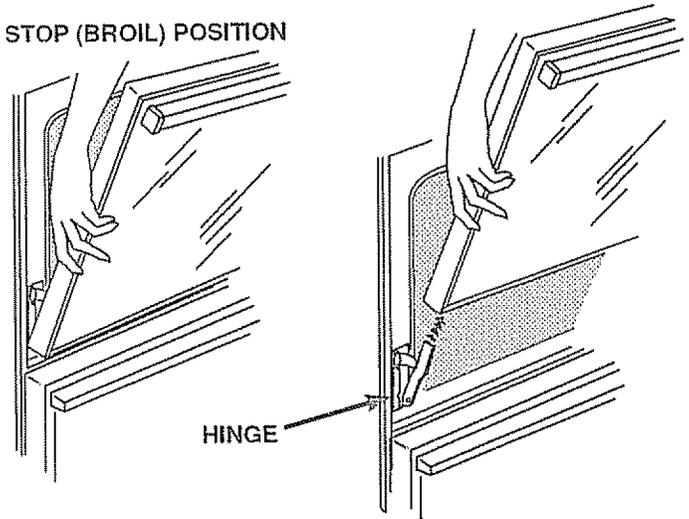
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

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

To replace:

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

STOP (BROIL) POSITION



REMOVABLE OVEN RACKS

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

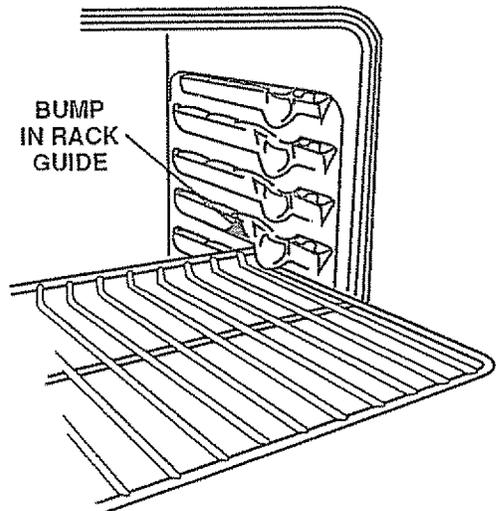
To install:

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

To remove:

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

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



REMOVABLE MODULES - OPEN COIL, SOLID ELEMENT AND RADIANT

OPEN COIL, SOLID AND RADIANT MODULES

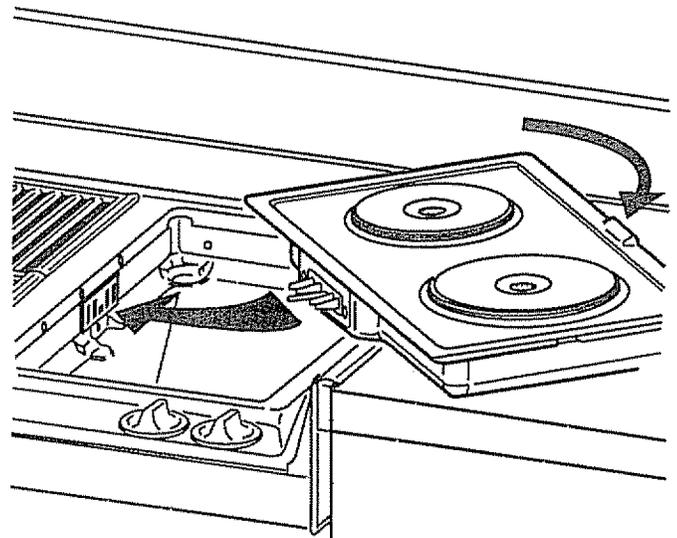
Inserting and Removing a Module

To insert a module:

1. Be sure the controls are off and the unit is cool, clean and dry.
2. Grasp the module firmly, slide it into the well and fit the plug into the receptacle. Do not hold the opposite side of the module too high or the plug may be damaged.
3. Use the finger grip to lower the module into the well.

