

**OWNER'S MANUAL**



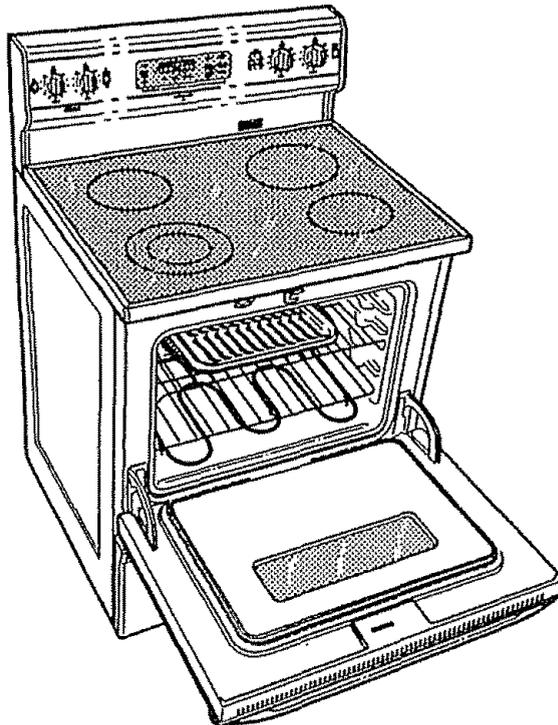
**30" ELECTRIC  
RADIANT  
SELF-CLEANING  
FREE-STANDING  
RANGE**

**MODEL NO.**

**911. 95875**

**911. 95876**

**911. 95879**



**CAUTION:**

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

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

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

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229C**4020P113-1** (SR-10324)



# SELF-CLEANING RADIANT FREE STANDING RANGE

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

**MODEL NUMBER:**

**SERIAL NUMBER:**

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# IMPORTANT SAFETY INSTRUCTIONS

## SAVE THESE INSTRUCTIONS

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

### STABILITY DEVICE



**! WARNING**

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

### Tools you will need:

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

1. Remove the bracket from the prepack located inside the oven.
2. Decide whether the bracket will be installed on the right or left side of range location.
3. If the bracket side of the range is adjacent to a cabinet, place the bracket against back wall and cabinet as shown in Fig. 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 Fig. 2.
4. Determine whether you will anchor the bracket to the floor or wall. Make sure this location is clear of electrical wiring or plumbing.

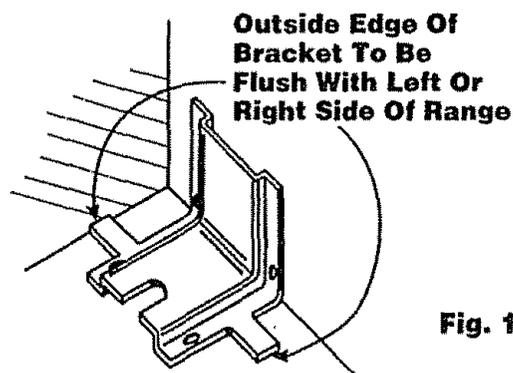


Fig. 1

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

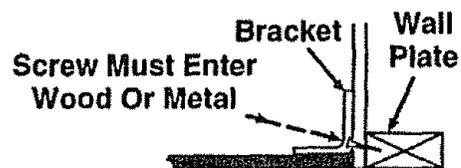


Fig. 2

Attachment To Wall

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

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## IMPORTANT SAFETY INSTRUCTIONS



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

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

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

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

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



## IMPORTANT SAFETY INSTRUCTIONS

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

### COOKTOP SAFETY

- **ONLY SOME** kinds of glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking without breaking due to the sudden temperature change.
- **ALWAYS USE** care when touching cooking zones. They will retain heat after the range has been turned off.
- **NEVER BLOCK** the oven air vent on the backguard of the range.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating zone being used. Undersized utensils expose the heating zones and may result in direct contact or ignition of clothing.

- **NEVER LEAVE** surface cooking zones unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire.
- **ALWAYS TURN** utensil handles inward and away from other surface cooking zones to reduce the risk of burns, ignition, unintended contact, and spillage.

