

SEARS Kenmore

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SAFETY

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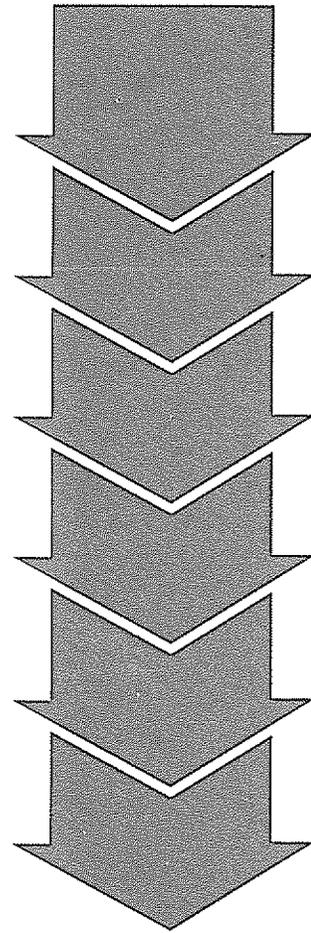
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WARRANTY

MODEL 95639
95635



USE • CARE • SAFETY MANUAL



MNM243-5 (SR10177)

	WARNING
	<ul style="list-style-type: none"> • ALL RANGES CAN TIP • INJURY TO PERSONS COULD RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION 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.

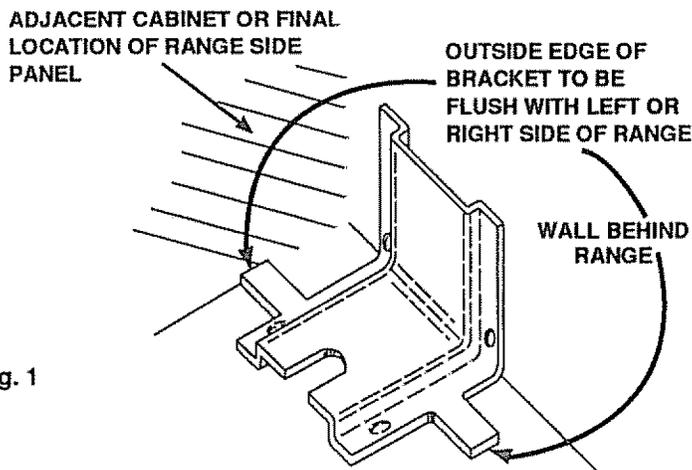


Fig. 1

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.

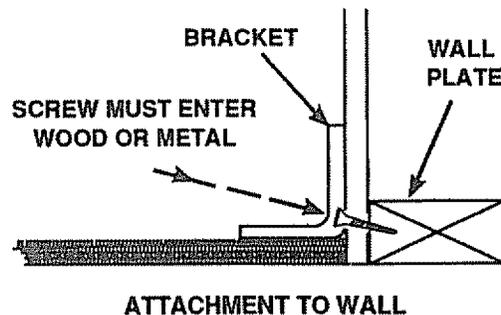


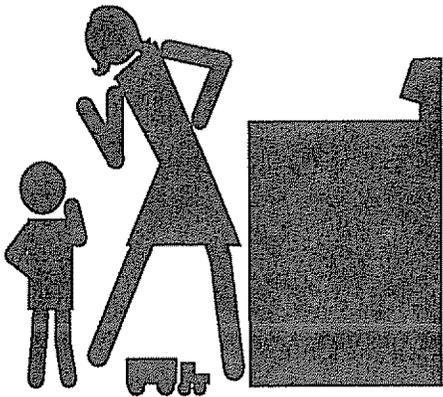
Fig. 2

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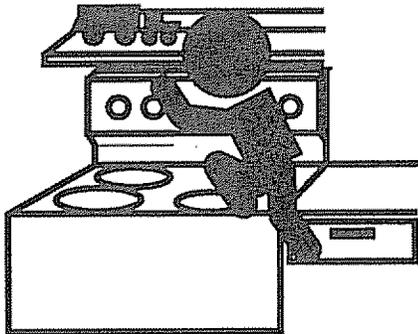
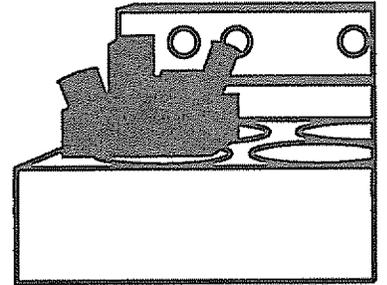
IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

SAVE THESE INSTRUCTIONS

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

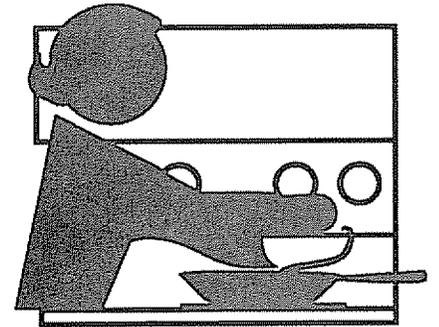


Teach children not to play with range knobs or any other part of the range.
Never leave children alone or unattended where a range is in use.



