

SEARS Kenmore

CONTENTS

SAFETY

1-4

USE AND CARE

Your Range and Its Features	5, 6
Range Controls	7-9
Cooktop Controls	10
Oven Vent	10
Oven Cooking	12
Broiling	13
Self-Clean Cycle	14, 15
Cleaning Tips	16, 17
Removable Range Parts	17-19

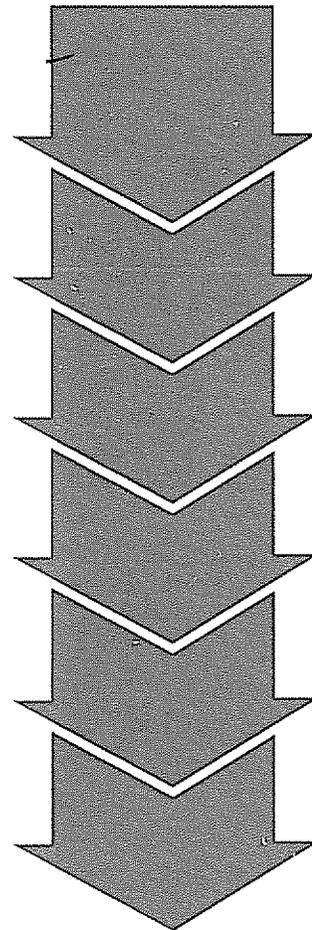
BEFORE CALLING FOR SERVICE

What to Do Before Calling for Service	20, 21
Thermostat Adjustments	21

WARRANTY

MODELS

~~93521, 93525,
93821, 93829~~



USE • CARE • SAFETY MANUAL

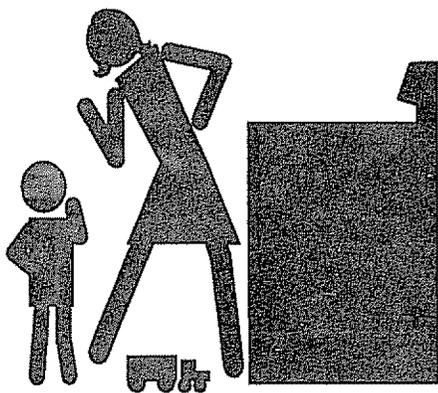
MNM248 (SR10139)

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

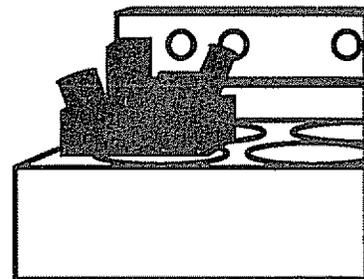
IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

SAVE THESE INSTRUCTIONS

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

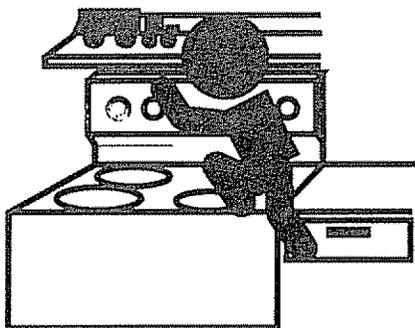
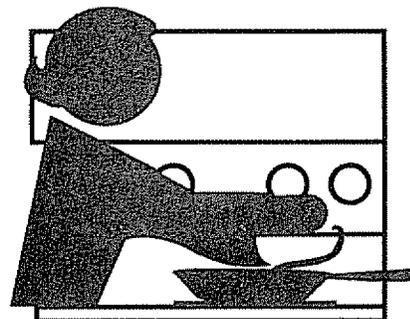


Teach children not to play with range knobs or any other part of the range.
Never leave children alone or unattended where a range is in use.



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.



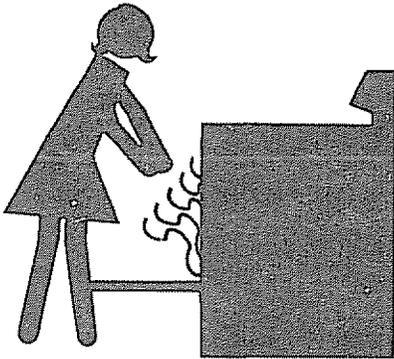
IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

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

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

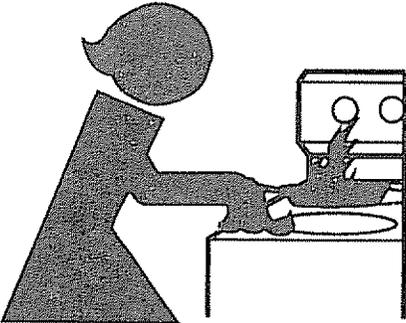
CAUTION:

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



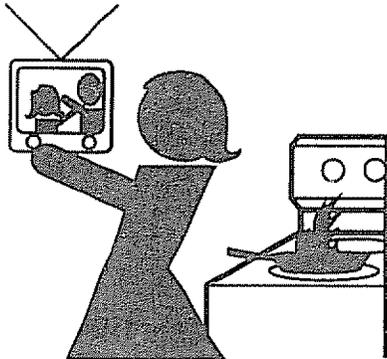
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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



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

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



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

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

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

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

Always follow cleaning instructions in this book.

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

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

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

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

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

Clean Only parts listed in the Manual.

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

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

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

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

Never block free airflow through the oven vent.

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

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

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

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

Never try to clean utensils, cookware or removable parts of your range in the oven during a self-clean cycle. Never rub, move, clean or damage the door gasket on self-cleaning oven. The gasket is essential for a good seal.

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

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

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

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

Never use the 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.

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

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.

COOKTOP GREASE FIRE

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

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 a foam, halon, or dry chemical 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 foam, halon, or dry chemical extinguisher.

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

IMPORTANT SAFETY NOTICE

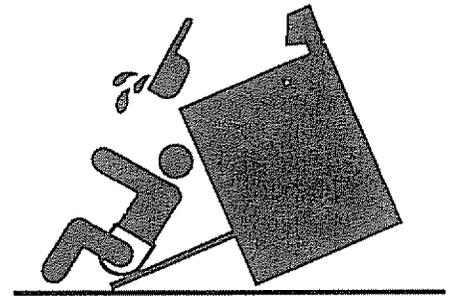
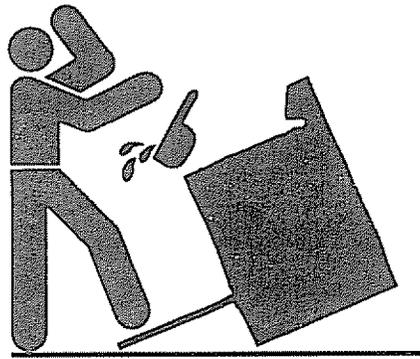
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

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.



