

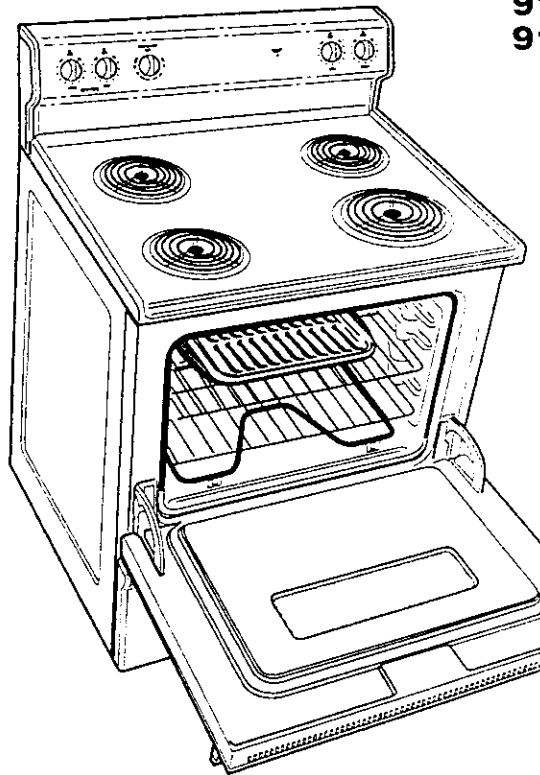
## OWNER'S MANUAL



### 30" ELECTRIC FREE-STANDING RANGE

#### MODEL NO.

911. 62471  
911. 62478  
911. 62175  
911. 91171  
911. 91178  
911. 91181  
911. 91188



### 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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229C4020P104-2 SR10332



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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 behind the Storage drawer.**

**MODEL NUMBER:**

**SERIAL NUMBER:**

\_\_\_\_\_

\_\_\_\_\_

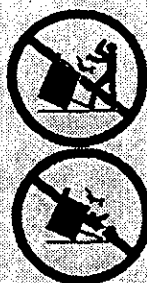


# IMPORTANT SAFETY INSTRUCTIONS

## 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.

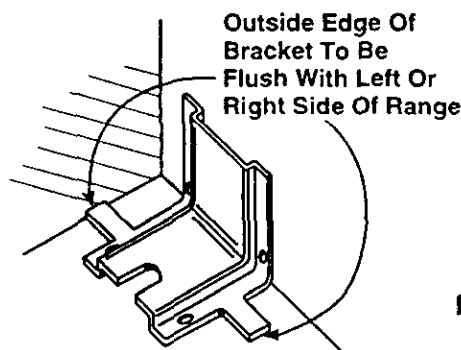


Fig. 1

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.



## 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 heating elements, 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 cooktop elements. They will retain heat after the range has been turned off.
- **NEVER BLOCK** the oven air vent under the right rear element.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating area being used. Undersized utensils expose the heating element and may result in direct contact or ignition of clothing.
- **ALWAYS USE** drip bowls to prevent wiring and component damage. **Do not** use aluminum liners or foil in drip bowls. Improper use may result in risk of electrical shock or fire.

- **NEVER LEAVE** surface units unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **ALWAYS TURN** utensil handles inward and away from other surface units to reduce the risk of burns, ignition, unintended contact, and spillage.
- **NEVER** put heating elements in water.
- **WHEN PREPARING** flaming foods under the hood, turn the fan on.

### 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**



**CAUTION:** Never line the drip bowls with aluminum foil. Foil can block the normal heat flow and damage the range. Always use cookware and woks that are flat on the bottom and the same size as the cooking element being used. Cookware should not extend more than 1" beyond the edge of the cooking element.

### **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, or use baking soda or a dry chemical, foam, or halon type extinguisher.

