



## **GAS RANGE**

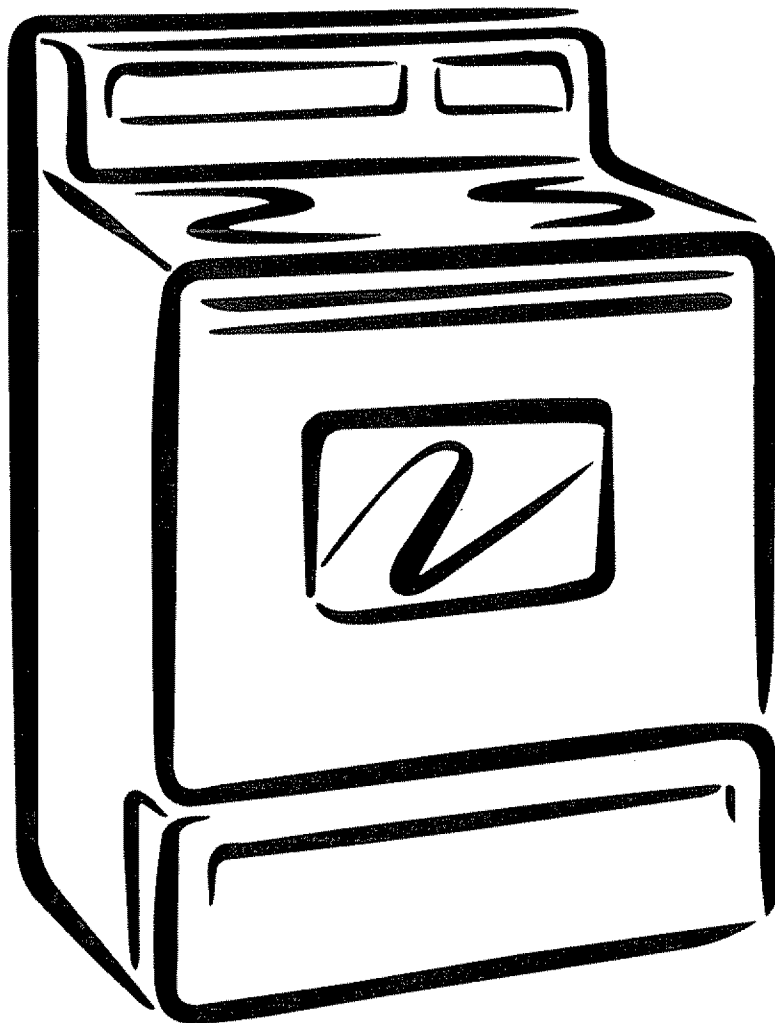
Use & Care Guide

## **COCINA (ESTUFA) DE GAS**

Guía para el Uso y Cuidado

Models, Modelos: **362. 7262\***, **7562\***

\* = color number, número de color



**ENGLISH**

**ESPAÑOL**

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## PRODUCT RECORD

For your convenience and future reference, please write down your model and serial numbers in the space provided. The model number and serial number of your gas range can be found on a plate fastened to the front frame behind the storage drawer.

MODEL NUMBER:

SERIAL NUMBER:

## IMPORTANT SAFETY INSTRUCTIONS



**▲ WARNING**

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### —WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.



# IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance.**

## 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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

## When You Get Your Range

- Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. In Canada, the appliance must be electrically grounded in accordance with the Canadian Electrical Code. Do not use an extension cord with this appliance.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

- Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage, should the packing material ignite.
- Locate the range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.
- Be sure your range is correctly adjusted by a qualified installer for the type of gas (natural or LP), that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions.

**▲ WARNING:** The conversion of your range to LP gas must be made by a qualified LP installer in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

## ▲ WARNING



All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.



If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909. Call 1-800-4-MY-HOME®.

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door. Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

# IMPORTANT SAFETY INSTRUCTIONS

## Using Your Range

- **Do not leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop.** They could damage the range and even tip it over, causing severe personal injury.
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Never wear loose-fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.
- **Do not use water on grease fires. Never pick up a flaming pan.** Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Flame in the oven or storage drawer can be smothered completely by closing the oven door or drawer and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- **Do not store flammable materials in an oven, range storage drawer or near the cooktop.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **Cook meat and poultry thoroughly**—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- **For your safety, never use your appliance for warming or heating the room.**
- **Large scratches or impacts to glass doors can lead to broken or shattered glass.**

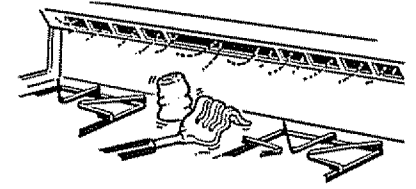
## Surface Cooking

- **Always use the LITE position when igniting the top burners and make sure the burners have ignited.**
- **Never leave the surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust the top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.
- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam.
- **Do not let pot holders come near open flames when lifting cookware.** Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without letting them extend over adjacent burners.
- **Always turn the surface burners to OFF before removing cookware.**
- **Carefully watch foods being fried at a high flame setting.**
- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located in the following places:
  - Oven vent at the rear of the cooktop.
  - Air intake under the storage drawer.
  - Air vent at the top of the oven door.

# IMPORTANT SAFETY INSTRUCTIONS

- **Do not use a wok if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by standards, resulting in a health hazard.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use the least possible amount of fat for effective shallow or deep fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.
- **Always heat fat slowly** and watch as it heats.
- **Use a deep-fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Never try to move a pan of hot fat, especially a deep fat fryer.** Wait until the fat is cool.
- **When using glass cookware,** make sure it is designed for top-of-range cooking.
- **Use proper pan size.** Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers and large enough to cover burner grates. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and will remain cool.

- **Keep all plastics away from the top burners.**
- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.



- **Do not leave any items on the cooktop.** Vent appearance and location vary. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF position and all grates are cool before attempting to remove them.**
- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flames.
- **If the range is located near a window,** do not hang long curtains that could blow over the top burners and create a fire hazard.
- **If you smell gas,** turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

# IMPORTANT SAFETY INSTRUCTIONS

## Baking, Broiling and Roasting

- Do not use the oven for a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face and eyes.
- Keep the oven free from grease buildup.
- Place the oven shelves in the desired position while the oven is cool.
- Pulling out the shelf to the shelf-stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls. The lowest position is not designed to slide.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil anywhere in the oven except as described in this guide. Misuse could result in a fire hazard or damage to the range.
- Never use aluminum foil to line the oven bottom. Improper use of foil could start a fire.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Use only glass cookware that is recommended for use in gas ovens.
- Always remove broiler pan from the oven as soon as you finish broiling. Grease left in the pan can catch on fire if oven is used without removing the grease from the broiler pan.
- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- Make sure the broiler pan is in place correctly to reduce the possibility of grease fires.
- If you should have a grease fire in the broiler pan, turn the oven off and keep the door closed to contain fire until it burns out.

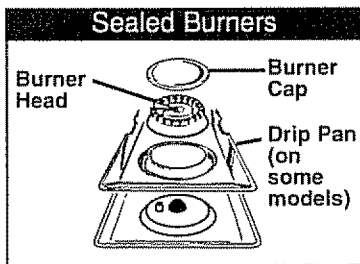
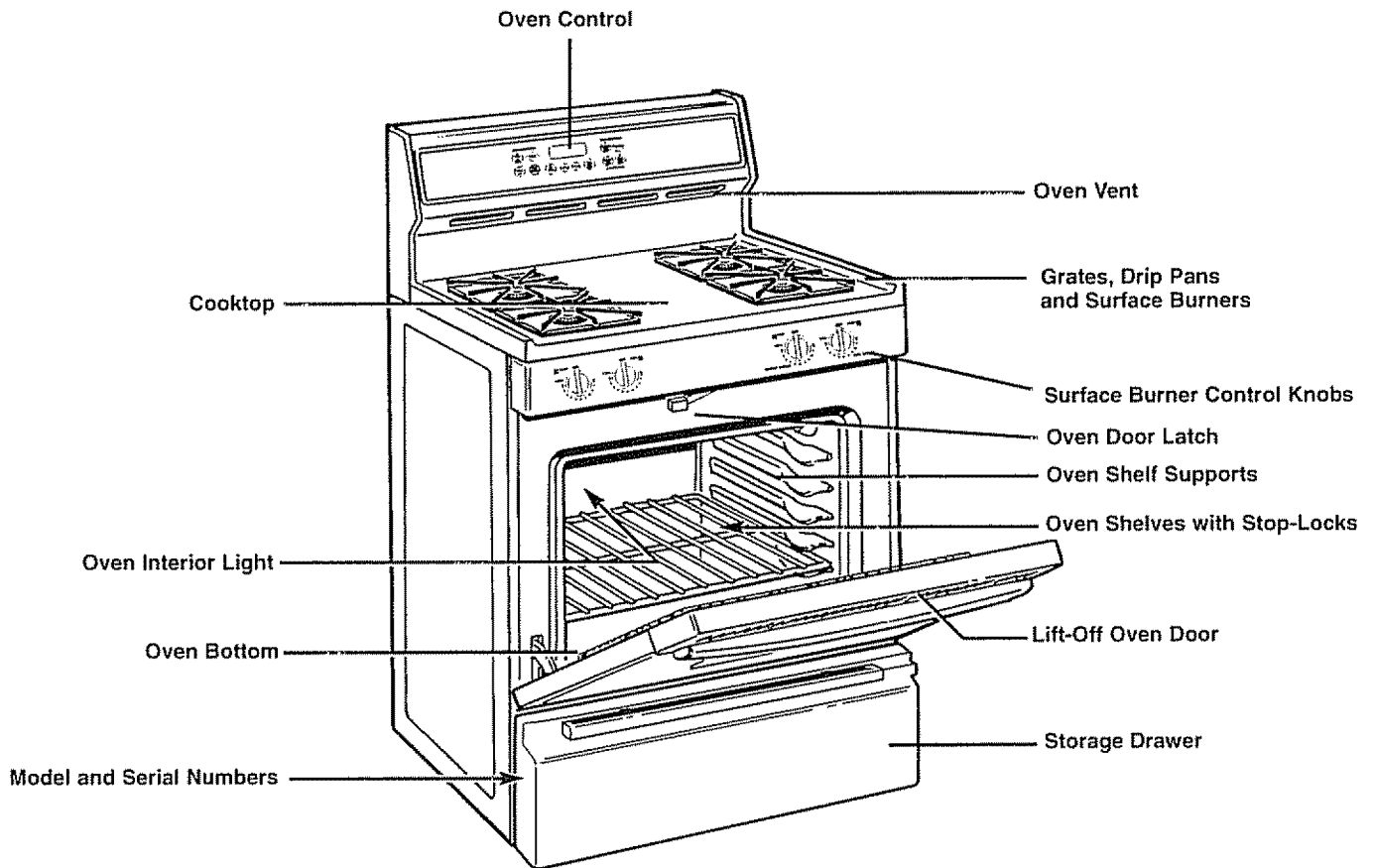
## Self-Cleaning Oven

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.
- Before self-cleaning the oven, remove the broiler pan, broiler grid, all cookware and any aluminum foil from the oven.
- Oven shelves should be removed from the oven before beginning the self-clean cycle.
- Be sure to wipe up excess spillage before starting the self-clean cycle.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Use and Care Guide.
- Keep the range clean and free of accumulations of grease or spillovers, which may ignite.

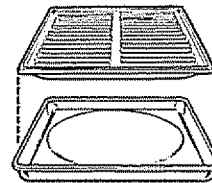
**SAVE THESE INSTRUCTIONS**

# FEATURES OF YOUR RANGE

NOTE: Not all models have all features. Appearance of features varies.



Broiler Pan and Grid



## USING THE COOKTOP

### Before Lighting a Burner

- If Drip pans are supplied with your range, they should be used at all times.
- Make sure all grates on the range are in place before using any burner.

### Lighting Instructions

Your surface burners are lighted by electronic ignition, eliminating the need for standing pilots with constantly burning flames.

**In case of a power failure**, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position.

**Use extreme caution when lighting burners in this manner.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

The electrode of the spark igniter is exposed. When one burner is turned to LITE, **all** the burners spark. Do not disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

### Surface Burner Controls

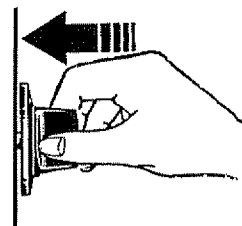
The knobs that turn the surface burners on and off are located on the lower control panel (front manifold panel) in front of the burners.