CAUTION:

Items of interest to children should not be stored in cabinets above the range or on the backsplash of the range. Children climbing on the range to reach items could be seriously injured.



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.



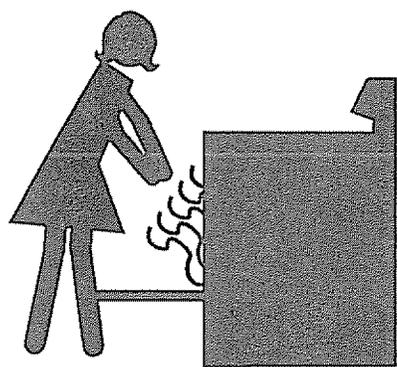
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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



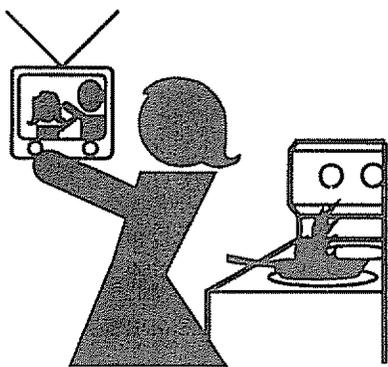
Never use your range for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the range.

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.

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).

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.

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.

Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spills 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.

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.

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.

SAFETY INSTRUCTIONS (continued)

Read and understand this information NOW!

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

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

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

COOKTOP GREASE FIRE

Never pick up a flaming pan...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.

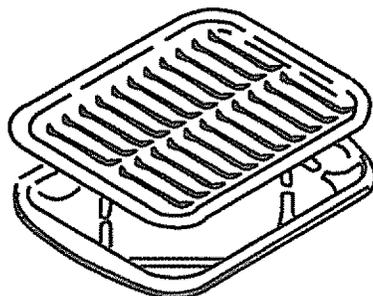
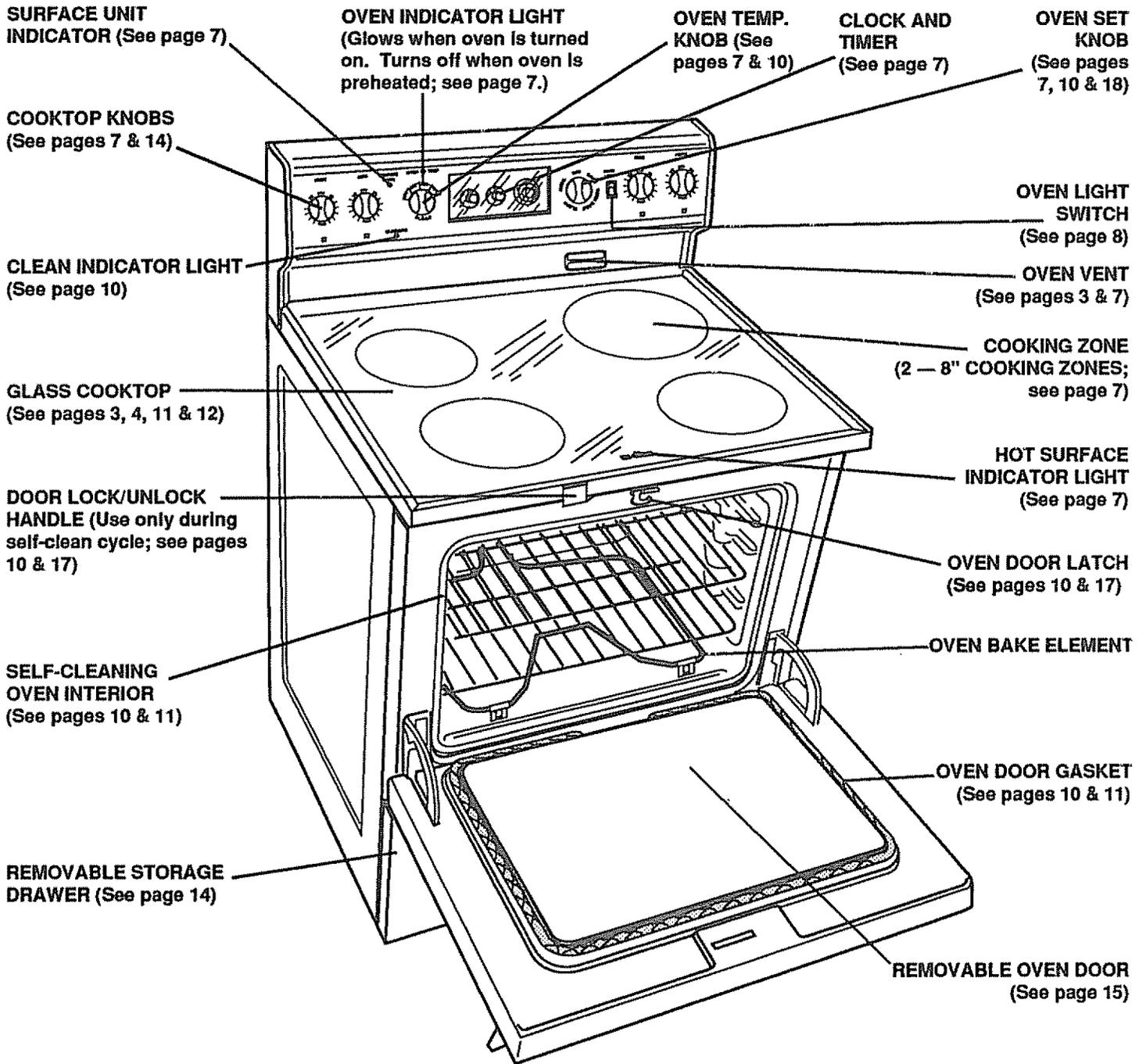
IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR COOKTOP:

