

Cooking With Your

Kenmore

**owners
manual**

CAUTION:
Read Rules for
Safe Operation,
Operating
Instructions,
and Installation
Carefully.

**KENMORE
ELECTRIC RANGE**

Record in space provided
below the Serial and
Model Numbers of this
appliance. The Serial and
Model Numbers are
located on the plate above
the top left corner of the
oven assembly.

Serial No.

Model No.

Purchase Date

Retain these numbers for
future reference.

Kenmore electric modular Indoor-griller (slide-in, drop-in)

Kenmore. Solid as

Sears

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

before using your new range

Please take a few minutes to read this manual and learn about the modern world of Kenmore cooking. The progress and changes on your new range will make cooking faster, easier and more enjoyable. It has been designed for greater safety, ease of use and performance. This manual will explain how to use your range so that you can get the best results.

When asking for information about your Kenmore range, be sure to give the complete Model Number. It is on the plate on the front of the oven above the left corner. Open the oven door to find it. More advice on the use and care of your Kenmore range is always available at your nearest Sears store.

safety tips

1. PROPER INSTALLATION — Be sure your range is properly installed and electrically grounded by a skilled technician

2. NEVER use your range for warming or heating the room.

3. DO NOT TOUCH HEATING ELEMENTS OR AREAS NEAR ELEMENTS — Heating elements may be hot even though they are dark in color. Areas near heating elements may become hot enough to cause burns.

During and right after use, do not touch or let clothing touch heating elements or areas near heating elements.

For example: Oven vent opening and areas near these openings, oven doors, windows of oven doors, etc.

4. DO NOT LEAVE CHILDREN ALONE — Children should not be left alone in the area where range is in use. Never allow them to sit or stand on any part of the range.

5. WEAR PROPER APPAREL — Don't wear loose fitting or hanging garments while using the range. They may get in the way and catch on fire.

6. USER SERVICING — Do not repair or replace any part of the range unless it tells you to in this manual. Refer servicing to a skilled technician.

7. STORAGE IN OR ON RANGE — Don't store flammable materials in or near your range.

8. DO NOT USE WATER ON GREASE FIRES — Smother fire or flame with pan lid or use baking soda or foam type extinguisher.

9. USE ONLY DRY POTHOLDER — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch heating elements. Do not use a towel or bulky cloth.

10. CAUTION DO NOT — store items of interest to children in cabinets above a range or on the back of a range. Children climbing on the range to reach items could be seriously injured.

SURFACE UNITS

1. USE PROPER PAN SIZE — This range has one or more surface units of a different size. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in clothing catching on fire. Proper fit of utensil to the unit will allow the unit to do a better job of heating your utensil and saving energy.

2. NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS — Boilover causes smoking and greasy spillovers that may catch fire.

3. MAKE SURE REFLECTOR PANS OR DRIP BOWLS ARE IN PLACE — Absence of these pans or bowls during cooking may cause damage to wiring or components underneath.

4. PROTECTIVE LINERS — Do not use aluminum foil to line surface unit drip bowls.

5. GLAZED COOKING UTENSILS — Only certain types of glass, glass/ceramics, ceramics, earthenware, or other glazed utensils are suitable for range-top use without breaking due to the sudden change in temperature.

6. UTENSIL HANDLES — should be turned in and not extend over other surface units. This will prevent burns, flammable materials catching on fire and spills due to accidental contact with the utensil.

7. DO NOT SOAK REMOVABLE SURFACE UNITS — Unit will clean itself when heated during normal cooking use.

OVENS

1. USE CARE WHEN OPENING DOOR — Let hot air escape before removing or replacing food.

2. DO NOT HEAT UNOPENED FOOD CONTAINERS — Build up of pressure may cause container to explode and result in injury.

3. KEEP OVEN VENT DUCTS UNCOVERED.

4. PLACEMENT OF OVEN RACKS — Only move oven racks when the oven is cool. If rack must be moved while oven is hot do not let potholder touch oven heating element.

5. PROTECTIVE LINERS — Use aluminum foil liners in the oven and bottom only as suggested in this manual. See page 11.

SELF - CLEAN OVENS

1. DO NOT CLEAN DOOR GASKET — The door gasket is important for a good seal. Take care not to rub, damage or move the gasket.

2. DO NOT USE OVEN CLEANERS — Never use commercial oven cleaner or oven liner protective coating of any kind in or around any part of the oven.

3. CLEAN only parts listed in manual.

4. BEFORE SELF-CLEANING THE OVEN — Remove oven racks, broiler pan and other utensils

table of contents

Before Using Your New Range	2
Safety Tips	2
Know Your Kenmore Range	4. 5
The Module Accessories	10

I. HOW TO USE YOUR RANGE TOP

Setting the Controls	6
Control Setting Guide	6
Coil Module Removal	7
Surface Unit Removal	7
Installing and Removing	
Plug-in Steak Grill	8
Grill Cooking Time	9

II. HOW TO USE YOUR OVEN

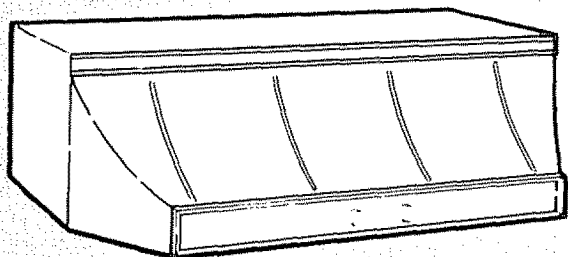
Setting the Controls	11
Timing the Oven	11

III. HELPFUL COOKING INFORMATION

Using Your Oven	12
Rack and Pan Placement	12
Oven Utensils	13. 14
Hold-Warm	14
Baking Tips	15
Roasting Tips	16
Broiling Tips	17

About a hood...

If your kitchen is currently equipped with a range hood, you are familiar with the benefits provided by this appliance. If your kitchen does not include a range hood, we suggest you consider buying one now.



RANGE HOOD (Model 553 Series)

Stainless Steel Range Hood provides the necessary ventilation for use with this model. Automatic Heat Sensor

IV. CLEANING AND MAINTENANCE FEATURES

Oven Door Removal	18
Replacing Oven Light	18
Removing Oven Rack	18

V. MODULE ACCESSORIES

Installing and Removing	
Plug-in Griddle	19
Cooking with the Teflon® Griddle	19
Griddle Control Setting Guide	19
Installing Rotisserie	20
Installing Shish Kebab	21
Rotisserie Cooking Timetable	22

VI. CARING FOR YOUR RANGE

How to Clean Your Range	23
Set Self Clean Oven	24
Before Calling Service	25

INSTALLATION INSTRUCTIONS	26 27 28
	29. 30

SEARS WARRANTY	Back Cover
SEARS SERVICE	Back Cover

turns hood to HI from a LO or OFF position in case of high heat during cooking.

Why buy a range hood?

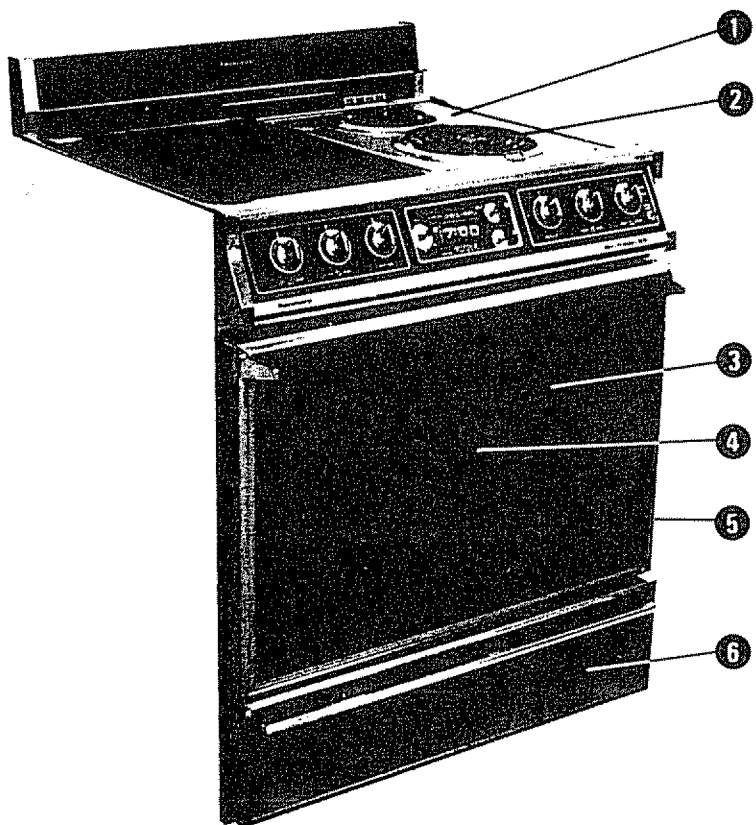
A range hood is a kitchen appliance that cleans the air in order to provide a cleaner and more pleasant indoor environment for the whole family. Cooking odors - especially those generated by fish, cabbage, onions, etc - saturate the entire living quarters of a home. This is particularly true today, since due to the high cost of energy, homes are tighter and better insulated.

As you know, heat rises and with it also the grease, odors, smoke, and moisture generated by your cooking. A vented hood would remove these pollutants and prevent them from spreading and settling in your walls, ceilings, drapes, cabinets and furniture.

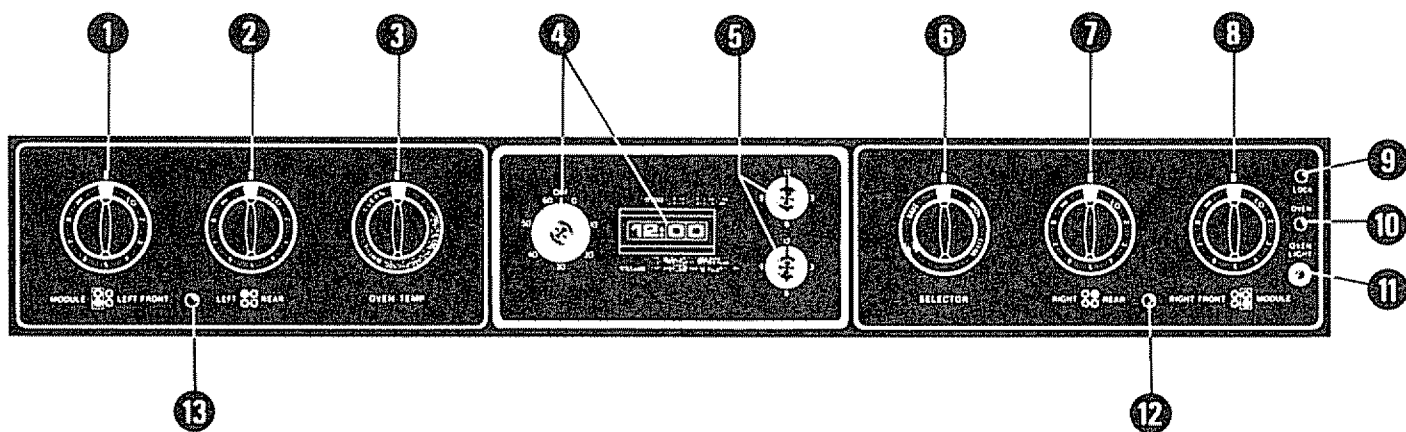
Your Sears Store - Retail or Catalog - carries a complete line of vented and ventless range hoods in wide choice of styles, colors and finishes including stainless steel to match your decorating needs.

know your kenmore slide-in range

939 SERIES



1. FIXED CHROME COOKTOP FRAME
2. PLUG-IN SURFACE UNIT MODULES INTERCHANGEABLE WITH OTHER MODULES
3. REMOVABLE BLACK GLASS DOOR WITH VISA-BAKE® WINDOW
4. NICKEL PLATED OVEN RACKS
5. PAINTED SIDE PANELS
6. PAINTED STORAGE DRAWER

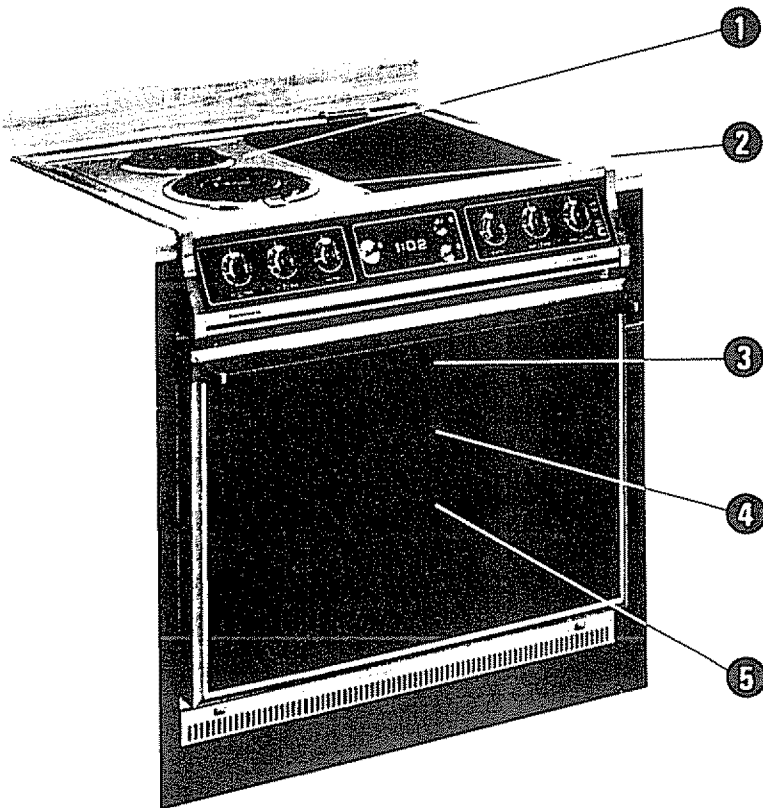


1. SURFACE UNIT CONTROL — LEFT FRONT AND GRIDDLE MODULE
2. SURFACE UNIT CONTROL — LEFT REAR
3. OVEN TEMPERATURE CONTROL
4. DIGITAL CLOCK WITH ONE HOUR TIMER
5. START AND STOP KNOBS
6. OVEN SELECTOR SWITCH
7. SURFACE UNIT CONTROL — RIGHT REAR