WARNING

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTRUCTIONS



STABILITY DEVICE INSTALLATION INSTRUCTIONS FOR BRACKET KIT NO. 342473

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

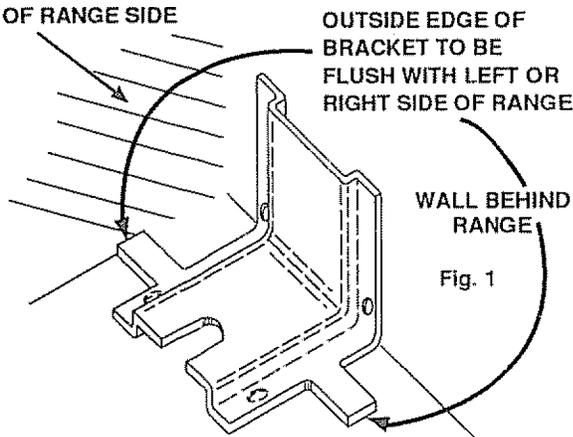
Bracket attaches to floor or wall to hold either right or left rear leg leveler. If fastening to floor, be sure that screws do not penetrate electrical wiring or plumbing. If this cannot be determined, use shorter screws that will not penetrate through flooring.

If the bracket came with your range, it is shipped attached to the lower range back. Remove and discard the shipping screw that holds the bracket and then follow instructions below.

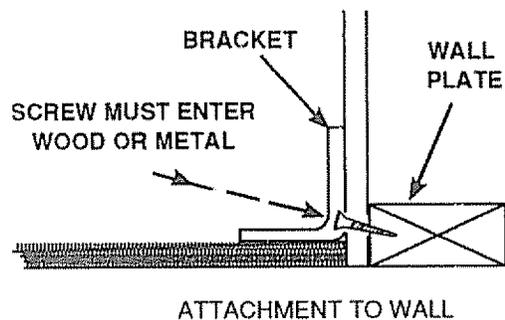
1. Decide whether the bracket will be installed on the right or left side of range location.
2. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in Figure 1.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against back wall. See Figure 1.

ADJACENT CABINET OR FINAL
LOCATION OF RANGE SIDE
PANEL



3. Determine whether you will anchor the bracket to the floor or wall. Fasten the bracket securely with the screws provided. Screws are self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry you can buy suitable screws and anchors at hardware stores. Use a masonry drill to drill the required holes.
4. Using the wrench, back out the four leg levelers at least two turns. See your installation guide for more leveling information before positioning range.
5. Slide the range into place. Be sure rear leg leveler fully engages slot in bracket. If range cannot be moved back far enough for rear leg leveler to enter bracket, move bracket forward as required and attach to floor in new location.



YOUR RANGE

MODELS 93521 AND 93525

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

Oven Light Switch
(Push to turn oven
light ON and OFF)

Range Control
(See pages 7-9)

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

Cooktop Control
(See pages 10 & 18)

Oven Vent
(Below element; area may
get hot during oven use:
DO NOT block vent)

Removable Plug-in
Elements and
Reflector Bowls
(See page 18)

Lift-Up Cooktop
(See page 17)

Oven Door
Lock/Unlock Handle
For Self-Cleaning
(See pages 14 & 15)

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

Oven Bake Element

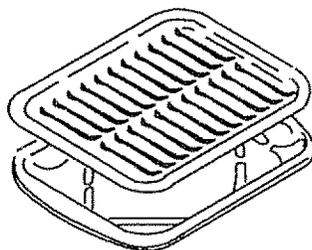
Removable
Oven Racks
(See pages 16 & 19)

Model and Serial
Number Location

Removable
Oven Door
with Window
(See page 19)

Removable
Storage Drawer
(See page 19)

Oven Door Gasket
(See pages 3, 14 & 16)

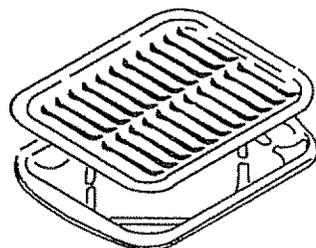
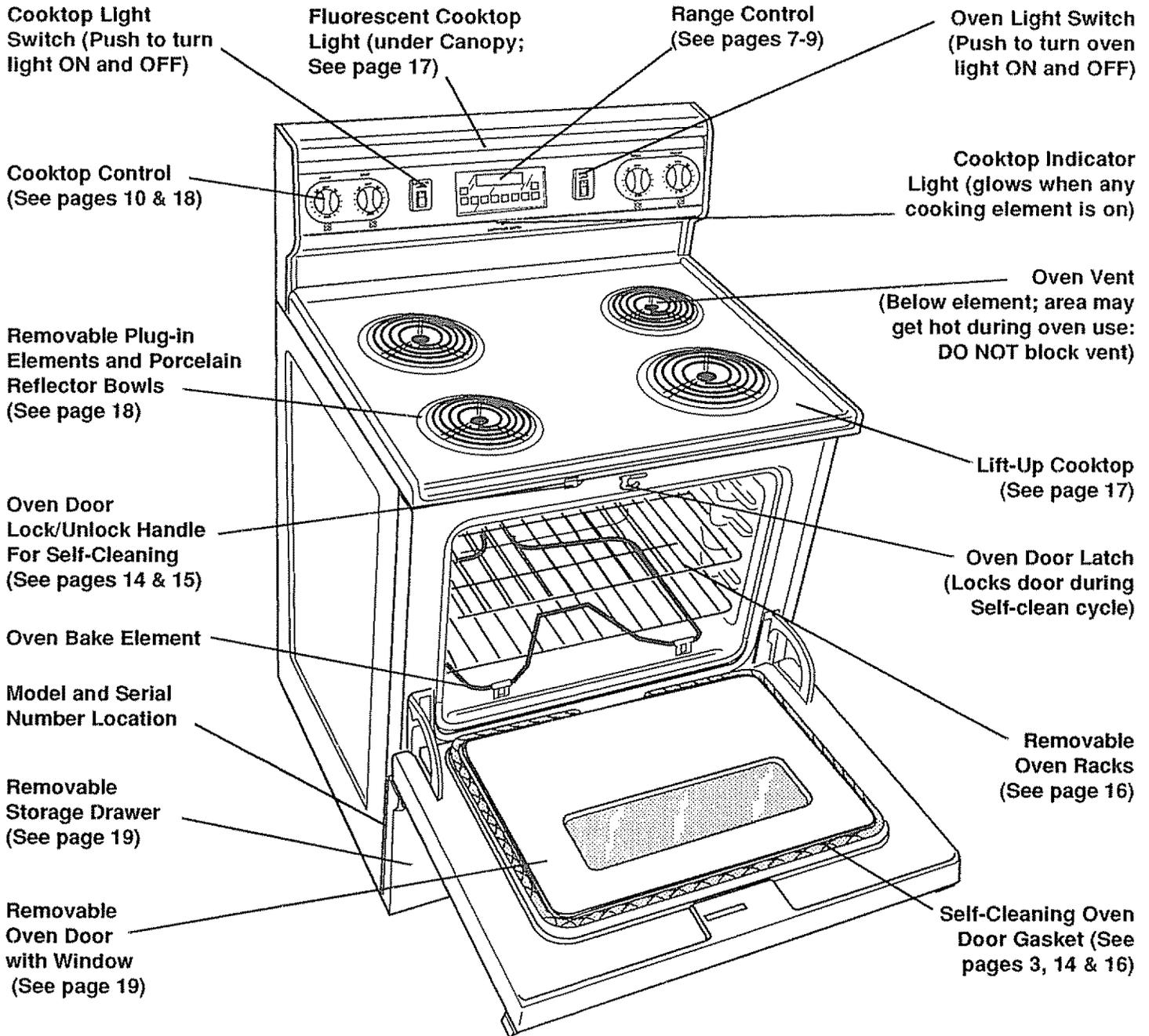