### OVEN SAFETY

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



## **IMPORTANT SAFETY INSTRUCTIONS**

### **SELF-CLEAN SAFETY**

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

### **IMPORTANT SAFETY NOTICE!**

**The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm and requires businesses to warn their customers of potential exposure to such substances. The fiberglass insulation in a self-cleaning oven will give off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open door or window or using a ventilation fan or hood.**

### **READ AND UNDERSTAND THIS INFORMATION NOW!**

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

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

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

#### **OVEN FIRE: Do not try to move the pan!**

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

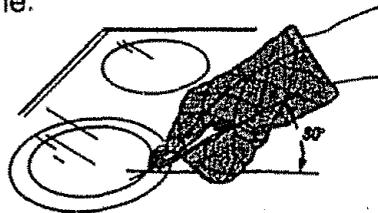


## OPERATION

### Protecting the Cooktop

#### IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR NEW RADIANT COOKTOP

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



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



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

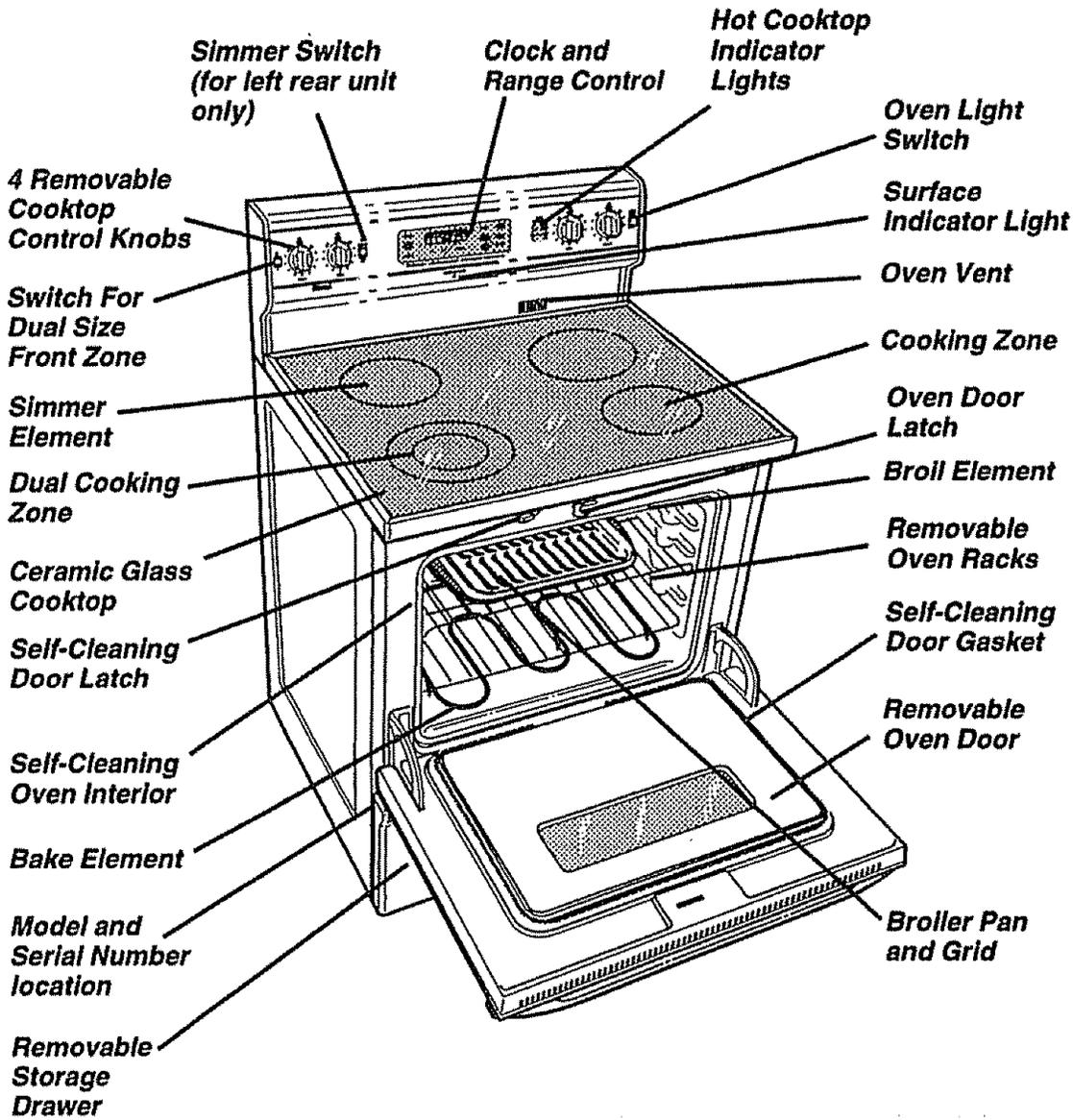
#### REMOVAL OF PACKAGING TAPE

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



# OPERATION

## FEATURES OF YOUR RANGE



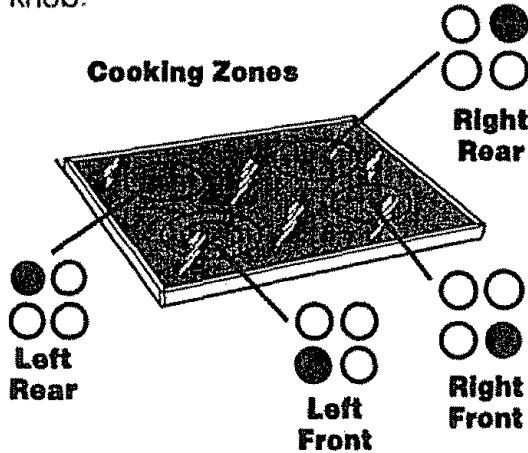


## OPERATION Radiant Cooktop Cooking

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

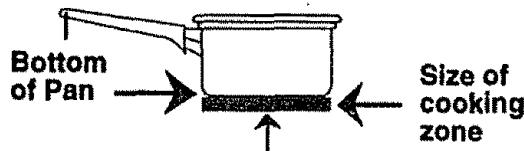
### COOKING ZONES

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



### COOKING UTENSILS AND WOKS

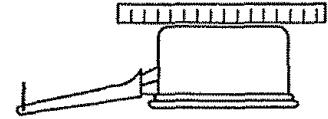