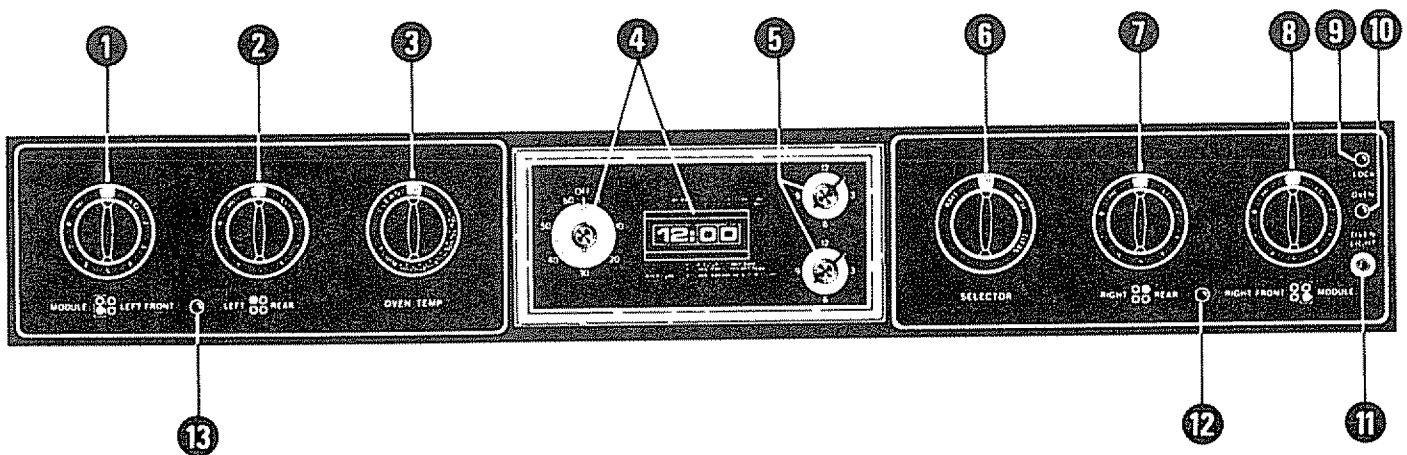
8. SURFACE UNIT CONTROL — RIGHT FRONT AND GRIDDLE MODULE
9. OVEN LOCK LIGHT
10. OVEN SIGNAL LIGHT
11. OVEN LIGHT SWITCH
12. RIGHT MODULE SIGNAL LIGHT
13. LEFT MODULE SIGNAL LIGHT

know your kenmore drop-in range

458 SERIES



1. FIXED CHROME COOKTOP FRAME
2. PLUG-IN SURFACE UNIT MODULES INTERCHANGEABLE WITH OTHER MODULES.
3. BLACK GLASS DOOR WITH CONVERTIBLE COLOR PANELS.
4. NICKEL PLATED OVEN RACKS.
5. PORCELAIN SELF-CLEANING OVEN.



1. SURFACE UNIT CONTROL — LEFT FRONT AND MODULE.
2. SURFACE UNIT CONTROL — LEFT REAR.
3. OVEN TEMPERATURE CONTROL.
4. DIGITAL CLOCK WITH ONE HOUR TIMER.
5. START AND STOP KNOBS.
6. OVEN SELECTOR SWITCH.
7. SURFACE UNIT CONTROL — RIGHT REAR.

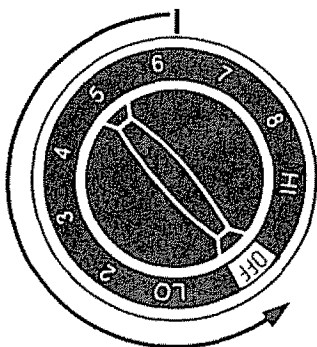
8. SURFACE UNIT CONTROL — RIGHT FRONT AND GRIDDLE MODULE.
9. OVEN LOCK LIGHT.
10. OVEN SIGNAL LIGHT.
11. OVEN LIGHT SWITCH.
12. RIGHT MODULE SIGNAL LIGHT.
13. LEFT MODULE SIGNAL LIGHT.

how to use your range top (all models)

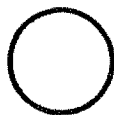
SETTING THE CONTROLS

Push and turn the control to any position to provide the exact heat required. Lowest heat can be obtained between the OFF and LO reference on the knob. The same amount of heat will be consistently provided at a given setting. The selection of heat desired is infinite. Refer to control guide for suggested settings.

When using . . .

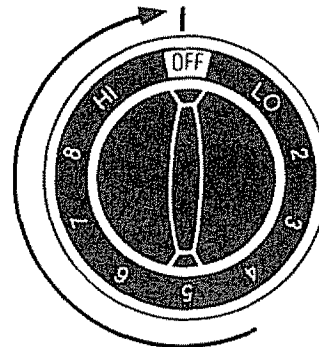


UNIT CONTROL
SELECT DESIRED SETTING



SURFACE UNIT/MODULE
SIGNAL LIGHT
This light on your control
panel will glow red whenever
any Surface Unit/Module is on.

When finished . . .



UNIT CONTROL
TURN TO OFF

CONTROL SETTING GUIDE

Operation	Food	Setting to Start Cooking Action	Setting to Complete Cooking
BOILING	Macaroni Products	Hi	6
BRAISING	Meats	5	3
BROWNING	Meats	5	5
FRYING	Bacon	6	4
	Meats	5	3
	Eggs	5	2
	Deep Fat	8	6
SIMMERING	Eggs	Hi	4
	Vegetables	Hi	4
	Gravies	6	4
	Stews	Hi	5
MELTING	Butter	3	3
	Cheese	2	2
	Chocolate	Lo	Lo

how to use your cook top module

COIL MODULE REMOVAL AND REPLACEMENT

Make sure all Surface Unit Control Knobs are in the "OFF" position and the modules are cool before removing or replacing.

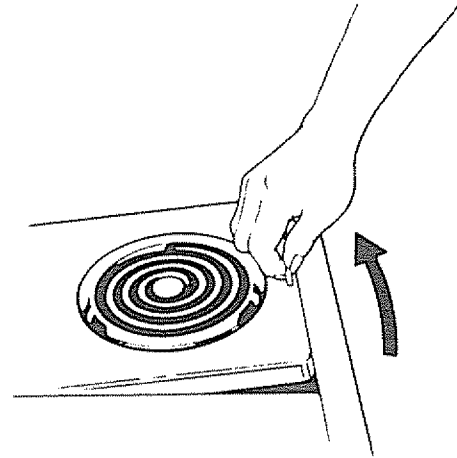
To remove or replace Surface Unit Modules

1. To remove:

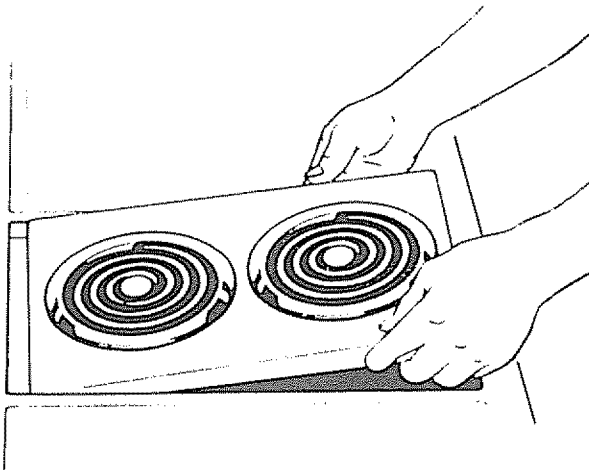
- Lift module using the handle at the front (See Step 1.) Raise front just high enough to grasp at front edge
- Ease module toward you using both hands to unplug it (See Step 2)
- Lift module out of cooktop. All modules may be used in either cooktop position (left or right)

2. To replace:

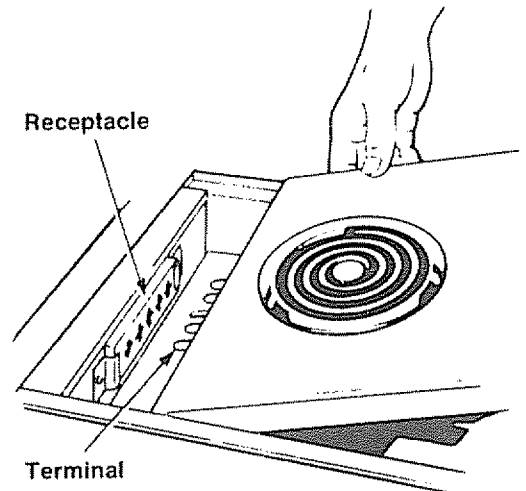
- Grasp module with both hands (See Step 2)
- Ease it into place, align the module terminal with the receptacle on the cooktop (See Step 3)
- Lower the module, using the handle on the front (See Step 1)



Step 1



Step 2



Step 3

SURFACE UNIT REMOVAL FOR CLEANING

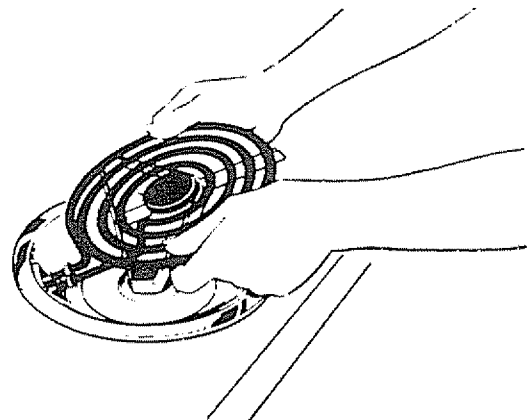
CAUTION: Be sure the switch is turned off and the element is cool before removing element.

The surface units can be unplugged and removed for easier cleaning of the cooktop.

When removing, tilt surface unit upward slightly to clear reflector bowl and pull away from terminal block. Surface unit will not sit level, when replaced, if it is forced too far upward when removing. **DO NOT** put unit in water to clean it! It will clean itself when heated during normal cooking use. Lift out the chrome reflector bowls for cleaning.

Place clean reflector bowls into cooktop making sure the terminal block is open and showing. Slide surface unit into terminal block and lower into reflector bowl.

CAUTION: Do not attempt to operate surface elements unless reflector bowls are in place. Failure to do this will cause scorching of cooktop, burning of wiring insulation and loss of energy.



cooking on top of the range

STEAK GRILL NO. 49924

INSTALLING AND REMOVING PLUG-IN STEAK GRILL

The steak grill module can be used on either side or you can use two steak grills.

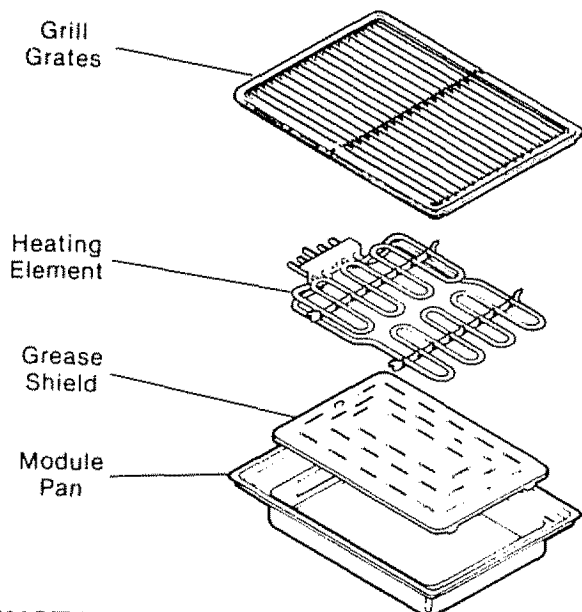
NOTE

The plug-in heating element is used when cooking with the grill. Separate front and rear heating units are controlled by setting one or both surface unit controls.

CAUTION

Be sure the switch is turned OFF and the module is cool before removing.

NOTE: To eliminate smoke during grilling, a range vent hood must be used (See Page 10).



TO INSTALL

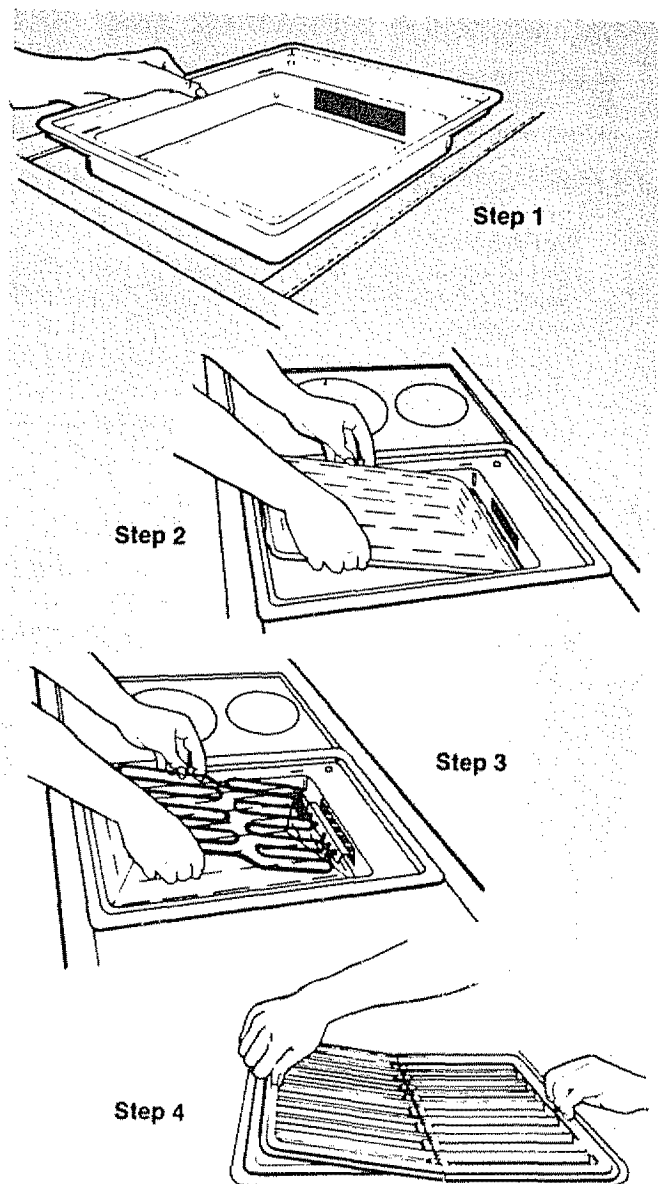
1. Place module pan into the empty well with the opening towards the terminal block (See Step 1).
2. Next, place the grease shield inside the module pan (See Step 2).
3. Grasp the heating element with both hands and plug into receptacle (See Step 3). Lower into place. Make sure cross member supports of heating element rest on ledges of module pan.
4. Place the two grill grates on top (See Step 4).

