

# SEARS Kenmore

## CONTENTS

### SAFETY

1-3

### TO START THINGS COOKING

Features of Your Oven	4
Oven Controls	5
Clock	5
Timer	5
Oven Cooking Tips	6
Baking	6, 7
Broiling	7, 8
Convection Baking	8, 9
Convection Roasting	9

### CLEANING

Self-Clean Cycle	10, 11
Cleaning Tips	11
Packaging Tape	11

### REMOVABLE PARTS

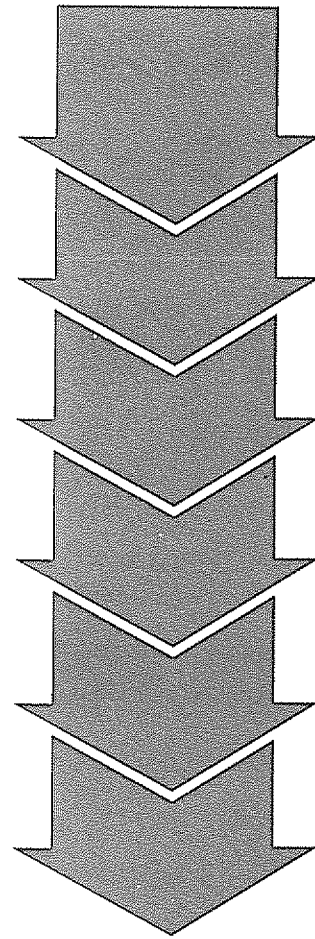
Range Parts	12
-------------	----

### SERVICE

Before Calling for Service	13
Temperature Adjustments	14

### WARRANTY

MODELS 47035  
47039



# USE • CARE • SAFETY MANUAL



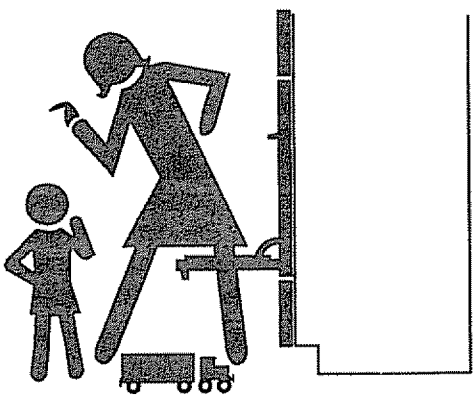
MNM252-1 (SR10176)

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

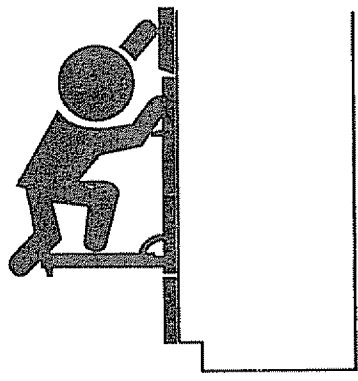
## SAVE THESE INSTRUCTIONS

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



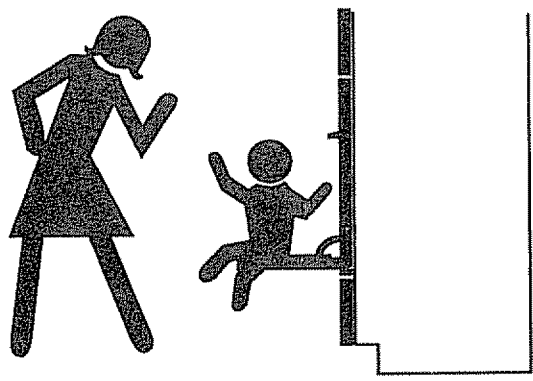
Teach children not to play with oven knobs or any other part of the oven.

Never leave children alone or unattended where an oven is in use.

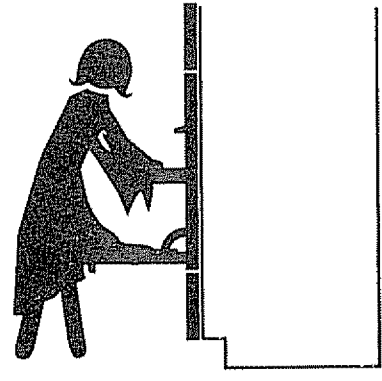


Never store things children might want above an oven.

Never let anyone climb, sit or stand on the open door or any other part of the oven.




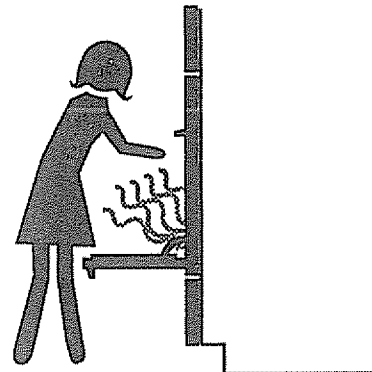
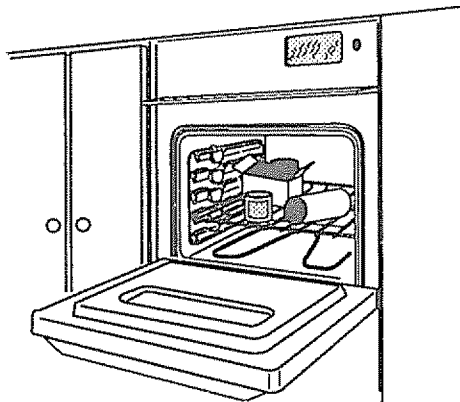
Never leave the oven door open when you are not watching the oven.