Broiler pan and grid
(See pages 13 & 17)

YOUR RANGE

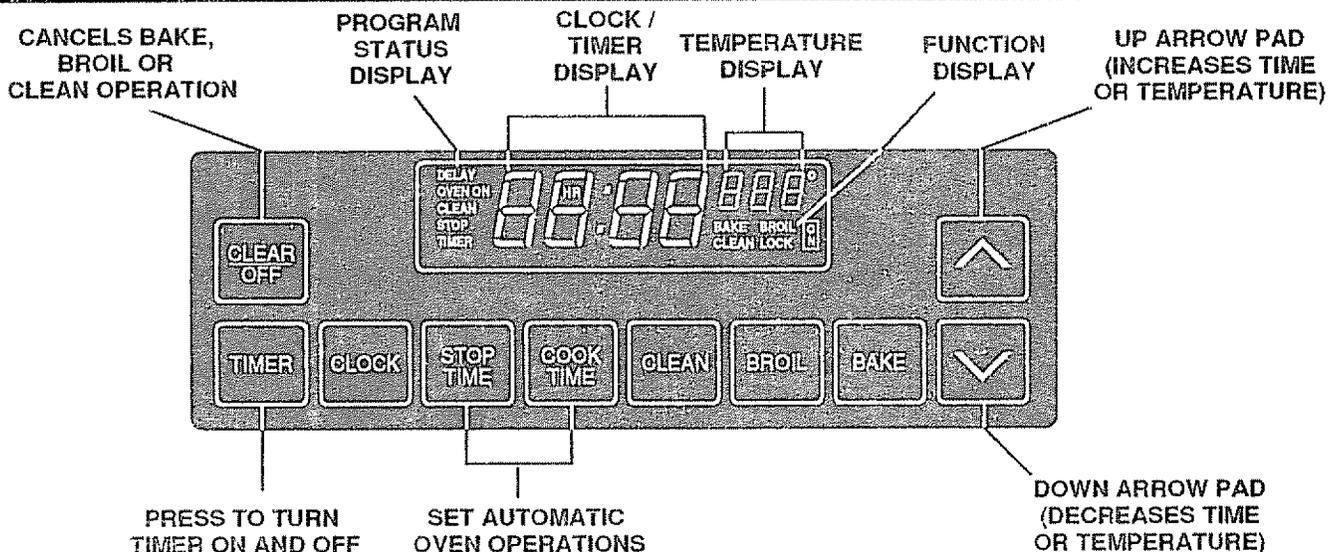
MODELS 93821 AND 93829

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



Broiler pan and grid
(See pages 13 & 17)

Range Control



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

TO SET THE CLOCK:

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

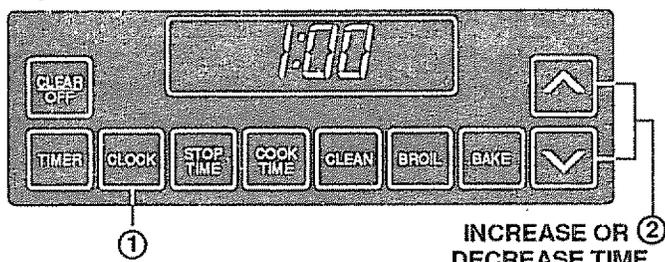


Fig. 1

TO SET THE TIMER:

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

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

The **TIMER** display will increase as follows:

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

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

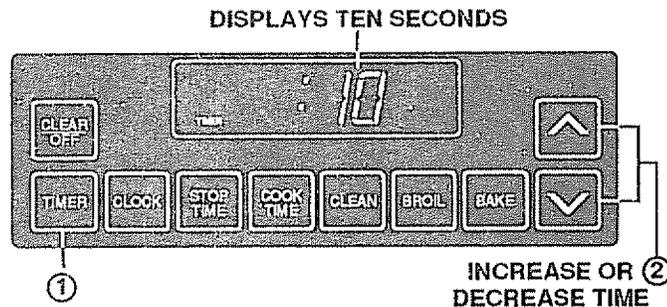


Fig. 2

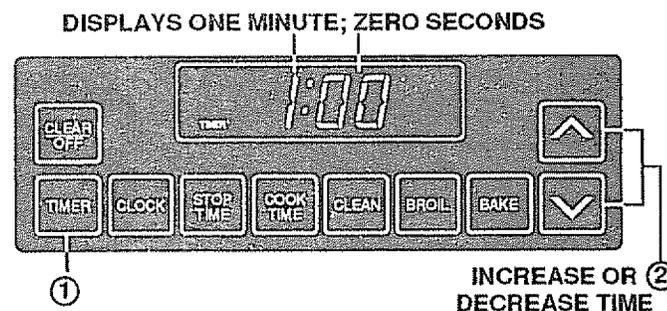
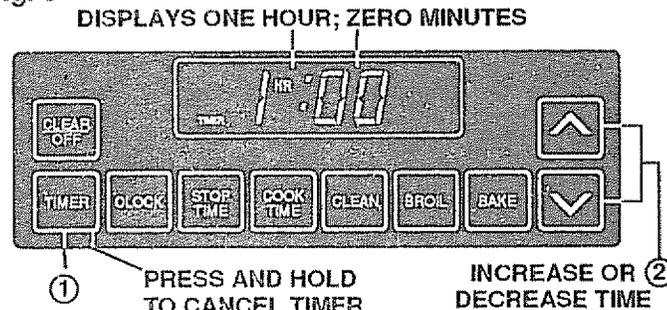


Fig. 3



7 Fig. 4

TO RESET THE TIMER:

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

TO CANCEL THE TIMER:

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

TO SET BROIL:

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

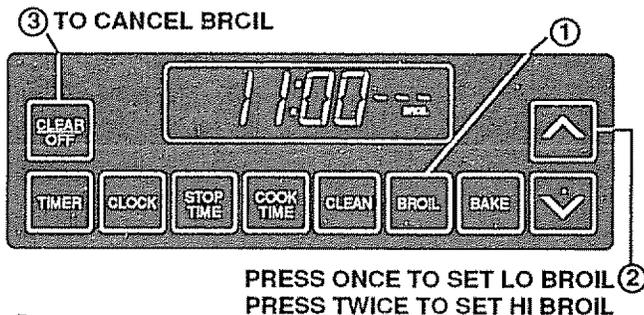


FIG. 5

TO RESET BROIL:

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

TO SET BAKE:

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

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

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

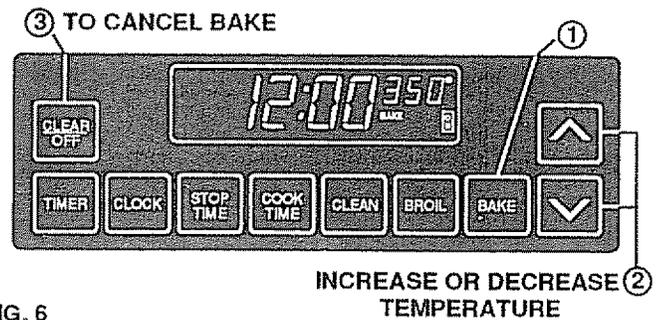


FIG. 6

TIMED BAKING:

AUTOMATIC OVEN OFF:

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

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

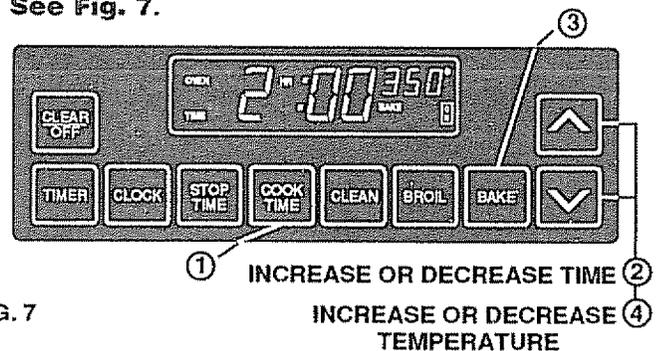


FIG. 7

NOTE:

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

NOTE:

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

DELAYED ON AND OFF:

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

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

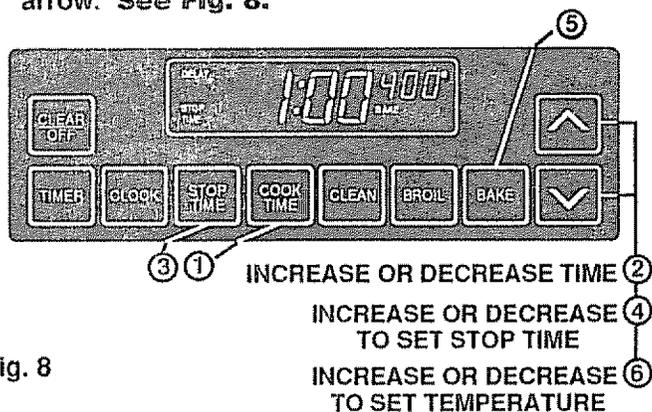
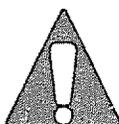


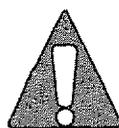
Fig. 8

NOTE:

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



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



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

DISPLAY:

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

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

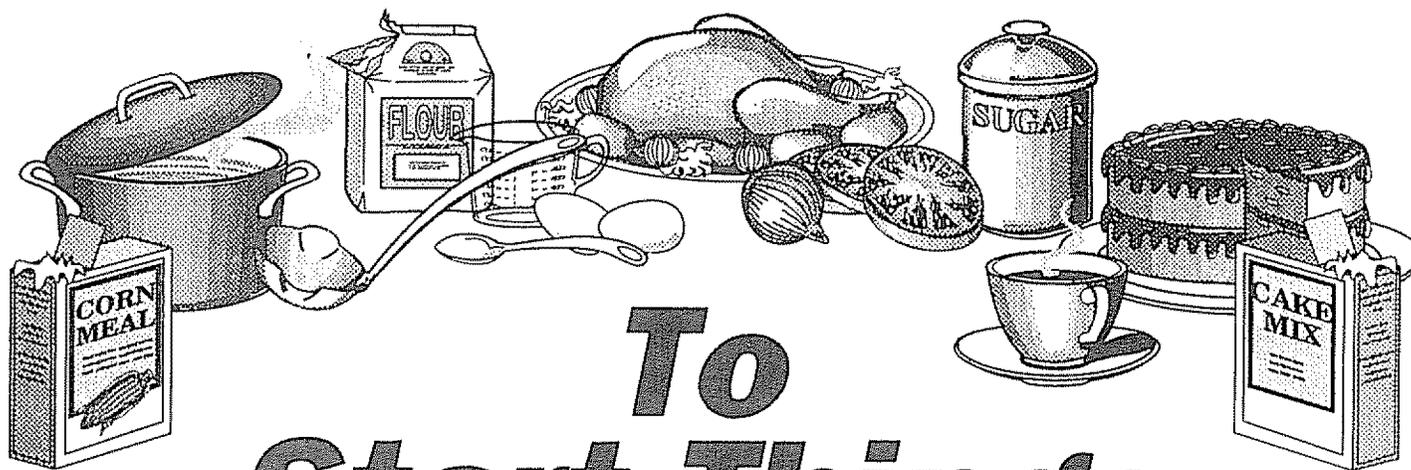
TONES:

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

To cancel the end-of-cycle tone, press any key except the **UP** or **DOWN** arrow key.