#### **OVEN FIRE:**

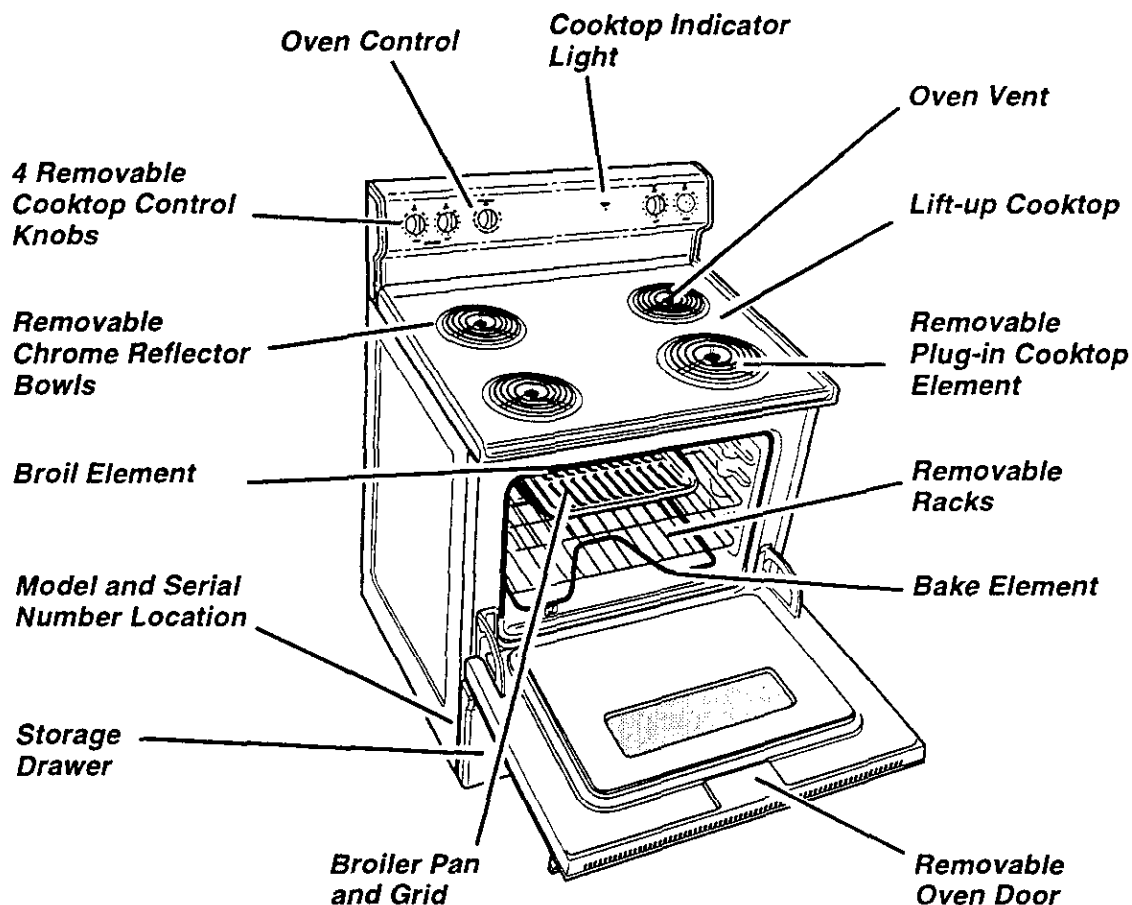
**Do not try to move the pan!**

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

### FEATURES OF YOUR RANGE



### REMOVAL OF PACKAGING TAPE

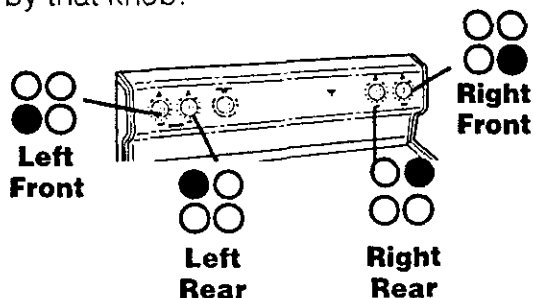
To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done to the appliance. **This should be done before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



## OPERATION Cooktop Cooking

### COOKING ELEMENTS

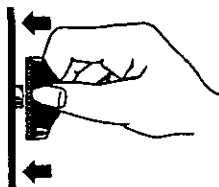
The sign below each control knob shows you which element is turned on by that knob.