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

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

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

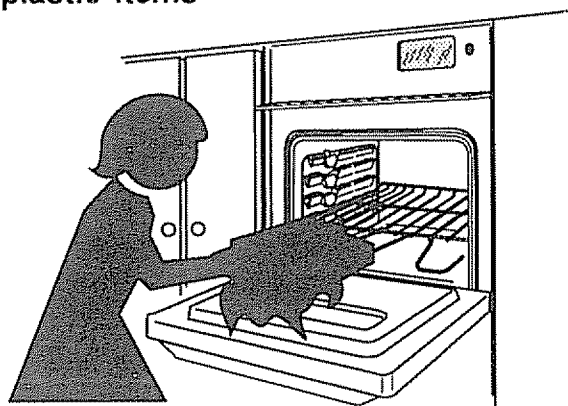


Always keep the oven area clear and free from things that will burn.

**CAUTION:**

Never store things in an oven. These things may catch fire and plastic items could melt.

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



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

# IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

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

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

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

Always follow cleaning instructions in this book.

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

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

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

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

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

Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure. Weight on the oven door could potentially cause the oven to tip and result in injury. Never allow anyone to climb, sit, stand or hang on the oven door.

Clean Only parts listed in the Manual.

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

Never heat unopened food containers. Pressure build-up may make container burst and cause injury.

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

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

Never block free airflow through the oven vent.

Always place oven shelves in desired position while oven is cool.

Never try to clean utensils, cookware or removable parts of your range in the oven during a self-clean cycle.

Do Not clean door gasket without following instructions in this manual.

Never rub, move, or damage the door gasket on self-cleaning oven. The gasket is essential for a good seal.

A fan noise may be heard sometime during the clean cycle. This is normal.

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

**CAUTION: Do not store items of interest to children in cabinets above an oven. Children climbing on an oven to reach items could be seriously burned.**

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

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

Always use care when touching surfaces inside the oven. The oven vent duct and oven door may also become hot during oven use.

---

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

Read and understand this information NOW!

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

---

## OVEN FIRE

Do not try to move the pan.

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

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

---

## IMPORTANT SAFETY NOTICE

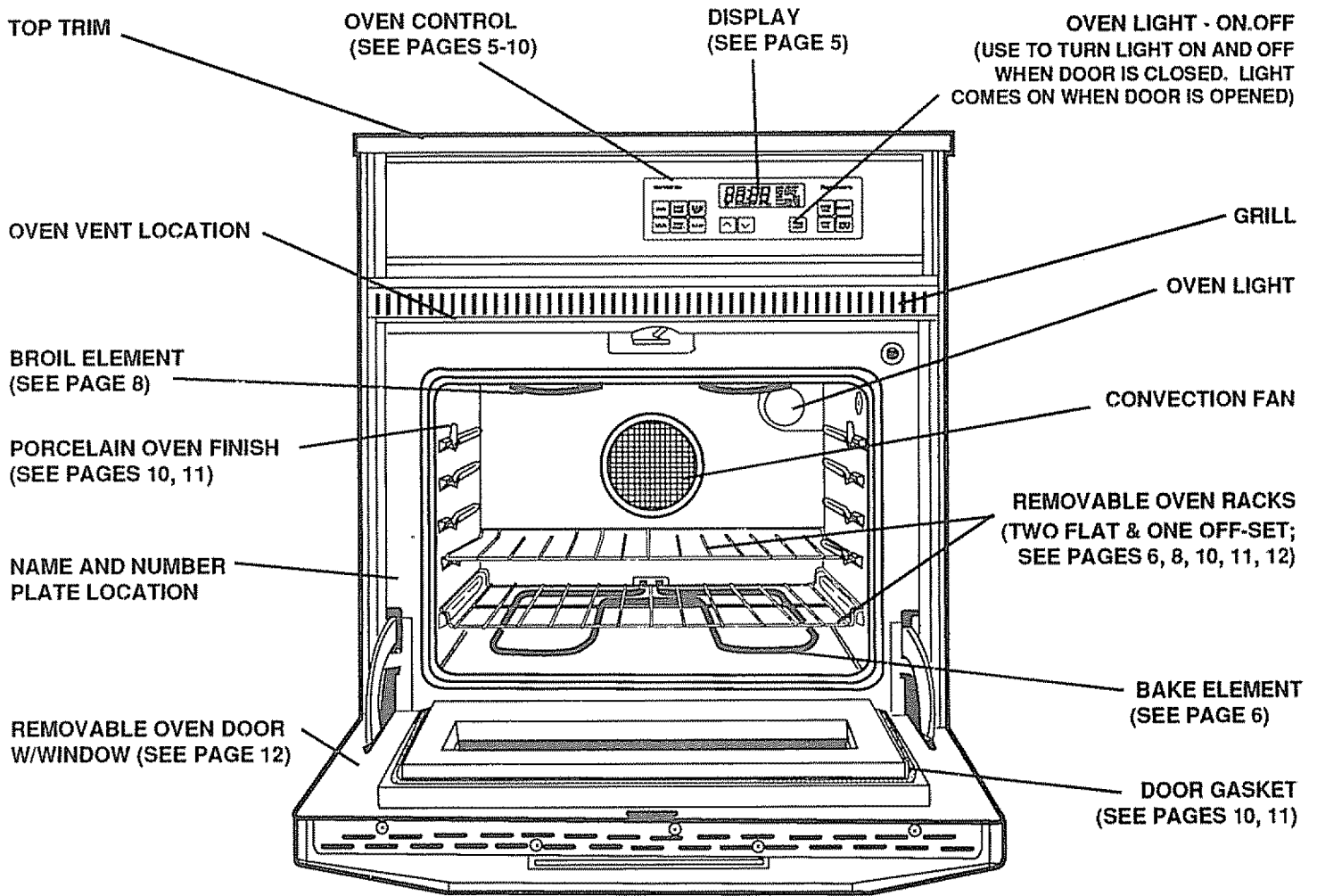
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens emit a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

