



# Gas Range

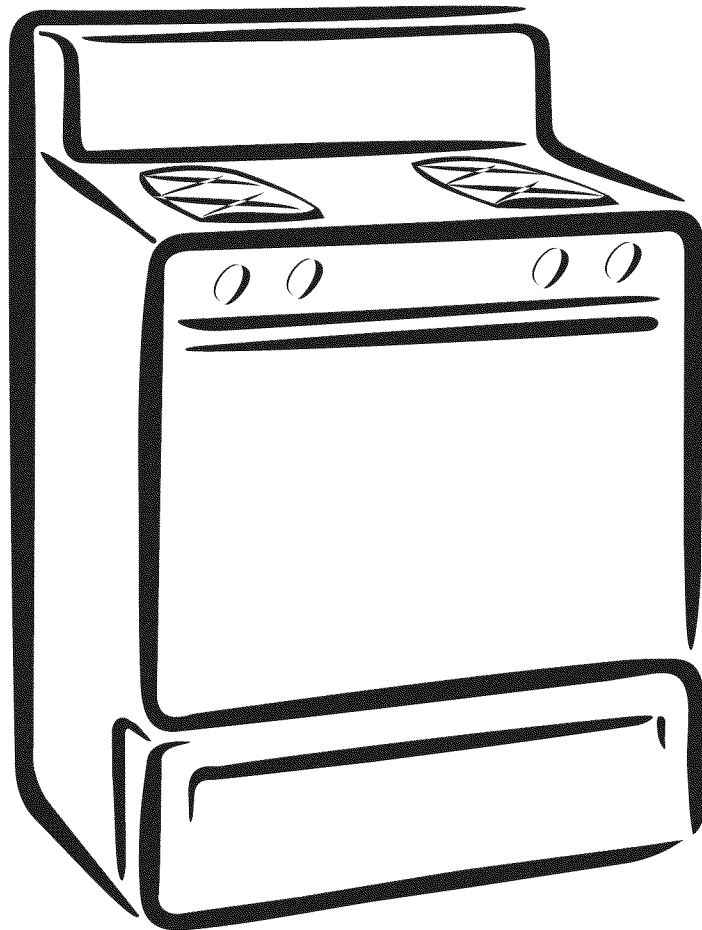
Use & Care Guide

# Estufa de gas

Guía para el Uso y Cuidado

Models, Modelos **790.6072\***

\* = color number, número de color



ENGLISH

ESPAÑOL

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## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. **See the bottom of the page** for the serial plate location.

Model No. 790.

Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

### One Year Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair. This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

**This warranty covers only defects in material and workmanship. Sears will NOT pay for:**

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

### Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States or Canada.

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

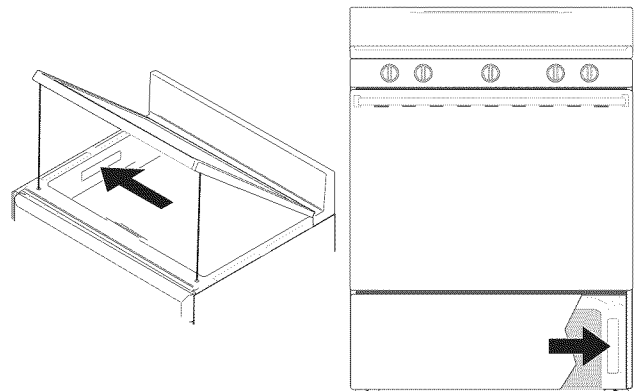
**Sears, Roebuck and Co., Hoffman Estates, IL 60179**

**Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8**

### Serial Plate Location

You will find the model and serial number printed on the serial plate. Please refer to the illustration(s) shown at right to locate the serial plate on your range.

Remember to record the serial number under **Product Record** on this page for future reference.



# Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

This Use & Care guide contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

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

## FOR YOUR SAFETY:

- 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, servicer or the gas supplier.

- **Remove all tape and packaging before using the range.** Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.- latest edition, or in Canada CAN/CGA B149.1, and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No.70-latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements.** Install only per installation instructions provided in the literature package for this range.  
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.
- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** To reduce the risk of personal injury and damage to the range, all other servicing should be done only by a qualified technician.
- **Never modify or alter the construction of a range by removing leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the product.**

## ⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



**⚠ WARNING** To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the Installation Instructions for proper anti-tip bracket installation.

**⚠ WARNING NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

**⚠ WARNING NEVER** cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard.

- **Air curtain** or other overhead range hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

**⚠ WARNING Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range.** Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

**⚠ WARNING** Do not use the oven or broiler drawer for storage.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above a range or on the backguard of a range. Children climbing on the range to reach items could be seriously injured.