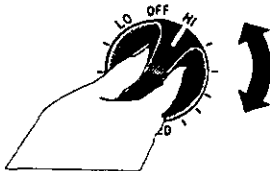
### CONTROL SETTINGS

- HI** For quick starts, such as bringing water to a boil.
- MED** For slow boiling and sautéing.
- LO** 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.



When any surface unit is on, the surface unit indicator light will be on.

### HOME CANNING TIPS

Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooktop element may be used for canning. **However**, do not use large diameter canners, pots or pans for anything other than boiling 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 surface units.

### OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Center canner over the element.
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 to prevent burns from steam or heat.

### FOR MODEL 62175 ONLY

On the control panel you will see an oven light switch used to turn the oven light on or off.





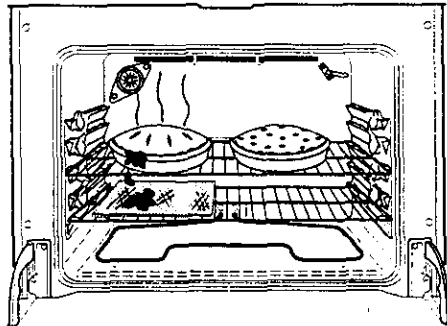
## OPERATION Oven Cooking Tips

### 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.**

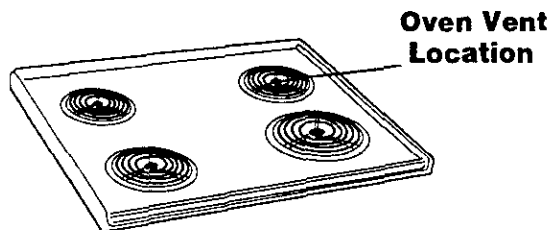
### ALUMINUM FOIL

**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 under the right rear element. This area could become hot during oven use. **Never block this vent.**

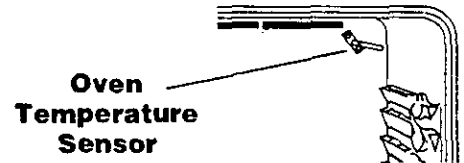


### PREHEATING

Preheating is bringing the oven 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.



### NO PEEKING

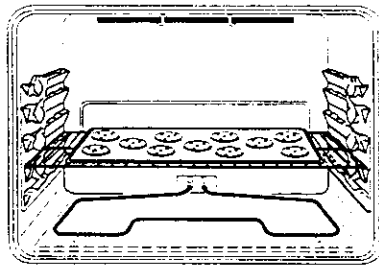
Opening the door often to check foods will cause heat loss and poor baking results.