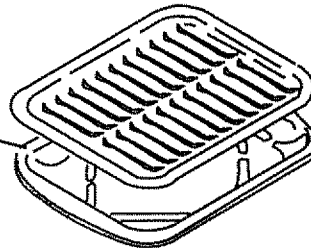
# YOUR BUILT-IN OVEN

## IMPORTANT:

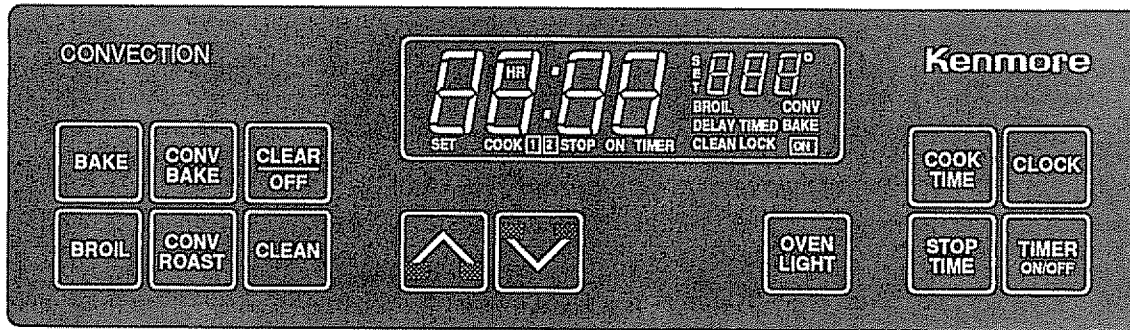
The model and serial number of your oven can be found on a tag, on the left side of the oven front frame.



BROILER PAN & GRID  
(SEE PAGES 9 & 11)



# OVEN CONTROL



Your oven control is touch activated. The following instructions will introduce you to the ease of setting the different functions (BAKE, CONVECTION BAKE, BROIL, TIMER, CLEAN, etc.) available to you.

## TO SET THE CLOCK:

1. Press **CLOCK**:



"SET" and "TIME" will show in the display.

2. Press the **UP** or **DOWN** arrow pad to select the correct time of day. By pressing and holding the pad, the time will change quickly in 10 minute increments. If you press and release the pad, the time will change slowly in 1 minute increments. The **CLOCK** will start automatically. "SET" and "TIME" will disappear from display.



## TO SET THE TIMER:

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

1. Press the **TIMER ON/OFF** pad:



"SET," "TIME" and "HR" will show in the display.

2. Press the **UP** or **DOWN** arrow pad to select the amount of time. The **TIMER** will automatically begin counting down after a few seconds.



3. When time is up, an end-of-cycle tone will beep.
4. Press the **CLOCK** pad to return to the time of day.

## TO RESET THE TIMER:

If you have selected a time and wish to change that time:

1. Press the **TIMER ON/OFF** pad.



2. Press the **UP** or **DOWN** arrow pad until the desired time is reached.



## TO CANCEL THE TIMER:

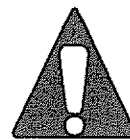
Press and hold the **TIMER ON/OFF** pad until the time of day returns to the display; about 4 seconds.

## CHILD LOCK-OUT FEATURE:

Your built-in oven has a safety feature for locking the control panel to prevent the oven from being accidentally turned on by children.

**To LOCK** the control panel, press and hold the **UP** and **DOWN** arrow pad and the **STOP TIME** pad at the same time for 2 seconds. The word "OFF" will flash and then disappear in the display and the control panel will be locked. During lock-out, the word "OFF" will flash each time a cooking function pad is pressed.

**To UNLOCK** the control panel, repeat the above procedure. The word "OFF" will flash in the display and then disappear after 2 seconds.