- **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 with potholder) at 30° angle while unit is warm. Be careful not to burn yourself! After cooking is complete, turn unit to OFF. 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.**
- **To avoid possible damage to cooking surfaces, do not apply cooktop cleaning creme to hot surfaces.**
- **After cleaning, use a damp cloth or paper towel to remove all cooktop cleaning creme residue.**
- **Consumer should read and follow all instructions and warnings on cooktop cleaning creme labels.**

YOUR RANGE

IMPORTANT:

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

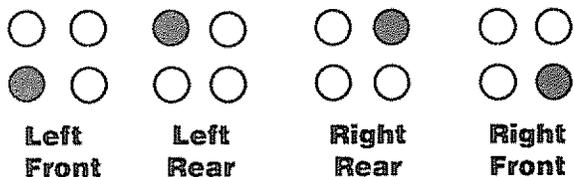


BROILER PAN AND GRID
(See pages 9 & 11)

TO START THINGS COOKING

COOKTOP COOKING

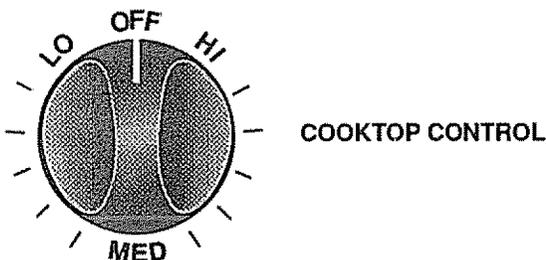
The sign near each cooktop control knob shows which element is turned on by that knob.



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.

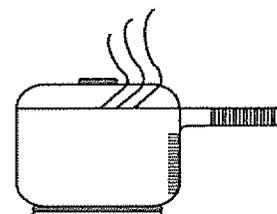


When an element is turned on, the element can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat settings. With poor utensils, you will see frequent cycling of the element off and on. Good, flat utensils will minimize the cycling. (See CHOOSING CORRECT COOKWARE.)

CHOOSING CORRECT COOKWARE

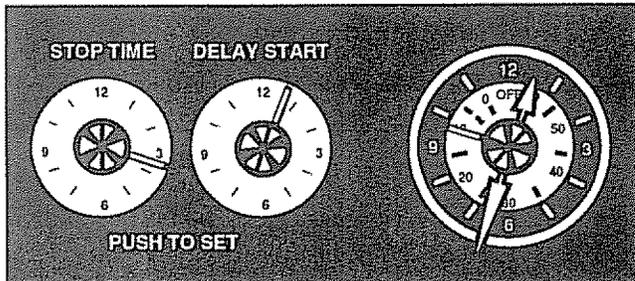
For best cooking results and energy efficient operation, you should use pans that:

- 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.