## OPERATION Oven Cooking Tips

### BAKEWARE

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

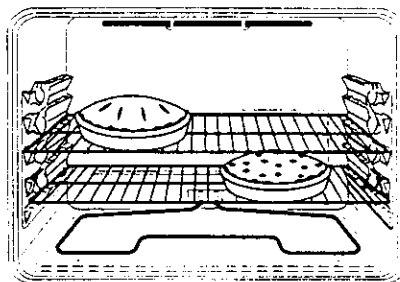


**SHINY PANS** reflect heat, and are perfect for cakes and quick breads that need a light brown crust.

**GLASS, DARK NON-STICK OR DARKENED BY AGE BAKEWARE**, absorb 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.

### 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.

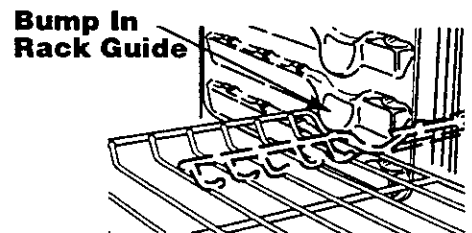


### ELEMENT CYCLING

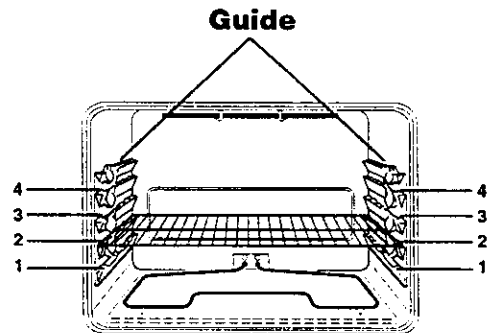
The Oven Temperature Sensor continuously senses and controls the temperature inside the oven. To keep a constant set temperature, the elements will cycle or turn on and off during cooking.

### 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 they are pulled out of the oven.



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.**



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

### **OVEN TEMPERATURE ADJUSTMENT**

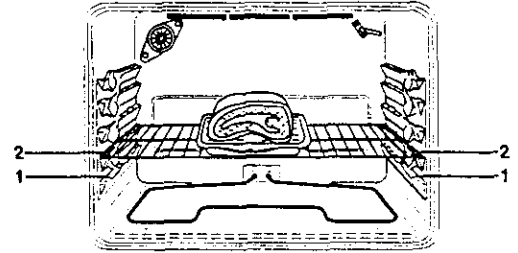
You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide. See Do It Yourself Adjustment in the back of this manual to make the adjustment if you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

### **TO SET BAKE**

1. Set the **OVEN CONTROL KNOB** to the desired temperature.
2. When baking is finished, turn the **OVEN CONTROL KNOB** to the **"OFF"** position.

### **TO SET ROAST**

Roasting is cooking tender cuts of meats with dry heat. It is not necessary to preheat your oven before roasting.



### **GENERAL ROASTING INSTRUCTIONS**

1. Place meat (fatty side up) on a roasting rack or in a shallow pan about the same size of the meat.
2. Place pan in No. 1 or No. 2 rack position.
3. Set the **OVEN CONTROL KNOB** to the desired temperature.

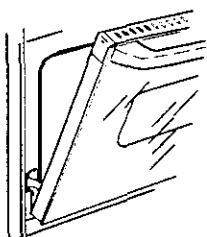
#### **Remember:**

Most meats continue to cook internally after being taken out of the oven.



## 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 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. Using this positioning, 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

1. Set the **OVEN CONTROL KNOB** to **BROIL**.
2. When broiling is finished, turn the **OVEN CONTROL KNOB** to the **"OFF"** position.



## CARE AND CLEANING

### Cleaning

#### 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 steel wool 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 and let stand. Scour as needed. Wash, rinse, and dry well. You may also place both the pan and grid in the dishwasher.

#### COOKTOP AND BURNER BOX BOTTOM

##### CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Paper towel
- Ammonia
- Abrasive cleaner
- Scouring pad

##### TO CLEAN:

Clean after each use. If acidic foods (hot fruit filling, milk, tomatoes, sauerkraut or sauces with vinegar or lemon juice) spill, use a dry paper towel to wipe up as much as possible. When surface has cooled thoroughly clean cooktop.

#### PAINTED SURFACES

##### CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Paper towels

##### TO CLEAN:

Do not use oven cleaners, cleansing powder, or harsh abrasives. If marinades, tomato sauce, basting materials, etc., should spill, wipe up as much as possible. When surfaces have cooled thoroughly clean painted areas.