To remove a module:

1. Be sure the controls are off and the unit is cool, clean and dry.
2. Use the finger grip to raise the module so you can grasp it firmly.
3. Raise the module up to clean the cooktop and pull the module away from the receptacle.



REPLACING THE OVEN LIGHT

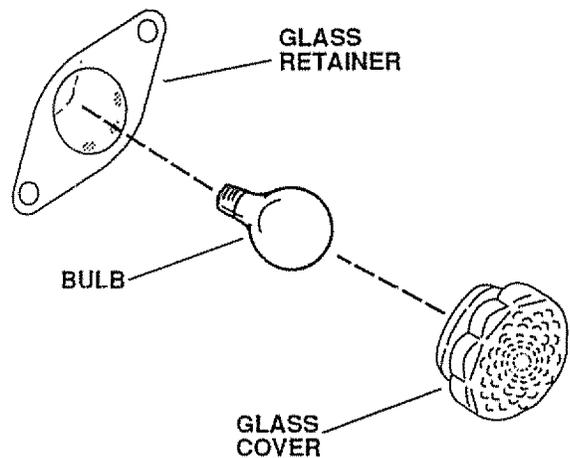
Be sure that the light switch is in the off position. Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

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

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

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

Note: We recommend you use a 40 watt appliance bulb that is no longer than 3 1/2". Bulbs are available at your nearest Sears Service Center.



REMOVABLE GRILL MODULE

THE GRILL MODULE

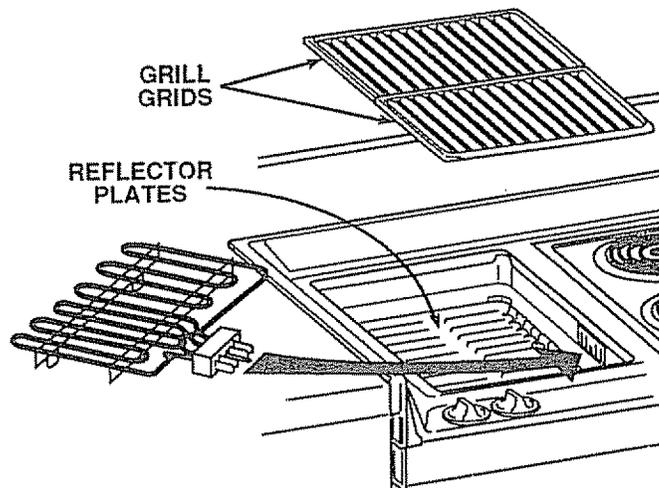
To insert the grill module:

1. Be sure the controls are off.
2. Place the two reflector plates in the well.
3. Grasp the grill element with both hands. Keep the element as horizontal as possible and push the plug firmly into the receptacle to insure complete contact. The element should lie flat and rest on the edges of the reflector plate.
4. Place the two grill grids into the opening in the cooktop over the grill element.

To remove the grill module:

1. Be sure the controls are off and the element is cool.
2. Grasp the element with both hands near the plug.
3. Raise the opposite side of the element just enough to clear the well. Pull away from the receptacle.

The element will not sit level when replaced if it is forced too far upward when removed.