NOTE: Cooktop temperatures increase with the number of zone elements that are on. With 3 or 4 zones turned on, surface temperatures are high, so be careful when touching the cooktop. **THE HOT INDICATOR LIGHT WILL GLOW WHEN THE COOKTOP IS HOT TO THE TOUCH.**

CLOCK AND OVEN CONTROLS



TO SET THE CLOCK:

Push in and turn **CLOCK KNOB** to set time. Turn knob without pushing in to set timer hand back to OFF.

TO SET THE TIMER:

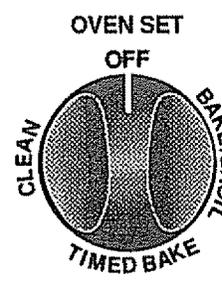
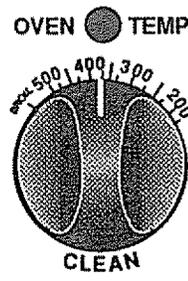
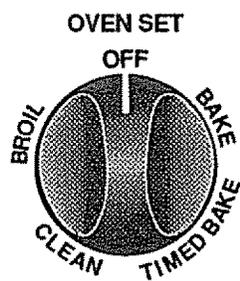
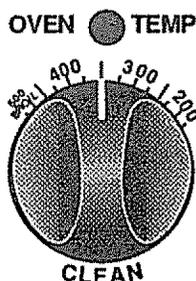
Turn **CLOCK KNOB** counterclockwise without pushing in. To turn off buzzer after time is up, reset timer hand to OFF.

NOTE: The timer is a reminder only and will not control the range.

Please check the graphics on the control panel to ensure your oven is set correctly. . .

FOR MODELS 9563591 & 9563991

FOR MODEL 9563992



TO BAKE, ROAST OR BROIL:

Be sure that the **OVEN SET KNOB** is turned to **BAKE** for baking or roasting or **BROIL** for broiling.

1. Set the **OVEN TEMP KNOB** to desired temperature or to **BROIL**.

For broiling, the **OVEN TEMP KNOB** must be set to **500 BROIL**.

2. When finished, turn **OVEN SET KNOB** to **OFF**.

TO BAKE, ROAST OR BROIL:

1. Set the **OVEN SET KNOB** to **BAKE/BROIL** for baking or broiling.
2. Set the **OVEN TEMP KNOB** to the desired temperature for baking.
Set the **OVEN TEMP KNOB** to broil for broiling.

CLOCK & OVEN CONTROLS (continued. . .)

NOTE: To set an automatic oven operation, the time of day must be correct on the clock.

AUTOMATIC OVEN OFF:

1. Turn the OVEN SET KNOB to TIME BAKE (oven indicator light will glow).
2. Push in and turn STOP TIME KNOB to set time when oven will turn off. DELAY START TIME should show same as clock.
3. Set OVEN TEMP KNOB to desired temperature.
4. When finished, turn OVEN SET KNOB to OFF.

AUTOMATIC OVEN ON AND OFF:

1. Turn the OVEN SET KNOB to TIME BAKE.
2. Push in and turn DELAY START TIME KNOB to set time when oven will turn on.
3. Push in and turn STOP TIME KNOB to set time when oven will turn off.
4. Set OVEN TEMP KNOB to desired temperature.
5. When finished, turn OVEN SET KNOB to OFF.

OVEN LIGHT

Use the switch on the control panel to turn the light on and off when the door is closed.



CAUTION:

Foods that are highly perishable, such as milk, eggs, fish, stuffings, poultry and pork, should not be allowed to sit out for more than one hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.

OVEN COOKING

DO NOT lock the oven door with the door latch during baking. The latch is used for self-cleaning only.

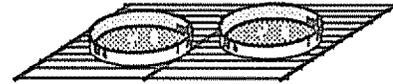
- When cooking a food for the first time in your new oven, use time given on recipes as a guide.

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

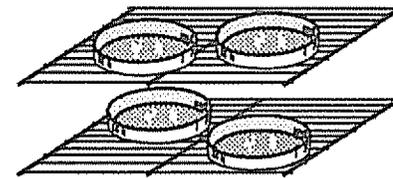
After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **TEMPERATURE ADJUSTMENTS** in this manual.

- 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 the oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.
- When baking several items, stagger pans so that no pan is directly above another.



2 cake layers



4 cake layers

- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.
- Let the oven preheat thoroughly before cooking baked products. Listen for preheat notification tone (if equipped) or watch for the indicator light to go off. If your range does not have either of these features, preheat for 10 minutes and put the food in the oven.
- 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.
- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.