TO REMOVE

1. Lift the grill grates off the top (See Step 4).
2. Grasp the heating element with both hands, lifting slightly. Pull toward you to unplug the heating element (See Step 3).
3. Lift grease shield from module pan (See Step 2).
4. Lift module pan out of the cooktop. Remove as directed to avoid spills of fat drippings. Clean all parts after each use.

TO CLEAN STEAK GRILL

DO NOT PUT GRILL COMPONENTS IN THE OVEN FOR SELF-CLEAN. COMPONENTS WILL DISTORT AT THE HIGH TEMPERATURE. Wash the module pan and grease shield in warm, soapy water with a plastic scour-



ing pad. Clean after each use. Wash grill grates in warm, soapy water. For tough spots use a mild abrasive cleaner. Be careful not to damage.

STEAK GRILL HINTS AND TIPS

1. Cooking on the grill can produce spattering. It is important to clean all parts after each use. If not cleaned, fat drippings can become rancid.
2. The heating element for the grill, like the surface units, cleans itself. It must not be immersed in water.
3. Take grill apart to clean and to remove and store.
4. To help eliminate smoke during grilling, a hood is recommended.
5. Most utensils which are safe for use on an out-door grill may be used with your Grill Module.

NOTE: Some flare-ups may occur while you are cooking. Flare-ups are caused by the juices hitting the heating element. Flare-ups and resulting smoke give foods their delicious flavor and appearance. Should excess flaring occur, remove food from grill and turn Control Knob to OFF. Never spray water on a flare-up.

cooking on top of the range (all models)

Cooking Timetable

Approximate grill cooking times.

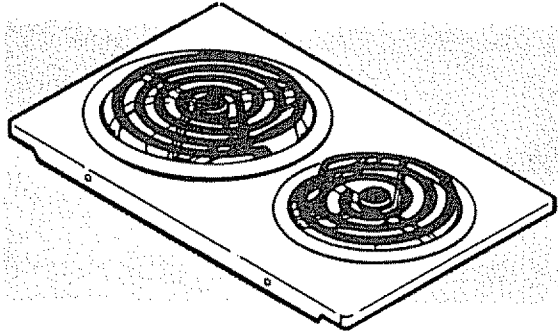
(NOTE: Preheat grill for five minutes at suggested control setting. Your grill element radiates heat but does not change color.)

GRILL FOOD	Internal Temperature	Weight or Thickness	Control Setting	Approximate Cooking Time		Comments
				Side 1	Side 2	
BEEF STEAK						
Rare	140°F	1"	Hi	6 Min	5 Min.	To test steak for doneness, cut near center with sharp knife
Medium	160°F	1"	Hi	7 Min	7 Min.	
Well-Done	170°F	1"	Hi	10 Min	10 Min.	
STEAK						
Rare	140°F	1½"	Hi	8 Min	7 Min.	
Medium	160°F	1½"	Hi	10 Min	10 Min.	
Well-Done	170°F	1½"	Hi	12 Min	12 Min.	
HAMBURGERS						
Rare	140°F	3" x 1" Thick	Hi	8 Min	7 Min.	
Medium	160°F	3" x 1" Thick	Hi	9 Min	8 Min.	
Well-Done	170°F	3" x 1" Thick	Hi	10 Min	12 Min.	
FISH						
Whole	120°F	2½ lbs	Hi	15 Min	15 Min.	Do not overcook fish When fish flakes easily it is done Cook all fish on aluminum foil.
Fillets	120°F	1 lb.	Hi	4 Min	4 Min.	
Lobster Tails	120°F	2 tails	Hi	5 Min	5 Min.	
CHICKEN						
Quarters or Pieces	190°F	2½ lbs.	Hi		55 Min. Total	
PORK						
Loin or Rib Chops						Turn every few minutes
Well-Done	170°F	¾" - 1"	Hi	15 Min	12 Min.	
Spareribs	170°F	2½ lbs	Hi	10 Min	10 Min.	
Ham Slice						
Fully cooked Sausage Patties	150°F	1 lb	Hi	6 Min	7 Min.	
Links	170°F / 150°F	¼ lb - ½" thick / 10 oz	Hi / Med Hi	4 Min	5 Min. / 6 Min. Total	
OTHER						
Frankfurters	150°F	8 Franks	Hi		8 Min. Total	Turn frequently
Sandwiches foil wrapped		6 Sandwiches	Hi		18 Min. Total	
Corn on the cob wrapped in foil	150°F	4 ears	Hi		30 Min. Total	

NOTE: This chart is for grills operating on 240 volt circuit. If grill is operating on less than 240 volts, grilling times will be increased by 3-5 min

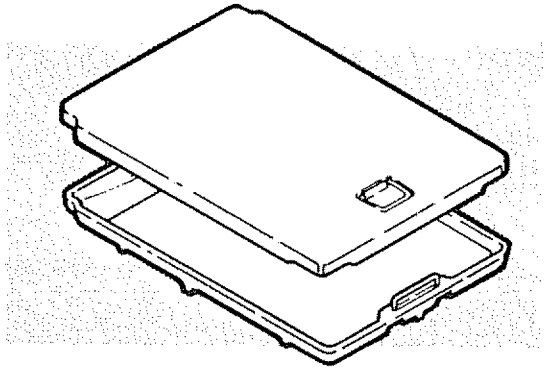
the module accessories (all models)

All accessories are available from your Sears Catalog or Retail Store.



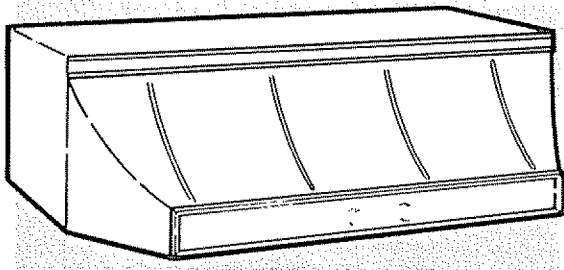
SURFACE UNIT No. 49902

A 6" and 8" surface unit lets you fit the unit size to the pan size. Easy to install in either side.



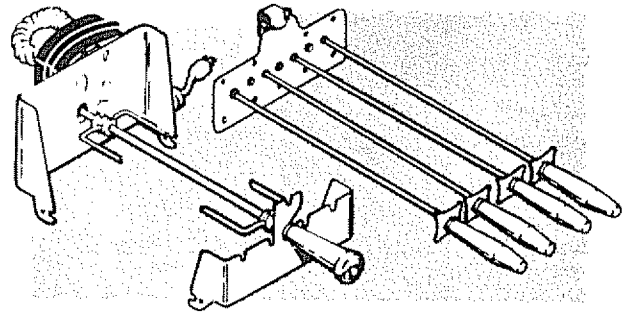
GRIDDLE No. 49905

Griddle and cover makes fixing pancakes, bacon and eggs fun and easy. The built-in heating element plugs into either side.



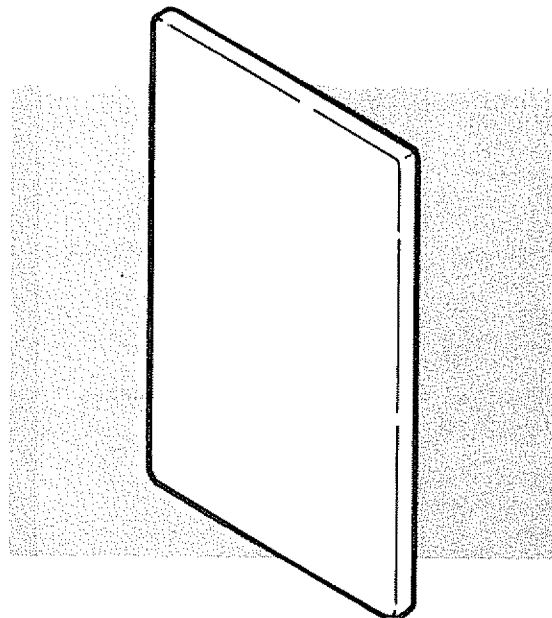
RANGE HOOD (Model 553 Series)

Stainless Steel Range Hood provides the necessary ventilation for use with this model. Automatic Heat Sensor turns hood to HI from a LO or OFF position in case of high heat during cooking



ROTI/SHISH No. 49926

To be used with Steak Grill Rotisserie has two position cooking and offers large roasts or small game hens the right amount of room. Shish-Kebab gives meats and vegetables flavor that only grilling can.



SIDE PANELS No. 80351 (slide-in only)

Optional side panels may be ordered in white.

how to use your oven

OVEN COOKING

HOW THE OVEN WORKS

The air within the oven is heated by a bake element (oven bottom) and/or a broil element (oven top). The bake element will heat when the oven selector is turned to BAKE. The broil element will heat when the selector is turned to BROIL.

The heated air moves around the oven heating the pans and cooking the food within. For even cooking or browning, each pan needs enough space on all sides to allow the free movement of heated air throughout the oven. Pans too close to each other, to oven walls or to oven bottom will not allow the free movement of air. Improper air movement will cause uneven browning and cooking.

BAKING/ROASTING

The bake selection is used for baking and roasting. The oven signal light will glow when the oven is in use, turning off and on to indicate that the selected temperature is being kept.

To Set

1. TURN OVEN SELECTOR TO BAKE
2. SELECT TEMPERATURE SETTING YOU WANT

When Finished

1. TURN TEMPERATURE CONTROL OFF
2. TURN OVEN SELECTOR OFF

BROILING

1. TURN OVEN SELECTOR TO BROIL
2. TEMPERATURE CONTROL SET AT BROIL
3. WHEN FINISHED, TURN TEMPERATURE CONTROL AND OVEN SELECTOR OFF

CLOCK AND ONE-HOUR TIMER

Clock can be set to correct time of day by pushing in the center of clock knob and turning knob until clock shows correct time. Timer hand will also turn.

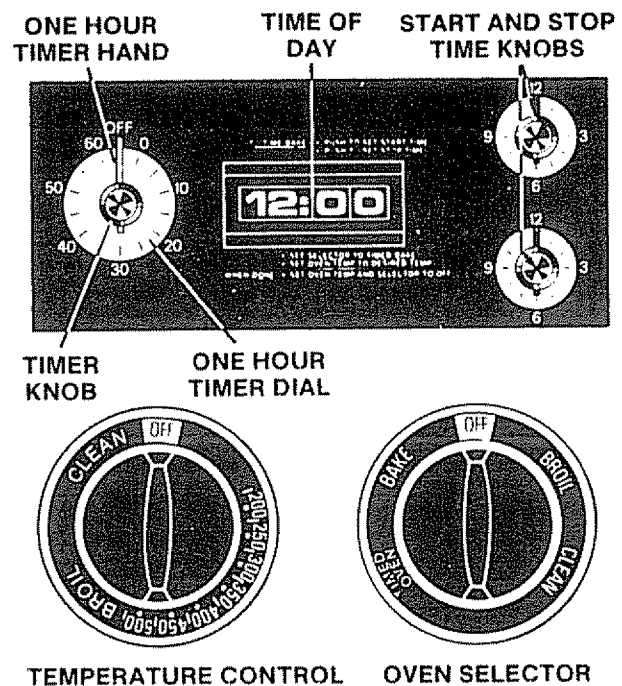
The one-hour timer can be set to time anything from 1 to 60 minutes. When the time is up, a buzzer will sound until you turn the knob to OFF.

To set the timer, turn the timer knob (do not push in) to the desired number of minutes.

NOTE: Your Minute Timer is only a reminder and will not turn the oven on or off.

TIMED OPERATION

Your range is equipped with a Kenmore "Delay Start, Cook and Off" oven. This modern feature allows you to prepare a roast and let your oven do the cooking while you attend to other things. You can even leave your home to run errands, confident your oven will cook the roast just right. Oven cooking, using this feature, is controlled by the clock. Prepare your food as you would normally and place in the oven. Set the controls and let your oven do the rest. The oven will come on at the selected start time, heat to the selected temperature and maintain that temperature until the selected stop time has been reached. The oven will then turn off.



To Set

1. Clock should show correct time of day. If not, set clock to correct time (Push in and turn timer knob). Reset timer hand to the OFF position.
 2. Turn Oven Selector to TIMED BAKE.
 3. Select desired temperature setting.
 4. Select Start Time (Push in and turn knob).
 5. Select Stop Time (Push in and turn knob).
- NOTE:** Step four is necessary only for a delayed start operation. The oven will turn on at once as long as the start time is the same as the time of day.

When Finished

1. TURN TEMPERATURE CONTROL OFF
2. TURN OVEN SELECTOR OFF

CAUTION: When setting your oven for a delayed start, never allow your food to sit for more than four hours before cooking begins. Room temperature will provide an ideal condition for the growth of harmful bacteria. Be sure the oven light is turned off, since heat from the bulb will speed up bacteria growth.

ENERGY CONSERVING TIPS

1. Turn off all controls when cooking is complete unless holding foods at a "keep warm" setting.
2. Keep oven door closed when using oven. This prevents heat loss and lowers energy use. Turn on your oven light and use the VISI-BAKE® window for viewing food.
3. Plan meal menus in advance. Take advantage of available oven heat by cooking two foods at the same time.
4. Thaw frozen foods before cooking, whenever possible.

helpful cooking information

HOW TO USE YOUR OVEN

RACK ARRANGEMENTS

The rack(s) should be arranged before fixing foods or turning on the oven. The oven has two four-position rack guides. Rack position No. 1 is the lowest position while position No. 4 is the highest. In general, when using one rack, place it at the No. 2 position. When using two racks, place one rack at the No. 2 position and the other at the No. 4 position.