The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

- The smaller burner (right rear position) will give the best simmer results. It offers precise cooking performance for delicate foods, such as sauces or foods which need to cook over low heat for a long time. It can be turned down to a very low simmer setting.
- The right front burner is higher powered than the others and will bring liquids to a boil quicker (natural gas installations only).

### To Light a Surface Burner

**Push the control knob in and turn it to LITE.** You will hear a little clicking noise—the sound of the electric spark igniting the burner.



### After Lighting a Burner

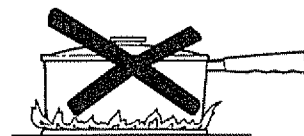
- After the burner ignites, turn the knob to adjust the flame size.
- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for extended periods of time without having cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

### How to Select Flame Size

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

**FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE.**

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.





## USING THE COOKTOP (continued)

### Top-of-Range Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

**Cast-Iron:** If heated slowly, most skillets will give satisfactory results

**Enamelware:** Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

**Glass:** There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

**Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

**Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if used at medium heat as the manufacturer recommends.

### Wok This Way

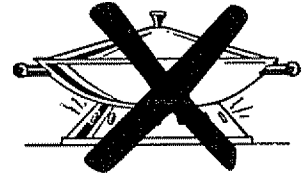
We recommend that you use a 14-inch or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. Only a flat-bottomed wok should be used. They are available at your local retail store.



### Do not use a flat-bottomed wok on a support ring.

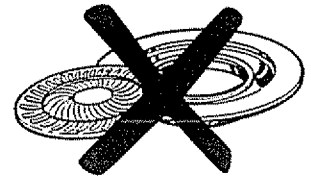
Placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards.

This could be dangerous to your health.

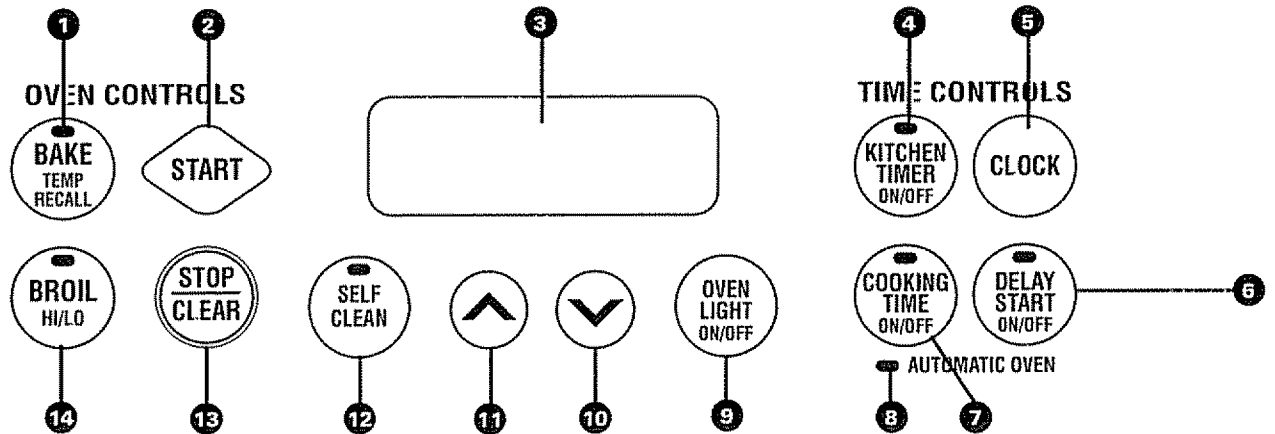


### Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable standards. This can be hazardous to your health.



## SETTING THE OVEN CONTROL, CLOCK AND TIMER



- 1. BAKE/TEMP RECALL Pad.** Press this pad to select the bake function.

**BAKE Light.** Flashes while in edit mode—you can change the oven temperature at this point. Glows when the oven is in bake mode.

- 2. START Pad.** Must be pressed to start any cooking or cleaning function.
- 3. DISPLAY.** Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations. The display will show **PRE** while preheating. When the oven reaches the selected temperature, the oven control will beep and the display will show the oven temperature.

If “F— and a number or letter” flash in the display and the oven control signals, this indicates a function error code.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage. Reset the clock.

If the function error code appears during the self-cleaning cycle, check the oven door latch. The latch handle may have been moved, even if only slightly, from the latched position. Make sure the latch is moved to the right as far as it will go.

**Press the STOP/CLEAR pad.** Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the range and call for service.

- 4. KITCHEN TIMER ON/OFF Pad.** Press this pad to select the timer feature. Use the ▲ and ▼ pads to adjust the time.

**TIMER Light.** Flashes while in edit mode—you can change the set time at this point. Glows when the timer has been activated. Flashes again when the time has run out until the control is reset.

- 5. CLOCK Pad.** To set the clock, press this pad twice and then press the ▲ and ▼ pads. The time of day will flash in the display when the oven is first turned on.
- 6. DELAY START ON/OFF Pad (on some models).** Use along with the **COOKING TIME** or **SELF CLEAN** pads to set the oven to start and stop automatically at a time you set.

**DELAY START ON/OFF Light (on some models).** Flashes while in edit mode—you can change the start time at this point. Glows when the function has been activated.

- 7. COOKING TIME ON/OFF Pad (on some models).** Press this pad and then press the ▲ or ▼ pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

**COOKING TIME ON/OFF Light (on some models).** Flashes while in edit mode—you can change the set time at this point. Glows when the function has been activated. Flashes again when the time has run out until the control is reset.

## SETTING THE OVEN CONTROL, CLOCK AND TIMER

8. **AUTOMATIC OVEN Light (on some models).** This lights anytime the oven has been programmed using the **COOKING TIME** or **DELAY START** functions.
9. **OVEN LIGHT Pad.** Press this pad to turn the oven light on or off.
10. **▼ Pad.** Short taps to this pad will decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.
11. **▲ Pad.** Short taps to this pad will increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.
12. **SELF CLEAN Pad.** Press this pad to select the self-cleaning function. See the Using the Self-Cleaning Oven section.  
**CLEAN Light.** Flashes while in edit mode—you can change the length of time for the self-clean cycle at this point. Glows when the oven is in the self-clean cycle. After the self-clean cycle, the light will turn off. Unlatch the door.
13. **STOP/CLEAR Pad.** Press this pad to cancel **ALL** oven operations except the clock and timer.
14. **BROIL HI/LO Pad.** Press this pad to select the broil function.  
**BROIL Light.** Flashes while in edit mode—you can switch from **HI** to **LO BROIL** at this point. Glows when the oven is in broil mode.

**Indicator Lights (on some pads).** **EDIT** mode lasts several seconds after the last pad press. **DELAY START ON/OFF** and **COOKING TIME ON/OFF** will be the only pads lit if either of these options is selected. (Example: **DELAY START** is selected with **BAKE**—the **DELAY START** pad will remain lit until the clock reaches the programmed time, at which point it will turn off and the **BAKE/TEMP RECALL** pad light will light up).

# USING THE OVEN

## Before Using Your Oven

Be sure you understand how to set the control properly. Practice removing and replacing the shelves while the oven is cool. Read the information and tips on the following pages. Keep this manual handy where you can refer to it, especially during the first weeks of using your new range.

## Electronic Ignition

The oven burner and broil burner are lighted by electronic ignition.

To light either burner, use the oven control to select **BAKE** or **BROIL** and set the desired temperature. The burner should ignite within 30–90 seconds.

After the oven reaches the selected temperature, the oven burner repeatedly cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

### Power Outage

**CAUTION:** Do not make any attempt to operate the electronic ignition oven during an electrical power failure. The oven cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored.

## Oven Light

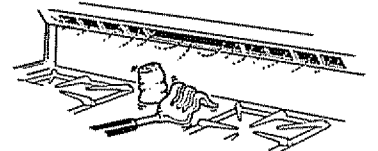
Use the switch on the oven control to turn the oven light on and off.

## Oven Vents

The oven is vented through duct openings at the rear of the cooktop. Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- The vent openings and nearby surfaces may become hot. Do not touch them.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.



Vent appearance and location vary.

- Metal items will become very hot if they are left on the cooktop and could cause burns.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

## USING THE OVEN (continued)

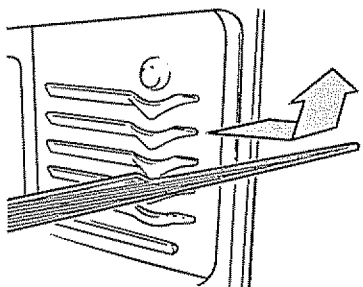
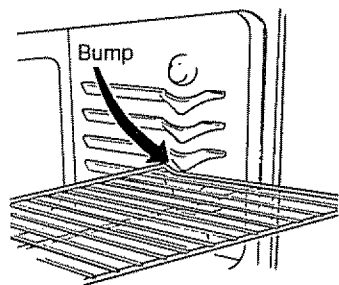
### Oven Shelves

The shelves have stop-locks so, when placed correctly on the shelf supports (A through E), they will stop before coming completely out; they also will not tilt.

When placing and removing cookware, pull the shelf out to the bump on the shelf support.

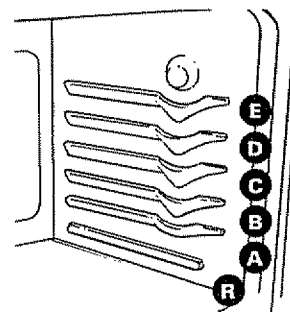
**To remove a shelf,** pull it toward you, tilt the front end up and pull it out.

**To replace,** place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.



### Shelf Positions

The oven has five shelf supports for baking and roasting—A (bottom), B, C, D and E (top). It also has a special low shelf position (R) for roasting extra large items, such as a large turkey. The shelf is not designed to slide out at this position. The shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.



### Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

**NOTE:** The shelf is not designed to slide out at the special low (R) shelf position.

## USING THE OVEN (continued)

### Baking

**Do not lock the oven door with the latch during baking. The latch is used for self-cleaning only.**

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section.

### How to Set Your Range for Baking

**To avoid possible burns**, place the shelves in the correct position before you turn the oven on.

1. Press the **BAKE** pad.
2. Press the ▲ or ▼ pads until the desired temperature is displayed.
3. Press the **START** pad.

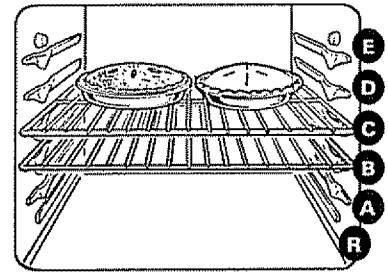
The oven will start automatically. The display will show **PRE** while preheating. When the oven reaches the selected temperature, the oven control will beep several times and the display will show the oven temperature.

To change the oven temperature during **BAKE** cycle, press the **BAKE** pad and then the ▲ or ▼ pads to get the new temperature.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. Press the **STOP/CLEAR** pad when baking is finished and then remove the food from the oven.

### Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired. As a general rule, place most foods in the middle of the oven, on either shelf position B or C. See the following chart for suggested shelf positions.



Type of Food	Shelf Position
Angel food cake	B
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	C
Bundt or pound cakes	B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	B or R

## USING THE OVEN (continued)

### Baking (continued)

#### Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads. For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated place the food in the oven as quickly as possible to prevent heat from escaping.

#### Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, the temperature may need to be reduced by 25°F (13°C).
- If you are using dark non-stick pans, you may find that you need to reduce the oven temperature 25°F (13°C) to prevent over-browning.

#### Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

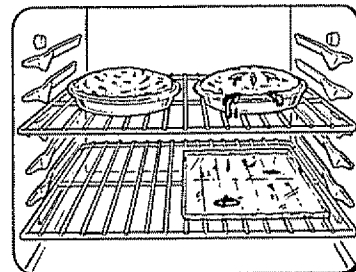
Pans should not touch each other or the walls of the oven. Allow 1- to 1½-inch (2.5- to 4-cm) space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

#### Aluminum Foil

Never cover the oven bottom with aluminum foil.

Never entirely cover a shelf with aluminum foil.

This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



#### Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30–40 minutes."

**DO NOT** open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

## USING THE OVEN (continued)

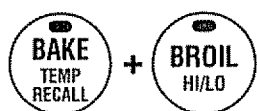
### Adjust the Oven Thermostat— Do It Yourself!