REMOVABLE GRIDDLE MODULE

THE GRIDDLE MODULE

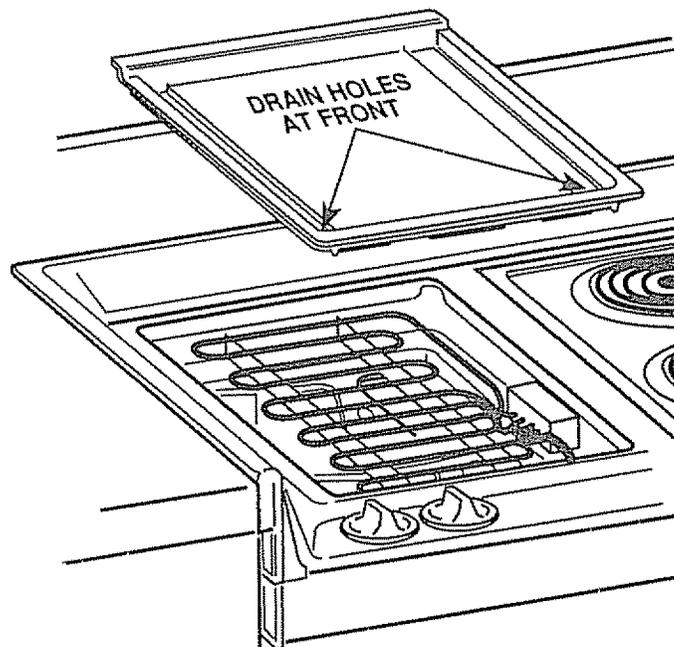
To insert the griddle:

1. Be sure the controls are off.
2. Insert the reflector plates and the element from the grill module.
3. Place the griddle into the cooktop with the two drain holes toward the front of the cooktop.

NOTE: When properly placed the griddle sits slightly above the cooktop and is in contact with the grill element. You may notice a gap between the griddle and the open well. This is necessary to allow heat to escape.

To remove the griddle:

1. Be sure the controls are off and the element is cool.
2. Lift the back edge of the griddle a bit to let any excess fat or oil drain, then remove the griddle.
3. Grasp the element with both hands on either side of the plug.
4. Raise the opposite side of the element just enough to clear the well. Pull away from the receptacle.



REMOVABLE DOWNDRAFT VENTS AND GREASE FILTERS

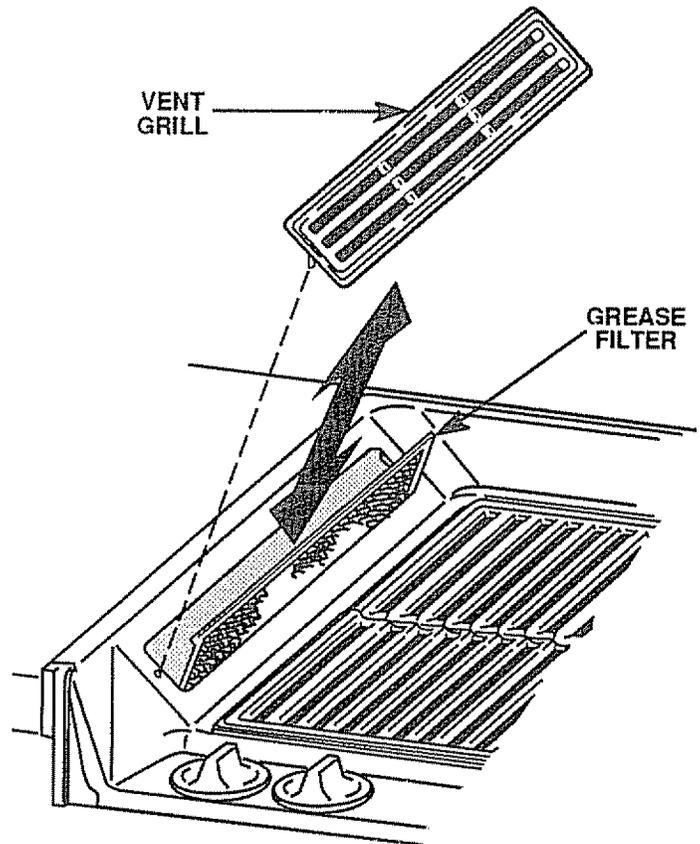
Downdraft vents and filters should be cleaned frequently; after every use is best.

To remove:

1. Pull out vent grills and lift out aluminum grease filters.

To replace:

1. The angled flanges at the top and bottom edges of the filter should face toward the inside of the unit with the top edge slanted outward.
2. Reinsert the vent grill.