#### OVEN INTERIOR

##### CLEANING MATERIALS

- Oven cleaner

##### TO CLEAN:

Clean up after each oven use. Rinse thoroughly. Do not coat bake or broil element with oven cleaner. When using oven cleaner read directions on container carefully.

#### GLASS

##### CLEANING MATERIALS

- Glass cleaner
- Paper towels
- Baking soda

##### TO CLEAN:

For everyday cleaning, use glass cleaner and a paper towel. For stubborn soil, use paste of baking soda and water. Rinse thoroughly.



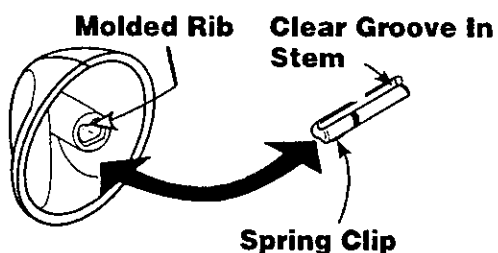
## CARE AND CLEANING

### 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.**

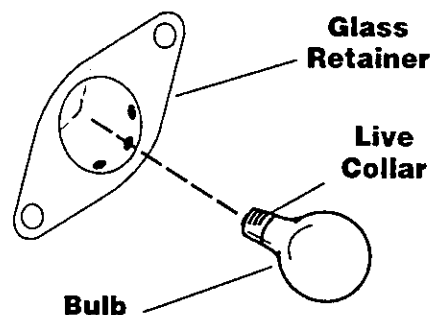
#### TO REPLACE:

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 the light bulb.
2. Replace the bulb with a 3 1/2" 40 watt appliance bulb.



## CARE AND CLEANING

### Removable Parts

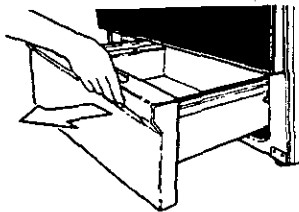
### REMOVABLE STORAGE DRAWER

#### CLEANING MATERIALS

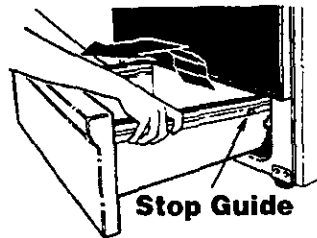
- Dishwashing detergent
- Damp cloth
- Warm water

#### 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.



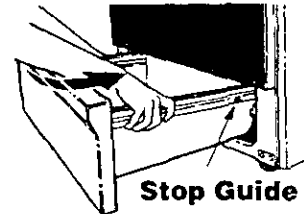
3. Lift the drawer up and over the drawer stop.

#### 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.

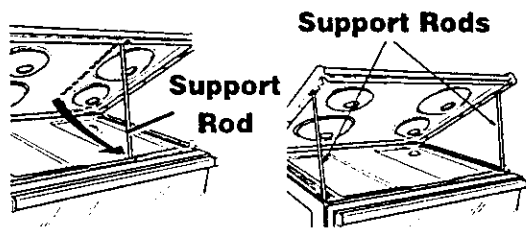


**CAUTION: The drawer gives you space for keeping cookware and bakeware. Plastics and flammable materials should not be kept in this drawer. Do not overload the storage drawer. If the drawer is too heavy, it may slip off the base rail when opened.**




## CARE AND CLEANING Removable Parts

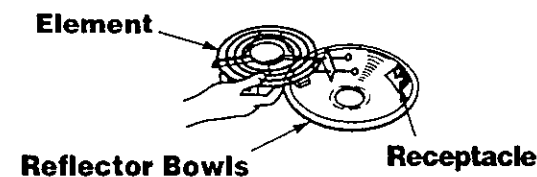
### LIFT UP COOKTOP



1. Grasp the edge of the cooktop and lift up.
2. Holding the cooktop with one hand, lift the support rod(s) up and rest the edge of the cooktop on it.
3. When cleaning is finished, lower the support rod(s) and the cooktop.