You may feel that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for 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 cooking too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20–40°F (11–22°C).

#### To Adjust the Thermostat:



1. Press the **BAKE** and **BROIL HI/LO** pads at the same time for 2 seconds until the display shows **SF**.



2. Press the **BAKE** pad. A two digit number shows in the display.



3. The oven temperature can be adjusted up to (+) 35°F hotter or (–) 35°F cooler. Press the ▲ pad to increase the temperature in 1 degree increments.



Press the ▼ pad to decrease the temperature in 1 degree increments.

4. When you have made the adjustment, press the **START** pad to go back to the time of day display. Use your oven as you would normally.

**NOTE:** This adjustment will not affect the broiling or self-cleaning temperatures. It will be retained in memory after a power failure.

### The Type of Margarine Will Affect Baking Performance

Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.



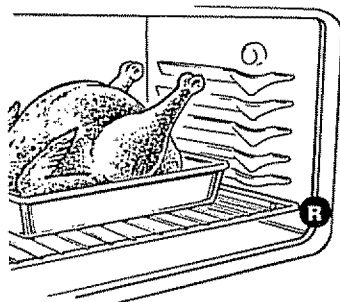
## USING THE OVEN (continued)

### Roasting

**Do not lock the oven door with the latch during roasting. The latch is used for self-cleaning only.**

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

The oven has a special low shelf position (R) just above the oven bottom. Use it when extra cooking space is needed, for example, when roasting a large turkey. The shelf is not designed to slide out at this position.



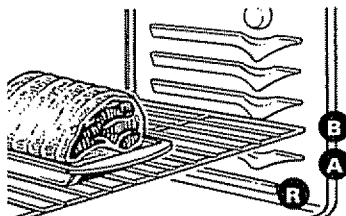
Roasting is really a baking procedure used for meats.

Therefore, the oven controls are set for Baking. (You may hear a slight clicking sound indicating the oven is working properly.)

Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows the roasts to firm up and makes them easier to carve. The internal temperature will rise about 5° to 10°F (3° to 6°C). If you wish to compensate for the temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F (3° to 6°C) less than the temperature shown in the Roasting Guide.

Remember that food will continue to cook in the hot oven, even after it has been turned off, and should be removed when the desired internal temperature has been reached.

1. Position oven shelf at position B for small size roast (3 to 5 lbs. [1.3 to 2.3 kg]) and at position R for larger roasts.



2. Check the weight of the meat. Place the meat fat-side-up or the poultry breast-side-up on roasting grid in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.)

3. Press the **BAKE** pad.
4. Press the **▲** or **▼** pads until the desired temperature is displayed.
5. Press the **START** pad.

The oven will start automatically. The display will show **PRE** while preheating. When the oven reaches the selected temperature, the oven control will beep several times and the display will show the oven temperature.

To change the oven temperature during **BAKE** cycle, press the **BAKE** pad and then the **▲** or **▼** pads to get the new temperature.

6. Check food for doneness at minimum time on recipe. Cook longer if necessary.
7. Press the **STOP/CLEAR** pad when baking is finished and then remove the food from the oven.

### Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. (10 kg) turkey on shelf position R, a second shelf (if so equipped) may be added on position D so that an additional food such as scalloped potatoes can be cooked at the same time.

Foods cooked with the turkey should be added toward the end of the time allowed for the turkey. For example, potatoes which cook for 1 hour should be added to the oven 1 hour before the end of cooking time for the turkey.

### Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound (450 grams) additional time (15 minutes per pound for roasts under 5 pounds [2.3 kg], more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

## USING THE OVEN (continued)

### Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature
<b>Meat</b>			<b>3 to 5 lbs. (1.4 to 2.3 kg)</b>	<b>6 to 8 lbs. (2.7 to 3.6 kg)</b>	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°F (163°C)	Rare: Medium: Well Done:	24–35 35–39 39–45	18–25 25–31 31–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Lamb leg or bone-in shoulder*	325°F (163°C)	Rare: Medium: Well Done:	21–25 25–30 30–35	20–23 24–28 28–33	140–150°F (60–66°C)† 150–160°F (66–71°C) 170–185°F (77–85°C)
Veal shoulder, leg or loin*	325°F (163°C)	Well Done:	35–45	30–40	170–180°F (77–82°C)
Pork loin, rib or shoulder*	325°F (163°C)	Well Done:	35–45	30–40	170–180°F (77–82°C)
Ham, precooked	325°F (163°C)	To Warm:	18–23 minutes per pound (450 grams) any weight		115–125°F (46–52°C)
<b>Poultry</b>			<b>3 to 5 lbs. (1.4 to 2.3 kg)</b>	<b>Over 5 lbs. (2.3 kg)</b>	
Chicken or Duck Chicken pieces	325°F (163°C) 350°F (177°C)	Well Done: Well Done:	35–40 35–40	30–35	185–190°F (85–88°C) 185–190°F (85–88°C)
Turkey	325°F (163°C)	Well Done:	<b>10 to 15 lbs. (4.5 to 6.8 kg)</b> 16–22	<b>Over 15 lbs. (6.8 kg)</b> 12–19	<b>In thigh:</b> 185–190°F (85–88°C)

\*For boneless rolled roasts over 6" (15 cm) thick, add 5 to 10 minutes per pound (450 grams) to times given above.

†The U.S. Department of Agriculture says, "Rare beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

## USING THE OVEN (continued)

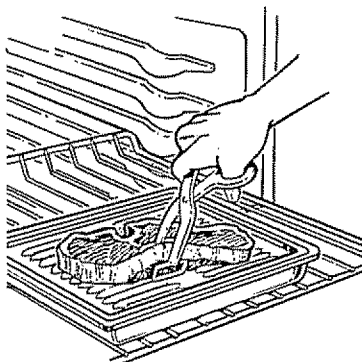
### Broiling

Do not lock the oven door with the latch during broiling. The latch is used for self-cleaning only.

Broiling is cooking food by direct heat from above the food. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

It is recommended that meat be cooked to at least an INTERNAL temperature of 160°F (71°C) and poultry to at least an INTERNAL temperature of 180°F (82°C). Cooking to these temperatures usually protects against foodborne illness.

The oven door should be *closed* during broiling.



Turn the food only once during cooking. Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to the preferred doneness.

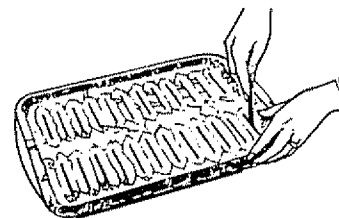
1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2" (5 cm) apart. If desired, the fat may be trimmed, leaving a layer about 1/8" (3 mm) thick.
2. Place the meat on the broiler grid in the broiler pan which comes with the range. Always use the grid so fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
3. Position the shelf on the recommended shelf position as suggested in Broiling Guide.
4. Close the oven door but do not latch it. **If the door latch is moved to the right during a broil operation, the door may lock** and you may not be able to open it until the oven cools.
5. Press the **BROIL HI/LO** pad once for **HI Broil**.  
To change to **LO Broil**, press the **BROIL HI/LO** pad again.
6. Press the **START** pad.
7. When broiling is finished, press the **STOP/CLEAR** pad.

Serve the food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.

Use **LO Broil** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

### Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.



Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

## USING THE OVEN (continued)

### Broiling Guide

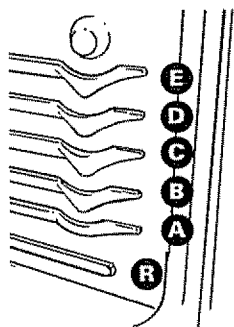
The oven door must be **closed** during broiling.

- Always use the broiler pan and grid that comes with your range. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing the meat and losing juices.
- If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

- When arranging food on the pan, do not let fatty edges hang over the sides because dripping fat could soil the oven.
- The oven does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.
- Frozen steaks can be broiled by positioning the broiler pan and grid at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

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

†The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F (60°C) means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.)



The oven has 5 shelf positions

Food	Quantity and/or Thickness	Shelf* Position	1st Side Minutes	2nd Side Minutes	Comments
Bacon	½ lb (227 g) (about 8 thin slices)	B	4	3	Arrange in single layer.
Ground Beef Well Done	1 lb (450 g) (4 patties) ½"–¾" (13–19 mm) thick	B	10	7–10	Space evenly. Up to 8 patties take about same time.
Beef Steaks					
Rare†	1" (2.5 cm) thick	C	9	7	Steaks less than 1" (2.5 cm) thick cook through before browning. Pan frying is recommended.
Medium	(1–1½ lbs [450 g–680 g])	C	12	5–6	
Well Done		B	13	8–9	
Rare†	1½" (3.8 cm) thick	C	10	6–7	Slash fat.
Medium	(2–2½ lbs [907 g–1.3 kg])	C	12–15	10–12	
Well Done		B	25	16–18	
Chicken	1 whole (2–2½ lbs [907 g–1.3 kg]), split lengthwise Bone-in, 4 bone-in breasts	A	30–35	15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first.
		A	25–30	10–15	
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2–4 slices 1 pkg. (2) 2, split	C	2–3	1/2–1	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails	2–4 (6–8 oz [170 g–227 g] ea.)	A	13–16	Do not turn over	Cut through back of shell and spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1 lb (450 g) fillets ¼"–½" (6–13 mm) thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during broiling, if desired. Preheat oven to increase browning.
Ham Slices Precooked	1" (2.5 cm) thick 1/2" (13 mm) thick	C D	8 6	8 6	Increase times 5 to 10 minutes per side for 1½" (3.8 cm) thick or home cured.
Pork Chops Well Done	2 (1½" [13 mm] thick) 2 (1" [2.5 cm] thick), about 1 lb. (450 g)	B B	10 13	4–5 9–12	Slash fat
Lamb Chops Medium Well Done	2 (1" [2.5 cm] thick), about 10–12 oz. (284–340 g)	C C	8 10	4–7 10	Slash fat
Medium Well Done	2 (1½" [3.8 cm] thick), about 1 lb. (450 g)	C C	10 17	4–6 12–14	
Wieners, similar precooked sausages, bratwurst	1 lb. (450 g) pkg (10)	C	6	1–2	

\*See illustration for description of shelf positions.

### Timed Baking and Roasting

(on some models)

#### How to Time Bake or Roast

**Do not lock the oven door with the latch during timed baking. The latch is used for self-cleaning only.**

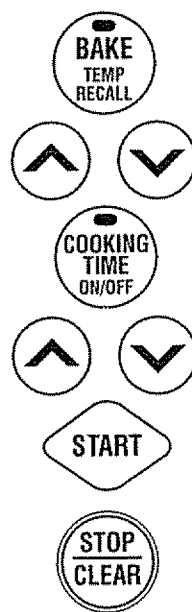
The oven control allows you to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) and Delay Start and Stop (setting the oven to turn on automatically at a later time, cook for a preset amount of time and then turn off automatically) will be described.

**NOTE:** Before beginning, make sure the oven clock shows the correct time of day. See the Using the Clock and Timer section.

#### How to Set Immediate Start and Automatic Stop

**To avoid possible burns,** place the shelves in the correct position before you turn the oven on.

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.



1. Press the **BAKE** pad.
2. Press the ▲ or ▼ pads to set the oven temperature.
3. Press the **COOKING TIME** pad.

**NOTE:** If your recipe requires preheating, you may need to add additional time to the length of the cooking time.

4. Press the ▲ or ▼ pads to set the baking time.

The cooking time that you entered will be displayed. (If you select Cooking Time first and then adjust the Bake Temperature, the oven temperature will be displayed instead).

5. Press the **START** pad.

The display shows either the oven temperature that you set or the cooking time countdown. (The display starts with **PRE** if showing the oven temperature.)

The oven will continue to cook for the programmed amount of time, then turn off automatically.

6. Press the **STOP/CLEAR** pad to clear the display if necessary.

Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.

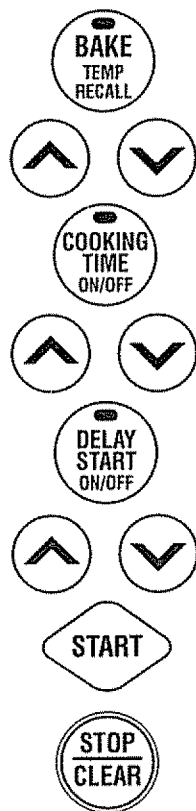
## Timed Baking and Roasting (continued)

### How to Set Delay Start and Automatic Stop

To avoid possible burns, place the shelves in the correct position before you program the oven.