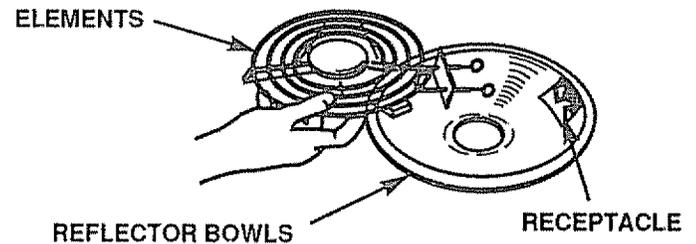
REMOVABLE REFLECTOR BOWLS

To remove:

1. Grasp element, tilt it upward slightly to clear the reflector bowl, then pull away from the receptacle. The element will not sit level when replaced if it is forced too far upward when removed.
2. Lift out the reflector bowl.

To replace:

1. Replace the reflector bowl. Be sure the receptacle is showing in the bowl opening.
2. Slide the plug of the element firmly into the receptacle and lower the element into place.



Note: Do not pull elements up more than 1" or damage to the receptacle will occur.

DO NOT lift a plug-in unit more than 1". If you do, it may not lie flat on the drip bowl when you plug it back in.

Repeated lifting of the plug-in unit more than 1" above the drip bowl can permanently damage the receptacle.

BEFORE CALLING FOR SERVICE

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

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

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual handy with the model number, serial number and purchase date filled in on the space on the front cover.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven display is flashing "F" and a number; Oven stops working 	<ul style="list-style-type: none"> Possible oven malfunction 	<ul style="list-style-type: none"> Press Cancel. Let oven cool down for 1 hour. Place oven back into operation. If problem repeats, disconnect power to the range and call for service.
<ul style="list-style-type: none"> Range does not work; totally inoperative 	<ul style="list-style-type: none"> No power to range 	<ul style="list-style-type: none"> Check household circuit breaker or fuse. Check cord (if equipped) to be sure it is plugged in.
<ul style="list-style-type: none"> Oven does not heat; cooktop elements OK 	<ul style="list-style-type: none"> Clock set incorrectly (if equipped) Oven controls set incorrectly Door latch in incorrect position (self-clean models with manual door locks only) 	<ul style="list-style-type: none"> Check clock instructions. Check oven control. Check self-clean instructions.
<ul style="list-style-type: none"> Cooktop does not work; oven OK 	<ul style="list-style-type: none"> Element(s) unplugged Improper operation of control 	<ul style="list-style-type: none"> Check element connections by removing and re-plugging element(s) firmly. Be sure knob is pushed in while turning.
<ul style="list-style-type: none"> Foods do not bake properly 	<ul style="list-style-type: none"> Oven not preheated long enough Improper rack or pan placement Oven vent blocked or covered Improper use of foil Improper temperature setting for utensil used Recipe not followed Range and oven rack not level Using improper cookware 	<ul style="list-style-type: none"> Be sure to preheat: Preheat until tone sounds. Maintain uniform air space around pans and utensils; see cooking hints section. Reflector bowl must have hole in center over oven vent. Foil use not recommended. Reduce temperature 25° for glass or dull/darkened pans. Is recipe tested and reliable? Check the installation section for leveling instructions. See cooking hints.
<ul style="list-style-type: none"> Oven temperature seems inaccurate 	<ul style="list-style-type: none"> Thermostat calibration 	<ul style="list-style-type: none"> See adjustments described following this section.