 **CAUTION: When working in this area, be careful not to bump into the support rod(s). The porcelain enamel surface of the cooktop can chip if dropped.**

### REMOVABLE COOKTOP UNIT



#### TO REMOVE:

1. Be sure the controls are in the off position and the elements are cool before attempting to remove them.
2. Grasp the element and lift slightly, just enough to clear the drip bowl and pull it straight out.


 **CAUTION: Do not lift the element more than 1". Lifting the element more than 1" can damage the receptacle, causing the element not to lie flat when it is plugged back in.**

3. Lift out the drip bowl.

#### TO CLEAN THE DRIP BOWL:

**For brown food stains** — use dishwashing detergent, warm water, plastic scouring pads, mild abrasive cleaners, soap-filled scouring pads or ammonia. Clean drip bowls after each use. Rinse and dry well. Foods that are not removed can cause permanent stains that cannot be removed. For heavily soiled bowls, place an ammonia-soaked paper towel over the bowl to loosen the soil, then gently scrub the bowl with a plastic scouring pad.

**For blue-gold heat stains** — use a metal polish. These stains are caused by overheating, and are usually permanent. To help minimize this effect, avoid excessive use of high heat settings and use flat bottom pans that do not extend more than 1" from the edge of the cooking element.

 **CAUTION: Do not operate the cooktop elements without the drip bowl in place. Scorching of the cooktop, burning of wiring insulation and loss of energy will occur.**

#### TO REPLACE THE UNIT:

1. Place the drip bowl into the opening and make sure the receptacle is visible.
2. Slide the element firmly back into the receptacle and lower it onto the drip bowl.





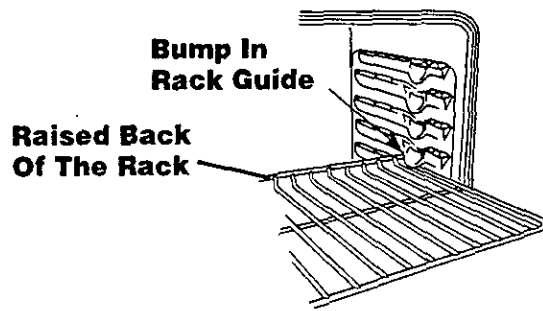
## CARE AND CLEANING

### 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:

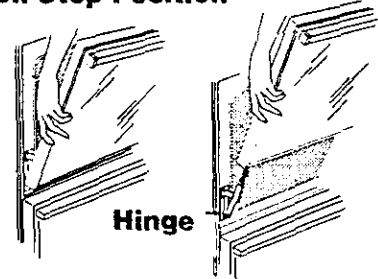
Clean with warm water and detergent. For hard to remove stains, gently scrub with a scouring pad or a soap-filled steel wool pad. Rinse well.

##### 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.



## **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 repair, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the model number, 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>Range will not work; totally inoperative.</b>	No power to range.	<b>a.</b> Check the household circuit breaker or fuse box. <b>b.</b> Check to make sure the range is plugged in.
<b>Foods do not bake properly.</b>	<b>a.</b> Oven is not preheated. <b>b.</b> Improper rack or pan placement. <b>c.</b> Oven vent blocked or covered. <b>d.</b> Improper use of foil. <b>e.</b> Improper temperature setting for utensil used. <b>f.</b> Recipe not followed. <b>g.</b> Improper oven control calibration. <b>h.</b> Range and oven rack not level.	<b>a.</b> Be sure to preheat when recipes call for it. <b>b.</b> Maintain uniform air space around pans and utensils. See oven cooking section. <b>c.</b> Keep vent clear. <b>d.</b> Racks should not be covered during baking. <b>e.</b> Reduce temperature 25 degrees for glass or dull/darkened pans. <b>f.</b> Check recipe and measurement. <b>g.</b> Check the temperature adjustment following this section. <b>h.</b> Check the installation instructions for leveling.
<b>Oven temperature seems inaccurate.</b>	Oven control calibration.	See oven temperature adjustment section.