The oven will turn on at the time of day you set, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.



1. Press the **BAKE** pad.
2. Press the ▲ or ▼ pads to set the oven temperature.
3. Press the **COOKING TIME** pad.
4. Press the ▲ or ▼ pads to set the desired length of cooking time.
5. Press the **DELAY START** pad.
6. Press the ▲ or ▼ pads to set the time of day you want the oven to turn on and start cooking.
7. Press the **START** pad.

**NOTE:** An attention tone will sound if you are using timed baking and do not touch the **START** pad.

**NOTE:** If you would like to check the times you have set, press the **DELAY START** pad to check the start time you have set or press the **COOKING TIME** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show **PRE** until it reaches the selected temperature, then it will display the oven temperature.

At the end of cooking time, the oven will turn off and the end of cycle tone will sound.

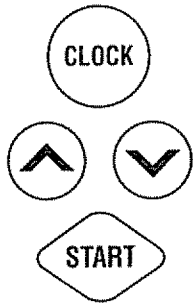
8. Press the **STOP/CLEAR** pad to clear the display if necessary.

Remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after controls are off.

## USING THE CLOCK AND TIMER

### To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a delayed cooking or a delayed self-cleaning cycle.



1. Press the **CLOCK** pad twice.
2. Press the ▲ or ▼ pads.

If the ▲ or ▼ pads are not pressed within one minute after you press the **CLOCK** pad, the display reverts to the original setting. If this happens, press the **CLOCK** pad twice and reenter the time of day.

3. Press the **START** pad until the time of day shows in the display. This enters the time and starts the clock.

Make sure the clock is set to the correct time of day

To check the time of day when the display is showing other information, simply press the **CLOCK** pad. The time of day shows until another pad is pressed.

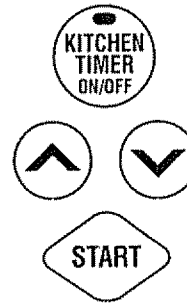
### To Turn Off the Clock Display

If you have several clocks in your kitchen, you may wish to turn off the time of day clock display on your range.

1. Press the **CLOCK** pad once to turn off the time of day display. Although you will not be able to see it, the clock maintains the correct time of day.
2. Press the **CLOCK** pad twice to recall the clock display.

### To Set the Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.



1. Press the **KITCHEN TIMER ON/OFF** pad.
2. Press the ▲ or ▼ pads until the amount of time you want shows in the display. The maximum time that can be entered in minutes is 59. Times more than 59 minutes should be changed to hours and minutes.

The timer is a minute timer only. The **STOP/CLEAR** pad does not affect the timer

If you make a mistake, press the **KITCHEN TIMER ON/OFF** pad and begin again.

3. Press the **START** pad. The time will start counting down, although the display does not change until one minute has passed.
4. When the timer reaches :00, the control will beep 3 times followed by one beep every 6 seconds until the **KITCHEN TIMER ON/OFF** pad is pressed.

## USING THE CLOCK AND TIMER

### To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the **KITCHEN TIMER ON/OFF** pad, then press the ▲ or ▼ pads until the time you want appears in the display.

If the remaining time is not in the display (clock, start time or cooking time are in the display), recall the remaining time by pressing the **KITCHEN TIMER ON/OFF** pad and then pressing the ▲ or ▼ pads to enter the new time you want.

### To Cancel the Timer

Press the **KITCHEN TIMER ON/OFF** pad twice.

### End of Cycle Tones (on some models)

Clear the tones by pressing the pad of the function you are using.



*or*



### Power Outage

If a flashing time is in the display, you have experienced a power failure. Reset the clock.

To reset the clock, press the **CLOCK** pad. Enter the correct time of day by pressing the ▲ or ▼ pads. Press the **START** pad.



## SPECIAL FEATURES OF YOUR OVEN CONTROL

Your new pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

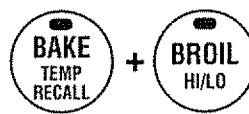
When the display shows your choice, touch the **START** pad. The special features will remain in memory after a power failure.

**NOTE:** The Sabbath feature and the Thermostat Adjustment feature are also Special Features, but they are addressed in separate sections.

### 12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn **OFF** this feature, follow the steps below.



1. Press the **BAKE** and **BROIL HI/LO** pads at the same time for 3 seconds until the display shows **SF**.
2. Press the **CLOCK** pad. The display will show **ON** (12 hour shut-off). Press the **CLOCK** pad repeatedly until the display shows **OFF** (no shut-off).
3. Press the **START** pad to activate the no shut-off and leave the control set in this special features mode.

## SABBATH FEATURE (on some models)

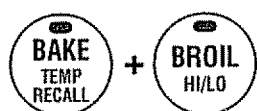
Designed for use on the Jewish Sabbath and Holidays, the Sabbath feature can be used for baking/roasting only. It cannot be used for broiling, self-cleaning or Delay Start cooking.

**NOTE:** The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.

### How to Set for Regular Baking/Roasting

**NOTE:** To understand how the oven control works, practice using regular baking (non-Sabbath) before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.



When the display shows  $\supset$  the oven is set in Sabbath.  
When the display shows  $\supset \subset$  the oven is baking/roasting.

1. Press and hold **both** the **BAKE** and **BROIL HI/LO** pads, at the same time, until the display shows **SF**.
2. Tap the **CLOCK** pad until **SAb** appears in the display.
3. Press the **START** pad and  $\supset$  will appear in the display.
4. Press the **BAKE** pad. No signal will be given.
5. The preset starting temperature will automatically be set to 350°. Tap the  $\blacktriangle$  or  $\blacktriangledown$  pads to increase or decrease the temperature in 25° increments. The temperature can be set between 170° and 550°. No signal or temperature will be given.
6. Press the **START** pad.
7. After a random delay period of approximately 30 seconds to 1 minute,  $\supset \subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset \subset$  doesn't appear in the display, start again at Step 4.

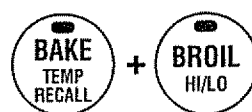
To adjust the oven temperature, press the **BAKE** pad and tap the  $\blacktriangle$  or  $\blacktriangledown$  pads to increase or decrease the temperature in 25° increments. Press the **START** pad.

**NOTE:** The **STOP/CLEAR** and **COOKING TIME** pads are active during the Sabbath feature.

### How to Set for Timed Baking/Roasting—Immediate Start and Automatic Stop

**NOTE:** To understand how the oven control works, practice using regular (non-Sabbath) Immediate Start and Automatic Stop before entering Sabbath mode.

Make sure the clock shows the correct time of day and the oven is off.



When the display shows  $\supset$  the oven is set in Sabbath.  
When the display shows  $\supset \subset$  the oven is baking/roasting.

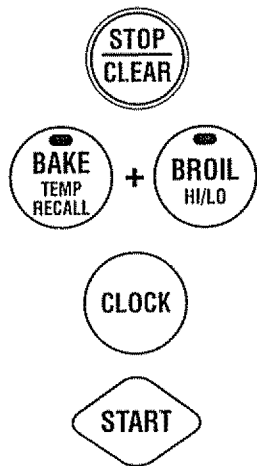
1. Press and hold **both** the **BAKE** and **BROIL HI/LO** pads, at the same time, until the display shows **SF**.
2. Tap the **CLOCK** pad until **SAb** appears in the display.
3. Press the **START** pad and  $\supset$  will appear in the display.
4. Press the **COOKING TIME** pad.
5. Press the  $\blacktriangle$  or  $\blacktriangledown$  pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
6. Press the **START** pad.
7. Press the **BAKE** pad. No signal will be given.
8. The preset starting temperature will automatically be set to 350°. Tap the  $\blacktriangle$  or  $\blacktriangledown$  pads to increase or decrease the temperature in 25° increments. The temperature can be set between 170° and 550°. No signal or temperature will be given.
9. Press the **START** pad.
10. After a random delay period of approximately 30 seconds to 1 minute,  $\supset \subset$  will appear in the display indicating that the oven is baking/roasting. If  $\supset \subset$  doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, press the **BAKE** pad and tap the  $\blacktriangle$  or  $\blacktriangledown$  pads to increase or decrease the temperature in 25° increments. Press the **START** pad.

When cooking is finished, the display will change from  $\supset \subset$  to  $\supset$  indicating that the oven has turned **OFF** but is still set in Sabbath. Remove the cooked food.

## SABBATH FEATURE (on some models)

### How to Exit the Sabbath Feature



1. Press the **STOP/CLEAR** pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only  $\Rightarrow$  is in the display.
3. Press and hold both the **BAKE** and **BROIL HI/LO** pads, at the same time, until the display shows **SF**.
4. Tap the **CLOCK** pad until **ON** or **OFF** appears in the display. **ON** indicates that the oven will automatically turn off after 12 hours. **OFF** indicates that the oven will not automatically turn off. See the Special Features section for an explanation of the 12 Hour Shut-Off feature.
5. Press the **START** pad.

**NOTE:** If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

## USING THE SELF-CLEANING OVEN

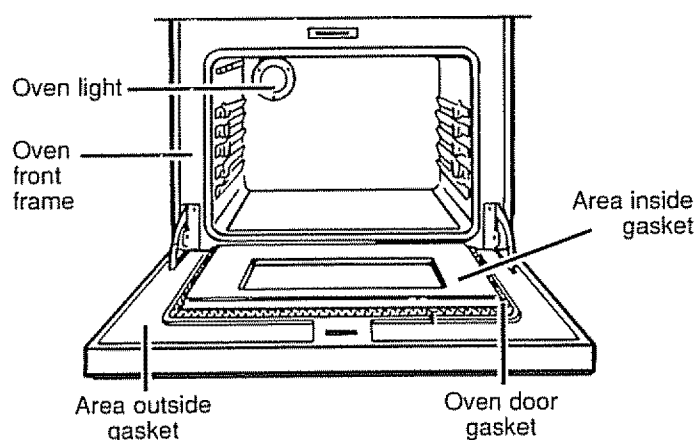
### Operating the Self-Cleaning Oven

Normal Cleaning Time: 4 hours and 20 minutes

#### Before a Clean Cycle

We recommend venting with an open window or using a ventilation fan or hood during the first self-clean cycle.

1. Remove the shelves, broiler pan, broiler grid, all cookware and any aluminum foil from the oven—they cannot withstand the high cleaning temperatures.
2. Wipe up heavy soil on the oven bottom. **If you use soap, rinse thoroughly before self-cleaning to prevent staining.**



3. Clean spatters or soil on the oven front frame and the oven door outside the gasket with a dampened cloth. The oven front frame and the oven door outside the gasket do not get cleaned by the self-clean cycle. On these areas, use detergent and hot water or a soap-filled pad. Rinse well with a vinegar and water solution. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth. Do not clean the gasket.

**Do not use abrasives or oven cleaners.** Clean the top, sides and outside front of the oven door with soap and water.

Make sure the oven light bulb cover is in place.

**Do not rub or clean the door gasket**—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact, 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.

4. **Close the oven door and make sure the oven light is off.** If the oven light is not turned off, the life of the bulb will be shortened or it may burn out immediately.

**CAUTION: The grates and drip pans should never be cleaned in the self-cleaning oven.**

**Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.**

A combination of any of these products plus the high clean cycle temperatures may damage the porcelain finish of the oven.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle of any range. Move birds to another well-ventilated room.

## USING THE SELF-CLEANING OVEN (continued)

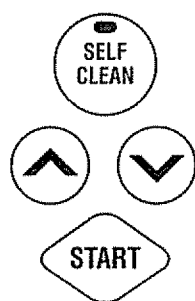
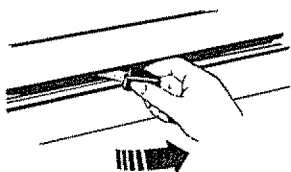
### How to Set the Oven for Cleaning

If the oven is too hot and you start to set a clean cycle, you will not be able to slide the latch.

Allow additional time for cooling before you try to set the cycle.

1. Follow directions in the Before a Clean Cycle section.
2. Slide the latch handle to the right as far as it will go.

**Never force the latch handle. Forcing the handle will damage the door lock mechanism.**



3. Press the **SELF CLEAN** pad.
4. Press the ▲ or ▼ pads until the desired Clean Time is displayed.

The Clean Time is normally 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven.