Use pans and woks that are flat on the bottom. The size of the pan should be the same size as the zone used when cooking.



Pans should be flat on bottom.

### CHECKING YOUR COOKWARE

If you don't know if your cookware is flat on the bottom, try this test. Turn your pan upside down on the countertop and place the edge of a ruler flat against the surface of the pan. Rotate the ruler a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.



### COOKWARE PERFORMANCE

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

**Aluminum:** Heavyweight aluminum cookware recommended.

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

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

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

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## OPERATION

### Radiant Cooktop Cooking

#### RADIANT COILS

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

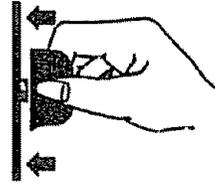
#### RADIANT UNIT CYCLE

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

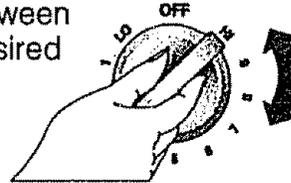
#### CONTROL SETTINGS

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

1. Push down to turn the knob.



2. Set on or between marks for desired heat.



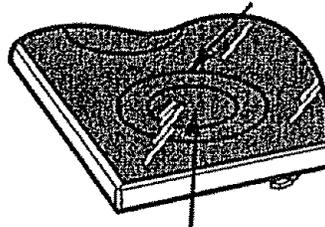
The surface unit indicator light will glow when any cooking zone is activated.

#### DUAL COOKING ZONE

The left front element has two cooking zones:

##### Dual Cooking Zones (Left Front Element Only)

##### 9" Zone For Large Utensils



##### 6" Zone For Small Utensils

- To use the large 9" cooking area, push in the top portion of the rocker switch next to the control knob and push to turn the control knob to desired setting.