BROILING

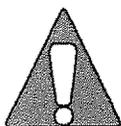
- Broiling is cooking by direct heat from the broil burner. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.
- After placing food on the broiler pan, put the pan on the rack in the oven. The recommended rack position and cooking time can be found in the chart at right.
- The closer the food is to the broil burner, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.
- 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. Preheating may cause the thermostat to cycle the broil burner off and on. 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 lock the oven door with the door latch during baking. The latch is used for self-cleaning only.

POSITIONING BROILER PAN

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 (Filets)	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.



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.

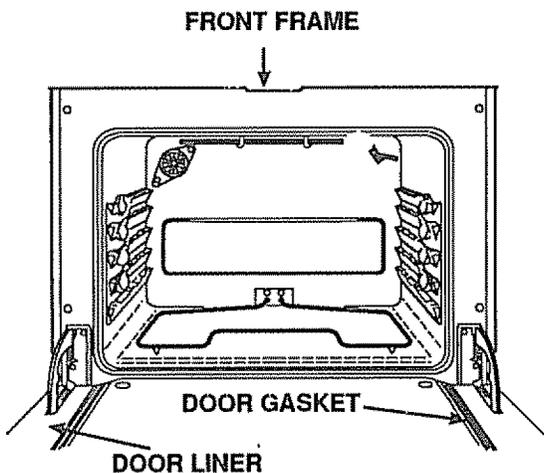
THE SELF-CLEAN CYCLE

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, then rinse well.



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 gasket (seal). 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. The door gasket is designed with a 5" to 6" gap at the bottom to allow proper air circulation.



For your safety, the oven door cannot be unlocked while the oven is at cleaning temperature. After a clean cycle, the door cannot be unlocked until the temperature has dropped to a safe level.

TO SET A CLEAN CYCLE:

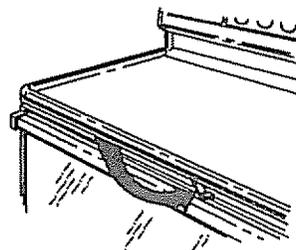
Recommended Cleaning Times:

Light Soil	1 1/2 hours
Moderate Soil	2 1/2 hours
Heavy Soil	3 1/2 hours

1. Set DELAY START TIME KNOB on the clock to the present time of day.
2. Set the STOP TIME knob to the time of day when you want the clean cycle to end.

Note: The oven will not unlock until the temperature has dropped to a safe level after the stop time.

3. Turn OVEN SET KNOB to CLEAN.
4. Turn OVEN TEMP KNOB counterclockwise to CLEAN. Turn the knob all the way until it stops.
5. Slide the door lock/unlock handle all the way to the right to lock the door. You may need to press on the door slightly to get it to lock.



SLIDE DOOR LOCK/UNLOCK HANDLE TO THE RIGHT TO LOCK DOOR

TO INTERRUPT A CLEAN CYCLE:

1. Turn STOP TIME knob to the current time of day.
2. Allow sufficient time for cooling. Do not force the door lock handle. Slide door lock/unlock handle to left to unlock door.
3. Allow sufficient time for cooling.

WHEN A CLEAN CYCLE IS FINISHED:

1. Stop time will be the same as the time of day.
2. Allow sufficient time for cooling. Do not force the door lock handle. Slide door lock/unlock handle to left to unlock door.
3. Turn OVEN SET KNOB to OFF. Turn OVEN TEMP KNOB clockwise.

AFTER A CLEAN CYCLE

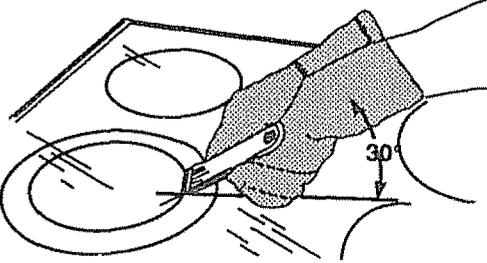
After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, scrub them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a white 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.

CLEANING TIPS

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

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

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Glass	<p>Sears Cooktop Cleaning Creme® (Stock No. 40079) single-edge razor scraper, soft cloth</p> <p>Do Not use a dull or nicked razor blade on your cooktop.</p> <p>Keep razor away from children.</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®. Rinse well and wipe dry. NEVER USE ANY ABRASIVE SCOURING PADS OR POWDERS ON YOUR COOKTOP. Plastic mesh pads, such as Doble®, may be used. See next page for complete cleaning instructions.</p>
Oven interior	Detergent, warm water and/or soap-filled steel wool pad; do not use oven cleaner in or around any part of the oven	Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. Rinse oven interior thoroughly after cleaning.
Oven door gasket	DO NOT CLEAN	
Oven racks	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, plastic scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Pan and grid may be washed in a dishwasher.