If "F" and a number flash in display and the control beeps, this indicates a function error code. Press the **CLEAR/OFF** pad. Allow oven to cool for 1 hour. Put oven back into operation. If function error code repeats, disconnect power to the oven and call for service.

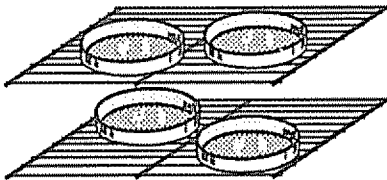
## OVEN COOKING

**NOTE:** A fan noise may be heard during oven operation. This is normal. The fan may continue to run even after the oven has been turned off.

- When cooking a food for the first time in your new oven, use time given on recipes as a guide. Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced. After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See THERMOSTAT ADJUSTMENTS in this manual.
- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1" - 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.
- Pans too close to each other, to oven walls or to the oven bottom, block the free movement of air. Improper air movement causes uneven browning and cooking.



2 cake layers



4 cake layers

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

## BAKING:

### TO SET BAKE:

1. Press the **BAKE** pad:



2. Press the **UP** or **DOWN** arrow pad to select the desired temperature. The display will show the last temperature used. Increase this temperature using the **UP** arrow; decrease this temperature using the **DOWN** arrow pad.



The oven will turn on automatically. As the oven starts to heat, the display will show 100° and ON will light. The temperature will continue to increase until the desired temperature is reached. When the temperature inside the oven reaches the set temperature, a tone will sound.

3. When baking is completed, press the **CLEAR/OFF** pad.

(continued next page...)

- When baking several items stagger pans so that no pan is directly above another.
- Always turn oven to OFF before removing food.
- During baking, avoid frequent door openings. Keep oven door open as short a time as possible.
- Let the oven preheat thoroughly (about 10 minutes) before cooking baked products. Watch the indicator light and put the food in the oven promptly after the light goes out.
- Avoid opening the door too often to check the food during baking as heat will be lost. This may cause poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.

(Baking continued. . .)

## TO SET TIMED BAKE

**(Start now and automatically stop later):**

Your oven may be set to turn OFF automatically at a later time.

1. Press the **BAKE** pad.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.
3. Press the **COOK TIME** pad. Be sure you include preheat time with your recipe time.
4. Press the **UP** or **DOWN** arrow pad to set the desired cooking time (the length of time you want foods to cook). The oven will continue to cook until the desired time has lapsed, then it will shut off automatically.
5. At the end of the timed function, an end of cycle tone will sound every 6 seconds until you cancel it by pressing any pad.

**NOTE:** To remove the 6-second reminder tone from a timed function, press and hold the **CLEAR/OFF** pad for approximately 10 seconds. A tone will sound when this is complete. To put the 6-second reminder tone back in operation for a timed function, repeat the previous step.

## TO SET TIMED BAKE

**(Delay start; automatic stop):**

Your oven may be set to turn on and off automatically by the **STOP TIME** and **COOK TIME** you select. The oven will calculate the time to start cooking and continue until the programmed **STOP TIME** is reached.

1. Press **BAKE**.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.
3. Press **COOK TIME**.
4. Press the **UP** or **DOWN** arrow pad to set the desired cooking time. Be sure to include your preheat time.
5. Press the **STOP TIME** pad; then select the time you wish to stop cooking by pressing the **UP** or **DOWN** arrow pad.

The oven control will calculate when the oven should start in order to give you the programmed Cook Time. An end of cycle tone will sound every 6 seconds until you cancel it by pressing any pad.

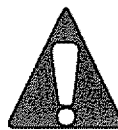
**NOTE:** To remove the reminder tone from a timed function, press and hold the **CLEAR/OFF** pad for approximately 10 seconds. A tone will sound when this is complete. To put the reminder tone back in operation for a timed function, repeat the previous step.

To view the **STARTING TIME**, press and hold **COOK TIME** pad for 3 seconds.

**TO SET THE OVEN FOR ROASTING, USE INSTRUCTIONS FOR BAKE.**

## BROILING

- Broiling is cooking by direct heat from the broil burner. Tender cuts of meat or marinated meat should be selected for broiling. For best results steaks and chops should be at least 3/4" thick.
- After placing food on the broiler pan, put the pan on the rack in the oven. The recommended rack position and cooking time can be found in the chart on page 8.
- The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.
- Your oven door should be open to the broil stop position while broiling. If the door is closed the food will roast and not broil.
- Use only the broiler pan and grid that came with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter, smoke or fire.
- Do not preheat when broiling. Preheating may cause the thermostat to cycle the broil element off and on. For even broiling on both sides, start the food on a cold pan.
- Trim the outer layer of fat from steaks and chops. Silt the fatty edges to keep the meat from curling.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking and broil with skin side down. It is not necessary to turn fish.
- Never leave a soiled broiler pan in the range. Grease in the pan may smoke or burn the next time the oven is used.
- Be sure you know the correct procedure for putting out a grease fire. See the section on safety.
- A fan may be heard during oven operation. This is normal.



**Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire.**

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

(Broiling continued. . .)



(Broiling continued...)