5. Press the **START** pad.

The self-clean cycle will automatically begin after **CLEAN** is displayed and the time countdown appears in the display.

While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean countdown, press the **SELF CLEAN** pad.

The oven shuts off automatically when the clean cycle is complete, and **0:00** will flash in the display.

6. Slide the latch handle to the left as far as it will go and open the door.

### To Stop A Clean Cycle

Press the **STOP/CLEAR** pad

Wait until the oven has cooled below the locking temperature to unlatch the door. You will not be able to open the door right away unless the oven has cooled below the locking temperature.

### After a Clean Cycle

You cannot set the oven for cooking until the oven is cool enough for the door to be unlatched.

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled scouring pad and 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, repeat the cycle.

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean count down, press the **COOKING TIME** pad.
- If the shelves become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.

### Operating the Self-Cleaning Oven

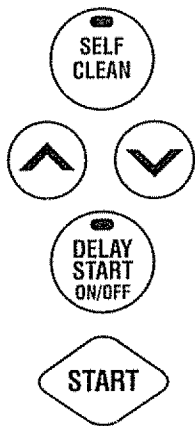
(continued)

#### How to Set Delay Start of Cleaning

You can set the oven control to delay-start the oven, clean for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

Follow the directions in the Before a Clean Cycle section.



1. Latch the door.

**NOTE:** Never force the latch. If the oven is too hot, you will not be able to slide the latch. Allow the oven to cool.

2. Press the **SELF CLEAN** pad.

3. Press the ▲ or ▼ pads to set the Clean Time.

The Clean Time is preset for 4 hours and 20 minutes. You can change the Clean Time to any time between 3 and 5 hours, depending on the amount of soil in your oven.

If a different Clean Time is desired, touch the ▲ or ▼ pads until the desired Clean Time is displayed.

4. Press the **DELAY START** pad.

Change the Start Time by pressing the ▲ or ▼ pads. The start time will appear in the display.

5. Press the **START** pad.

The self-clean cycle will automatically begin at the time set.

While the oven is self-cleaning, you can press the **CLOCK** pad to display the time of day. To return to the clean countdown, press the **SELF CLEAN** pad.

The oven shuts off automatically when the clean cycle is complete, and **0:00** will flash in the display.

6. Slide the latch handle to the left as far as it will go and open the door.

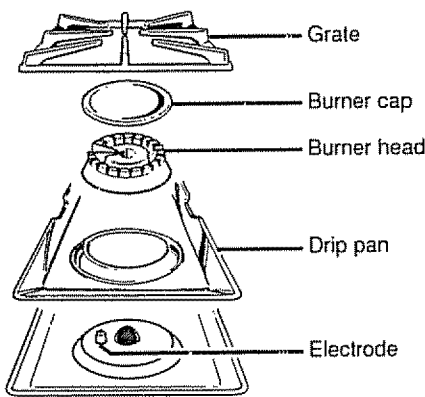
# CARE AND CLEANING

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

**BE SURE ELECTRICAL POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.**

## Sealed Burner Assemblies

**CAUTION:** DO NOT OPERATE THE COOKTOP WITHOUT ALL BURNER PARTS AND DRIP PANS IN PLACE.

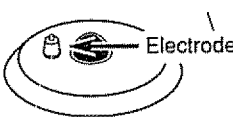


**Turn all controls off before removing burner parts and drip pans.**

The burner grates, caps, heads and drip pans can be lifted off, making them easy to clean.

Lift off burner parts for cleaning when they are cool.

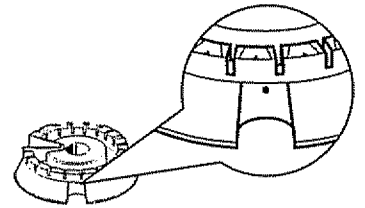
**CAUTION:** The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



## Burner Heads

**NOTE:** Before removing the burner heads and caps, remember their size and location. Replace them in the same location after cleaning.

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or bare wire works well to unclog it.



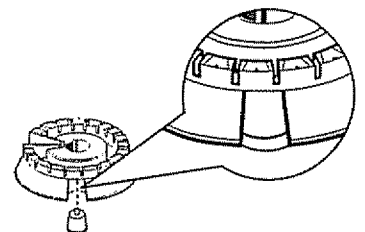
**The slits in the burner heads of your range must be kept clean at all times for an even, unhampered flame.**

You should clean the surface burners routinely, especially after bad spillovers, which could clog these openings.

**To remove burned-on food,** soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

**Before putting the burner head back,** shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes.

Replace the burner heads and caps. Make sure that the heads and caps are replaced in the correct location. There is one small, 2 medium and one large cap.



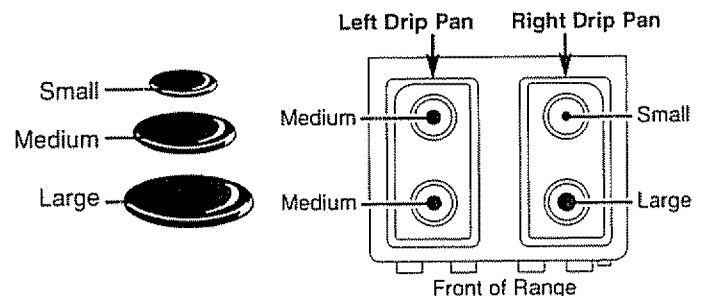
After cleaning, make sure the slot in the burner head is positioned over the electrode

**NOTE:** Do not use steel wool or scouring powders to clean the burners.

## Burner Caps

Lift off when cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

Dry caps in a warm oven or with a cloth—don't reassemble them wet. Replace the caps back onto the burner heads.



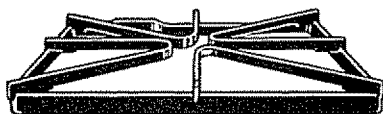
Make sure that caps are replaced on the correct size burner. There is one small, 2 medium and one large cap. Sizes are marked on the bottom of medium and large caps.

## CARE AND CLEANING (continued)

### Burner Grates

Lift out when cool. The grates should be washed regularly and, of course, after

spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Do not put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.



**To prevent rusting on cast iron grates**, apply a light coating of cooking oil on the bottom of the grates.

**To get rid of burned-on food**, place the grates in a covered container. Add ¼ cup ammonia and let them soak several hours or overnight. Wash, rinse well and dry.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with light color grates.

**Do not operate a burner for an extended period of time without cookware on the grate.** The finish on the grate may chip without cookware to absorb the heat.

**CAUTION: Do not clean the grates in a dishwasher or in a self-cleaning oven.**

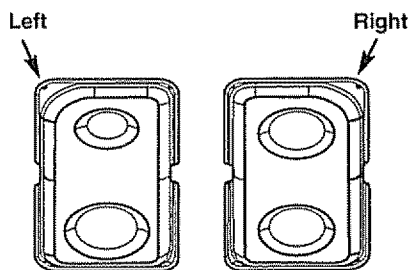
### Drip Pans

Remove the grates and lift out the drip pans. The drip pans can be cleaned in a dishwasher or by hand.

**To get rid of burned-on food**, place the drip pans in a covered container with ¼ cup (62 ml) ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary.

When replacing the drip pans, make sure they are in the correct position.

**CAUTION: Do not clean the drip pans in a self-cleaning oven.**



### Oven Air Vents

**Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range, under the storage drawer.

### Cooktop Surface

**To avoid damaging the porcelain enamel surface of the cooktop and to prevent it from becoming dull, clean up spills right away.** Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to sit. When the surface has cooled, wash and rinse.

For other spills such as fat splatterings, etc., wash with soap and water once the surface has cooled. Then rinse and polish with a dry cloth.

**Do not store flammable materials in an oven or near the cooktop.** Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

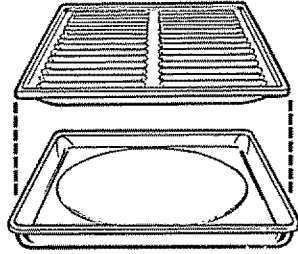
**NOTE: Do not lift the cooktop.** Lifting the cooktop can lead to damage and improper operation of the range.



## CARE AND CLEANING (continued)

### Broiler Pan and Grid

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.



If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth, being careful not to touch the hot surfaces with your fingers. Soaking the pan will remove burned-on foods.

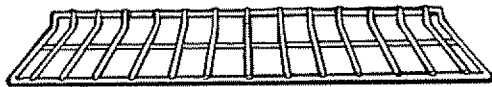
The broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.

**CAUTION: Do not clean the broiler pan or grid in a self-cleaning oven.**

### Oven Shelves



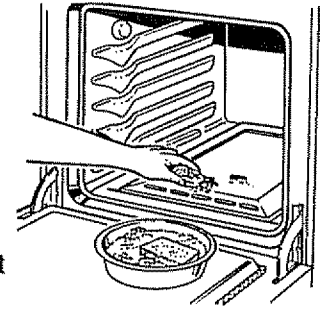
The oven shelves should be removed from the oven before beginning the self-clean cycle.

To clean the shelves, use an abrasive cleanser. After cleaning, rinse the shelves with clean water and dry with a clean cloth. If the shelves ever become hard to slide, wipe the shelf edges or oven shelf supports with vegetable oil.

### Oven Bottom

The oven bottom has a porcelain enamel finish.

To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the shelf below the shelf you are cooking on. You can use aluminum foil if you do not cover the whole shelf. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as tomatoes or sauerkraut and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface and should be wiped up immediately.



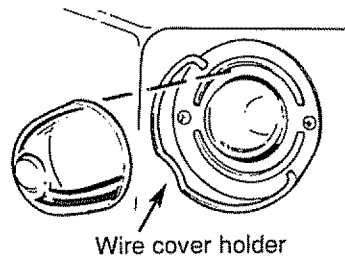
To clean up spillovers, use soap and water, an abrasive cleaner or soap-filled pad. Rinse well to remove any soap before self-cleaning.

## CARE AND CLEANING (continued)

### Oven Light Replacement

**CAUTION: Disconnect electrical power to the oven at the main circuit breaker or fuse box before attempting to replace the oven light bulb. 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.**

The oven light (bulb) is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove the oven door, if desired, to reach the cover easily.



#### To remove:

1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover. **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER.**
2. Replace the bulb with a 40-watt household appliance bulb.

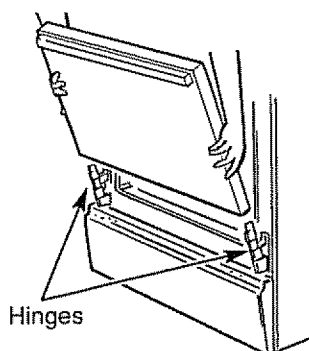
#### To replace cover:

1. Place it into the groove of the light receptacle. Pull the wire forward to the center of the cover until it snaps into place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
2. Connect electrical power to the range.

### Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door.

**To remove the door,** open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.



**NOTE:** Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.

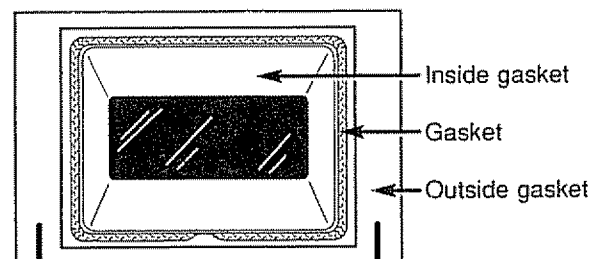
**To replace the door,** make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

### To Clean the Door:

Do not allow excess water to run into any holes or slots in the door.

#### Inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand. Any soap left on the liner causes additional stains when the oven is heated.
- The area outside the gasket can be cleaned with a soap-filled pad.
- **Do not rub or clean 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 have it replaced.



#### Outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When the surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives such as steel wool pads on the outside of the door.**

## CARE AND CLEANING (continued)

### Lower Control Panel (Front Manifold Panel) and Knobs

It's a good idea to wipe the control panel after each use of the oven. Use a damp cloth to clean or rinse. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. For rinsing, use clean water. Polish dry with a soft cloth.

**Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.**

**Do not try to bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the gas valve shaft.**

**The control knobs may be removed for easier cleaning.** To remove the knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash the knobs in soap and water, or in a vinegar and hot water solution.