BEFORE CALLING FOR SERVICE (CONT.)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Grill or griddle doesn't get hot enough 	<ul style="list-style-type: none"> • The grill/griddle element may not be plugged in well 	<ul style="list-style-type: none"> • Check the element to see if it is plugged in and making contact.
<ul style="list-style-type: none"> • Excessive smoke 	<ul style="list-style-type: none"> • Too much cross ventilation • The grill was improperly cleaned the last time it was used • Excess fat on the meat 	<ul style="list-style-type: none"> • Check to see if vent fan is turned on. • Check to see if the grill is clean before and after each use. • Trim excess fat from meat before cooking.
<ul style="list-style-type: none"> • Grease below the range 	<ul style="list-style-type: none"> • Grease jar is overflowing 	<ul style="list-style-type: none"> • Check the grease jar each time you use the grill or griddle. Empty it often.
<ul style="list-style-type: none"> • Solid cast iron elements are rusting 	<ul style="list-style-type: none"> • Wet pans on the elements • Salt on the elements • Use of aluminum element covers to hide cooktop elements 	<ul style="list-style-type: none"> • Always be sure pans are dry on bottom before placing them on solid elements. • Check to see if salt is on the elements. Salt corrodes iron. • Aluminum element covers promote rusting — do not use.
<ul style="list-style-type: none"> • Radiant module does not heat well 	<ul style="list-style-type: none"> • Aluminum residue on glass 	<ul style="list-style-type: none"> • Remove aluminum residue from glass. See Cleaning Section. • Use pans that have flat bottoms.
<ul style="list-style-type: none"> • Tiny scratches or abrasions on radiant module 	<ul style="list-style-type: none"> • Use of incorrect cleaning materials • Coarse particles (salt, etc.) between cookware bottoms and cooktop. Be sure cookware bottoms and cooktop are clean before use. • Cookware with rough bottoms 	<ul style="list-style-type: none"> • Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible.
<ul style="list-style-type: none"> • Metal marking on radiant module (will appear as tiny scratches) 	<ul style="list-style-type: none"> • Sliding or scraping metal utensils and cookware across cooktop 	<ul style="list-style-type: none"> • Use recommended cooktop cleaners.
<ul style="list-style-type: none"> • Dark streaks and specks on radiant module 	<ul style="list-style-type: none"> • Encrusted boilovers or grease spatters • Incorrect cleaning materials 	<ul style="list-style-type: none"> • Use razor scraper and follow directions in cleaning chart. • Use recommended cleaners in cleaning chart.
<ul style="list-style-type: none"> • Areas of discoloration on cooktop 	<ul style="list-style-type: none"> • Mineral deposits from water or food 	<ul style="list-style-type: none"> • Use recommended cleaners.
<ul style="list-style-type: none"> • Foods do not broil properly 	<ul style="list-style-type: none"> • Improper rack position • Oven preheated • Improper utensil used • Oven door closed during broil 	<ul style="list-style-type: none"> • Check broil pan placement. See broiling section. • Do not preheat when broiling. • Use broiler pan and grid supplied with range. • Open door to broil stop position; see removable oven door section.

BEFORE CALLING FOR SERVICE (CONT.)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Oven smokes 	<ul style="list-style-type: none"> Improper broiling time Dirty oven Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> Check broiling chart in broiling section. Check for heavy spillover. Clean pan and grid after each use.
<ul style="list-style-type: none"> Oven or work light does not work (if equipped) 	<ul style="list-style-type: none"> Light switch in off position Light bulb or fluorescent light starter burned out 	<ul style="list-style-type: none"> Check switch setting; see operating instructions. Replace bulb. See removable parts section of this manual. If light does not work after replacing bulb, replace the starter.
<ul style="list-style-type: none"> Oven does not clean or poor cleaning results (self-clean models only) 	<ul style="list-style-type: none"> Controls not set properly Clean cycle interrupted too soon Oven too dirty 	<ul style="list-style-type: none"> Check self-clean instructions. Heavily soiled ovens require a 3 1/2 hour clean cycle. Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.
<ul style="list-style-type: none"> Oven door will not unlock (self-clean models only) 	<ul style="list-style-type: none"> Clean cycle not complete 	<ul style="list-style-type: none"> Oven must cool below lock temperature (approximately 30 minutes after clean cycle is complete).
<ul style="list-style-type: none"> Tone does not sound 	<ul style="list-style-type: none"> Tone has been eliminated by pushing and holding CANCEL button 	<ul style="list-style-type: none"> Push and hold CANCEL button to activate tone.
<ul style="list-style-type: none"> Heavily soiled or stained chrome cooktop cannot be satisfactorily cleaned 	<ul style="list-style-type: none"> Spills were not wiped up promptly 	<ul style="list-style-type: none"> See the instructions, under Cleaning Tips.