## POSITIONING BROILER PAN

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

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

## TO BROIL:

1. Press **BROIL**.



2. Select **HI BROIL** by pressing the **UP** arrow pad. Select **LO BROIL** by pressing the **DOWN** arrow pad.

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

The oven will automatically start to broil. During the broil cycle, you can change from **HI BROIL** to **LO BROIL** by pressing the **BROIL** pad and then the **DOWN** arrow pad, and from **LO BROIL** to **HI BROIL** by pressing the **BROIL** pad and then the **UP** arrow pad.

3. Press **CLEAR/OFF** when broiling is complete.

## WHAT IS CONVECTION BAKING?

### What is Convection Baking?

During Convection Baking, the heat comes from an element in the rear of the oven. The Convection Fan circulates the heated air over and around foods. Temperatures specified in recipes should be reduced by 25°F.

### Ideal uses for Convection Baking:

- To brown foods on all three racks,
- For large quantity cooking,
- Great for cooking biscuits, muffins, brownies, cup cakes, angel food cakes and breads.

### What is Convection Roasting?

During Convection Roasting, the heat comes from the top element and the fan circulates the heated air evenly around the food, sealing the juices inside the meat while creating a golden brown exterior.

### Ideal uses for Convection Roasting:

- Large, tender cuts of meat, uncovered,
- Using pans with low sides, allowing the heated air to move around the meat.

## COOKWARE FOR CONVECTION COOKING

### — Metal or Glass —

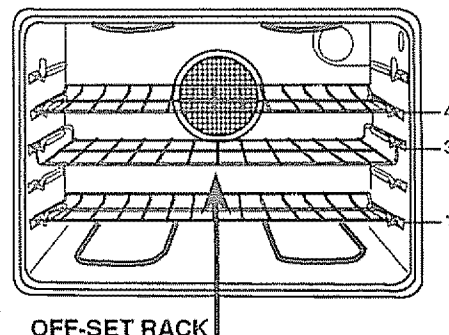
Any type cookware will work in the convection oven. However, metal pans heat faster and are recommended. Glass pans cook more slowly.

### — Paper or Plastic —

Heat-resistant paper and plastic that is recommended for regular ovens may be used in your convection oven.

## MULTI-RACK BAKING

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results on 2 or 3 racks at a time. Multi-rack baking may increase cook times slightly for some foods, but overall result is time saved. Cookies, muffins, biscuits and other quick breads give very good results with multi-rack baking.



When baking on 3 racks, divide the oven into thirds by placing the off-set rack in the third (3) rack position and the straight racks in the first (1) and fourth (4) rack position.

When baking on 2 racks, place the off-set rack in the bottom (1) rack position. Place the straight rack in the third (3) rack position.

**CAUTION:** When using the off-set rack in the lowest position (1), we recommend that you use 2 potholders and hold the sides when you pull the rack out. The off-set rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out.

## TO SET CONV BAKE:

1. Press **CONV BAKE**.
2. Press the **UP** or **DOWN** arrow pad to set the desired temperature.

## TO SET TIMED CONV BAKE:

(To start cooking now and automatically stop at a later time you select.)

**NOTE:** Before setting a timed function, make sure the clock displays the correct time of day.

1. Press **CONV BAKE**.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.
3. Press **COOK TIME**.
4. Press the **UP** or **DOWN** arrow pad to set the desired time. (The minimum **COOK TIME** you can set is 10 minutes.)

## TO SET DELAYED CONV BAKE:

(To automatically start and stop cooking at later times you have selected.)

Be sure you allow enough cook time to complete cooking, including your preheat time. For example, you

cannot start at 5:00 and program cooking for 2 hours and have your stop time set for 6:00. The oven will automatically cut OFF when **STOP TIME** is reached.

1. Press **CONV BAKE**.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.
3. Press **COOK TIME**.
4. Press the **UP** or **DOWN** arrow pad to set the desired cooking time.
5. Press **STOP TIME**. Set the desired time to stop cooking by pressing the **UP** or **DOWN** arrow pad.

The oven control will calculate when the oven should start in order to give you the programmed Cook Time. An end of cycle tone will sound every 6 seconds until you cancel it by pressing any pad.

**NOTE:** To remove the reminder tone from a timed function, press and hold the **CLEAR/OFF** pad for approximately 10 seconds. To put the reminder tone back in operation for a timed function, repeat the previous step.

To view the **STARTING TIME**, press and hold **COOK TIME** pad for 3 seconds.

## CONVECTION ROASTING

Meats cooked in a convection oven are dark brown on the outside and tender and juicy on the inside. In most cases, cooking time will be less when using the Convection Roast feature.

## ADAPTING RECIPES FOR CONVECTION ROASTING

Use the recommended roasting temperature. Preheating is not necessary. Check foods at the end of suggested time. You may choose to cook longer.