Metal parts can be cleaned with soap and water. Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners. Dry with a soft cloth.

### Removable Storage Drawer

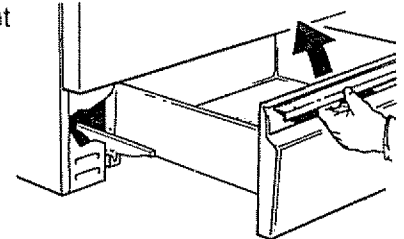
The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

Do not overload the storage drawer. If the drawer is too heavy, it may slip off the track when opened.

The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

#### To remove the storage drawer:

1. Pull the drawer straight out until it stops.
2. Tilt the front of the drawer up and free of the range.



#### To replace the storage drawer:

1. Set the stops on the back of the drawer over the stops in the range.
2. Slide the drawer evenly and straight back, so that the rails in the range are engaged.

## INSTALLATION INSTRUCTIONS

### In the Commonwealth of Massachusetts:

- This product must be installed by a licensed plumber or gas fitter.
- When using ball-type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

### FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

### FOR YOUR SAFETY

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### BEFORE YOU BEGIN

Read these instructions completely and carefully.

**IMPORTANT:** Save these instructions for the local electrical inspector's use.

**INSTALLER:** Leave these instructions with the appliance after installation is completed.

**CONSUMER:** Keep this Use and Care Guide and the Installation Instructions for future use. This appliance must be properly grounded.

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this guide. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use NEW flexible connectors when installing a gas appliance.

### CAUTION

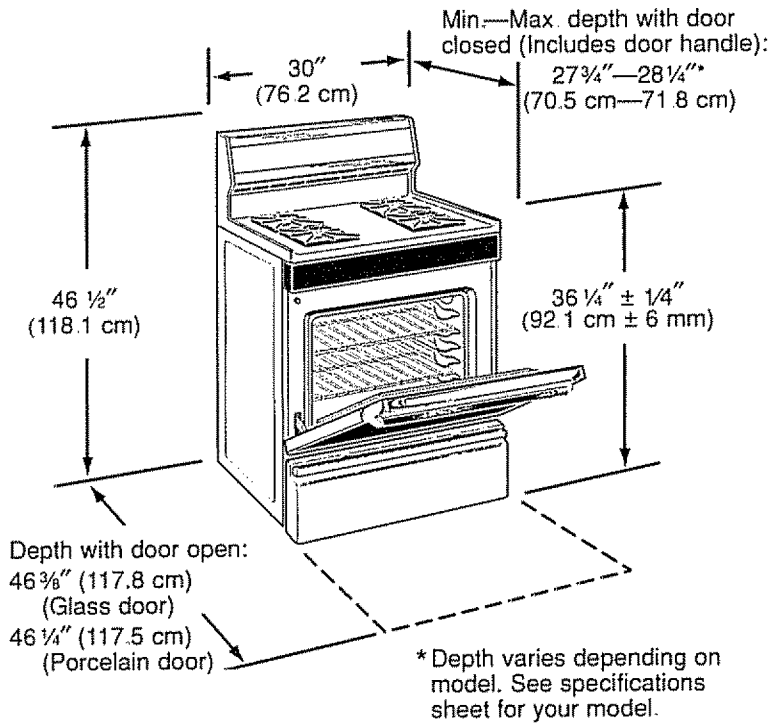
Do not attempt to operate the oven of this range during a power failure.

### IMPORTANT

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

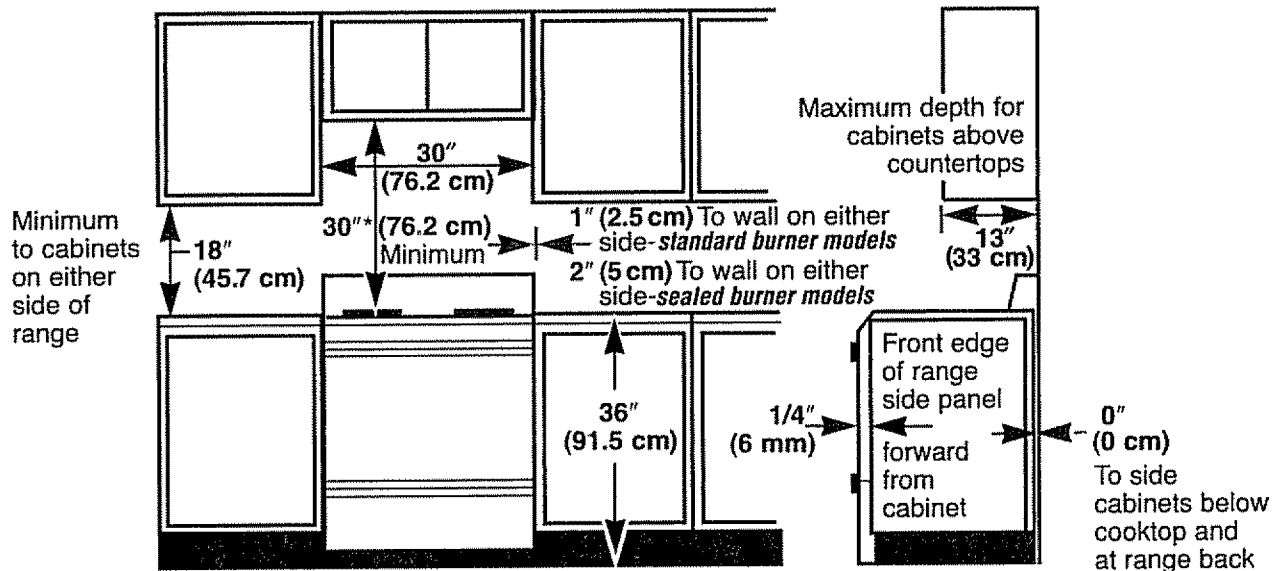
# INSTALLATION INSTRUCTIONS (continued)

## DIMENSIONS



## CLEARANCES

Provide adequate clearances between the range and adjacent combustible surfaces.



\*Clearance between the cooking surface and protected cabinets MUST NEVER BE LESS THAN 24" (61 cm)

## IMPORTANT SAFETY INSTRUCTIONS

- Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2 and with local codes where applicable.

This range has been design-certified by CSA International according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions section in the front of this guide. Read them carefully.

- Have your range installed by a qualified installer.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA-C22.1 Canadian Electrical Code Part 1 and/or local codes. See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180°F (82°C) without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of ¼" (6 mm) thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200°F (93°C).
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching into the cabinets over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5" (12.7 cm) beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122" (.31 mm) thick. Install above the cooking top with a clearance of not less than ¼" (6 mm) between the hood and the underside of the metal cabinet or combustible material. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24" (61 cm)**.  
**EXCEPTION:** Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.
- If cabinets are placed above the range, allow a minimum clearance of 30" (76.2 cm) between the cooking surface and the bottom of unprotected cabinets.
- If a 30" (76.2 cm) clearance between cooking surface and overhead metal cabinets or combustible material cannot be maintained, protect the underside of the cabinets above the cooktop with not less than ¼" (6 mm) insulating millboard covered with sheet metal not less than 0.0122" (.31 mm) thick.
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24" (61 cm)**. The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" (2.5 cm) to the plane of the range sides must not be less than 18" (45.7 cm). (See the Dimensions and Clearances illustration in this section.)
- **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.

## INSTALLATION INSTRUCTIONS (continued)

### WARNING

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall and floor. (See Installing the Anti-Tip Device in this section.)

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.



- For your safety, never use your range for warming or heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

### GENERAL

- See the Dimensions and Clearances illustration in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0" (0 cm) clearance (flush) at the back wall and at the side walls of the range.

### LOCATION

**Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed.** Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

### PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material). When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

### MODEL AND SERIAL NUMBER LOCATION

Depending on your range, you'll find the model and serial numbers on a label on the front frame of the range, behind the storage drawer.

### TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- Open-end or adjustable wrench
- Drill, awl or nail
- Level

### ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon\* that resists action of natural and LP gases
- Flexible metal appliance connector ½" inner diameter (I.D.). A 5-foot (1.5 m) length is recommended for ease of installation, but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (¾" or ½" NPT x ½" I.D.)
- Flare union adapter for connection to pressure regulator on range (½" NPT x ½" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" outer diameter (O.D.) sleeve anchor (for Anti-Tip Bracket mounted on concrete floors only)

\*Teflon: Registered trademark of DuPont

## INSTALLATION INSTRUCTIONS (continued)

### PREPARATION

- Remove all tape and packaging.
- Remove plastic film that covers some chrome parts (around oven door, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

### STEP 1

#### Provide Adequate Gas Supply

Your range is designed to operate at a pressure of 4" (10.2 cm) of water column on natural gas or, if designed for LP gas (propane or butane), 10" (25.4 cm) of water column. Make sure you are supplying your range with the type of gas for which it is designed. This range is convertible for use on natural or propane gas. If you decide to use this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4" (10.2 cm) and 13" (33 cm) of water column. For LP gas, the pressure supplied must be between 10" (25.4 cm) and 13" (33 cm) of water column.

When checking for proper operation of the regulator, the inlet pressure must be at least 1" (2.5 cm) greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be 5 feet (1.5 m) in length for ease of installation. In Canada, flexible connectors must be single wall metal connectors no longer than 6 feet (1.8 m) in length.

### STEP 2

#### Connect the Range to Gas

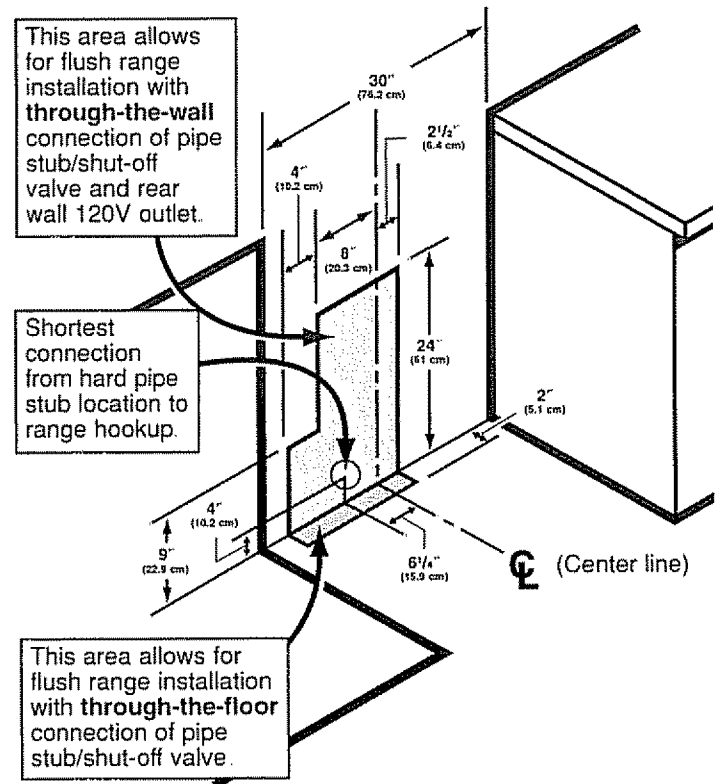
Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, use pipe joint compound or wrap Teflon\* pipe thread tape around all male (external) pipe threads.