GLASS-CERAMIC COOKTOP CLEANING

Cleaning of glass-ceramic cooktop is different from cleaning a standard porcelain finish.

To maintain and protect the surface of your new glass-ceramic cooktop follow these basic steps.

DAILY CLEANING:

Use only Cook Top Cleaning Creme® on Glass-Ceramic.

For normal, light soil:

1. Rub a small amount of Cook Top Cleaning Creme® onto soiled area using a dry paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme® after each use.

For heavy, burned-on soil:

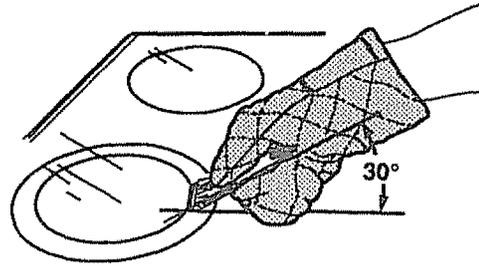
1. Apply a few drops of Cook Top Cleaning Creme® to the cool, soiled area.
2. Using a dry paper towel, rub creme into the burned-on area.
3. Carefully scrape remaining soil with razor scraper. Hold scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme®.

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

SPECIAL CARE:

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

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



GENERAL INFORMATION:

As the Cook Top Cleaning Creme® cleans, it leaves a protective on the cooktop surface. This coating helps prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwasher detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

PRECAUTIONS:

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. Use only the Cook Top Cleaning Creme® for proper cleaning and protection of your glass-ceramic surface.
- If you slide aluminum or copper cookware across the surface of your cooktop, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cook Top Cleaning Creme® to remove these markings. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass-ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme® will remove this discoloration.
- Water stains (calcium deposits) are removable using Cook Top Cleaning Creme® or full strength white vinegar.
- To avoid possible damage to cooking surfaces, do not apply cooktop cleaning creme to hot surfaces.
- After cleaning, use a damp cloth or paper towel to remove all cooktop cleaning creme residue.
- Consumer should read and follow all instructions and warnings on cooktop cleaning creme labels.

REMOVAL OF PACKAGING TAPE:

When packaging tape is removed from your appliance, you may find some adhesive still on the product. To remove the adhesive and assure you do not damage the finish, use an application of household liquid dishwashing detergent, mineral oil, or cooking oil. Apply with a soft cloth. **DO NOT** use a 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 parts.

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

HOME CANNING TIPS

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.

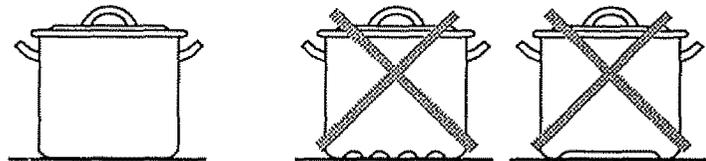
HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.

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.

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.

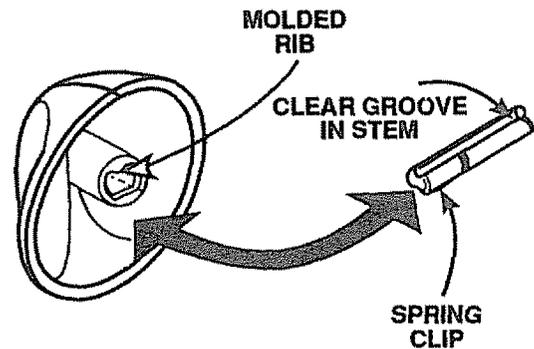
Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.



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 STORAGE DRAWER

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

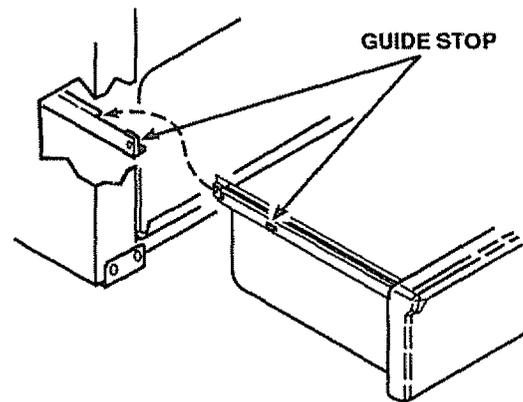
Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened. To open the drawer, grasp the center of the handle and pull straight out.