##### 9" Zone



##### 6" Zone

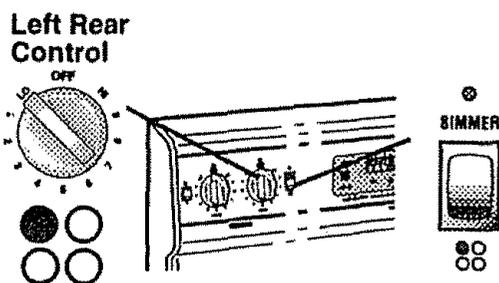
- To use the small 6" cooking area, push in the bottom portion of the rocker switch and push to turn the control knob to desired setting.



## OPERATION Radiant Cooktop Cooking

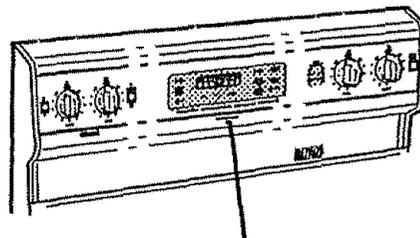
### SIMMER

1. The left rear surface unit is equipped with a **SIMMER** rocker switch.
2. If you need extremely low heat, press the rocker switch to the **SIMMER** position and turn the control knob to **LO**.



3. When **SIMMER** is activated, the indicator light above the rocker switch will glow.
4. When you have finished using the **SIMMER** feature, press the **SIMMER** rocker switch down for normal cooking operation and **turn the control knob to the off position**. The indicator light will go off.

Be sure to press the simmer rocker switch to the inactive setting before boiling water or doing other cooking functions that require high heat. On the center of the control panel you will notice an indicator light that reads **SURFACE UNITS**. This indicator will glow any time a surface unit knob is on. Always check this indicator light before leaving your range unattended.



Surface Units Indicator Light

**NOTE: The simmer feature is available to keep hot cooked foods warm. Foods should not be kept at these low temperatures for more than two hours.**

### HOME CANNING TIPS

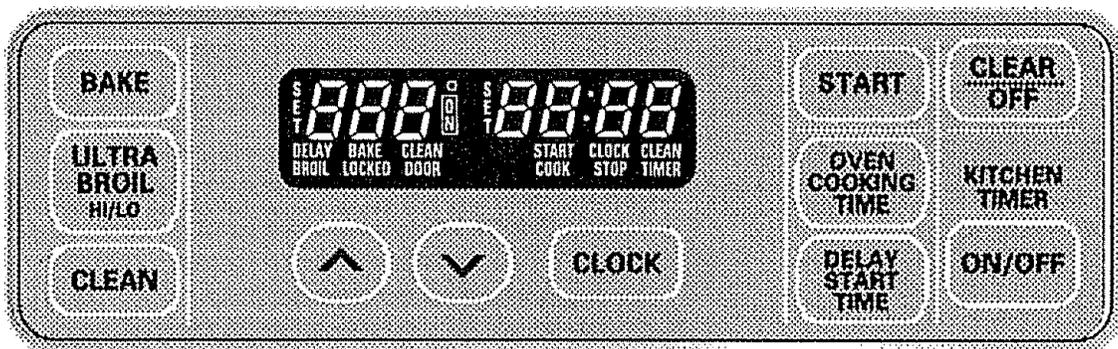
Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooktop zones may be used when canning. **However**, do not use large diameter canners, pots or pans for frying or boiling foods other than water. Most syrup or sauce mixtures and all types of frying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

### OBSERVE THE FOLLOWING POINTS WHEN CANNING

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



## OPERATION Clock Timer and Oven Control



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

### TRADITIONAL OVEN FUNCTIONS

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

**ULTRA BROIL** — Cooks foods to a golden brown at 550°F **HI** broil or 450° **LO** broil from the direct heat of the upper element. Broiling should be done with the door opened to the broil stop position.