## CONVECTION ROASTING GUIDE

MEATS		MIN./LB.	TEMP. (°F)
BEEF	Rib, Boneless Rib		
	Top Sirloin (3 to 5 lbs.)	Medium Well	24-28 325° 28-32 325°
PORK	Roast (3 to 5 lbs.)		23-27 325°
HAM	Canned, Butt, Shank (3 to 5 lbs. fully cooked)		14-18 325°
POULTRY	Whole Chicken (2 1/2 to 3 1/2 lbs.)		24-26 325°
	Turkey, whole*	Unstuffed (10 to 16 lbs.)	8-11 325°
		Unstuffed (18 to 24 lbs.)	7-10 325°
	Turkey Breast (4 to 6 lbs.)		16-19 325°

## USING BROILER PAN AND GRID

When you are convection roasting, you should use the broiler pan and grid. The pan is used to catch grease spills and the grid is used to prevent grease splatters.

1. Place the off-set rack in the lowest rack position.
2. Place the meat on the broiling grid.

## TO SET CONV ROAST:

1. Press **CONV ROAST**.
2. Press the **UP** or **DOWN** arrow pad to select the desired temperature.

The oven will turn on automatically and the display will show 100° and ON will light in the display as the oven starts to heat. The temperature will continue to increase until the desired temperature is reached.

3. When roasting is complete, press the **CLEAR/OFF** pad to return the display to the time of day.

\*Stuffed birds generally require 30-45 minutes additional roasting time.

Shield legs and breast with foil to prevent over-browning and drying of skin.

†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it only to 140°F means some food poisoning organisms may survive." (Source: Safe Food Book-Your Kitchen Guide. USDA Rev. June 1985)

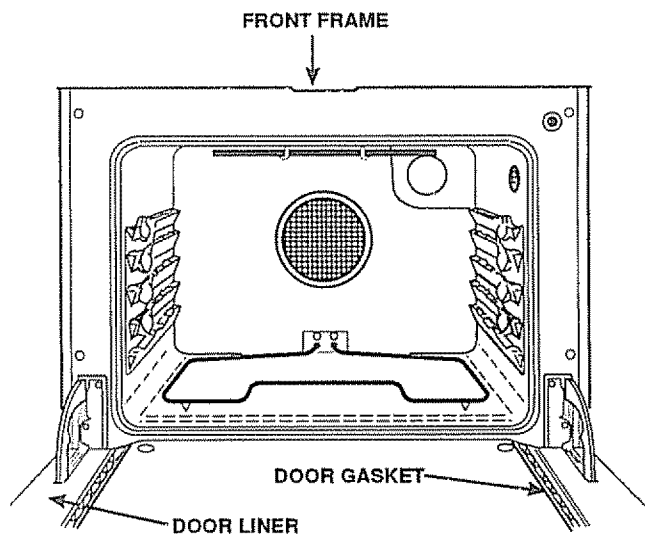
# THE SELF-CLEAN CYCLE

## BEFORE A CLEAN CYCLE

1. Remove the broil pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.

2. Soil on the oven front frame, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle.

Use hot water with a soap-filled steel wool pad. We recommend a cleanser such as 'Soft Scrub®' brand or a similar cleaning product to keep white surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.



3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.

4. Do not rub the door gasket. The fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.

The gasket is designed with a 5" to 6" gap at the bottom for proper air circulation.

## AFTER A CLEAN CYCLE

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

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

## QUESTIONS AND ANSWERS

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

## TO SET SELF-CLEAN CYCLE

1. Press **CLEAN**.
2. Press the **UP** or **DOWN** arrow pad to set the desired **CLEAN TIME**. Normal **CLEAN TIME** is 3 hours. The words **ON** and **LOCK** will show in the display. The door will automatically lock.

**NOTE:** The oven temperature must drop below lock temperature and the **LOCK** light must go off before you will be able to open the oven door.

You may check to see when the clean cycle will be finished by pressing the **STOP TIME** pad.

(Self-Clean continued next page...)

(Self-Clean continued . . .)

**TO SET DELAYED SELF-CLEAN:**  
 (To automatically start and stop self-cleaning at later times you select.) A fan noise may be heard during a self-clean cycle. This is normal.

1. Press **CLEAN**.
2. Press the **UP** or **DOWN** arrow pad to set the desired clean time.

3. Press **STOP TIME**.
4. Press the **UP** arrow pad to set the time cleaning is to be completed. The word **DELAY** will come on in the display. (The control will automatically calculate the start time. The oven will automatically start to self-clean when the start time is reached.)
5. When clean is complete the clock will return to the time of day.

## CLEANING TIPS

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

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

### REMOVAL OF PACKAGING TAPE:

To remove adhesive left from packing tape and ensure you do not damage the finish of your new appliance, use an application of household liquid dish washing detergent, mineral oil, or cooking oil. Apply with soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface. This procedure is also safe for the face of microwave doors and other plastic parts.

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

PART	CLEANING MATERIALS	REMARKS
Control panel	Soap and water, damp cloth, paper towels	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use. <b>DO NOT USE</b> abrasive cleaning powders, steel wool or plastic mesh; they will mar the surface.
Self-cleaning oven finish	Detergent, warm water and/or soap-filled steel wool pad <b>Do not use oven cleaner in or around any part of the oven</b>	Rinse well after cleaning. Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. See the self-cleaning section for more information.
Oven door gasket	<b>DO NOT CLEAN</b>	The fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy efficient oven operation and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way, or if it has become displaced on the door, you should have it replaced.
Oven racks	Detergent, warm water, soap-filled scouring pad, plastic scouring pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, commercial oven cleaner (pan only)	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.
Glass	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. <b>DO NOT</b> use abrasive cleaners. Rinse thoroughly.