# Important Safety Instructions

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface burners or in the broiler drawer.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.
- **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN.** Both surface and oven burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Remove the oven door from any unused range if it is to be stored or discarded.**

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door—**Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil. Exposed fat and grease could ignite.**

**IMPORTANT—** Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock (if equipped) and oven function.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

**⚠ WARNING Use Proper Flame Size—**Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

- **Know which knob controls each surface burner.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners—**To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- **Never Leave Surface Burners Unattended at High Heat Settings—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

# Important Safety Instructions

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP (Cont'd)

- **Protective Liners**—Do not use aluminum foil to line surface burner pans, or oven bottom, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.
- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area underneath each surface element. Do not allow grease to accumulate. Refer to the range manufacturer's instructions for cleaning.
- **Kitchen cleaners and aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

## 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.

## Grounding Instructions

(electric ignition models)

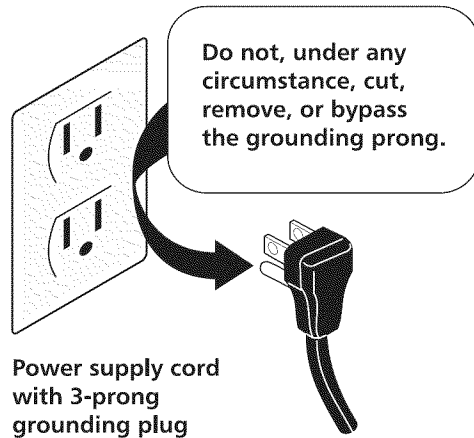
**⚠ WARNING** Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

**⚠ WARNING** This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

Grounding type wall receptacle



See the **INSTALLATION INSTRUCTIONS** packaged with this range for complete installation and grounding instructions.

# Protection Agreements

# Acuerdos de protección

## 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.*

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement\* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **"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** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual".
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

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.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

**Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.**

**\* Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

## 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. or Canada call 1-800-4-MY-HOME®.*

## Acuerdos maestros de protección

*Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.*

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo\* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto**. No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección**.
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico**: se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía "sin sorpresas"**: se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto**: en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto**: puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida**: es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un "manual parlante del usuario".
- ☑ **Protección contra fallas eléctricas**, contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **\$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **10% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

**Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).**

**\* La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

## Servicio de instalación de Sears

*Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, llame al 1-800-4-MY-HOME en los EE.UU. o Canadá.*

# Setting Surface Controls

**⚠ CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

## Electric ignition models:

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. After burner lights push in and turn knob to desired setting. Use **CAUTION** when lighting surface burners manually.

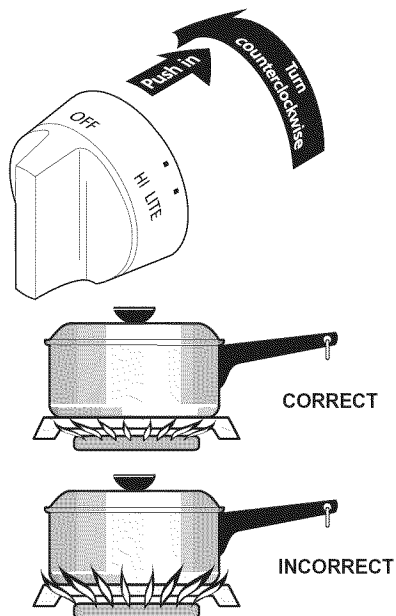
Always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Models with electric ignition light automatically each time a control knob is turned to the **LITE** position.

## Operating surface burners:

1. Place cooking utensil on surface burner.
2. Push the surface control knob in and turn **counterclockwise** out of the OFF position.
3. Release the knob and rotate to the **LITE** position. All four igniters will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has lit.
5. Push the control knob in and turn **counterclockwise** to the desired flame size. The surface control knobs do not have to be set at a particular setting. Use the knob markings and adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position. (The electronic ignitor will continue to spark if the knob is left in the LITE position.)

ENGLISH



## Setting proper surface burner flame size:

**For most cooking**, start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

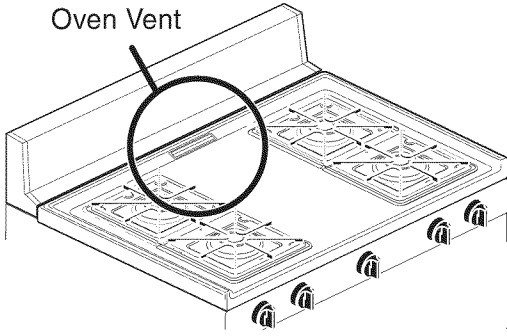
**For deep fat frying**, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low Flame	Keep foods cooking; poach; stewing.