\*Teflon: Registered trademark of DuPont

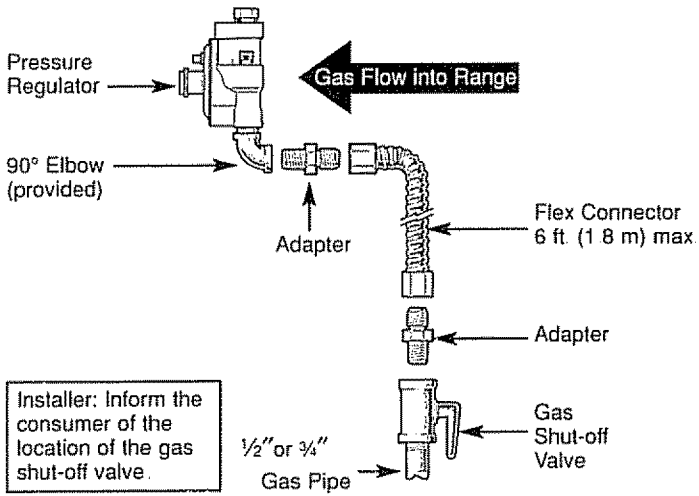
#### Gas Pipe and Electric Outlet Locations



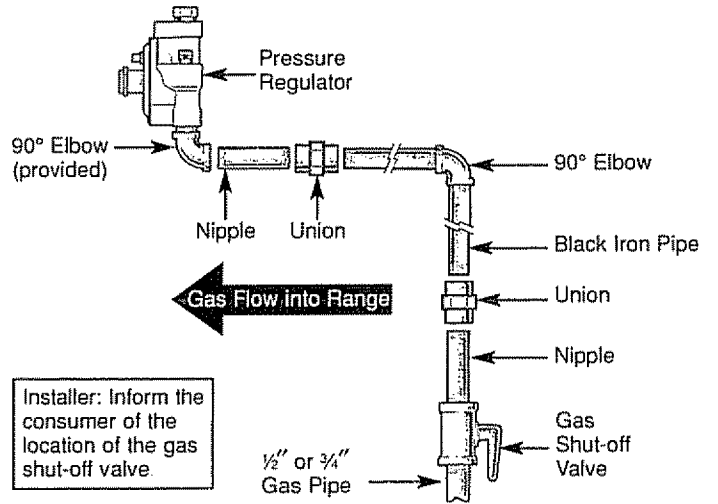


# INSTALLATION INSTRUCTIONS (continued)

## Flexible Connector Hookup



## Rigid Pipe Hookup



## INSTALLATION INSTRUCTIONS (continued)

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
2. Install male ½" flare union adapter to the ½" NPT internal thread elbow at inlet of pressure regulator. Use a back-up wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

3. Install male ½" or ¾" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.
4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.
5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

**CAUTION:** DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than ½ psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of ½ psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

### STEP 3 Electrical Connections

(on some models)

#### Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

#### Extension Cord Cautions

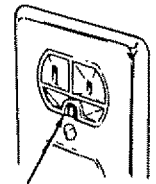
Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

#### Grounding—IMPORTANT (Please read carefully)

**FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

**PREFERRED METHOD**



Ensure proper ground exists before use

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

#### Ground Fault Circuit Interrupters

Ground Fault Circuit Interrupters (GFCIs) are devices that sense leakage of current in a circuit and automatically switch off power when a threshold leakage level is detected. These devices must be manually reset by the consumer.

Although the National Electrical Code requires the use of GFCIs in kitchen receptacles installed to serve countertop appliances, GFCIs are not required or recommended in a receptacle serving a gas range.

Performance of the range will not be affected if operated on a GFCI-protected circuit, but occasional nuisance tripping of the GFCI breaker is possible. If the breaker trips, power to the range will switch off.

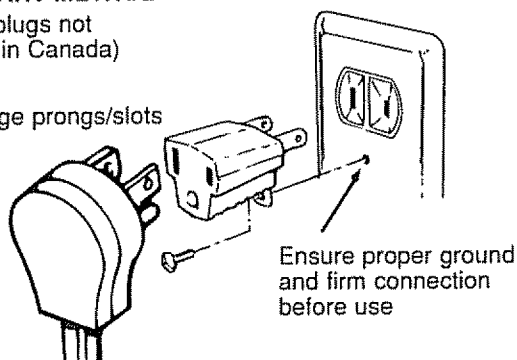
## INSTALLATION INSTRUCTIONS (continued)

### A: Usage Situations Where Appliance Power Cord Will Be Disconnected Infrequently.

#### TEMPORARY METHOD

(Adapter plugs not permitted in Canada)

Align large prongs/slots



An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

**CAUTION:** Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

### B: Usage Situations Where Appliance Power Cord Will Be Disconnected Frequently.

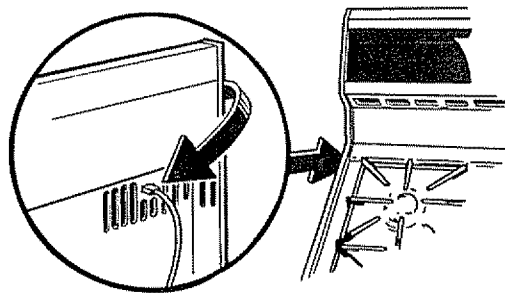
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/Mtl Mobile Home Installation Code.

#### Electric Disconnect Plug

This plug allows you to conveniently disconnect the range from electrical power.

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.



#### STEP 4 Seal the Openings

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

## INSTALLATION INSTRUCTIONS (continued)

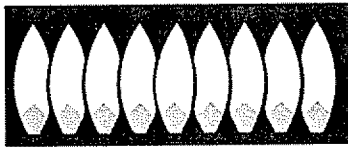
### STEP 5 Check Ignition of Surface Burners

Operation of all cooktop and oven burners should be checked after the range and gas supply lines have been carefully checked for leaks.

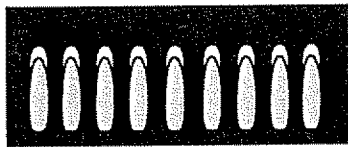
Select a top burner knob and simultaneously push in and turn to LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

#### Quality of Flames

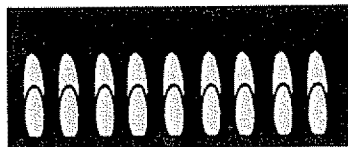
The combustion quality of burner flames needs to be determined visually.



(A) **Yellow flames**—Call Sears for service



(B) **Yellow tips on outer cones**—Normal for LP gas



(C) **Soft blue flames**—Normal for natural gas

If burner flames look like (A), call Sears for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.

### STEP 6 Check Ignition of Oven Burner

The oven is designed to operate quietly and automatically. To operate the oven, press the **BAKE** pad and then press the number pads until 350° appears in the display. Press the **START** pad. After 30–90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the display.

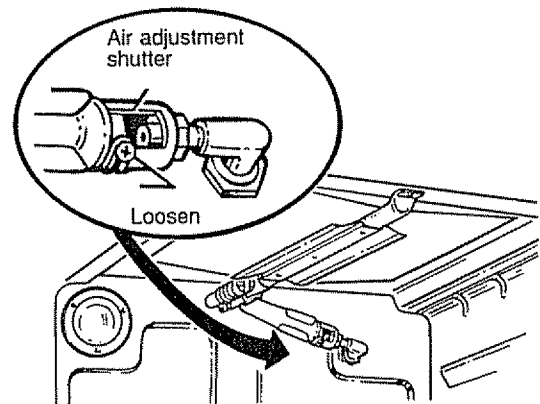
To check ignition of the broil burner, press the **BROIL HI/LO** pad and then the **START** pad. After 30–90 seconds, the broil burner will ignite.

**Electronic ignition models** require electrical power to operate. In case of a power outage, the oven burners on these models cannot be lit manually with a match. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner will shut off and cannot be re-lit until power is restored.

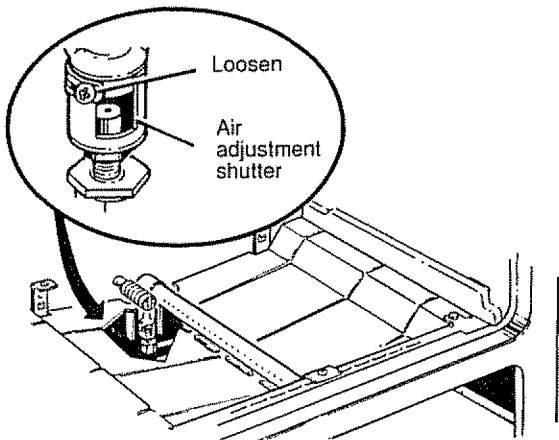
### STEP 7 Adjust Broil and Oven Burner Air Adjustment Shutters If Necessary

Air adjustment shutters for the top and bottom burners regulate the flow of air to the flames.



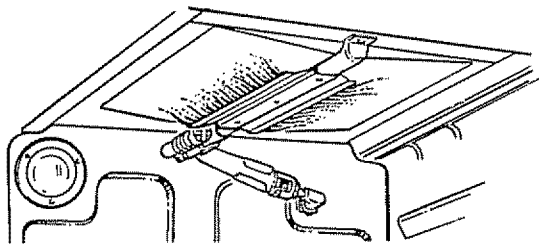
The air adjustment shutter for the top (broil) burner is in the center of the rear wall of the oven.

## INSTALLATION INSTRUCTIONS (continued)

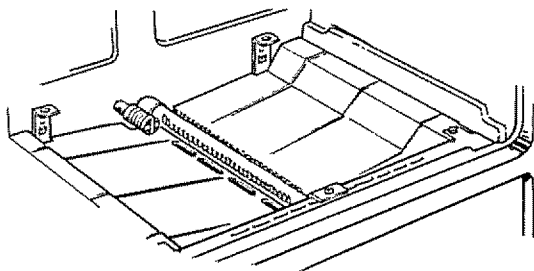


The shutter for the bottom (oven) burner is near the back wall behind the storage drawer. Remove the drawer. See the Care and Cleaning section in this guide.

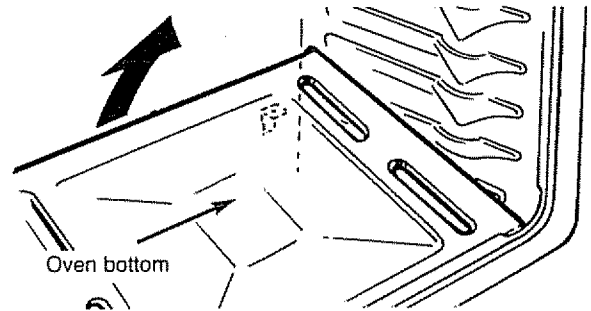
To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter toward open or closed position as needed.



The flames for the top (broil) burner should burn steady with approximately 1" blue cones and should not extend out over the edges of the burner baffle.



To determine if the bottom burner flames are burning properly, remove the oven bottom. Flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

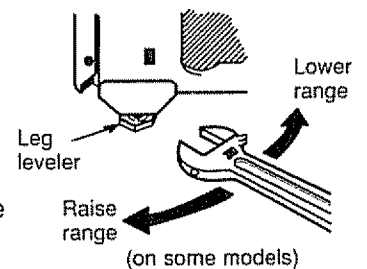
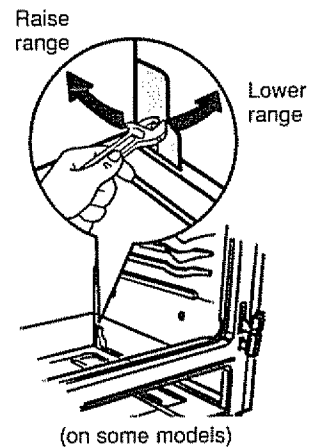


### To remove the oven bottom:

1. Remove the knurled screws holding down rear of the oven bottom.
2. Grasp the oven bottom at finger slots on each side.
3. Lift the rear of the oven bottom enough to clear the lip of the range frame, push it back, and then pull it up and out.

### STEP 8 Leveling the Range

1. Install the oven shelves in the oven, then position the range where it will be installed.
2. Check for levelness by placing a spirit level or a partially filled cup of water on one of the oven shelves. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
3. Remove the storage drawer. The front leveling legs can be adjusted from the bottom and the rear legs can be adjusted from the top or bottom.
4. Use an open-end or adjustable wrench to adjust the leveling legs until the range is level.
5. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.



## INSTALLATION INSTRUCTIONS (continued)

### STEP 9

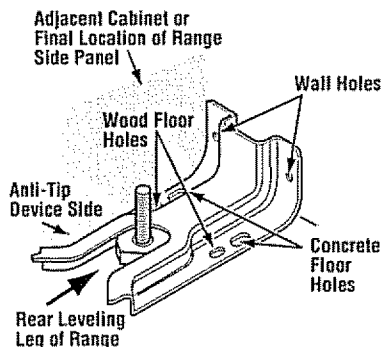
#### Installing the Anti-Tip Device

#### WARNING:

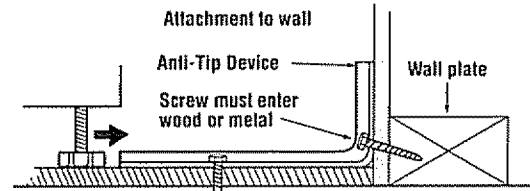
- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is properly installed and engaged by removing the storage drawer and inspecting the rear leveling leg. Make sure it fits securely into the slot.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the Anti-Tip device must meet all local codes for securing the appliance.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909. Call 1-800-4-MY-HOME®.