F-CODE:

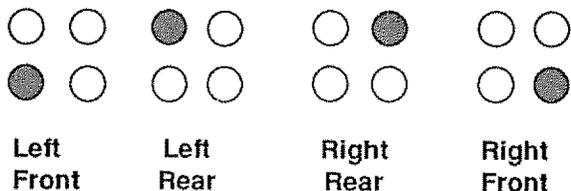
If the time display beeps continuously and flashes an "F" followed by a number, you have a function error code. Note the number after the "F". Press **CLEAR/OFF**. Allow oven to cool for 1 hour. If problem repeats, disconnect all power to the range and call for service. Advise your service technician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



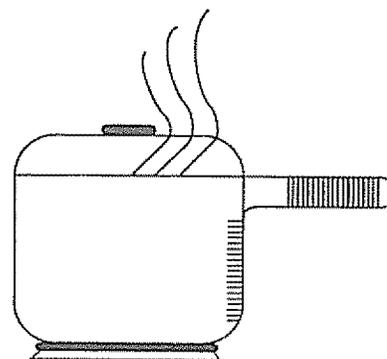
To Start Things Cooking

COOKTOP COOKING

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



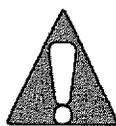
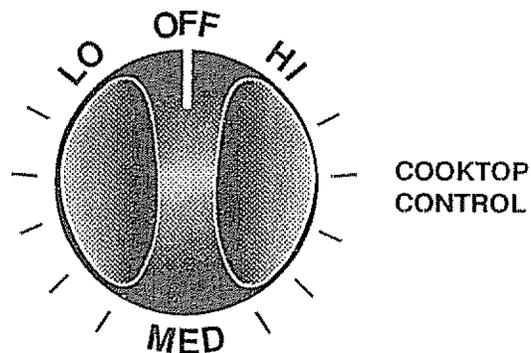
For best cooking results and energy efficient operation, you should use pans that are flat on the bottom. Match the size of the pan to the size of the surface unit. The pan should not extend over the edge of the trim ring more than 1".



To operate cooktop controls:

1. Push to turn.
2. Set on or between marks for desired heat.

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



Never line the bowls below cooktop elements with aluminum foil. Foil can block normal heat flow and damage the range. This is especially true if foil blocks the oven vent tube under the right rear cooktop element.

QUESTIONS & ANSWERS

Q. May I can foods and preserves on my surface units?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your surface unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. We recommend flat bottomed woks. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?

A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

Q. Why does my cookware tilt when I place them on the surface unit?

A. Because the surface unit or the cookware is not flat. Make sure that the "feet" on your surface units are sitting tightly in the range top indentation and the outer edge of the drip pan is flat on the range surface.

Q. Why is the porcelain finish on my cookware coming off?

A. If you set your surface unit higher than required for the cookware material and leave it, the finish may smoke, crack, pop or burn, depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

HOME CANNING TIPS

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1" beyond edge of drip pan) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

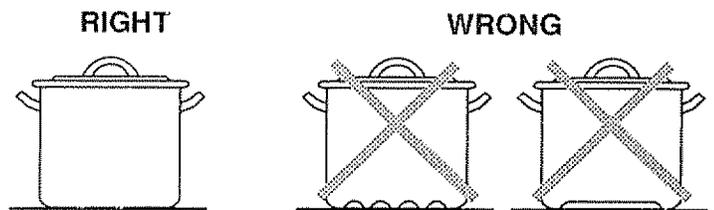
HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.

Most syrup or sauce mixtures — and all types of frying — cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

OBSERVE FOLLOWING POINTS IN CANNING

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit).
2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter pots for good canning results.

3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by:

- (1) using a pressure canner, and
- (2) for fastest heating of large water quantities, begin with HOT tap water.

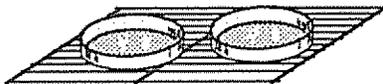
OVEN COOKING

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

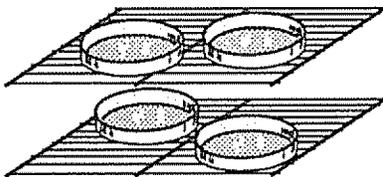
Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

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

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



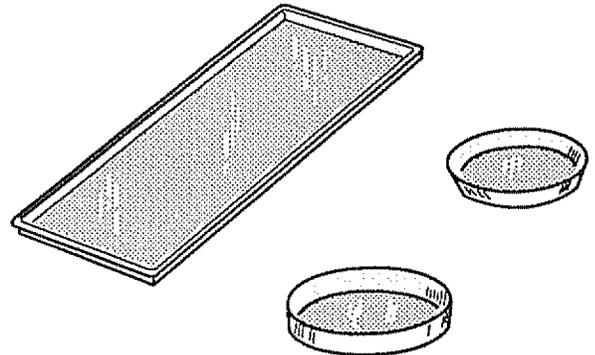
2 cake layers



4 cake layers

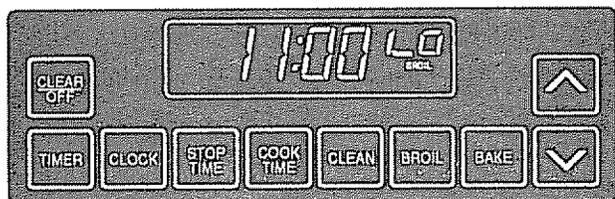
- When baking several items stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Listen for preheat notification tone and put the food in the oven.
- Opening the door too often to check food during baking will allow heat loss and may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

- **Do not lock the oven lock/unlock handle while baking or broiling.** The oven lock/unlock handle is used for self-clean only.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny, too. Darkened undersides will absorb the heat and may cause over-browning on the bottom of your food.