ADJUSTING OVEN TEMPERATURE

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

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

To adjust temperature:

1. Push the BAKE button.
2. Select the temperature between 500°F and 550°F with the SET knob.
3. Immediately, push and hold the BAKE button. Continue to hold BAKE until the display changes to show the preset oven temperature adjustment. If the oven temperature has the original factory setting, the display will read "00".
4. The temperature can be adjusted up to 35°F hotter or 35°F cooler (in 5°F steps), by turning the SET knob. A minus sign (-) before the number means that the

oven will be cooler by displayed amount of degrees. The temperature you select is the new preset oven temperature adjustment.

5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or use your oven as you would normally.

The adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature by that amount each time you set a Bake temperature.

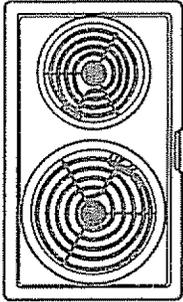
NOTE: This adjustment will not affect Broil or Clean temperatures. It will be remembered when power is removed.

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to readjust the temperature setting of your new oven. These thermometers can vary by 20°-40°F. Your oven has been preset to maximize cooking efficiency.

MODULES AND ACCESSORIES

To purchase additional modules or accessories, contact your nearest Sears Store or catalog center. Stock numbers are listed below.

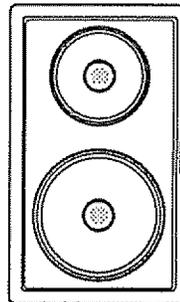
Open Coil Element Module



This module has one 6" and one 8" open coil element. The elements and reflector bowls are removable for cleaning.

Stock Number
49952-Chrome
49962-Almond
49982-White

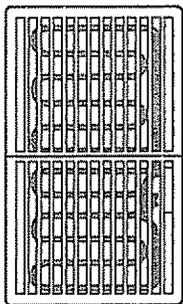
Solid Element Module



This module has one 6" and one 8" solid element. The elements are made of cast iron and are sealed to the cooktop. Each element has a built-in protector that keeps it from getting too hot.

Stock Number
49953-Chrome
49963-Almond
49983-White

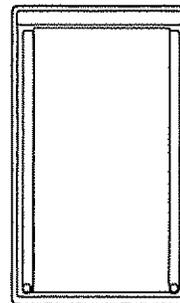
Grill Module



With this module you can char-broil meat indoors all year long. Fat drains away and collects in a jar below the cooktop. The element is divided so the front and back sections can be controlled separately.

Stock Number
49964 (Downdraft Units Only)
49961 (Updraft Units Only)

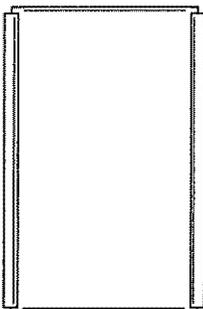
Griddle



The griddle sits directly over the grill element. It has two drain holes so fat and meat drippings can drain into a jar below the cooktop. The front and back of the griddle are controlled separately.

Stock Number
49955

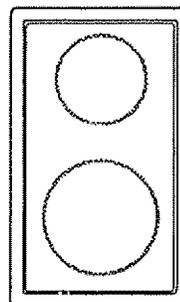
Cover



The cover fits over any module. It is textured steel with hardwood handles along each side. It can be used as a dust cover or to hide a soiled module. If turned over, it can be used as a tray.

Stock Number
49951

Radiant Module



The radiant module features heating coils beneath a smooth glass surface. The two cooking areas are shown by the outlines on the glass. This module provides fast heat, energy efficient operation and is easy to clean.

Stock Number
49973

NOTES

NOTES

KENMORE ELECTRIC RANGE WARRANTY

Dear Customer:

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

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

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

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

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

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

Kenmore® America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684