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

### TIMED OVEN FUNCTIONS

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

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

### OTHER TOUCH PADS

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

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

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

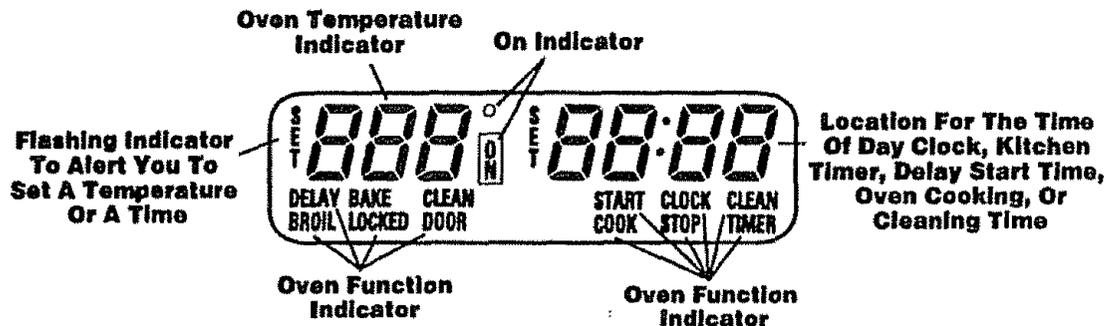
**ON/OFF** The **ON/OFF** pad is used to turn the Kitchen Timer on or off. It will not control any of the other oven functions.

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



## OPERATION

### Control Display



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

**OVEN TEMPERATURE INDICATOR** — This indicator has a multiple purpose.

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

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

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

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

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

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

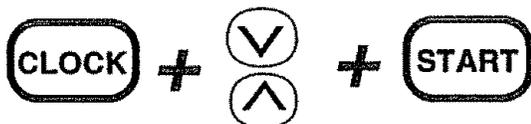
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## **OPERATION** **Clock and Timer**

### **CLOCK**

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

#### **HOW TO SET THE CLOCK**



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

#### **RECALL THE CLOCK**

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

#### **POWER FAILURE**

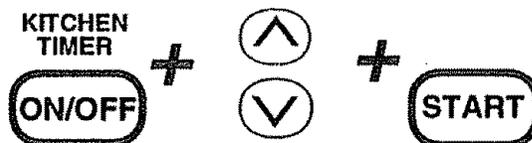
If you have experienced a power failure, the time will flash in the display and will be incorrect. Reset your clock.

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

### **KITCHEN TIMER**

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

#### **HOW TO SET THE TIMER**



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

To cancel the timer during the countdown, press the **TIMER ON/OFF** pad **TWICE**.



## **OPERATION** **Oven Control, Clock and Timer**

### **TONES**

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

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

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

### **TO CANCEL THE 6 SECOND BEEP**

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

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

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

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

Examples would be:

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

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

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

### **F CODE**

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

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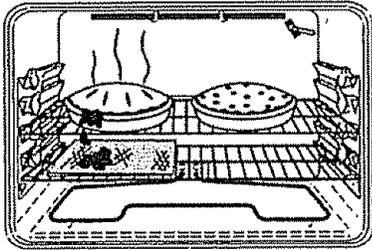
## **OPERATION** **Oven Cooking Tips**

### **STRONG SMELL OR ODOR**

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

### **ALUMINUM FOIL**

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



### **OVEN VENT**

The oven vent is located behind the right rear zone. This area could become hot during oven use. The vent is important for proper air circulation. **Never block this vent.**



**Oven Vent  
Location**

### **NO PEEKING**

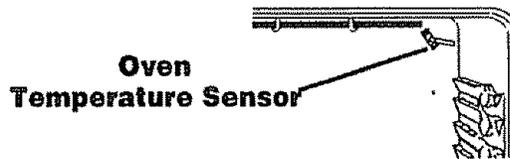
Opening the door often to check foods will cause heat loss and poor baking results.

### **PREHEATING**

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

### **OVEN TEMPERATURE SENSOR**

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



### **LOW TEMPERATURE ZONE**

The low temperature zone of your oven (between 170° and 200°F) is available to keep hot cooked foods warm. However, foods should not be kept at these temperatures longer than 2 hours.

### **USING DELAY STARTS**

When using your convenient Delay Start operation, foods such as dairy products, fish, poultry, etc., should never sit more than 1 hour before cooking. Room temperatures and the heat from the oven light promote bacterial growth.