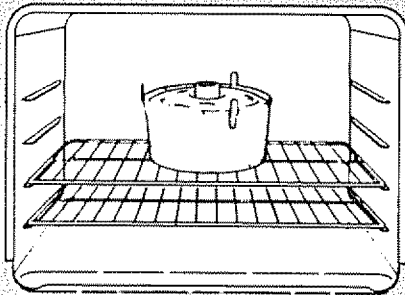
PAN PLACEMENT

Normally, 1 1/2 to 2 inches of air space should be allowed on all sides of each pan in the oven. The following placement tips will prove helpful:

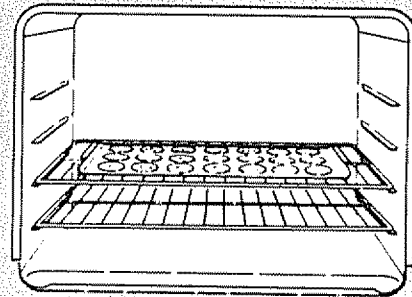
- When baking a sponge or angel food cake (Fig. 1), center on rack.
- When using a large, flat pan that covers most of the rack (Fig. 2), center on rack.
- When using two racks and several pans, stagger them so no pan is directly above another (Fig. 3). The pan or pans using the least amount of rack area should be placed on the lower of the two racks (Fig. 4).

OFFSET RACK

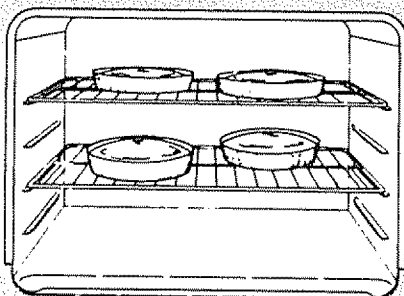
The offset rack is designed to provide extra handling space away from the element when pulling the rack in and out of the lowest position. It can also be used in position 4 to place food closer to the upper element. Always install so the offset is up.



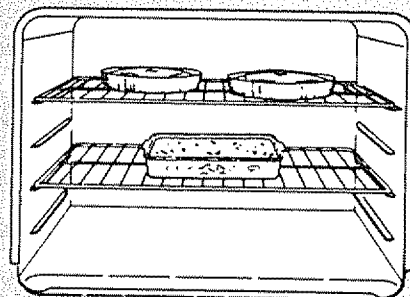
Angel Food or
Sponge Cake
Fig. 1



Sheet Cake, Cookies
Biscuits
Fig. 2



Cake Layers, Pies
4 Pan (Staggered)
Fig. 3



Cake Layers, Pies, Casseroles
3 Pans
Fig. 4

CORRECTLY USING FOIL IN THE OVEN

If you wish to use foil for possible spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Place the foil on the oven rack below the pan. NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. THE FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES, AND DAMAGE OVEN INTERIOR.

helpful cooking information

ELECTRIC COOKING

Cooking on an electric counter unit is cooking with "invisible" heat. The surface heating units may look the same whether hot or cold. Utensils of proper size and design will cover the heating coil and absorb the full heat output. An undersized utensil will not cover the heating coil. The uncovered portion will then glow red. This indicates a "waste" of heat and energy. Heat and energy may be "wasted" and/or cooking results affected when:

- Your cooking utensils are warped and do not sit flat against the surface element
- You leave an empty utensil on a hot unit. This can damage the range cooktop, reflector bowls and your utensils.
- Your pan is much smaller than the surface unit. Always center pan on unit so heat is evenly distributed. Be sure pan handles are not over another surface unit or extending past the front of the range. Upon initial use of your surface units a burning odor may be detected. This is merely soil on the units being burned away.

SELECTING COOKING UTENSILS

Many easy-care, colorful finishes, materials and designs have been developed for pots and pans to make cooking easier. The materials under the finish and design of the pan, will determine how well a pan heats

CONSIDER THE MATERIAL

Glass Ceramic cookware is slow to change temperature. It works best for long, low heat cooking with a liquid.

Aluminum is a metal that spreads heat quickly and evenly. This cookware is best for frying, braising and pot roasts. The inside of an aluminum utensil may be a natural finish, a "satin" finish or a non-stick coating.

Stainless Steel, in cookware, is usually combined with other metals such as aluminum, copper or carbon steel. These other metals make the cookware heat up more quickly while the stainless steel makes this cookware exceptionally strong and long lasting. Stainless steel cookware is used for frying, sauces, soups, vegetables and egg cooking.

Cast Iron is slow to change temperature and holds heat. This makes good cookware for browning, frying, stewing and other "top of the range" cooking. Today you can buy cast iron cookware that is plain or you can buy it with a colorful porcelain finish.

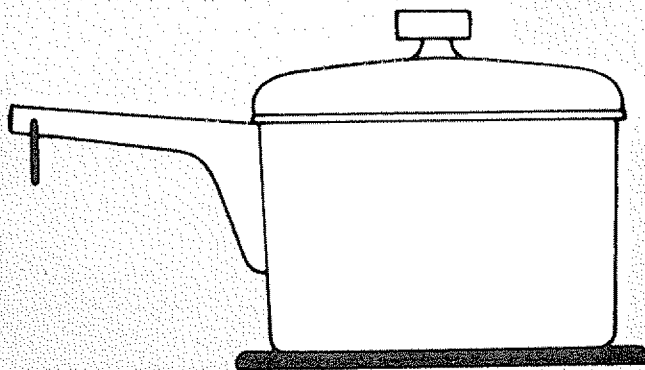
Copper, Tinned cookware is great for gourmet cooking, wine sauces and egg cookery. It is quick to change temperature. Remember that tin lining will wear thin with continued use. It must be retinned to avoid a poisonous reaction between the copper, the heat and the food.

Porcelain Enamel over steel gives you long lasting cookware that is stain and scratch resistant. How well it heats depends upon the type of steel used. Enamelware works best for cooking soups and other liquids.

You will find a complete line of glass/ceramic and metal cookware in larger Sears stores.

CONSIDER THE DESIGN

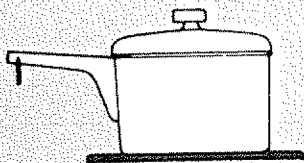
The design of the pan is as important as the basic material. For efficiency and best results, use pots and pans with the right features.



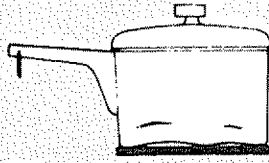
Right

- Flat bottom and straight sides
- Tight-fitting lid
- Weight of handle does not tilt pan
- Pan and element about the same size
- Pan material should be a good heat conductor

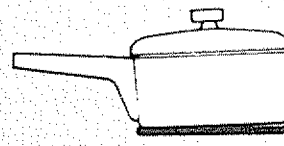
Wrong



Pan smaller than element



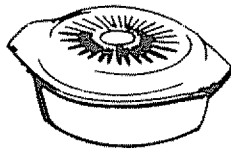
Curved and Warped pan bottoms



Heavy handle that tilts pan

helpful cooking information

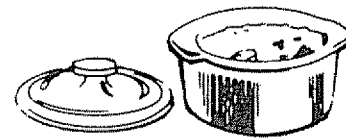
HOW TO CHOOSE OVEN COOKING UTENSILS



CASSEROLE
Ovenproof Glass



PIE PAN
Ovenproof Glass



BEAN POT
Pottery,
Ceramic Cookware

The correct pan makes baking easier and will give you the best results. Use the pan size shown in the recipe. Warped or darkened pans won't give you even browning results or level baked goods.

Ovenware comes in a number of materials and finishes. Understanding how these materials react to oven heat will help you get the browning and crusts you wish.

Aluminum is best for cakes, muffins, some quick breads, cookies and roasting. Aluminum is ideal for a lightly browned, tender crust. It absorbs heat more slowly than

steel or glass. For roasting it will spatter less than porcelain or steel pans.

The ovenware, shown above will give your food deep, crusty brown surfaces. They absorb heat quickly and hold it. When baking in these kinds of cookware, lower oven temperature 25°.

Teflon® , dull or darkened cookware are good for pies and other food baked in pastry shells. They absorb heat more rapidly than bright shiny pans.

You can find a complete line of glass/ceramic and metal cookware in larger Sears Stores and in the Sears Catalog.

HOLDING AND WARMING OVEN-COOKED MEALS

Cooking all or part of a meal in the oven at one time makes serving the meal a relaxed and easy effort, especially when you're having guests. Some cooked foods can safely be held at "keep warm" temperatures for 2 to 3 hours after cooking is finished.

HOLD-WARM CHART

Oven Temperature setting (degrees F)	Uses
170 — 190	Keep cooked roasts warm (uncovered, whole) Warm baked products, such as pies and pastries, to serving temperatures
190 — 200	Warm or hold-warm biscuits, muffins, rolls (loosely wrapped in foil) Fish and seafood, baked or broiled (loosely covered) French fried food (loosely covered) Casseroles, vegetables (covered) Baked potatoes (foil wrapped)
200 — 225	Bacon, pancakes, waffles, pizza (loosely covered) Mashed potatoes (covered)

helpful cooking information





BAKING TIPS

RECIPE Follow recipe or package instructions. Use suggested pan size for best results. The suggested cooking times may need to be changed in high altitude areas. Contact your local library for information about high altitude cooking.

COOLING TIME After removing a cake from the oven, allow it to cool on a rack for 10 to 15 minutes before removing the cake from the pan. This cooling helps to avoid cracking or tearing the cake. A cake should not be frosted (unless recipe states otherwise) until cake has cooled.

BAKING TIME Set range controls before placing pans in the oven. Do not open and close the oven door to check on foods. This can cause poor results. Wait until the shortest baking time allowed is up. A cake is done when the top springs back after a light finger tap, or when an inserted toothpick comes out clean. There should be little if any shrinkage from the edge of the pan. Make sure oven controls are turned off when you are done.

BAKING PROBLEMS, CAUSES, CORRECTIONS

PROBLEM	PROBABLE CAUSES	CORRECTION
Cookies and biscuits burn on the bottom. 	<ul style="list-style-type: none"> Oven preheating time too short Oven rack overcrowded Pan absorbs heat too fast 	<ul style="list-style-type: none"> Let oven preheat to the temperature you want before placing food in oven Select pan sizes that leave the suggested amount of air space on all sides of each pan. Refer to baking information for suggestions Use a light colored, aluminum baking sheet or a dark pan wrapped in aluminum foil
Cakes not done in the center 	<ul style="list-style-type: none"> Oven too hot Incorrect pan size Pan not centered in oven 	<ul style="list-style-type: none"> Set Oven Thermostat 25° lower than temperature given and bake the time given in your recipe Use pan size suggested in recipe Use rack position 2 or 3 and place pan so at least 1-1½ inches of rack can be seen on each side of the pan
Cakes not level 	<ul style="list-style-type: none"> Range or oven rack not level Pan too close to oven wall or rack overcrowded Pan warped 	<ul style="list-style-type: none"> Place a marked glass measuring cup on the center of the oven rack in use and fill with water to one of the markings. If the water level is uneven, check the racks to be sure they have been put in the correct position Be sure to give at least 1-1½ inches of space on all sides of each pan in the oven Use pans that are not dented or warped.
Foods not done after cooking time has elapsed 	<ul style="list-style-type: none"> Oven too cool Vent clogged Improper use of foil Oven crowded Oven door opened too frequently 	<ul style="list-style-type: none"> Set Oven Thermostat 25° higher than suggested and bake suggested time Your oven is vented through the backguard. Be sure vent opening is not covered by anything. Do not cover oven vent Foil should not be used over complete oven bottom, over an entire oven rack or over the thermostat bulb Be sure to take all pans from the oven except the ones to be used for baking Open oven door only after shortest suggested baking time is over

helpful cooking information

ROASTING

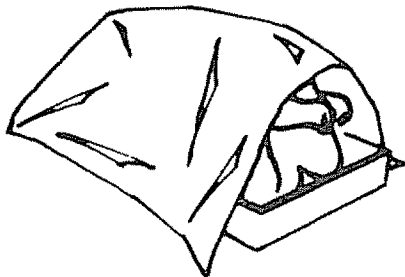
Roasting is dry heat cooking (as opposed to boiling, for example). It is suggested for poultry and tender cuts of beef, lamb, pork and veal. Always place the meat with the fat side up for self-basting.

OVEN ROASTING TIPS

RACK ARRANGEMENT — Before fixing your meat, arrange the oven racks.

ROASTING PAN — Use a shallow, open pan with the meat on a rack that fits the size of the roast. A pan that's too small will allow your roast to drip over the edge. Too large a pan results in more oven spatter. You can cut down spatter by lining the bottom of the roasting pan with lightly crushed aluminum foil.

ROASTING WITH FOIL — A foil "tent" can be used to slow surface browning. This is good on a large turkey. Place tent-shaped foil loosely over the meat. This

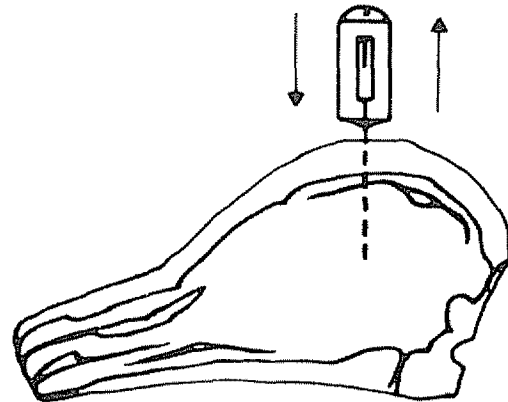


FOIL ROASTING TENT

allows oven air to move around under foil. Sealing the foil will tend to steam the meat.

OVEN TEMPERATURE — For the best flavor and tenderness, see the chart for suggested oven temperatures.

MEAT THERMOMETER — An accurate meat thermometer tells when your meat is roasted the way you like it. Put thermometer into the center of the largest muscle of meat or in the inner thigh or breast of poultry. For a correct temperature reading, the tip of the thermometer should not touch fat layers, bone or gristle.



MEAT THERMOMETER

JUDGING DONENESS — To get a correct reading when using a meat thermometer, move it up and down 1/2" or so (see illust.). Roasts will be easier to carve if you let them set for 10 to 20 minutes after removing from oven. For standing roasts, remove from the oven when the thermometer registers 5° to 10° lower than the preferred doneness as meat will continue to cook after removal.