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.

**\*These settings are based on using medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.** The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

# Before Setting Oven Controls

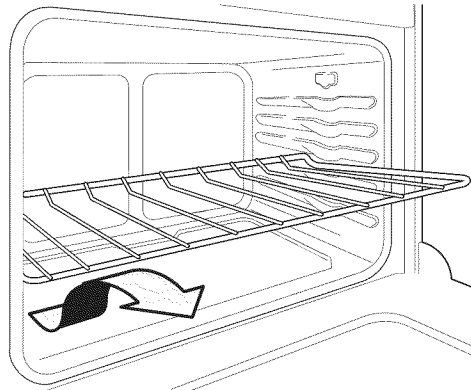


## Oven vent location

The oven vent is located at the **rear center of the cook top**. When the oven is on, warm air is released through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE OVEN VENT.**

## Removing and replacing oven racks

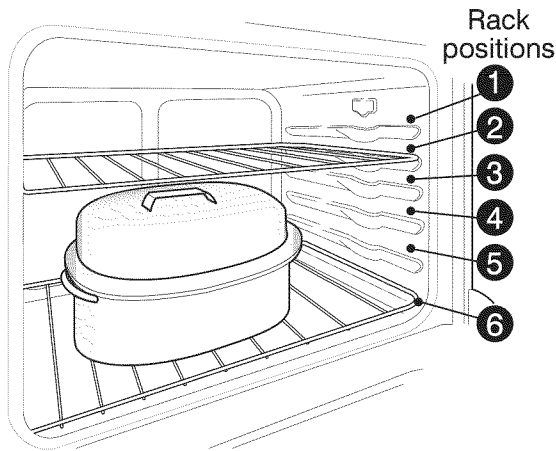
**To remove**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



## Arranging oven racks

**ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).** Always use oven mitts when using the oven.

**To bake on a single rack**, place the rack on position 3 or 4. **To bake on 2 racks**, place the racks on positions 3 and 5.



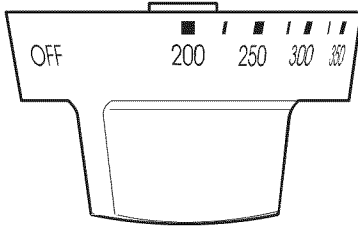
## RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1 or 2
Cookies, cakes, pies, biscuits & muffins	3 or 4
Frozen pies, angel food cake, yeast, bread, casseroles, small cuts of meat or poultry	5
Turkey, roast or ham	6

Note: Always use caution when removing food from the lower rack positions.



# Setting Oven Controls



Note: The temperature control knob shown may not look identical to the knob on your range. The illustration is representational.

## Setting Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Push in and turn the temperature control knob to the desired temperature.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the temperature control knob to OFF.

## Setting Broil

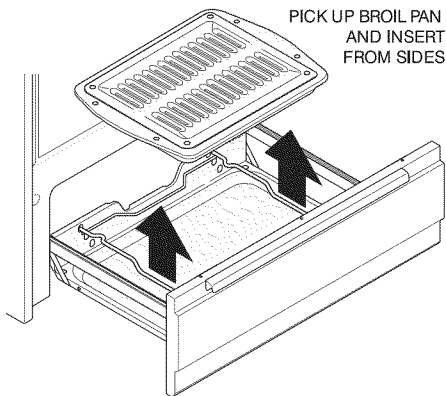


Fig. 1

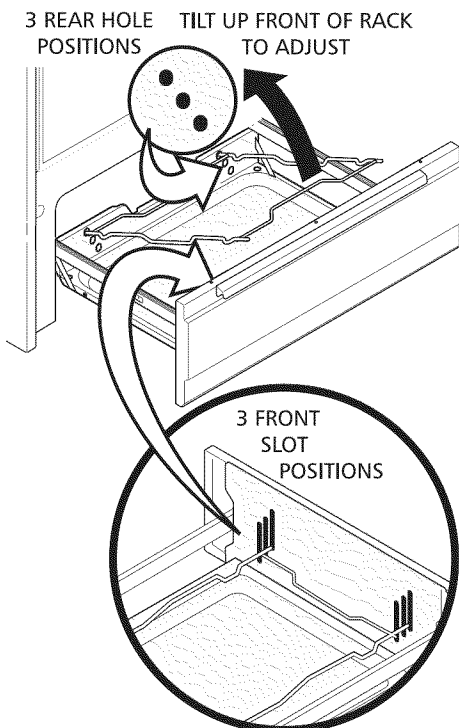


Fig. 2

1. Slide broiler drawer out to the stop position.
2. Remove broiler pan and insert (See Fig. 1).
3. Always position rack before setting control, while range is cool.
4. Position rack by tilting front of rack up and pulling rack out from locating holes in rear of broiler drawer. Reposition back of rack in the desired locating holes and allow front of rack to slide down into the corresponding slots in front of broiler drawer (See Fig. 2).