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

BROILING



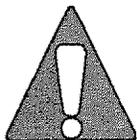
Most foods can be broiled at the HI Broil Setting. Select the LO Broil setting to avoid excessive browning or drying of foods that should be cooked to the well-done stage (such as thick pork chops or poultry).

BROILING TIPS

Please note:

Your oven door should be open to the broil stop position while broiling. If the door is closed, the food will roast and not broil.

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



Do not cover the entire broiler grid with foil (mold foil tightly to grid and cut slits in foil to align with slits in the grid). Poor drainage of hot fat may cause a broiler fire.

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

POSITIONING BROILER PAN

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

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

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

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

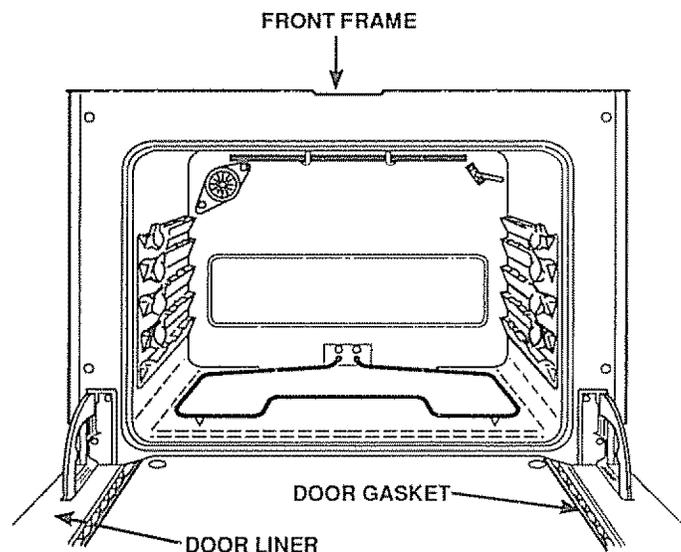
This chart is a general guide. The size, weight, thickness, and starting temperature of the food, as well as your own personal preference, will affect the cooking time. Times in the chart are based on the food being at refrigerator temperature.

THE SELF-CLEAN CYCLE

BEFORE A CLEAN CYCLE

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

Use hot water with a soap-filled steel wool pad. 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 the door gasket. The fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.

AFTER A CLEAN CYCLE

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

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

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

QUESTIONS AND ANSWERS

- Q. If my electronic control is not working, can I still self-clean my oven?
A. No. Your RANGE CONTROL is used to program the oven to start and stop the self-cleaning cycle.
- Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?
A. No cleaners or coatings should be used on or around any part of this oven.
- Q. Can I clean the woven gasket around the oven door?
A. You cannot clean the woven gasket.
- Q. Is it normal to hear "crackling sound" during cleaning?
A. Yes. This is the metal heating and cooling.
- Q. Why do I have ash left in my oven after cleaning?
A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.
- Q. What should I do if excessive smoking occurs during cleaning?
A. This is caused by excessive soil and you should press CLEAR/OFF. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.
- Q. Should there be any odor during the cleaning?
A. Yes, there may be an odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

TO SET A SELF-CLEAN CYCLE:

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

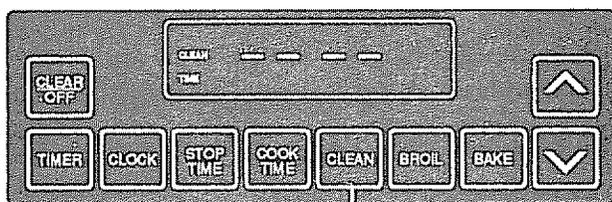


Fig. 1

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

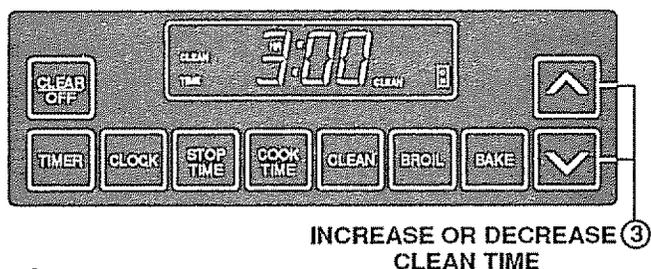


Fig. 2

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

WHEN A CLEAN CYCLE IS FINISHED:

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

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

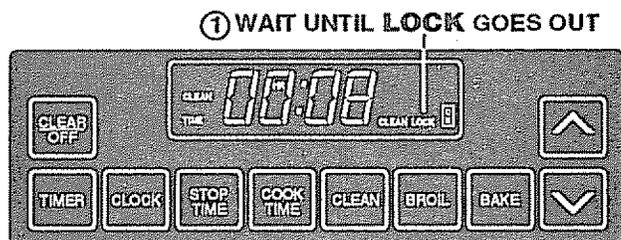


Fig. 3

TO INTERRUPT A CLEAN CYCLE:

1. Push **CLEAR**.

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

TO SET A DELAYED SELF-CLEAN CYCLE:

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

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

The control will calculate the start clean time.

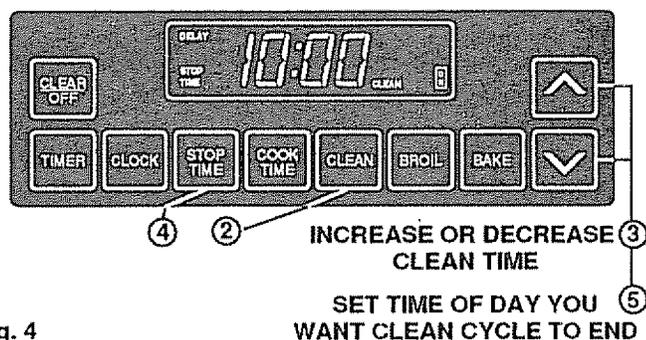


Fig. 4

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

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

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

CLEANING TIPS

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

Warm water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your range.

Do not use metal scouring pads, except where recommended.

REMOVAL OF PACKAGING TAPE:

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product is an application of household liquid dish washing detergent, mineral oil, or cooking oil. Apply with soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic and lexan parts.