These Anti-Tip device installation instructions are for wood or concrete floors and walls. Any other type of construction may require special installation techniques to provide adequate fastening of the anti-tip device to the floor and wall.

1. Locate the device against the rear wall and either the right or left cabinet. If the countertop overhangs the cabinet, offset the device from the cabinet by the amount of overhang. If there is no adjacent cabinet, position the edge of the device at the desired location of the range side panel.
2. Use the device as a template and mark 2 hole positions on the wall and 2 hole positions on the floor. Use either the wood or concrete floor set of positions, depending on your floor type.



3. For wood construction, drill a 1/8" pilot hole in the center of each of the pre-marked wood floor and wall hole positions (a nail or awl may be used if a drill is not available). Fasten the Anti-Tip device with the 4 screws provided.



For concrete construction, you will need four 1/4" x 1 1/2" lag bolts and four 1/2" O.D. sleeve anchors (not provided). Drill the recommended size hole for the anchors into the concrete at the center of each pre-marked floor and wall hole position. Install the sleeve anchors into the drilled holes and then install the lag bolts through the device. **Do not overtighten the bolts.**

4. Slide the range against the wall, and check for proper installation by removing the storage drawer and inspecting the rear leveling leg. Make sure it fits securely into the slot on the Anti-Tip device.

#### WHEN ALL HOOKUPS ARE COMPLETED:

**MAKE SURE ALL OF THE CONTROLS ARE LEFT IN THE OFF POSITION.**

**MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.**

#### Converting to LP gas

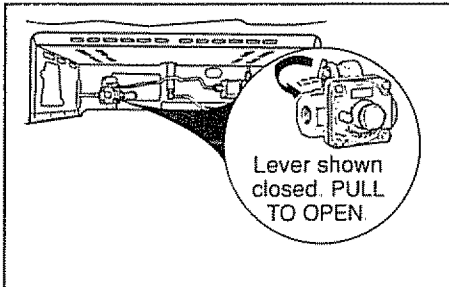
(or converting back to natural gas from LP)

This range leaves the factory set for use with natural gas. If you want to convert to LP gas, the conversion must be performed by a qualified LP gas installer.

The conversion instructions, sticker and LP orifices can be found attached to the range next to the pressure regulator.

Keep these instructions and the orifices in case you want to convert back to natural gas. Conversion back to natural gas must be performed by a qualified installer.

## QUESTIONS? BEFORE YOU CALL FOR SERVICE . . .

PROBLEM	POSSIBLE CAUSE
<b>TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY</b>	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live power outlet.</li> <li>• Burner holes on the side or around the top of burner may be clogged. Remove burner heads and burner caps, and clean them with a sewing needle or bare wire. Make sure you do not enlarge the burner holes. Check electrode area for burned-on food or grease.</li> <li>• Make sure drip pans are installed correctly.</li> </ul>
<b>BURNER FLAMES VERY LARGE OR YELLOW</b>	<ul style="list-style-type: none"> <li>• If range is connected to LP gas, contact the person who installed your range or made the conversion.</li> </ul>
<b>SURFACE BURNERS LIGHT BUT OVEN DOES NOT</b>	<ul style="list-style-type: none"> <li>• The oven gas shut-off valve may have accidentally been moved during cleaning or moving.</li> </ul> <p style="margin-left: 20px;">To check the oven gas shut-off valve, remove the storage drawer and look for the gas shut-off lever at the back of the range.</p> <div style="text-align: center; margin: 10px 0;">  </div>
<b>CONTROL SIGNALS AFTER ENTERING COOKING TIME OR START TIME</b>	<ul style="list-style-type: none"> <li>• You forgot to enter a bake temperature or cleaning time. Press the <b>BAKE</b> pad and desired temperature or the <b>SELF CLEAN</b> pad and desired clean time.</li> </ul>
<b>DISPLAY FLASHES</b>	<ul style="list-style-type: none"> <li>• Power outage occurred. Reset the <b>CLOCK</b>. See the Using the Clock and Timer section.</li> </ul>
<b>UNABLE TO GET THE DISPLAY TO SHOW "SF"</b>	<ul style="list-style-type: none"> <li>• The oven control pads were not pressed properly. The <b>BAKE</b> and <b>BROIL HI/LO</b> pads must be pressed at the same time and held for 3 seconds.</li> </ul>
<b>FAN NOISE</b>	<ul style="list-style-type: none"> <li>• A cooling fan may automatically turn on and off to cool internal parts. This is normal.</li> </ul>

## QUESTIONS? BEFORE YOU CALL FOR SERVICE . . .

PROBLEM	POSSIBLE CAUSE
<b>CLOCK AND TIMER DO NOT WORK</b>	<ul style="list-style-type: none"> <li>• Plug on the range is not completely inserted in the electrical outlet.</li> <li>• Range electrical plug must be securely plugged into a live power outlet. Check for blown fuse or tripped circuit breaker.</li> <li>• Check for power outage.</li> <li>• Review the Setting the Oven Control, Clock and Timer section of this guide.</li> </ul>
<b>“F—AND A NUMBER” FLASH IN THE DISPLAY</b>	<ul style="list-style-type: none"> <li>• If the time display flashes “F—and a number”, you have a function error code. If a function error code appears during the self-cleaning cycle, check the oven door latch. The latch may have been moved, even if only slightly, from the latched position. Make sure the latch is moved to the right as far as it will go. Press the <b>STOP/CLEAR</b> pad. Allow the oven to cool for one hour. Put the oven back into operation.</li> <li>• Disconnect all power to the range for 5 minutes and then reconnect power. If the failure code repeats, then call for service.</li> </ul>
<b>THE DISPLAY GOES BLANK OR INDICATOR LIGHTS COME ON WHEN THE RANGE IS NOT IN USE</b>	<ul style="list-style-type: none"> <li>• A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.</li> <li>• The clock is turned off so that it does not show in the display. See the Using the Clock and Timer section.</li> </ul>
<b>OVEN LIGHT DOES NOT COME ON</b>	<ul style="list-style-type: none"> <li>• Bulb may be loose or burned out.</li> <li>• Electrical plug must be plugged into a live power outlet.</li> </ul>
<b>SURFACE LIGHT DOES NOT WORK</b>	<ul style="list-style-type: none"> <li>• Fluorescent bulb is loose or defective. Adjust or replace.</li> <li>• Switch operating light is broken. Call for service.</li> </ul>
<b>OVEN WILL NOT WORK</b>	<ul style="list-style-type: none"> <li>• Plug on the range is not completely inserted in the electrical outlet.</li> <li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li> <li>• Door left in lock position after self-cleaning.</li> <li>• Oven controls not properly set.</li> </ul>
<b>OVEN TEMPERATURE TOO HOT OR TOO COLD</b>	<ul style="list-style-type: none"> <li>• The oven thermostat needs adjustment. See the Adjust the Oven Thermostat—Do It Yourself section.</li> </ul>
<b>FOOD DOES NOT ROAST OR BAKE PROPERLY</b>	<ul style="list-style-type: none"> <li>• Oven controls not properly set. See the Baking or Roasting sections.</li> <li>• Shelf position is not correct.</li> <li>• Incorrect cookware or cookware of improper size is being used.</li> <li>• Oven thermostat needs adjustment. See the Adjust the Oven Thermostat—Do It Yourself section.</li> <li>• Clock not set correctly.</li> <li>• Aluminum foil used improperly in the oven.</li> <li>• Oven bottom not securely seated in position. See the Installation Instructions section.</li> </ul>
<b>OVEN SHELVES HAVE BECOME DIFFICULT TO SLIDE</b>	<ul style="list-style-type: none"> <li>• The shelves were cleaned in a self-clean cycle. To make the shelves slide more easily, apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven shelves or the oven shelf supports with the paper towel.</li> </ul>
<b>“BURNING” or “OILY” ODOR EMITTING FROM THE VENT</b>	<ul style="list-style-type: none"> <li>• This is normal in a new oven and will disappear in time. To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Using the Self Cleaning Oven section.</li> </ul>



## QUESTIONS? BEFORE YOU CALL FOR SERVICE . . .

PROBLEM	POSSIBLE CAUSE
<b>FOOD DOES NOT BROIL PROPERLY</b>	<ul style="list-style-type: none"> <li>• Oven controls not properly set. See the Broiling section.</li> <li>• Oven door not closed.</li> <li>• Improper shelf position being used. See the Broiling section.</li> <li>• Food is being cooked on a hot pan.</li> <li>• Cookware is not suited for broiling.</li> <li>• Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended.</li> <li>• Oven bottom not securely seated in position. See the Installation Instructions section.</li> </ul>
<b>OVEN WILL NOT SELF-CLEAN</b>	<ul style="list-style-type: none"> <li>• Oven temperature is too high to set self-cleaning operation. Allow the range to cool to room temperature and reset the controls.</li> <li>• Oven controls not properly set. See the Using the Self Cleaning Oven section.</li> <li>• Door latch handle not moved all the way to the right.</li> </ul>
<b>OVEN NOT CLEAN AFTER CLEAN CYCLE</b>	<ul style="list-style-type: none"> <li>• Oven controls not set properly. See the Using the Self Cleaning Oven section.</li> <li>• Heavily soiled ovens require at least 5 hours of cleaning time.</li> <li>• Heavy spillovers should be cleaned up before starting clean cycle.</li> </ul>
<b>OVEN DOOR WILL NOT UNLOCK</b>	<ul style="list-style-type: none"> <li>• The oven must cool below the locking temperature after the clean cycle is complete. <b>Do not lock door with door latch except when using the self-clean feature or the oven may lock.</b></li> </ul>
<b>DOOR ACCIDENTALLY LOCKED WHILE BAKING</b>	<ul style="list-style-type: none"> <li>• Stop the self-clean cycle. See the Using the Self Cleaning Oven section.</li> </ul>
<b>STRONG ODOR</b>	<ul style="list-style-type: none"> <li>• Improper air/gas ratio in oven. Adjust oven burner air shutter.</li> <li>• An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.</li> </ul>
<b>DRAWER DOES NOT SLIDE SMOOTHLY OR DRAGS</b>	<ul style="list-style-type: none"> <li>• The drawer is out of alignment. Fully extend the drawer and push it all the way in. See the Care and Cleaning section.</li> <li>• The drawer is overloaded or load is unbalanced. Reduce the weight. Redistribute the drawer contents.</li> </ul>
<b>“CRACKLING” OR “POPPING” SOUND</b>	<ul style="list-style-type: none"> <li>• This is the sound of the metal heating and cooling during both the cooking and cleaning functions. This is normal.</li> </ul>
<b>EXCESSIVE SMOKING</b>	<ul style="list-style-type: none"> <li>• Excessive soil left in the oven. Press the <b>STOP/CLEAR</b> pad. Open the windows to rid the room of smoke. Wait until the light on the <b>SELF CLEAN</b> pad goes off. Wipe up the excess soil and reset the clean cycle.</li> </ul>



## FREE-STANDING GAS RANGE WARRANTY

### FULL ONE-YEAR WARRANTY ON ALL PARTS

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

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

**WARRANTY SERVICE IS AVAILABLE BY CONTACTING SEARS SERVICE AT 1-800-4-MY-HOME®.**

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. 817WA, Hoffman Estates, IL 60179

### Master Protection Agreements

*Congratulations on making a smart purchase.* Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

*Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.*

The Master Protection Agreement also helps extend the life of your new product. Here's what's included in the Agreement:

- ✓ **Expert service** by our 12,000 professional repair specialists
- ✓ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✓ **"No-lemon" guarantee**—replacement of your covered product if four or more product failures occur within twelve months
- ✓ **Product replacement** if your covered product can't be fixed
- ✓ **Annual Preventive Maintenance Check** at your request—no extra charge
- ✓ **Fast help by phone**—phone support from a Sears technician on products requiring in-home repair, plus convenient repair scheduling
- ✓ **Power surge protection** against electrical damage due to power fluctuations
- ✓ **Rental reimbursement** if repair of your covered product takes longer than promised

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply.**

**For prices and additional information, call 1-800-827-6655.**

### Sears Installation Service

*For Sears professional installation* of home appliances, garage door openers, water heaters and other major home items, in the U.S.A. call **1-800-4-MY-HOME®**.