For rare meats, position the rack closer to the burner (upper position).

For medium foods use middle position.

For well-done foods such as chicken, lobster tails or thick cuts of meat, position the rack further from the burner (lower position).

5. Place insert on broiler pan, then place meat on insert. **DO NOT** use the broiler pan without the insert. **DO NOT** cover the insert with aluminum foil. The exposed fat could ignite.
6. Place broiler pan on rack; make sure the broiler pan and insert is positioned as shown, Fig. 1. Be sure front of pan is positioned correctly in rack.
7. Slide the broiler drawer all the way into the range.
8. Push in and turn the temperature control knob to **BROIL**.
9. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **ALWAYS** pull the broiler drawer out to the stop position before turning or removing food.
10. When broiling is finished, turn the temperature control knob to OFF.
11. When removing broiler pan from broiler drawer always use pot holders.

**⚠ WARNING** **DO NOT** use the broiler drawer for storage. Items placed in the broiler drawer will catch fire.

**⚠ CAUTION** Should a broil fire occur, leave the broiler drawer closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

# General Care & Cleaning

## Follow these cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the appliance manually.

**⚠ CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**⚠ CAUTION DO NOT** line the oven walls, bottom, racks or any other part of the appliance with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

**REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE EFFORT REQUIRED FOR MAJOR CLEANINGS LATER.**

## Porcelain enamel oven and broiler drawer

The oven interior is porcelain on steel, it is safe to clean using oven cleaners.

### General cleaning:

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

### To remove heavy soil:

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened dirt spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. Clean with hot, soapy water. Rinse well using clean water and a cloth.

### Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray cleaners on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, broiler drawer glides, handles or any exterior surfaces of the range, plastic or painted surfaces. The cleaner can damage these surfaces.

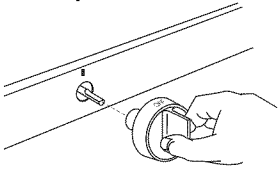
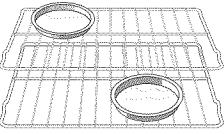
### To clean oven bottom:

**The oven bottom is porcelain enamel and can be removed for easier cleaning.** Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled abrasive pad or oven cleaner following manufacturer's instructions.

# General Care & Cleaning

## Cleaning Chart

Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE EFFORT REQUIRED FOR MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (trim pieces) & vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, painted and plastic body parts, control knobs and decorative trim pieces	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch these surfaces.
Control panel 	Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed above. Squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft, then push the knob(s) into place.
Porcelain enamel burner grates, cooktop surface, below cooktop, broiler pan & insert, broiler drawer, door liner & oven bottom	Clean burner grates, broiler pan and insert in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.  Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the range top.
Stainless steel, chrome parts, surface burner drip pans (some models)	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven racks 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack positions).
Surface burners	The holes in the burners of your range must be kept clean at all times for proper ignition and a complete, even flame. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes. <i>To remove and replace burner units per your model, see "To Remove and Replace Burners" under <b>Care &amp; Cleaning</b>. To clean, soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Dry the burners thoroughly in a warm oven for 30 minutes. Then replace them, making sure they are properly seated and level. <b>DO NOT</b> wash burner units in the dishwasher.</i>
Oven door	To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water.  <b>DO NOT</b> clean the oven door gasket. The oven door gasket is made of a silicone rubber material which is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.

# General Care & Cleaning

**⚠ WARNING** When lowering the cooktop, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, **DO NOT** drop or bend the cooktop when raising or lowering. This could damage the surface.

**⚠ WARNING** **DO NOT** turn the burners on when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

## To raise and lower the cooktop for cleaning:

1. Remove burner grates and drip pans (some models). Set aside.
2. Grasp the sides of the cooktop and then lift from the front (See Fig. 1)
3. Lift the cooktop high enough to allow the cooktop **support rods** to snap into place. The **rods** will support the cooktop in the raised position.
4. Clean underneath using hot, soapy water and a clean cloth; then, dry.
5. To lower the cooktop, grasp the front corner of each side of the top while pushing back on each rod with the heel of your hand. This will release the notched support. Hold the range top and gently slide the cooktop down to the range.