## BEFORE CALLING FOR SERVICE

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<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> Check broiling section.
	<b>d.</b> Oven door closed during broiling.	<b>d.</b> Open door to broil stop position.
	<b>e.</b> Low voltage (208 volts).	<b>e.</b> Use higher rack position and/or longer cooking time.
	<b>f.</b> Improper broiling time.	<b>f.</b> Check broiling chart in broiling section.
<b>Oven smokes.</b>	<b>a.</b> Dirty oven.	<b>a.</b> Check for heavy spillover.
	<b>b.</b> Improper use of aluminum foil.	<b>b.</b> Use of foil not recommended.
	<b>c.</b> Broiler pan containing grease left in the oven.	<b>c.</b> Clean pan and grid after each use.
<b>Cooktop will not work; oven is ok.</b>	<b>a.</b> Elements unplugged.	<b>a.</b> Check the elements; make sure they are properly plugged into the receptacle.
	<b>b.</b> Control set improperly.	<b>b.</b> Push knob in while turning to temperature setting.



## **“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.

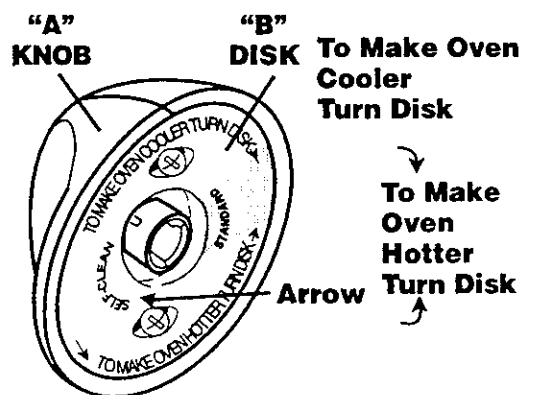
If you think your new oven is too hot (burning foods) or not hot enough (foods are undercooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than an inexpensive thermometer, such as those found in grocery stores, to check the temperature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

To decide how much to change the temperature, set the oven temperature 25 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. Turn the oven control to **OFF** and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the bottom screw indicates the original factory setting.
3. Use a screwdriver to loosen the two screws about 2 turns each.
4. Hold the knob handle (A on illustration) while turning the disk (B on illustration) in the desired direction to increase or decrease the temperature. (See illustration below for “Standard Thermostat.”) As you turn, you should be able to hear clicks and feel notches or teeth. Each click or notch is 15°F. You can turn up to 2 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws. Return the knob to the range.

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





## RANGE WARRANTY

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

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

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

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

### FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

Sears, Roebuck and Co., Dept. 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
<b>1</b>	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
<b>2</b>	Mechanical Adjustment	90 DAYS W	MA	MA
<b>3</b>	Porcelain and Glass Parts	30 DAYS W	MA	MA
<b>4</b>	Annual Preventive Maintenance Check at your request	MA	MA	MA

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 provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

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

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

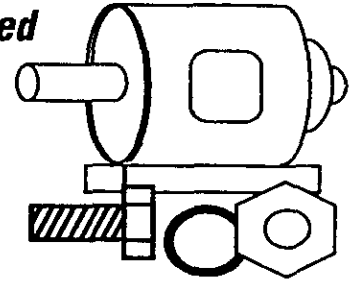


***For the repair or replacement parts you need  
delivered directly to your home***

Call 7 am - 7 pm, 7 days a week

**1-800-366-PART**

(1-800-366-7278)

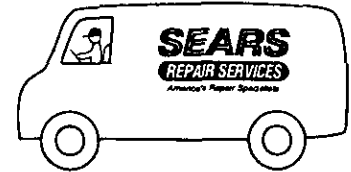


***For in-home major brand repair service***

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*