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

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Soap and water, damp cloth, paper towels	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use. DO NOT USE abrasive cleaning powders, steel wool or plastic balls; they will mar the surface.
Porcelain enameled cooktop	Ammonia or abrasive cleaners and scouring pad 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.	Clean after each spillover. If acidic foods (such as hot fruit fillings, milk, tomatoes,
Porcelain 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 self-cleaning ovens. Bowls can be cleaned in a dishwasher.
Self-cleaning oven finish	Detergent, warm water and/or soap-filled steel wool pad Do not use oven cleaner in or around any part of the oven	Rinse well after cleaning. Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. See the self-cleaning section for more information.
Oven door gasket	DO NOT CLEAN	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.
Oven racks	Detergent, warm water, soap-filled scouring pad, plastic scouring pad	Remove from oven to clean. Rinse thoroughly.
Burner box bottom (area under cooktop)	Detergent and water	Clean after each spillover with detergent and water. Dry well.

CLEANING TIPS (continued)

PART	CLEANING MATERIALS	REMARKS
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.
Glass	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. DO NOT use abrasive cleaners. Rinse thoroughly.
Painted surfaces (Front of oven door, sides of range)	Soap and water, damp cloth, paper towel, glass cleaner on door glass	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.
		These might scratch the surface. If acids (marinades, tomato sauces, basting materials, etc.) should spill on the range while it is hot, 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 spattering, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth. Glass cleaner can be used on glass fronts.

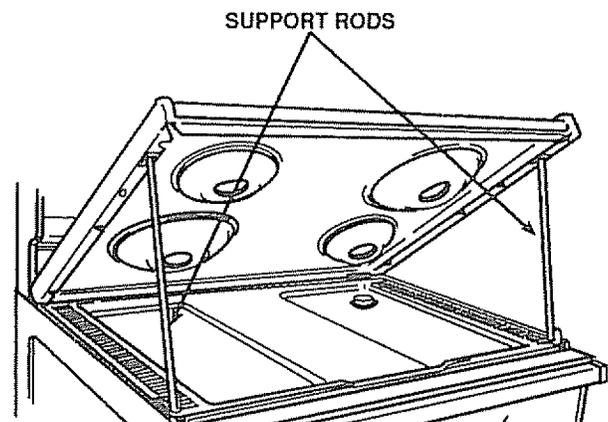
LIFT-UP COOKTOP

To raise the cooktop so the area underneath can be cleaned, grasp the cooktop at the front and lift up.

The range has a support rod to hold the cooktop while cleaning. Lower the support rod as shown in the illustration.

When finished cleaning, lower the cooktop. Be sure that the strikes fit the catches on each side of the cooktop.

Porcelain enamel can chip. Handle porcelain enameled cooktops carefully.



REPLACING COOKTOP LIGHT AND STARTER (SOME MODELS)

Do not touch the bulb when it is hot or with wet hands. Never wipe light area with a wet cloth. Electrical power *must* be shut off if you have to replace a broken bulb.

To replace bulb:

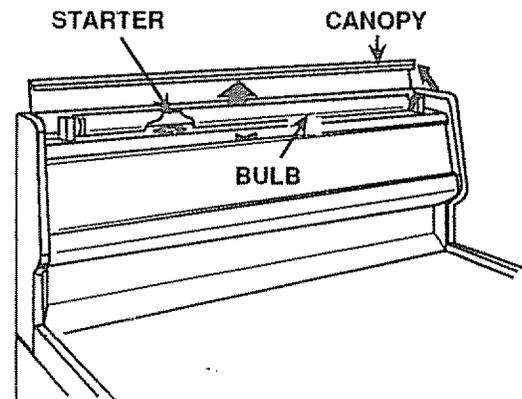
1. Flip front of the hinged canopy up.
2. Remove bulb. Replace the bulb with one of the same length and wattage.
3. Lower the canopy.

To replace starter:

1. Open canopy and remove bulb as explained above.
2. Grasp starter, turn it counterclockwise about one quarter turn and lift out. Replace with one of the same wattage.
3. Reposition bulb and lower the canopy.

NOTE TO CONSUMER:

This product may contain a fluorescent light bulb or a safety valve which contains mercury. These parts must be recycled or disposed of according to local, state and federal requirements.



REMOVABLE KNOBS

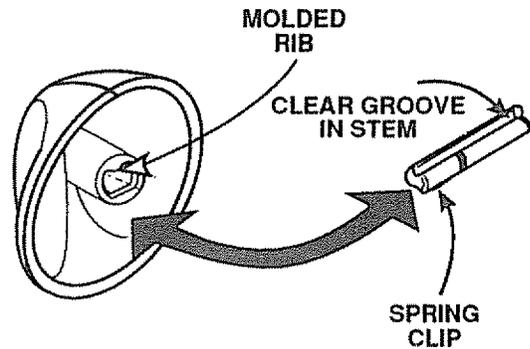
The control knobs may be removed for easy cleaning by pulling the knob straight off stem. Be sure that the knob is in the OFF position before removal.

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

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

To replace the knob:

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



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

REMOVABLE COOKTOP UNITS

The cooktop elements can be unplugged and the bowls removed for cleaning.

Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.

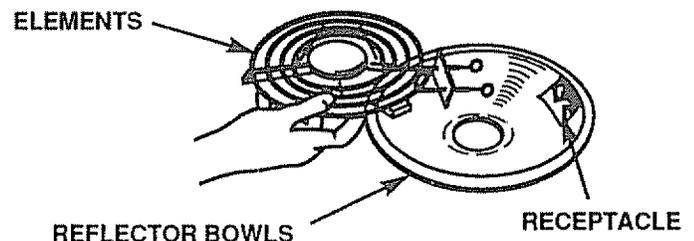
To remove:

1. Grasp element, tilt it upward slightly to clear the 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. For models with porcelain enameled reflector bowls, remove the chrome trim ring. See the Cleaning Section about information on cleaning porcelain enameled reflector bowls.
3. Lift out the bowl.

Do not put the element into water. It cleans itself when heated during normal use.

When removing, do not lift a plug-in unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in. Repeated lifting of the plug-in unit more than 1" above the drip pan can permanently damage the receptacle.

IMPORTANT: Never operate a cooktop element without the bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.



To replace:

1. Replace the bowl. Be sure the receptacle is showing in the bowl opening.
2. For models with porcelain enameled reflector bowls, replace chrome trim ring.
3. Slide the plug of the element firmly into the receptacle and lower the element into place.