ROASTING CHART

Kind of Meat	Approx. Weight (lbs.)	Oven Temperature (degrees F.)	Internal Temperature (degrees F.)	Suggested Cooking Time Per Lb. (minutes) (rare to well)
BEEF				
standing rib	6 - 8	325	140 (rare), 160 (med), 170 (well)	23 - 35
rolled rump	4 - 6	325	140 (rare), 160 (med), 170 (well)	25 - 30
sirloin tip	3 1/2 - 4	325	140 (rare), 160 (med), 170 (well)	35 - 40
VEAL				
leg	5 - 8	325	170	25 - 35
rolled shoulder	4 - 6	325	170	40 - 45
PORK, FRESH				
picnic shoulder	5 - 8	350	170	30 - 35
leg	7 - 10	350	170	25 - 30
PORK, SMOKED				
Ham , to cook before eating - whole	10 - 14	325	160	18 - 20
HAM				
fully cooked	5 - 7	325	140	18 - 24
Canadian bacon	2 - 4	325	160	35 - 40
LAMB leg	5 - 8	325	175 - 180	35 - 40
POULTRY				
chicken	2 1/2 - 3 1/2	350 - 375	180 - 185	30 - 35
Cornish hen	1	350	180 - 185	45 - 60
duck	5 - 6	350	180 - 185	20 - 25
turkey	6 - 8	325	180 - 185	20 - 25

helpful cooking information

BROILING

Broiling quick cooks food so that you have brown outsides, with moist and juicy insides. Broiling takes only minutes and is very easy to do.

Broiling is done in the oven. Heat is given off by the broil element at the top of the oven cavity. How the food broils will depend on the distance between the food and the broil element.

FOOD PREPARATION

Trim the outer layer of fat from steaks and chops. Slit the fatty edges to stop the meat from curling. For juiciest meat, salt the first side just before meat is turned. Salt second side just before the meat is served. Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking.

BROILING TIME

For even broiling on both sides, always start the food on a cold pan. Allow a little more than half the suggested time for the first side, then turn food, using tongs. If you pierce meat with a fork, the juices will escape.

When broiling frozen meat, use one rack position lower than given below as well as up to 1½ times the suggested broiling time.

FOIL USE

DO NOT COVER THE BROILER GRID WITH FOIL. POOR DRAINAGE OF HOT FAT MAY RESULT IN A BROILER

FIRE. If foil must be used, make sure slots are cut in foil to match all the openings in broiler grid. Fat can then drip away from meat and be cooled in pan.

POSITIONING BROILER PAN

After placing food on broiler pan, slide pan into the proper rack position. **NOTE:** Rack positions are numbered from lowest to highest, 1 to 4. Our suggested position, temperature and cooking time can be found in the chart below.

Leave the door open when broiling to the first stop position. If the door is closed, the food will roast and not broil.

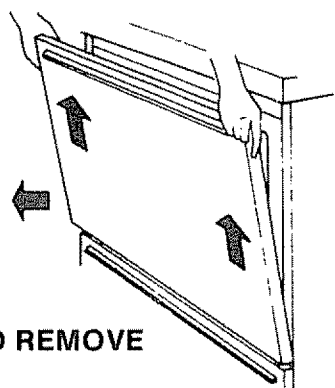
BROILER FIRE

Close the oven door and turn controls off. If fire continues, throw baking soda on the fire. **DON'T** put water or flour on the fire. Flour may be **EXPLOSIVE.**

BROILING CHART

Food	Rack Position	Oven Temperature Setting	Approximate Total Time (Minutes)
Steak - 1" Thick			
Rare	4	Broil	10 - 12
Medium	4	Broil	12 - 14
Well Done	4	Broil	14 - 16
Ground Beef Patties - 1" thick			
Rare	4	Broil	9 - 11
Medium	4	Broil	11 - 13
Well Done	4	Broil	13 - 15
Lamb Chops - 1" Thick	4	400°	16 - 20
Pork Chops - 1" Thick	3	Broil	20 - 25
Pork Shoulder Steaks	3	Broil	15 - 20
Ham Slice - 1" Thick	4	500°	14 - 16
Fish (Fillets)	4	Broil	15 - 20
Chicken (Halves)	1	350°	40 - 60
Frankfurters	4	400°	8 - 10

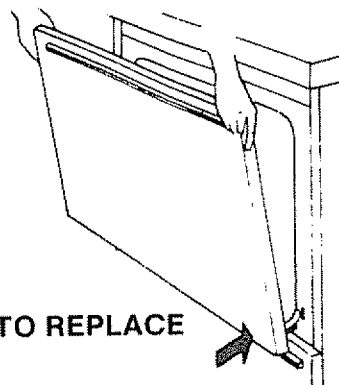
cleaning and maintenance features



TO REMOVE

OVEN DOOR REMOVAL

Open oven door to first stop position. Hold the door firmly at sides, lift up and away from the range. To replace, slip hinge arms into door slots, and with hand or knee push door in at bottom until it clicks. Then close door.



TO REPLACE

(for those models with a light)

HOW TO USE THE OVEN LIGHT SWITCH

The oven light can be turned **OFF** by a control button located on the right end of the control panel. Press in to turn light on and off.

REPLACING THE OVEN LIGHT (some models)

Do not touch the oven bulb when hot, with wet hands or wipe oven light area with wet cloth. Unscrew the bulb and replace with a 40 watt, 130 volt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb. The 130 volt bulb is made to withstand high oven temperatures and gives you a much longer bulb life. A 120 volt bulb may be used, but life expectancy is much shorter.

To change the bulb, on models having a glass lens held in place with a spring wire to protect the oven bulb from heat:

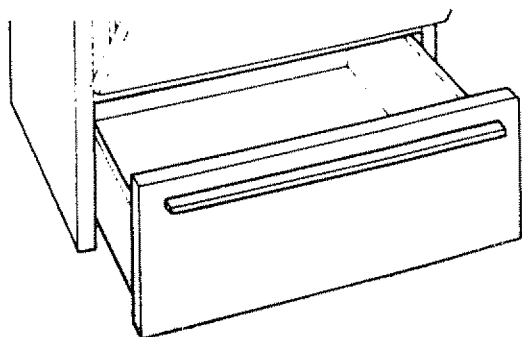
- Swing the wire all the way to the side and hold it so glass lens can be lifted off.
- Unscrew bulb and replace with a 40 watt appliance bulb.
- Place glass lens over socket and swing wire back up over lens.
- The glass lens must be in place whenever the oven is in use.



STORAGE DRAWER (slide-ins)

This drawer gives you extra space for keeping cookware and bakeware.

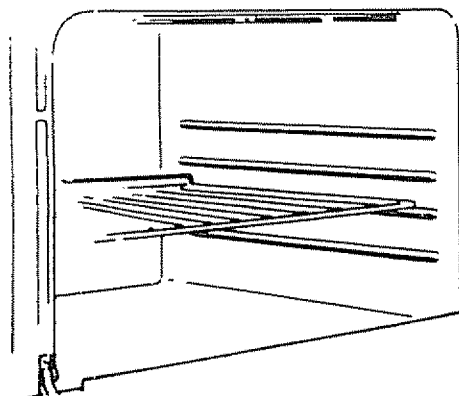
Do not keep plastics and flammable materials in this drawer.



REMOVABLE OVEN RACKS

The oven racks can be removed for easy cleaning. Pull the rack out and up, in one motion to remove.

Make sure your racks are inserted correctly. The straight racks should have the back bar curved up and facing the rear of the oven. The offset rack (666 Series) has the offset facing up with the two wire tabs to the rear.



module accessories (all models)

All accessories are available from your Sears Catalog or Retail Store.

GRIDDLE NO. 49905

INSTALLING AND REMOVING PLUG-IN GRIDDLE

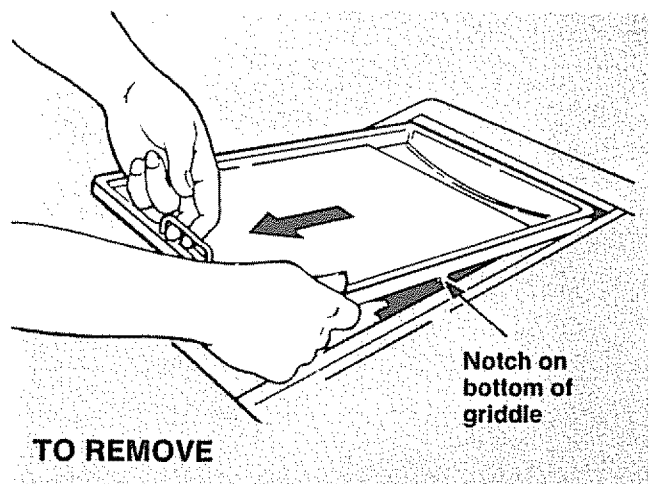
The griddle can be used on either side.
Two griddles can be used.

CAUTION

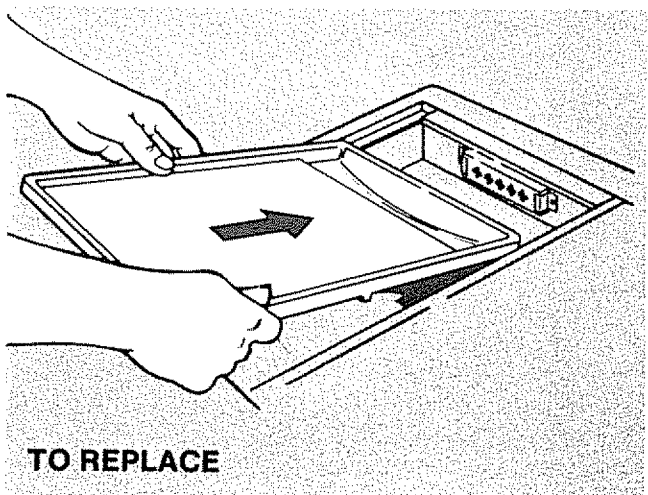
Be sure the switch is turned OFF and the plug-in griddle or surface unit module is cool before removing.

When removing module, lift the front just high enough to clear the front of the cooktop, to prevent damage to the module terminals.

To remove module, lift up the front of module and pull it forward to unplug it at rear.



Replace the module by lining up the terminals on the module with receptacle in the range. Push the module into position then lower the front into place.



COOKING WITH THE TEFLON® GRIDDLE

BEFORE USING THE GRIDDLE FOR THE FIRST TIME

- 1 Wash it with hot sudsy water, using a sponge or dishcloth. Do not immerse terminals in water.
- 2 Rinse and wipe it dry.
- 3 Brush with a light coating of cooking oil. It is not necessary to grease the Teflon® finish each time the griddle is used. However, oil, fat or butter will add flavor to food and is an aid in browning.

TO USE THE GRIDDLE

Lift and remove the griddle cover before and during cooking.

Preheat the griddle for about five minutes. The griddle is preheated when a few drops of water sprinkled on the surface will dance in little round beads, or when a bit of butter begins to brown.

To fry eggs, preheat only until fat melts.

Add the food to be cooked.

When the food has cooked, turn the unit off. If the unit under the griddle remains on after the food is cooked, the heat may damage the Teflon® finish.

TO CLEAN GRIDDLE

Let the griddle cool before removing it to clean.

Wash the griddle in hot water and detergent. Be careful not to immerse the terminals in water.

Do not scour it with steel wool, metal scouring pads or cleansers which will scratch the Teflon® finish.

Rinse and dry the griddle.

CONTROL SETTING GUIDE - GRIDDLE

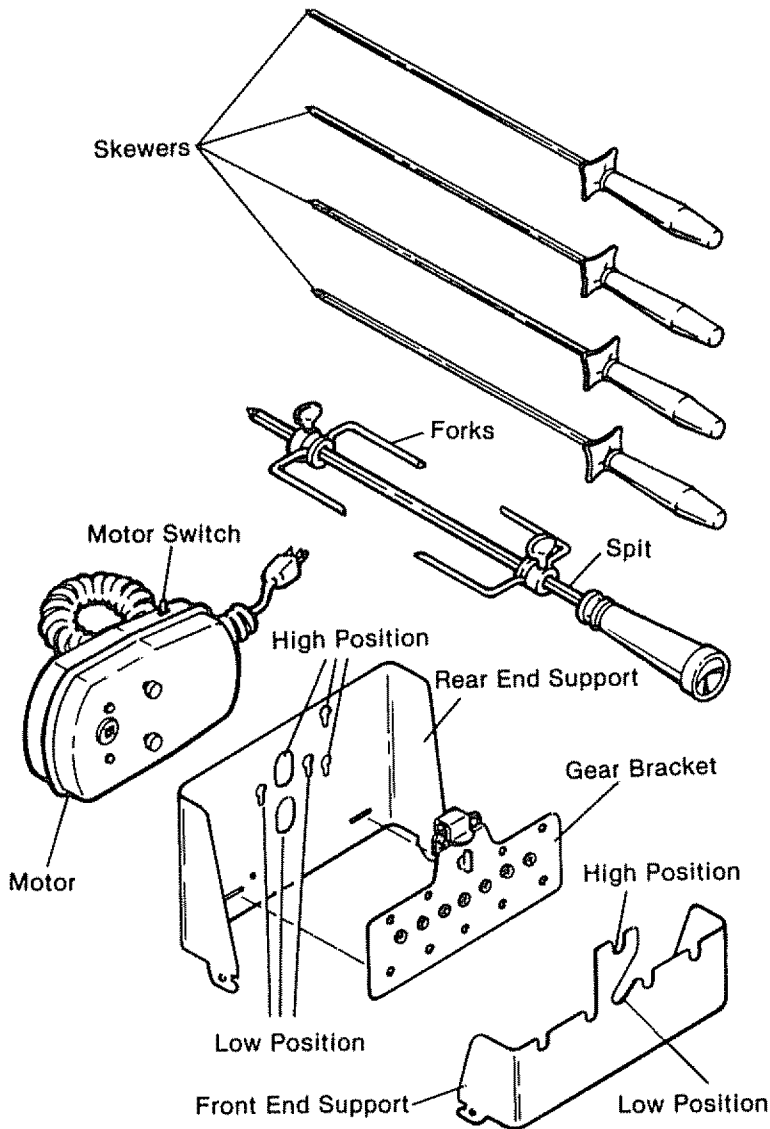
Use this table as a guide for cooking on the griddle. Increase or decrease the settings to fit your recipes. You will find better cooking results if you preheat the griddle five minutes before cooking.