To remove:

Pull drawer straight out and lift over the guide stops.

To replace:

Lift over the guide stops and slide drawer into place.



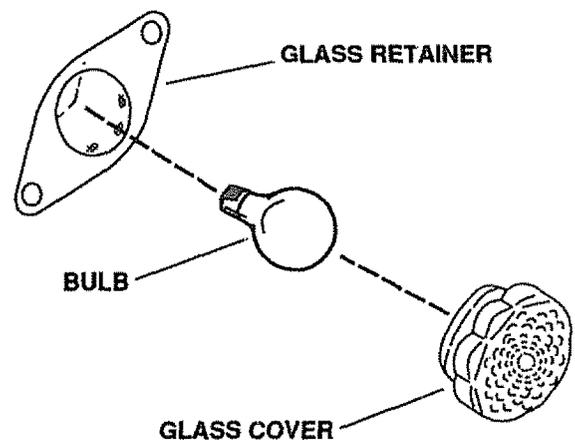
REPLACING THE OVEN LIGHT

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.

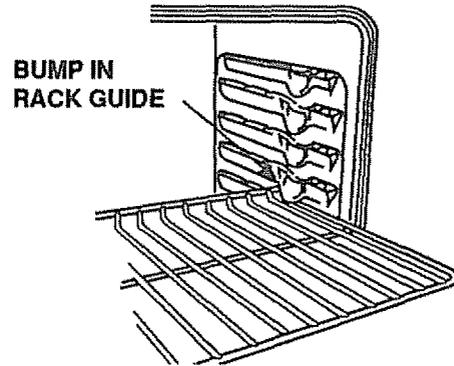
Some models have one standard oven rack and one folding oven rack.

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

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

NOTE: For best performance, remove ovenracks during a clean cycle. If oven racks are left in the range during a self-clean cycle, they will darken, lose their luster and become hard to slide.

If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle.



REMOVABLE OVEN DOOR

To remove:

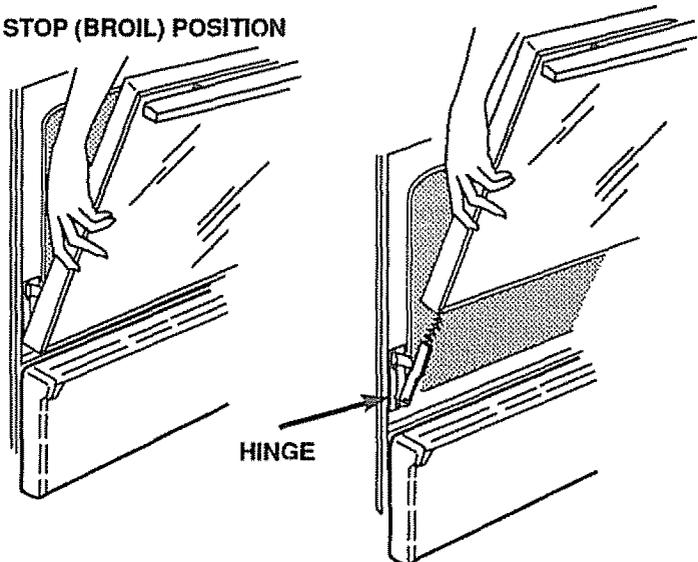
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges. Do not lift door by the handle. Glass breakage or damage to the door may result.

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



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 and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Tiny scratches or abrasions on cooktop (May appear as cracks) 	<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 cooktop (May appear as 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. Use razor scraper.
<ul style="list-style-type: none"> Dark streaks and specks on cooktop 	<ul style="list-style-type: none"> Encrusted bollovers or grease splatters 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. Use razor scraper.
<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 power cord to be sure it is plugged in.
<ul style="list-style-type: none"> Oven does not heat; cooktop zones OK 	<ul style="list-style-type: none"> Clock set incorrectly Oven controls set incorrectly 	<ul style="list-style-type: none"> Check clock instructions. Check oven control instructions.
<ul style="list-style-type: none"> Cooktop zone does not work; oven OK 	<ul style="list-style-type: none"> Improper operation of control 	<ul style="list-style-type: none"> Be sure knob is pushed in while turning.
<ul style="list-style-type: none"> Foods cook slowly on the cooktop 	<ul style="list-style-type: none"> Improper cookware 	<ul style="list-style-type: none"> Use pans that have flat bottoms and a tight fitting lid (if applicable). Pans should match cooking zone size. Read the cooktop cooking section for complete information.