REPLACING THE OVEN LIGHT

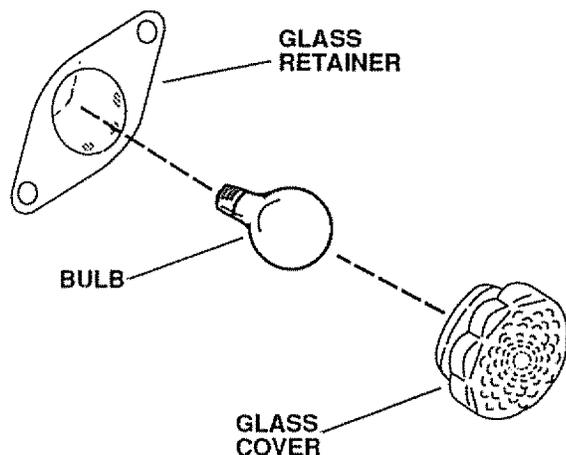
Be sure that the light switch is in the off position. Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth.

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".



REMOVABLE OVEN RACKS

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

To install:

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

To remove:

1. Pull the oven rack out, then up.

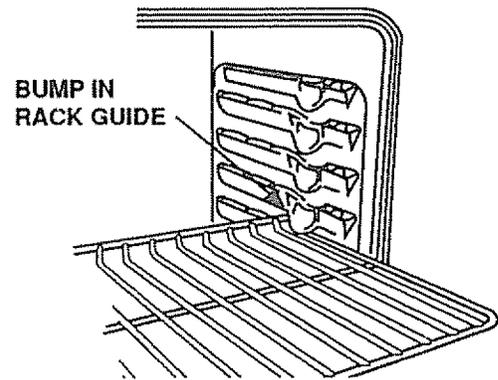
Some models have one standard oven rack and one folding oven rack.

The folding rack can be easily stored away when not in use.

NOTE:

For best performance remove oven racks during a clean cycle. If oven racks are left in the range during a self-cleaning 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.



NOTE:

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

REMOVABLE OVEN DOOR

To remove:

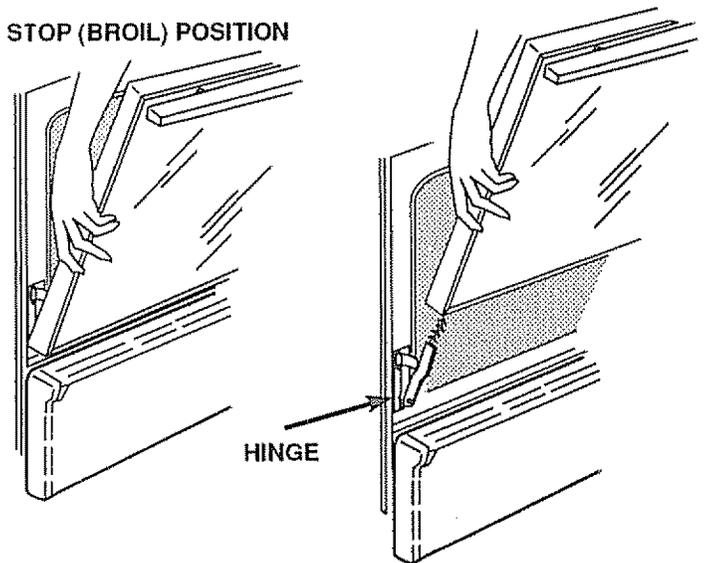
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

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



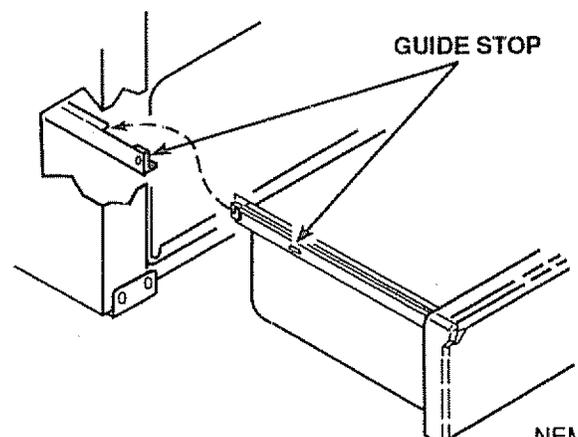
REMOVABLE STORAGE DRAWER

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

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

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

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



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 Repair Parts List, model number, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Range display is flashing "F" and a number 	<ul style="list-style-type: none"> • Function error 	<ul style="list-style-type: none"> • Let oven cool down for 1 hour. Place oven back into operation. If problem repeats, 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 See page 13 for proper use. • 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.
<ul style="list-style-type: none"> • Door will not open 	<ul style="list-style-type: none"> • Door accidentally locked while baking or broiling 	<ul style="list-style-type: none"> • Press CLEAR/OFF. Wait until LOCK display goes off and oven has cooled. Unlock door. Never force the door lock handle.

BEFORE CALLING FOR SERVICE (CONTINUED)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<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.
<ul style="list-style-type: none"> • Oven smokes 	<ul style="list-style-type: none"> • Improper broiling time • Dirty oven • Improper use of aluminum foil • Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> • Check broiling chart in broiling section. • Check for heavy spillover. • See page 13 for proper use. • 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. • Check or replace light bulb; see instructions. • If work light does not work after replacing bulb, replace starter; see instructions.
<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 altered by pushing and holding CLEAR/OFF button 	<ul style="list-style-type: none"> • Push and hold CLEAR/OFF button to activate tone.
<ul style="list-style-type: none"> • Oven emits odor 	<ul style="list-style-type: none"> • Oven insulation may emit odor during first few usages • Failure to wipe out excess soil prior to self-clean cycle 	<ul style="list-style-type: none"> • Put oven through self-clean cycle to speed up process of odor "wearing off." • Wipe excess soil off before beginning self-clean cycle.

THERMOSTAT ADJUSTMENTS

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

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

To adjust temperature:

1. Push "BAKE" key.
2. Select a temperature between 500°F and 550°F.
3. Immediately, press "BAKE" again and hold the key for about 4 seconds. The preset oven adjustment will appear in the temperature display.

4. The temperature can be adjusted up to (+) 35°F hotter or (-) 35°F cooler. Use the up or down keys to select.
5. When you have made the adjustment, push the CLEAR/OFF button to go back to the time of day. Use your oven as you would normally.

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

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

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

— Printed in LaFayette, Georgia —