FOOD	SETTING
Eggs	4 - 5
Hamburgers	7 - HI
Bacon	8 - HI
Grilled Sandwiches	8 - HI
Pancakes	8 - HI

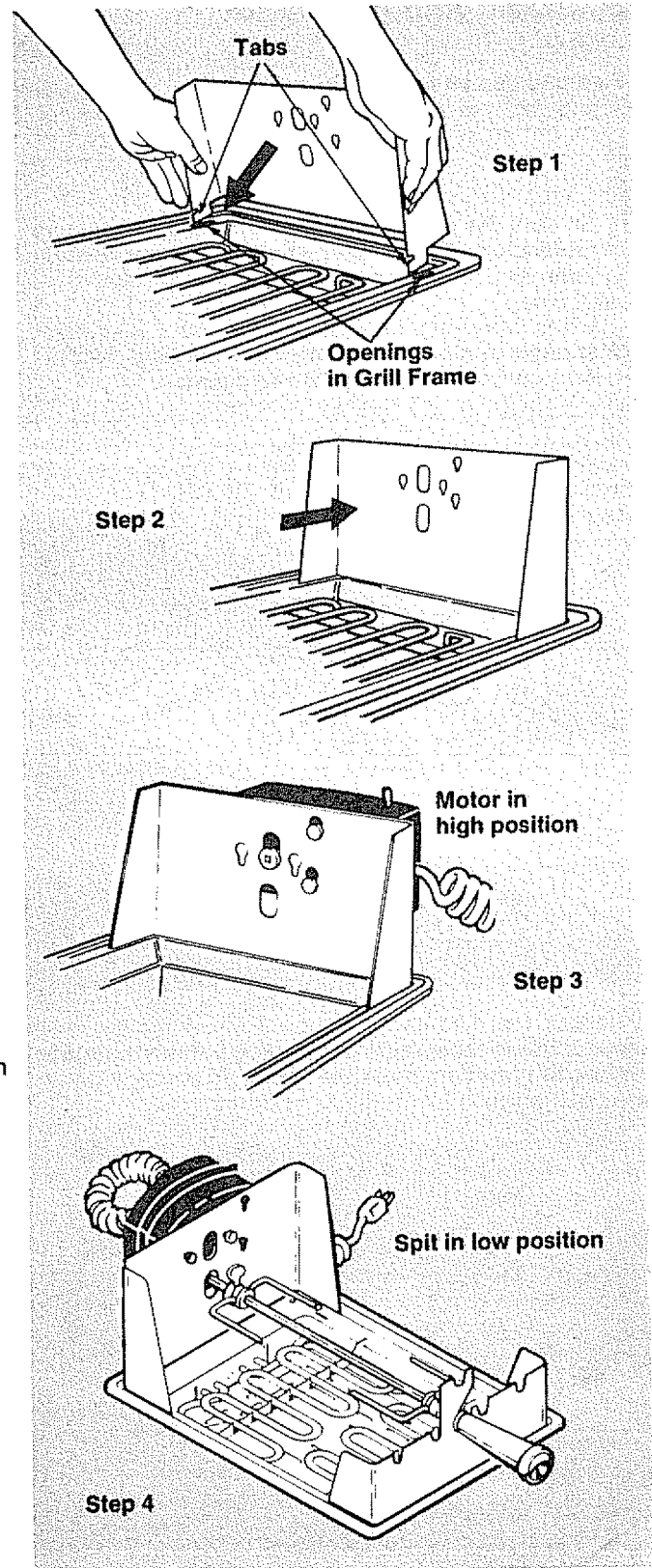
module accessories (all models)

Optional Accessory ROTI/SHISH NO. 49926

The roti/shish accessories are to be used with the steak grill (No. 49924).



- The spit handle is removable, if necessary. Leave the handle in place for easier handling on the spit and meat.
- Take apart and clean after each use when parts are cool.
Caution: The end supports can become hot.



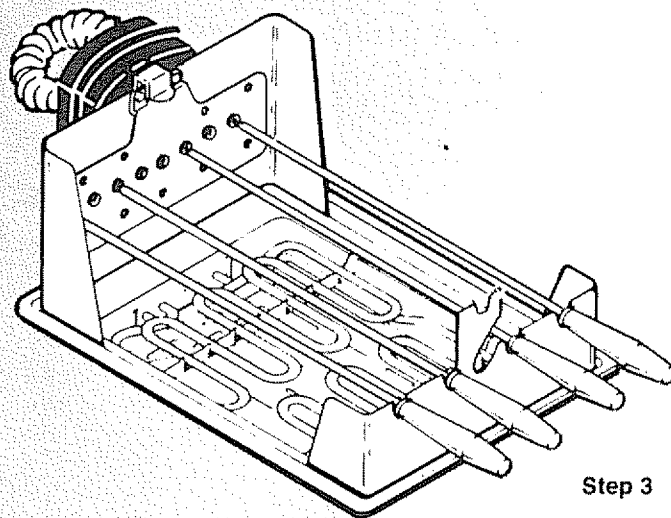
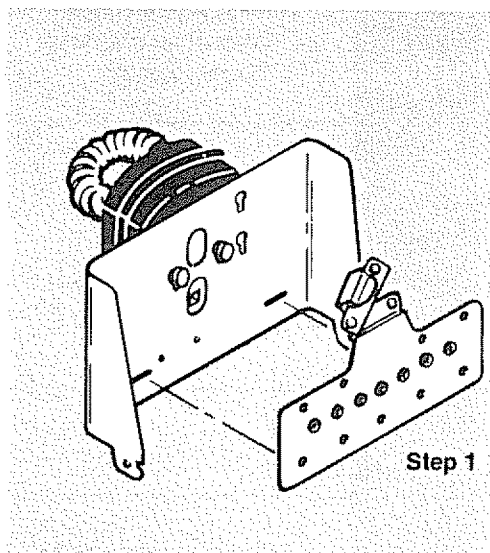
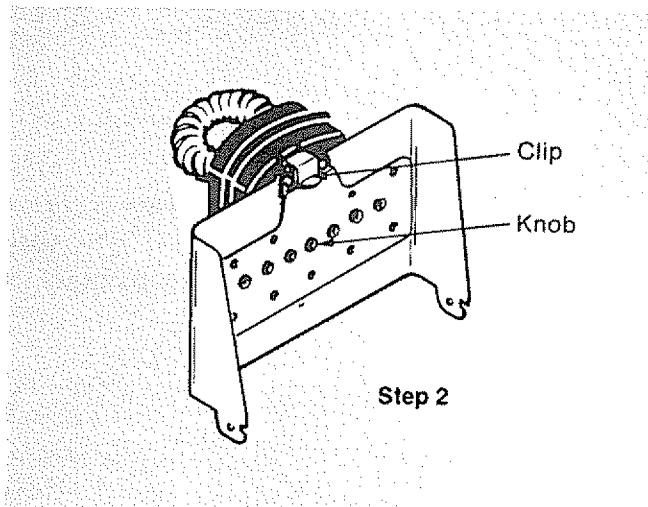
TO INSTALL ROTISSERIE

- Grasp the rear end support with two hands (See Step 1). The end support with five holes fits into the rear grill frame and the end support with skewer support positions fits into the front.
- Fit the tabs on the end supports into the opening in the grill frame. Slide forward. Push top of the rear end supports back until bottom is level on the grill frame (See Step 2).
- The motor fits on the back of the rear end support. In the low position the motor is mounted vertically. In the high position the mounting is horizontal.
- The spit rests in a slot in the front end support. Push the end of the spit firmly into the motor socket at the rear of the cooktop. Both the spit and motor must be placed in the same position, either high or low (See Step 4).

module accessories (all models)

TO INSTALL SHISH KEBAB

1. Install end supports and motor as described in the rotisserie installation instructions in low position.
2. Fix the gear bracket to the rear end support by fitting the 2 tabs on the bottom of the bracket through the 2 slots at the bottom of the rear end support (See Step 1). This gear bracket turns the Kebab.
3. The shaft on the gear bracket should fit into the motor through the low position hole on the rear end support. Turn the knob on the front of the gear bracket until it does (See Step 2).
4. Flip the top clip of the gear bracket down. The Shish Kebab gear bracket is now in place.
5. Push the ends of the skewers into the holes on the gear bracket and rest skewers on front end supports (See Step 3).



TO USE THE SHISH KEBAB

1. Balance food on the skewers. Insert on assembled Shish Kebab kit. Baste with butter or favorite seasoning.
2. Use HI control setting. Brush frequently with butter or seasoning. Allow 20 to 30 minutes for grilling. Test for doneness by cutting a slit in meat and note internal color.
3. The Kebab in the 2 center positions may cook faster. Toward the end of grilling you may want to switch positions with the inner and outer skewers

ROASTS — Insert the spit lengthwise through the center of roasts and test for balance by rotating. Fasten the meat securely with the forks.

RIBS — Weave the spit in and out of the ribs forming accordion folds, keeping the ribs in balance for smooth turning and even cooking.

POULTRY — Place the spit through the cavity of the bird. Use the rotisserie forks to hold the legs close to the body of the bird. Tie the wings with cord, if needed. Turkeys larger than 8 to 10 pounds should be roasted rather than rotisised.

TO USE THE ROTISSERIE

1. Put the grill and rotisserie together as directed.
2. Place one rotisserie fork on the spit and push back toward the handle. Insert spit through the food and center so that the weight is distributed evenly as the

spit turns. Place the second rotisserie fork on the spit, push both forks into the food and tighten.

3. Place the spit with the food on the front end support.
4. Push the end of the spit firmly into the motor socket at the rear of the cooktop.

5. See the chart for approximate cooking times.

module accessories (all models)

Cooking Timetable
Approximate rotisserie cooking times:

FOOD	Internal Temperature	Weight	Control Setting	Spit Position	Time	Comments
BEEF						
Rolled rib (rare)	140°F	3½ lbs	Hi	High	1 hr. 55 min.	Meat with an outer layer of fat may take longer to cook
Rolled rump	140°F	3¼ lbs.	Hi	High	2 hrs.	
PORK						
Rolled loin roast	170°F	5 lbs	Hi	High	3 hrs. 15 min.	
Spareribs	170°F	1¼ lbs	Hi	High	50 min.	
Canadian bacon	160°F	2 lbs.	Hi	High	1 hr. 10 min.	
LAMB						
Rolled leg	175°F	5 lbs	Hi	High	2 hrs. 30 min.	
POULTRY						
Chicken	190°F	2¼ lbs	Hi	High	1 hr. 45 min.	Truss poultry tightly Run spit in at the base of the tail and diagonally through the cavity to the fork of the wishbone If wing tips brown too rapidly, cover them with foil.
Turkey	190°F	6¼ lbs.	Hi	High	2 hrs. 45 min.	
Duck	190°F	3¾ lbs	Hi	High	2 hrs. 15 min.	
Cornish hen	190°F	2 - 1 lb hens	Hi	High	2 hrs.	

NOTE: Spit position: anything over two inches in diameter should be rotissed in the "High" position

how to clean your range

CLEANING PROCEDURES

All cooking produces soil on the range. Even when the spatter is not seen, droplets of grease and moisture carried by the cooking vapors get on the surfaces in and around the range. If you let the soil collect, it will be difficult to remove. A few minutes of quick clean-up after you use the range will save hours of scouring later. After oven or broiler use, wait until oven is cool, then wipe the oven racks broiler pan and grid with hot detergent water. Rinse with a damp cloth and wipe dry. For each type of material in your range, follow the cleaning procedures below. Refer to "Know Your Range" to find out what material a part is made of. Do not use large amounts of water when cleaning the range, it can get into the wiring and cause damage. If practical, unplug the range before cleaning. Use only a damp cloth, not a wet one.

ALUMINUM

Light soil	Wash with hot detergent water. Rinse and dry.
Heavy or cooked-on soil	Rub with detergent on a damp cloth to clean range trim.
Other instructions	Do not scour or use all-purpose cleaners, ammonia, powder cleansers or commercial oven cleaners. They scratch or discolor aluminum.

GLASS, PAINT AND PLASTIC

Light soil	Wash with hot detergent water. Rinse and dry.
Heavy or cooked-on soil	If grease has built up, make a detergent and water paste. Apply to soil for 30 to 60 minutes, then wipe away soil with a dry paper towel. Rinse and dry. Lightly scour glass with very wet and soapy plastic scouring pad.
Other instructions	These finishes are used where soiling should not be severe.

PORCELAIN ENAMEL

Light soil	Wash with hot detergent water. Rinse and dry.
Heavy or cooked-on soil	Use gentle scouring with soapy plastic scouring pad and water for stubborn spots. Cover spots with ammonia-soaked paper towel or cloth for 30-40 minutes. Then scour gently with soapy plastic scouring pad. After this, rinse with clean water with a little vinegar. Wipe dry.
Other instructions	For stains on the outside of the range, a cream or paste non-spray appliance cleaner may be used. Remove ALL the cleaner or porcelain may be damaged during further heatings. DO NOT use spray oven cleaners.

STAINLESS STEEL, CHROME, NICKEL AND COPPER

Light soil	Wash with hot detergent water. Rinse and dry.
Heavy or cooked-on soil	Cover spots with ammonia-soaked paper towel or cloth for 30-40 minutes.
Other instructions	Bluish stains on these materials are from oven-heating and cannot be removed. Use soapy plastic scouring pad gently. Never use on mirror finish. Stainless steel, chrome or copper cleaners may be used.

REFLECTOR BOWLS

If reflector bowls turn blue or brown this is an indication that the utensil used is not flat or is too large for the surface unit. Use of these utensils will trap the heat in the reflector bowl causing them to discolor.

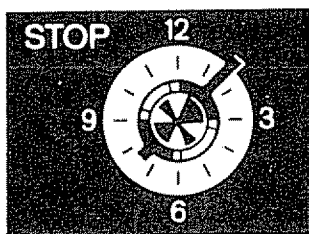
how to clean your range

SELF-CLEANING OVEN

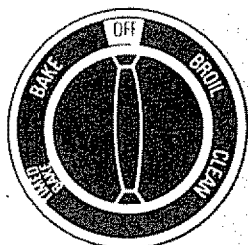
BEFORE A CLEANING CYCLE

- A. DO NOT PUT MODULES OR COMPONENTS IN THE OVEN FOR SELF-CLEAN. COMPONENTS WILL DISTORT AT THE HIGH TEMPERATURE. Remove all items from the oven which are not a part of the range (pots, pans, etc.) Also remove the oven racks and the broiler pan and grid. Oven racks will discolor if left in during clean cycle.
- B. Soil on the oven front frame under the front edge of the cooktop and on the door liner outside the seal will not be cleaned during a cleaning cycle. This soil will become baked on if not removed before the cycle. Use detergent and hot water with a soap-filled steel wool pad to remove this soil before starting the cleaning cycle. Rinse well with a vinegar and water mixture. When cleaning the door seal, wipe carefully with damp cloth only. The door seal is made of a glass fiber and can be easily damaged. DO NOT let cleaning materials get on or touch the door seal. The materials will cause the seal to crack and become brittle.
- C. Wipe out the bottom of the oven if there is a large amount of food or puddles of grease. Large amounts of soil may result in smoke from the oven vent.