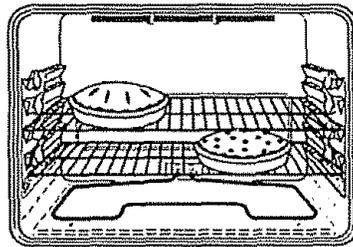
## OPERATION Oven Cooking Tips

### ELEMENT CYCLING

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

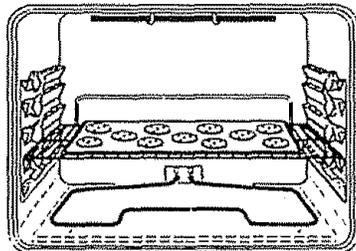
### BAKEWARE PLACEMENT

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



### BAKEWARE

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



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

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

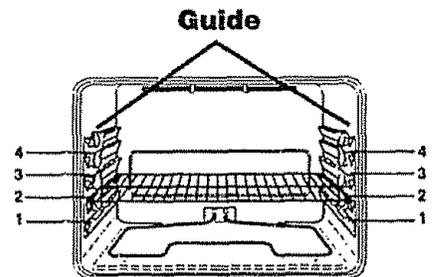
### OVEN RACKS

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

Bump in rack guide



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



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

### OVEN TEMPERATURE ADJUSTMENT

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide. See Do It Yourself Temperature Adjustment in the back of this manual to make the adjustment if you feel your oven is too hot or too cool for your cooking preference.



## OPERATION Baking

### HOW TO SET BAKE

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

### HOW TO SET TIMED BAKE

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

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

### HOW TO SET DELAYED START TIME

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

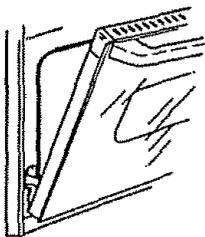
-  1. Press the **BAKE** pad.
-  2. Press the **UP** and/or **DOWN** arrow pads to set the oven temperature you prefer to use.
- 
-  3. Press the **OVEN COOKING TIME** pad.
-  4. Press the **UP** and/or **DOWN** arrow pads to set the amount of time you prefer your foods to cook.
- 
-  5. Press the **DELAY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

**These oven operations may be used when roasting.**



## OPERATION Broiling

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



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



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

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



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

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

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

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

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

### HOW TO SET BROIL

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



## OPERATION

### Setting Special Features

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

#### 12 HOUR BAKING AND 3 HOUR BROILING SHUT-OFF

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

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

#### FAHRENHEIT OR CELSIUS TEMPERATURE SELECTION

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

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

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

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

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

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



## **OPERATION**

### **Setting Special Features**

#### **CONTROL LOCKOUT**

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

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

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

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

#### **COOK AND HOLD**

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

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

#### **CHANGING THE SPEED OF THE UP OR DOWN ARROW PADS**

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

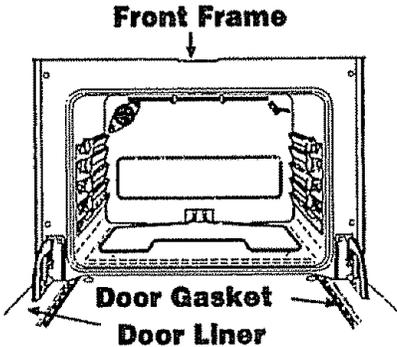
1. Press and hold, **at the same time**, the **BAKE** and **BROIL** pads for 3 seconds, until the display shows **SF**.
2. Press the **UP** arrow pad. The display will show the current set speed.
3. Press the **UP** arrow to increase the speed up to the number 5.  
**or**  
Press the **DOWN** arrow pad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



## Self-Cleaning Cycle

### PREPARING YOUR OVEN FOR A SELF-CLEAN CYCLE

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



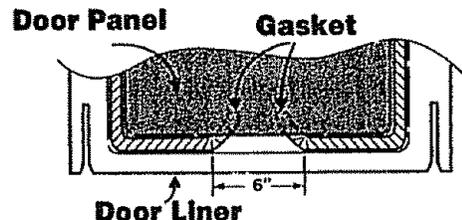
Clean these areas with hot water, soap-filled steel wool pads or cleansers such as Soft Scrub® to remove any soil. Rinse well with clean water and dry.