## REMOVABLE OVEN DOOR

### To remove:

1. Open the door to the stop position (see Illustration).
2. Grasp the door at each side and lift up and off the hinges. **DO NOT** lift door by the handle. Glass breakage or damage to the door could result.

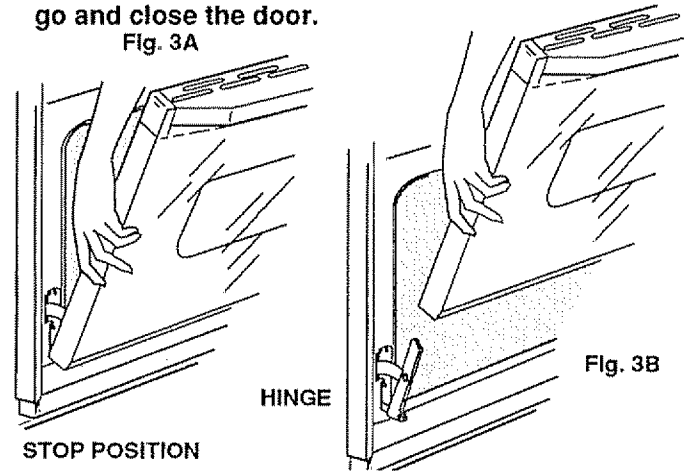
**NOTE:** When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven area.

### To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.

2. Slide the door down onto the hinges as far as it will go and close the door.

Fig. 3A



- NOTE:** Do not allow water to run down inside the door. Open door completely when cleaning the top edge.

## REMOVABLE OVEN RACKS

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

### To install:

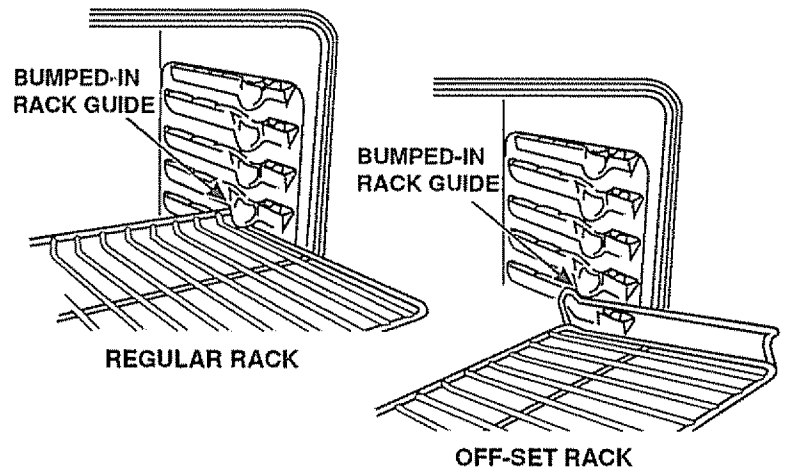
1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

### To remove:

1. Pull the oven rack out, then up, in one motion. See the cleaning chart.

**NOTE:** 1) The racks are designed with stop locks. When placed correctly on the rack support and extended from the oven, the stop lock prevents the racks from tilting when you are removing food from the racks or placing food on them.

2) For best performance, remove oven racks during self-clean cycle. If oven racks are left in the range during the clean cycle, they will darken, lose their luster and become hard to slide. If you choose to leave the racks in, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil. This will make the racks easier to slide.



## REPLACING OVEN LIGHT



**Do not touch hot oven bulb. Do not touch bulb with wet hands. Never wipe oven light area with wet cloth.**



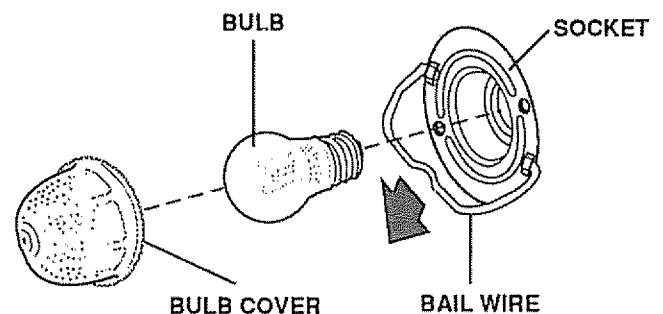
**Never touch the electrically live metal collar on the bulb when replacing.**

### To remove:

1. Disconnect electric power to the oven at the main fuse or circuit breaker.
2. Hold your hand under cover and firmly push back the ball wire until it clears the cover. The cover will fall into your hand. **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER.**
3. Replace bulb with 40-watt home appliance bulb.

### To replace cover:

1. Place cover into groove of lamp receptacle. Pull wire ball forward until it snaps into place. Be certain wire ball is in center of cover. Wire will hold cover firmly when in correct position.
2. Connect power to oven.