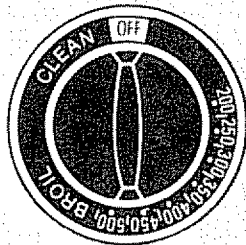
TO SET A CLEAN CYCLE



STOP TIME



SELECTOR



TEMPERATURE CONTROL

1. Close the oven door.
2. The range clock should be set for the correct time of day.
3. Turn Oven Selector to CLEAN. Turn Temperature Control knob to CLEAN.
4. Push in and advance STOP knob past the time of day for the number of hours to clean the oven. (This automatically locks the door.) For the first cleaning, advance STOP knob 2½ hours past the time of day. If your oven is not satisfactorily clean, then increase the time for future cleanings.

5. When the oven is set for a CLEAN cycle, the OVEN signal light will come on and stay on until the oven has reached clean temperature. Once the CLEAN temperature has been reached, the OVEN signal light will go on and off to show the temperature is being kept.
6. The LOCK light will come on to show that the oven door can not be opened until the lock light goes out and the Selector and Temperature Controls are turned to OFF.

TO STOP A CLEAN CYCLE

7. **CAUTION:** After setting the oven for a CLEAN cycle, DO NOT try to open the oven door as this can damage the automatic door-locking system. Should the oven door become locked accidentally, to open the door, turn the Selector to CLEAN, push in and advance stop time knob past the time of day, wait one minute. Then turn the Oven Selector to OFF, wait a few seconds and the door may be opened. If the door latch finger becomes positioned so as to keep the oven door from closing all the way, this can be corrected as follows:
 - a. Make sure oven is cool!
 - b. Open oven door, turn Oven Selector to CLEAN, push in oven interlock button (button is at right top of the oven door opening) and hold button in for about 15 seconds.
 - c. Next, turn Oven Selector to OFF and again push in the oven interlock button for about 15 seconds. The latch finger, being motor driven, will turn so the oven door may be closed.
8. If you want to use the oven any time before a CLEAN cycle is done, turn Selector and Temperature Controls to OFF. WAIT UNTIL LOCK LIGHT GOES OUT BEFORE OPENING DOOR.

WHEN CLEAN CYCLE IS COMPLETED

9. Turn Oven Selector and Temperature Controls to OFF.
10. As soon as the oven has cooled the oven door will unlock and the LOCK light will go out. The oven door can then be opened.
11. Do not use commercial oven cleaners or oven protectors in or near the oven. These products plus the high temperature of the CLEAN cycle may damage the porcelain finish.
12. After a CLEAN cycle, you may see some white ash in the oven. Simply wipe out with damp cloth. The amount of ash will depend on the amount and type of soil.
13. If white spots remain they should be removed with soap-filled steel wool pad. These deposits are usually salt that cannot be removed by the self-cleaning cycle.

BEFORE CALLING THE SERVICE TECHNICIAN

PROBLEM	POSSIBLE CAUSE	DON'T CALL TECHNICIAN UNTIL YOU CHECK
Nothing works	Range electric cord not connected to service outlet.	Connect service cord to outlet (wall plug).
	Fuse blown or circuit breaker tripped.	Check fuse in house fuse box or reset circuit breaker.
	No electricity to range.	Check main power switch.
Oven doesn't work	Oven temperature control may be set to "OFF"	Check oven temperature control setting
	Clock knobs may be set wrong.	Check clock controls
	Selector may be set to "OFF" or "TIMED BAKE".	Check selector setting.
Oven light doesn't work	Bulb burned out or loose.	Replace bulb or tighten.
Oven door doesn't work	Accidentally locked for clean cycle.	Read self clean instructions.

ADJUSTING OVEN TEMP KNOB

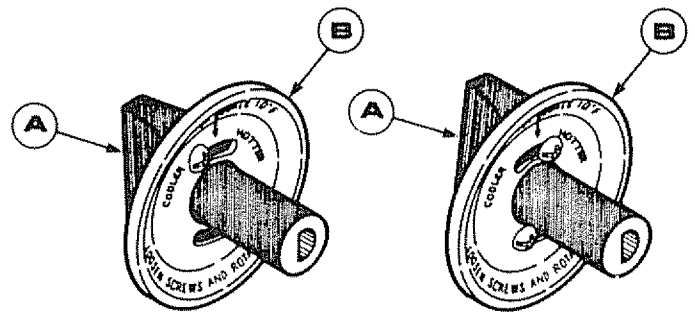
The temperature in your new oven has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the OVEN TEMP knob 20°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To adjust oven temperature:

1. Turn OVEN TEMP knob to OFF and pull knob straight off to remove.
2. Look at the back of the knob. The arrow pointing to the center of one of the screws indicates the original factory setting. The knob can be adjusted up to 50° hotter or 50° cooler, in 10° increments.
3. Use a screwdriver to loosen the two screws about 1 turn each.

4. Hold the knob handle (A on illustration) while turning the knob skirt (B on illustration) in the desired direction. As you turn you should be able to hear clicks and feel notches or teeth. Each click or notch is 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws and replace the knob.



MAKES OVEN COOLER

MAKES OVEN HOTTER

Kenmore installation instructions

IMPORTANT:
Save for local electrical
inspector's use

CAUTION

Read the following information carefully. Failure to do so could cause a malfunction of the range and result in death, serious bodily injury and/or property damage.

ELECTRICAL SUPPLY

1. You must provide an adequate electrical supply outlet as required for your range. Check with local utility for governing electrical codes and ordinances. In the absence of local electrical codes, the National Electrical Code, NFPA No. 70, governing electric range installations must be followed. A copy of the National Electrical Code, NFPA No. 70, can be obtained by writing to: National Fire Protection Association, 470 Atlantic Avenue, Boston, Mass. 02210.
2. Have the electrical wiring and hookup done by a competent electrician. A three-wire, single-phase, A.C. 120/240 volt (or 120/208 volt for dual rated models), 60 Hertz electrical system (properly fused to meet NFPA No. 70) must be provided. Range circuit should be fused with a 40 amp fuse.
3. Use size No. 8 copper wire (min.) for making the range line connections. **DO NOT USE ALUMINUM WIRE.** If smaller wire sizes are used the range efficiency will be reduced and a fire hazard may be created.
4. If the electrical supply system must have an ungrounded neutral, remove the ground strap from the neutral of the junction block. Fasten the neutral to the junction block neutral and use the screw from the ground strap to fasten the separate ground wire to the unit. The ground wire should be a No. 10 gauge wire secured to the range ground screw and to a cold water pipe or other suitable ground.
5. Unplug the range from wall outlet or otherwise interrupt the source of electricity when attempting to repair or service the range. Failure to do this could result in a fatal shock.

RANGE INSTALLATION

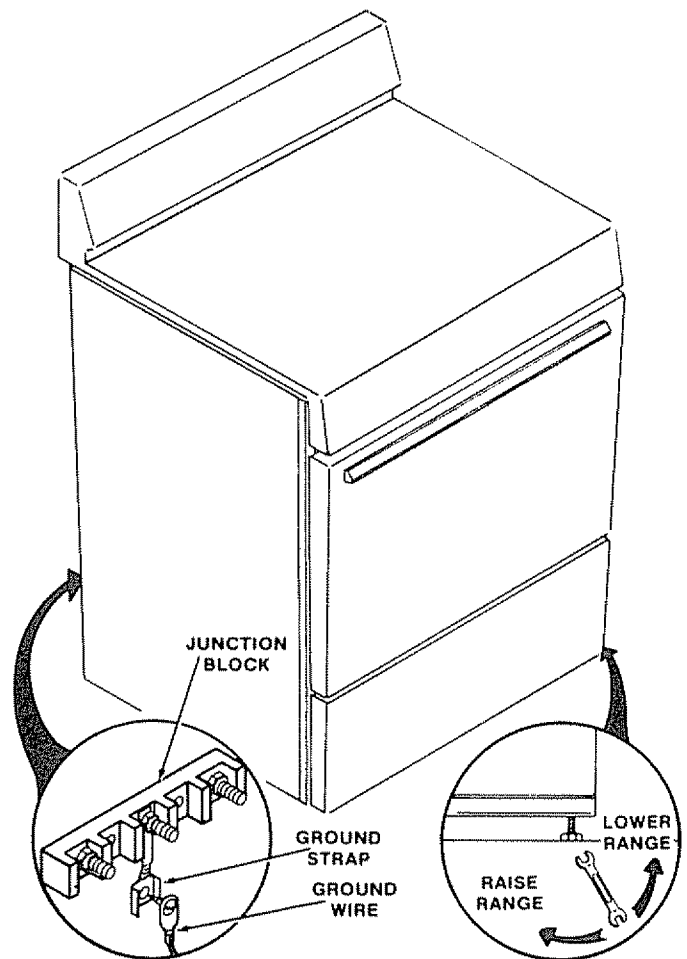
POWER — Power is connected to the junction block located at the lower back of range.

Junction Block — Remove three screws from bottom wire cover and remove cover showing junction block.

Terminal Leads — Connections to the range can be made with a three-wire range cord or with wires enclosed in a flexible or rigid conduit. Right under the junction block is the entrance hole for connection of flexible conduit.

REMOVE CLIPS AND TAPE — Remove the shipping clips holding the surface units in place.

CAUTION — Before using your oven be sure cardboard and tape are removed. The four screws used to anchor the range to the wood shipping base must be removed. These screws must be replaced to be used later for leveling your range. Destroy all cartoning materials like cardboard and plastic bags. Such materials, when used by small children, can become air tight chambers if placed over their heads.



FREESTANDING INSTALLATION

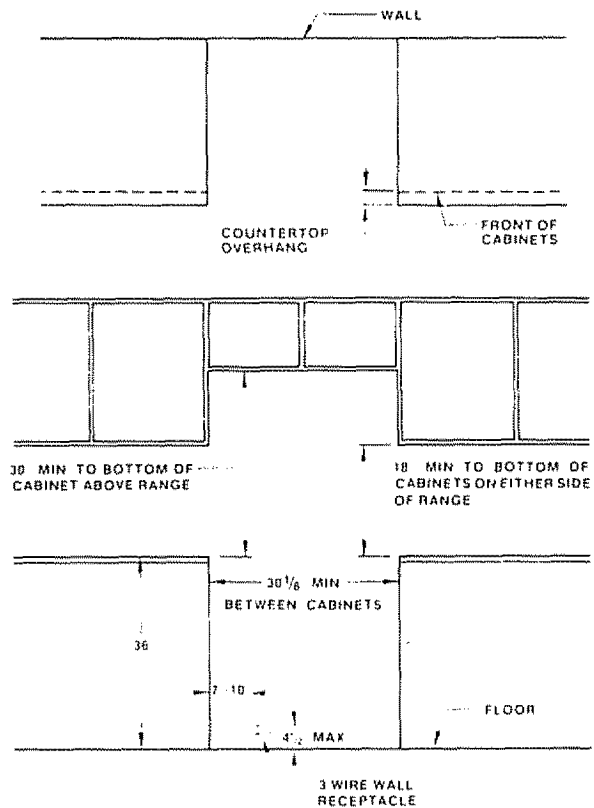
Install base cabinets $30\frac{1}{2}$ " min apart and be sure they are plumb and level

If the backguard is to be installed, see instructions on page 3. If ordering a backguard, order kit no 80492 from your Sears catalog

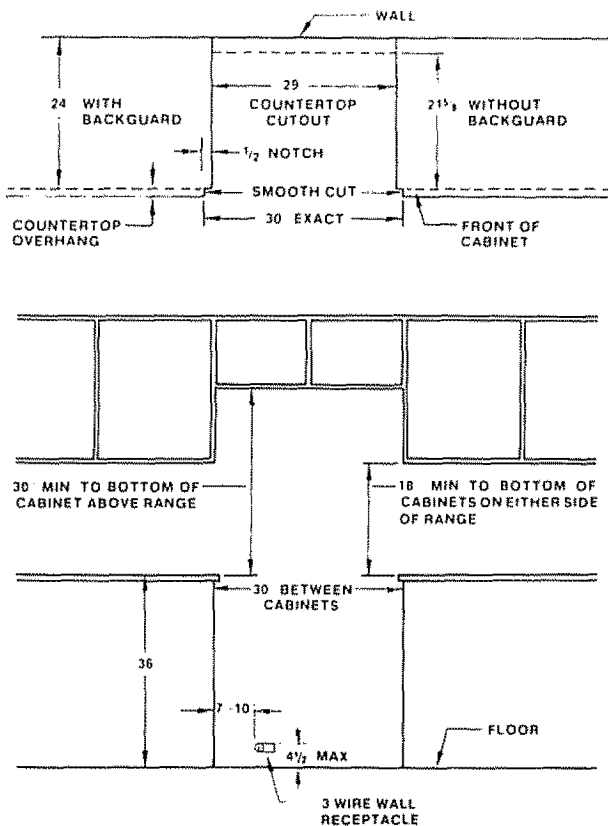
If changing or installing end panels, see instructions on page 4. If ordering end panels, order kit no's 80351 (white), 80338 (almond) from your Sears catalog

Adjust leveler legs, so the dimensions from the floor to the top of the cooktop is the same as the countertop height (36")

Slide range into opening



BUILT-IN INSTALLATION (Slide-ins)



This type of installation requires that the end panels be removed (if equipped) and two toe protectors, part no 1325189, be installed (if not equipped). The toe protectors are listed in the repair parts book and can be ordered through the Sears Service Center. See instructions on page

The range cooktop overlaps the countertop at the sides and the range rests on the floor

Install base cabinet 30" apart and be sure they are plumb and level before attaching countertop