(continued, next page)

BEFORE CALLING FOR SERVICE (cont.)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<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 • Improper thermostat calibration • Range and oven rack not level • Using Improper cookware 	<ul style="list-style-type: none"> • Be sure to preheat: Until preheat light goes out. • Maintain uniform air space around pans and utensils; see oven cooking section. • Keep vent area clear. • Foil use not recommended. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check oven temperature adjustment procedures (next page). • Check the Installation Instructions for leveling instructions. • See cooking hints section.
<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 • Improper broiling time 	<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. • Check broiling chart in broiling section.
<ul style="list-style-type: none"> • Oven smokes 	<ul style="list-style-type: none"> • Dirty oven • Broiler pan containing grease left in oven 	<ul style="list-style-type: none"> • Check for heavy spillover. • Clean pan and grid after each use.
<ul style="list-style-type: none"> • Oven light does not work 	<ul style="list-style-type: none"> • Light switch in off position • Light bulb burned out 	<ul style="list-style-type: none"> • Check switch setting; see operating instructions. • Check or replace light bulb; see use and care 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.
<ul style="list-style-type: none"> • Oven door accidentally locked during baking or broiling 	<ul style="list-style-type: none"> • Oven has heated to high temperatures 	<ul style="list-style-type: none"> • Turn oven set knob to off. Allow oven to cool. Never force door lock/unlock handle.

“DO IT YOURSELF”

TEMPERATURE ADJUSTMENTS

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot (burning foods) or not hot enough (foods are undercooked) you can adjust the temperature yourself. The appearance and texture of foods are better indicators of oven accuracy than an inexpensive oven thermometer. We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers can vary by 20-40 degrees. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven.

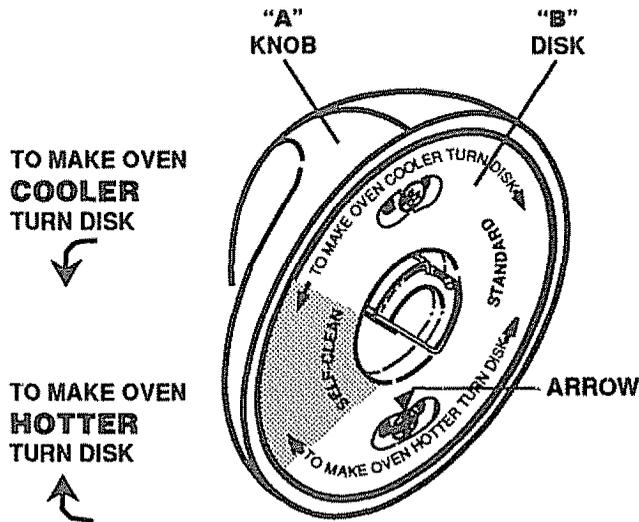
To decide how much to change the temperature, set the oven temperature 25°F higher (if foods are undercooked) or 25°F lower (if foods are burning) than the temperature in your recipe, then bake. The results of this “test” should give you an idea of how much the temperature should be changed.

To adjust knob:

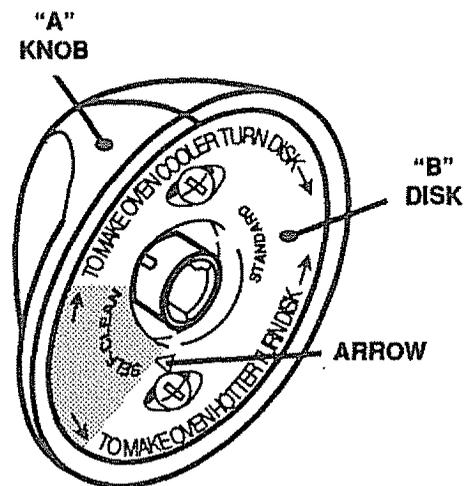
1. Turn OVEN SET KNOB to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the bottom screw indicates the original factory setting.
3. Use a screwdriver to loosen the two screws about 2 turns each.
4. Hold the knob handle (A on illustration) while turning the disk (B on illustration) in the desired direction to increase or decrease the temperature. (See illustration below for “Self-Clean Thermostat.”) As you turn, you should be able to hear clicks and feel notches or teeth. Each click or notch is 15°F. You can turn up to 2 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.

(See illustration below—use the arrows in the gray area to make your temperature adjustment.)

GRAPHICS FOR MODELS 9563591 & 9563991:



GRAPHICS FOR MODEL 9563992:



NOTES

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, falls 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

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