# BEFORE CALLING FOR SERVICE

Save time and money — Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>• "F-" and a number flash in the display</li> </ul>	<ul style="list-style-type: none"> <li>• Function error code</li> </ul>	<ul style="list-style-type: none"> <li>• Press CLEAR/OFF pad. Allow the oven to cool for 1 hour. Place oven back into operation. If function error occurs again, disconnect power to the oven and call for service.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven does not work; totally inoperative</li> </ul>	<ul style="list-style-type: none"> <li>• No power to oven</li> </ul>	<ul style="list-style-type: none"> <li>• Check household circuit breaker or fuse.</li> <li>• Check cord (if equipped) to be sure it is plugged in.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven does not heat;</li> </ul>	<ul style="list-style-type: none"> <li>• Oven controls set incorrectly</li> </ul>	<ul style="list-style-type: none"> <li>• Check oven control.</li> </ul>
<ul style="list-style-type: none"> <li>• Foods do not cook properly</li> </ul> <ul style="list-style-type: none"> <li>• Oven temperature seems inaccurate</li> </ul>	<ul style="list-style-type: none"> <li>• Improper operation of control</li> <li>• Improper rack or pan placement</li> <li>• Oven vent blocked or covered</li> <li>• Improper temperature setting for utensil used</li> <li>• Recipe not followed</li> <li>• Range and oven rack not level</li> <li>• Using improper cookware</li>   <li>• Thermostat calibration</li> </ul>	<ul style="list-style-type: none"> <li>• Check oven control.</li> <li>• Maintain uniform air space around pans and utensils; see cooking hints section.</li> <li>• Do Not block vent.</li> <li>• Reduce temperature 25° for glass or dull/darkened pans.</li> <li>• Is recipe tested and reliable?</li> <li>• Check the installation section for leveling instructions.</li> <li>• See cooking hints.</li>   <li>• See adjustments described after this section.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven light does not work</li> </ul>	<ul style="list-style-type: none"> <li>• Bulb loose or broken</li> <li>• Pad broken</li> </ul>	<ul style="list-style-type: none"> <li>• Tighten or replace bulb.</li> <li>• Call for service.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven will not self-clean</li> </ul>	<ul style="list-style-type: none"> <li>• Temperature too high to set self-clean</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to cool and reset the controls.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven door will not open after clean cycle</li> </ul>	<ul style="list-style-type: none"> <li>• Oven still too hot</li> </ul>	<ul style="list-style-type: none"> <li>• Oven must cool below locking temperature.</li> </ul>
<ul style="list-style-type: none"> <li>• "OFF" appears in display</li> </ul>	<ul style="list-style-type: none"> <li>• Control set improperly or too soon</li> </ul>	<ul style="list-style-type: none"> <li>• Oven is too hot for self-clean.</li> <li>• Bake or broil attempted too soon after self-clean.</li> <li>• Child lock-out feature still on.</li> </ul>

## “DO-IT-YOURSELF” 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.

Your oven has been preset to maximize cooking efficiency. If you think your new oven is too hot (burning foods), or not hot enough (foods are under-cooked) you can adjust the temperature yourself. The appearance and texture of foods is a better indicator of oven accuracy than an inexpensive oven thermometer. **We do not recommend the use of inexpensive thermometers, such as those found in the grocery store, to readjust the temperature setting of your new oven.** These thermometers can vary by 20°-40°F. Also, you must open the oven door to read these thermometers. This changes the temperature of the oven.

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

To adjust temperature follow these instructions:

1. Push **BAKE**.



2. Select a temperature between 500°F and 550°F by pressing the **UP** arrow pad and immediately press **BAKE** again and hold for about 4 seconds. This display will show “ON” and “BAKE” will flash in the display. Continue to hold **BAKE** until the display changes to show the preset oven temperature adjustment. See Fig. 1.

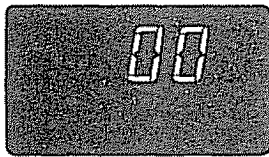


Fig. 1

PRESET OVEN DISPLAY

3. The temperature can be adjusted up to +35°F hotter or -35°F cooler. Use the **UP** or **DOWN** arrow pad to select the temperature adjustment you want. The temperature you select is the new preset oven display.

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

4. When you have made the adjustment, push **CLOCK** to return the display to the time of day. Use your oven as you would normally.



The adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature.

Adjusting the thermostat of one oven will not affect the baking performance in the other oven. Each oven must be adjusted separately.

**NOTE:**

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

# KENMORE ELECTRIC OVEN WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Oven will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.



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

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

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

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

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

**SEARS, ROEBUCK and CO.**  
 Dept. 731 CR-W  
 Sears Tower  
 Chicago, IL 60684

## WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Oven has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians. . . professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you — "We Service What We Sell!"

### TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Ovens are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

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

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 DAYS W	MA	MA
3	Porcelain and Glass Parts	30 DAYS W	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

**CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.**

**Kenmore® America's Best Selling Appliance Brand**

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