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

## CARE AND CLEANING

### OVEN DOOR GASKET

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



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



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

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

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



## CARE AND CLEANING Self-Cleaning Cycle

### THE DOOR LOCK DEVICE

- To lock the oven door slide the handle to the right.
- When the door locks, **LOCKED DOOR** will show in the display. The words **LOCKED DOOR** will go out in the display when the oven clean cycle is finished and the handle is slid to the left or unlocked position.
- If **LOCK DOOR** flashes in the display, the door is not closed completely; simply press on the door.

### TO SET A CLEAN CYCLE

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

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



### TO STOP A CLEAN CYCLE

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

### AFTER THE CYCLE

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

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

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

### TO SET A DELAYED START CYCLE

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





## CARE AND CLEANING Glass-Ceramic Cooktop Cleaning

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

### DAILY CLEANING

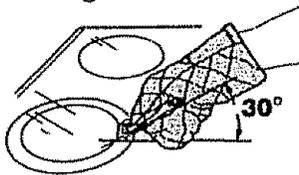
Use only Cooktop Cleaning Creme® on glass-ceramic.

#### For normal, light soil:

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

#### For heavy, burned-on soil:

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



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



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

### SPECIAL CARE

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

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

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



## **CARE AND CLEANING** **Glass-Ceramic Cooktop** **Cleaning**

### **GENERAL INFORMATION**

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

### **PRECAUTIONS**

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

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

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

### **CONTROL PANEL**

#### **CLEANING MATERIALS**

- Dishwashing detergent
- Warm water
- Soft cloth

**Do not use abrasive cleaners, industrial cleaners or bleach.**

### **BROILER PAN AND GRID**

#### **CLEANING MATERIALS**

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

#### **TO CLEAN**

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



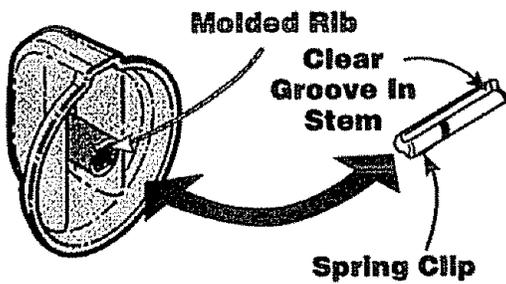
## CARE AND CLEANING

### Removable Parts

#### SURFACE CONTROL KNOBS

##### CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth



##### TO REMOVE

1. Be sure the control knob is in the off position.
2. Pull straight off the stem.

Using a piece of string can make removing the knob easier. Slip the string under and around the knob, pulling straight out.

##### TO CLEAN

Wash the knob thoroughly with soapy water. Dry completely with a soft cloth.