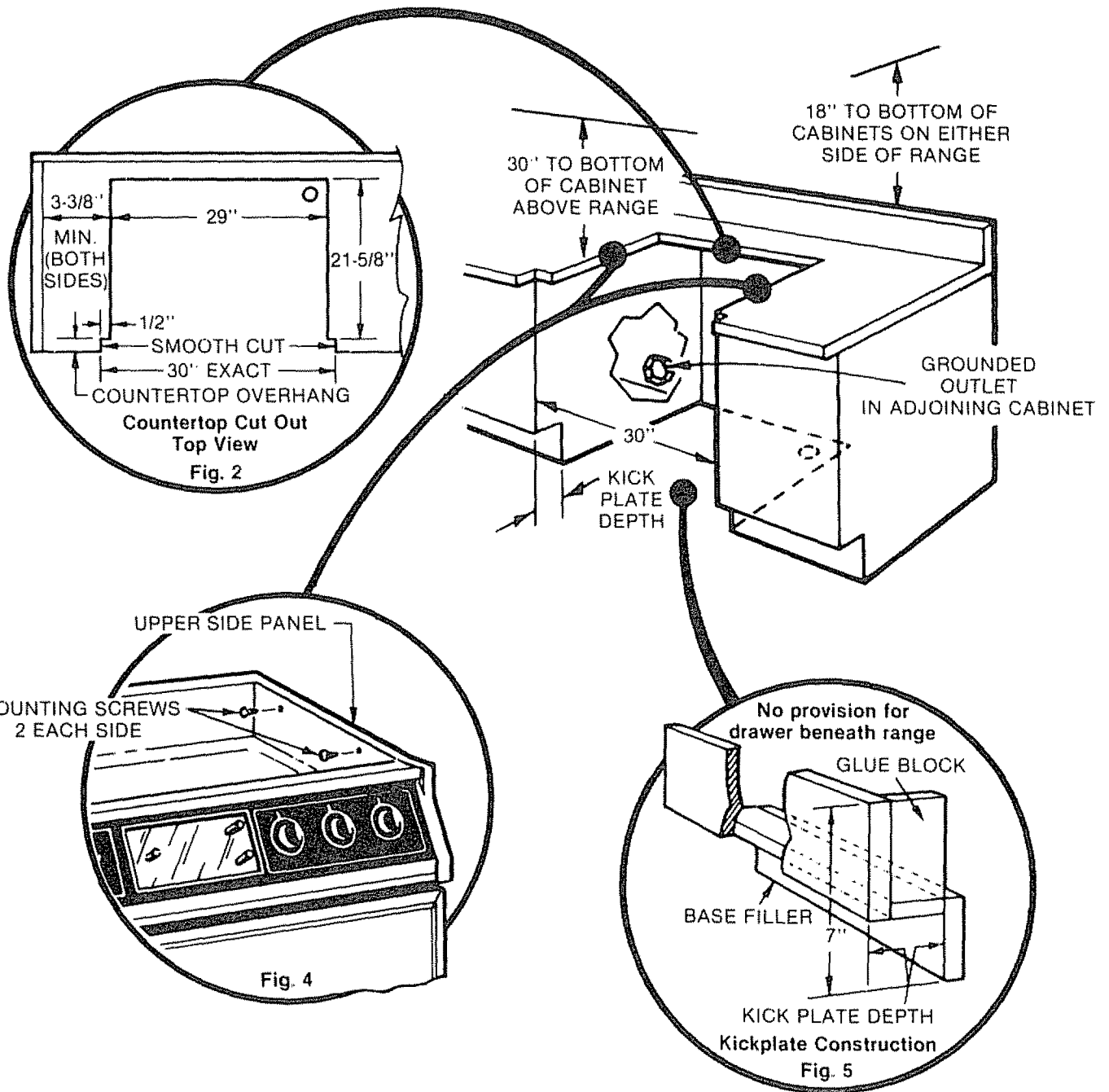
Cutout countertop exactly as shown. Note the countertop cutout dimensions, for installation with or without backguard

If the backguard is to be installed, see instructions on page 3. If ordering a backguard order kit no's 80491 or 80492 from your Sears catalog

Remove drawer. Adjust leveler legs, so that the underside of the cooktop is 1/8" higher than the height of your countertop

Slide range into opening. Adjust leveler legs until underside of cooktop rests on top of countertop

Built-in installation (drop-ins)



Before using your oven be sure cardboard and tape are taken off. Destroy all cartoning materials like cardboard and plastic bags. Such materials can become airtight chambers if children place them over their heads. Remove the 4 shipping clips holding the surfaces in place.

BACKGUARD ATTACHMENT INSTRUCTIONS

WARNING — Disconnect electrical power to range before beginning installation.

Adjust the width of the backguard to fit inside the countertop cutout.

TO ADJUST WIDTH OF BACKGUARD:

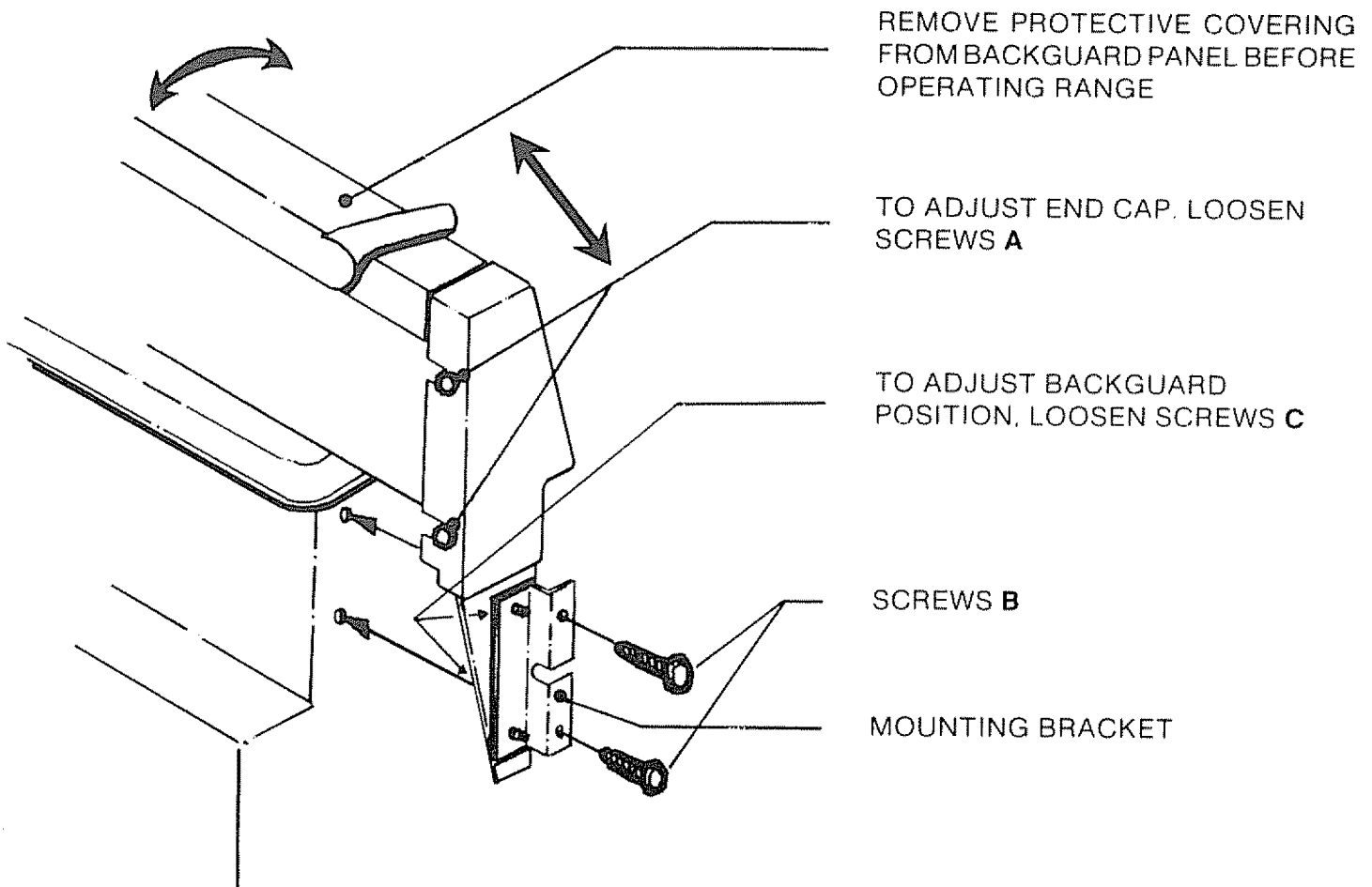
- A. Loosen screws holding end caps to back guard supports. (Screws **A**)
- B. Slide end caps in or out.
- C. Retighten screws.

TO ATTACH TO RANGE:

FASTEN THE BACKGUARD MOUNTING BRACKETS TO THE UPPER SIDE PANELS, USING EXISTING SCREWS ON RANGE. (Screws **B**)

TO ADJUST THE FRONT TO BACK POSITION OF THE BACKGUARD: (After attached to range)

- A. Loosen screws holding backguard to mounting brackets.
- B. Position backguard as desired.
- C. Retighten screws. (Screws **C**)



RANGE END PANEL REMOVAL OR INSTALLATION

WARNING - Disconnect electrical power to range before beginning installation.

The end panel kit consists of:
Two End Panels (R.H. & L.H.)
Two End Panel Brackets
Eight Screws
Installation instruction sheet

MODULAR RANGES

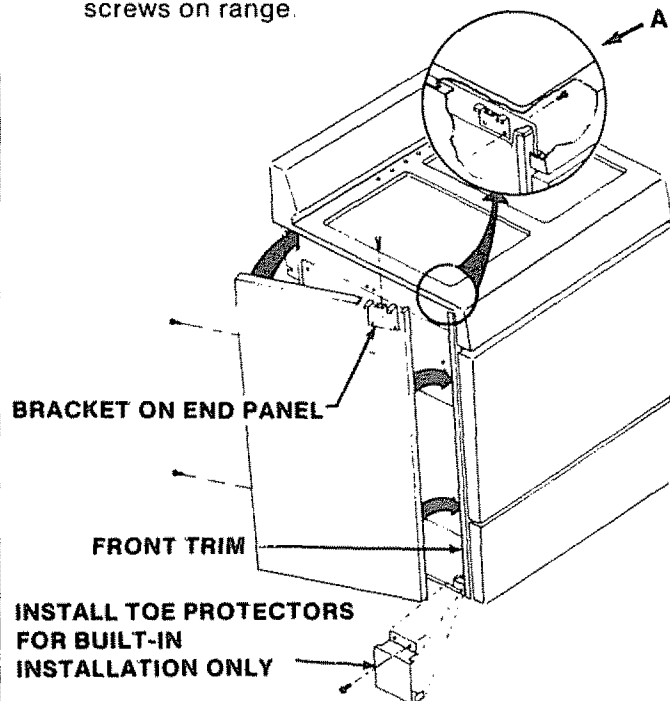
TO REMOVE END PANEL:

1. Remove both modules from range top
2. From inside of modular opening remove the screw (circle A)
3. Remove the two screws from the back of end panel.
4. Move the end panel out at the rear and slide out from behind the front trim.

FOR BUILT-IN INSTALLATION ONLY:

This type of installation requires that the end panels be removed (if equipped) and two toe protectors, part no. 1325189, be installed (if not equipped) The toe protectors are listed in the repair parts book and can be ordered through the Sears service center.

1. Remove end panels as shown above
2. Install toe protectors as shown, using existing screws on range.



TO INSTALL END PANEL:

1. Attach end panel bracket to end panel with screw provided.
2. Position the end panel behind the front trim and tight to the underside of the cooktop frame.
3. Align the two holes in the back of end panel with holes in range back and attach with screws provided.
4. From inside of modular opening, drive a screw into bracket. (Circle A)

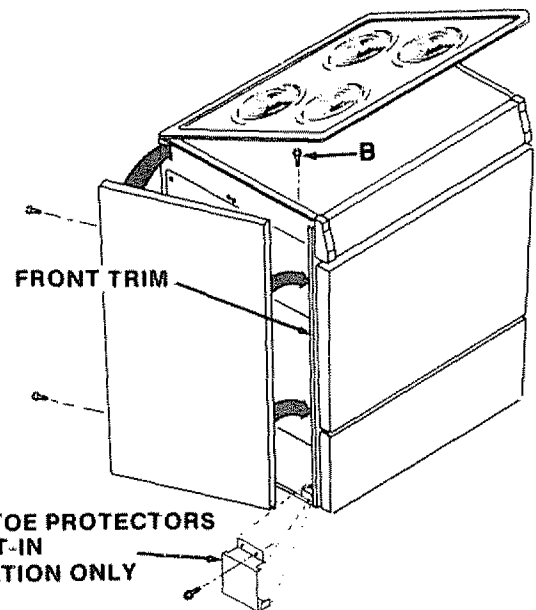
COIL TOP RANGES

TO REMOVE END PANEL:

1. Raise cooktop and securely support or have it held, remove screw B.
2. Remove the two screws from the back of end Panel.
3. Move the end panel out at the rear and slide out from behind the front trim.

FOR BUILT-IN INSTALLATION ONLY:

1. Remove end panels as shown above.
2. Install toe protectors as shown, using existing screws on range.



TO INSTALL END PANEL:

1. Remove toe protectors and replace mounting screws.
2. Position the end panel behind the front trim and tight to the underside of upper side panel.
3. Align the two holes in the back of end panel with holes in range back and attach with screws provided.
4. Raise cooktop and securely support or have it held, drive a screw through upper side panel into end panel.

NOTES

Kenmore owners manual

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

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

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

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

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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. 698/731A, 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 Electric 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 insure 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 Electric 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 oven efficiency.

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

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of defective parts other than glass and parts having porcelain enamel, paint or bright metal finishes	W	MA	MA
2	Replacement of defective glass parts and parts finished in porcelain enamel, paint or bright metal	30-Day Warranty MA	MA	MA
3	Mechanical Adjustments	90-Day Warranty MA	MA	MA
4	Parts and service necessary for proper operation, even for non-technical items such as replacement of a blown fuse	MA	MA	MA
5	Annual preventive maintenance check-up 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. Solid as

Sears

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