**DO NOT let the knob soak.**

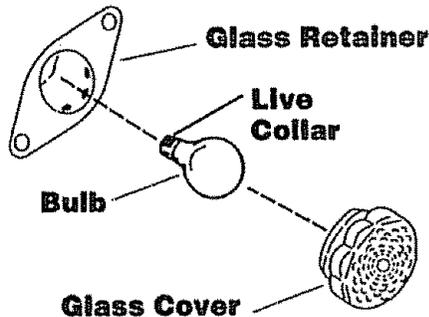
##### TO REPLACE

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

## REPLACING THE OVEN LIGHT BULB



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



##### TO REPLACE

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



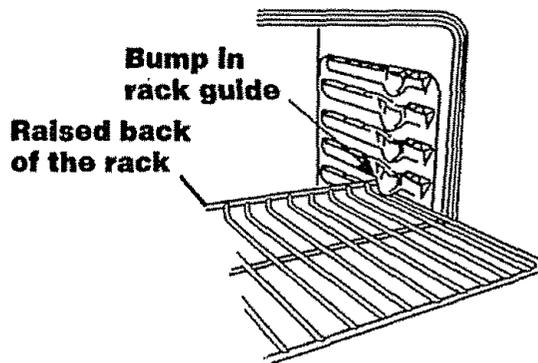
## CARE AND CLEANING

### Removable Parts

#### REMOVABLE OVEN RACKS

##### CLEANING MATERIALS

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



##### TO REMOVE

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

##### TO CLEAN

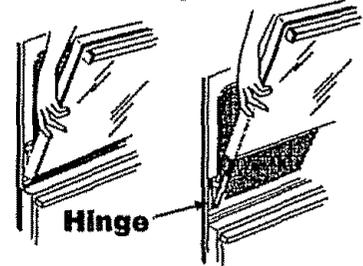
Clean with warm water and detergent. For hard to remove stains, gently scrub with a scouring pad or a soap-filled steel wool pad. Rinse well.

##### TO REPLACE

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

#### REMOVABLE OVEN DOOR

##### Broil Stop Position



##### TO REMOVE

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



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

##### TO REPLACE

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



## CARE AND CLEANING

### Removable Parts

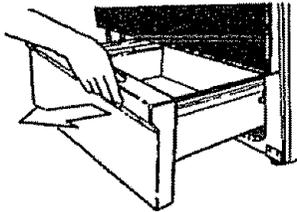
### REMOVABLE STORAGE DRAWER

#### CLEANING MATERIALS

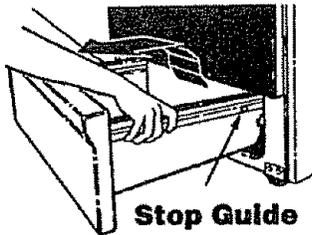
- Dishwashing detergent
- Damp cloth
- Warm water

#### TO REMOVE

1. Pull the drawer out until it stops.



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



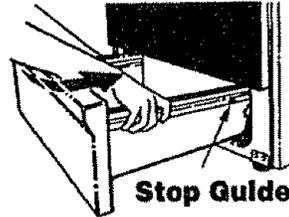
3. Lift the drawer up and over the drawer stop.

#### TO CLEAN

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

#### TO REPLACE

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



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

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



## BEFORE CALLING FOR SERVICE

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

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



## BEFORE CALLING FOR SERVICE

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



## BEFORE CALLING FOR SERVICE

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



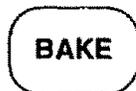
## **"DO IT YOURSELF" TEMPERATURE ADJUSTMENT**

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

If you think your new oven is too hot (burning foods) or not hot enough (foods are undercooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than oven thermometers to check the temperature setting of your new oven. These thermometers can vary by 20-40 degrees. In addition, the oven door must be opened to read these thermometers. Opening the door will change the temperature of the oven.

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

### **TO MAKE THE ADJUSTMENT**



+



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

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

**If you think the oven is not hot enough,**



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

**If you think the oven is too hot,**



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



4. Press the **START** pad.

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

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



## RADIANT RANGE WARRANTY

### FULL ONE YEAR WARRANTY OF ALL PARTS

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

### FULL FIVE YEAR WARRANTY ON THE RADIANT COOKTOP

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

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

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

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

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

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

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

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

**W - Warranty    MA - Maintenance Agreement**

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

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

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

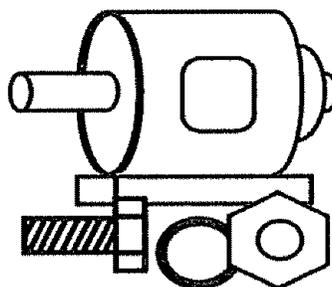


***For the repair or replacement parts you need  
delivered directly to your home***

Call 7 am - 7 pm, 7 days a week

**1-800-366-PART**

(1-800-366-7278)



***For in-home major brand repair service***

Call 24 hours a day, 7 days a week

**1-800-4-REPAIR**

(1-800-473-7247)



***For the location of a  
Sears parts and Repair Center in your area***

Call 24 hours a day, 7 days a week

**1-800-488-1222**



***For information on purchasing a Sears  
Maintenance Agreement or to inquire  
about an existing Agreement***

Call 9 am - 5 pm, Monday-Saturday

**1-800-827-6655**



**SEARS**  
**REPAIR SERVICES**

*America's Repair Specialists*