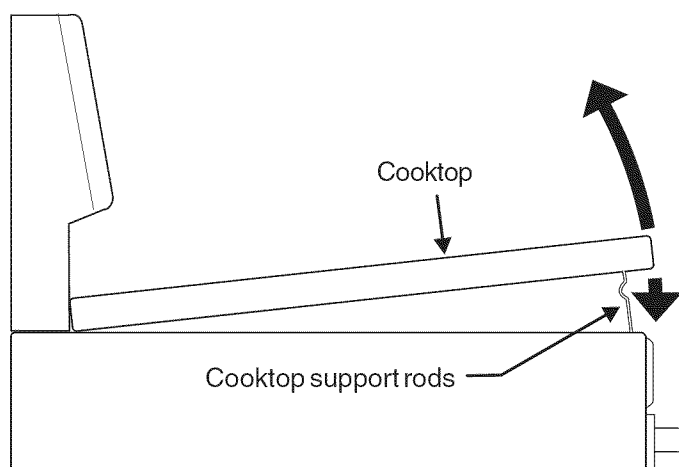


Fig. 1

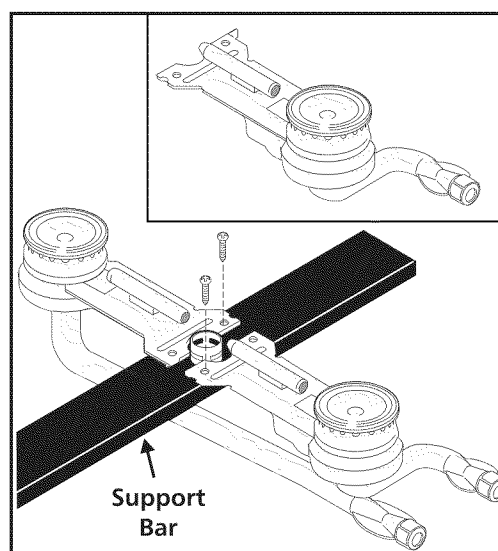


Fig. 2

## Removing and replacing surface burners for cleaning

### To remove surface burners:

1. Remove surface burner mounting screws with a Phillips-head screwdriver. See Fig. 2 for screw locations.
2. Tilt the burner at the end closest to the support bar until the locator tab is released (front burners tilt right, rear burners tilt left). Move the burner toward the back of the range. This will separate it from the gas valve at the front of the range.

### To replace surface burners:

1. Slide the burner tube over the gas valve at the front of the range (front burners fit over the right valve, rear burners fit over the left valve on each side of the range).
2. Tilt burner so that the locating tab will slide into the slot on the support bar. Make sure burners are properly seated on support bar and are level.
3. Replace mounting screws.

# General Care & Cleaning

## Removing and Replacing the Oven Door

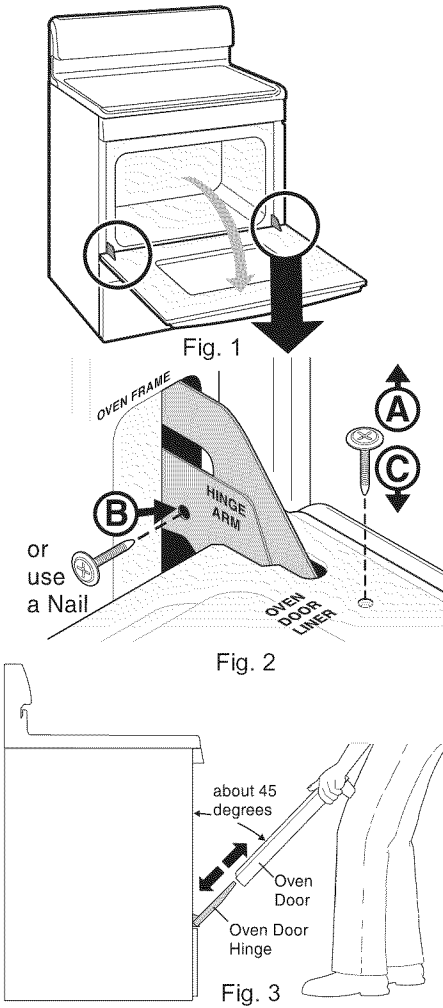
**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

### To Remove Oven Door:

1. Open oven door completely (horizontal with floor - See Fig. 1).
2. Remove 2 screws located on the inside of the oven door liner (See **A** Fig. 2)
3. Insert the 2 screws into the door hinge holes located on the side of the hinge arm, one into each hinge (See **B** Fig. 2).
4. Close oven door until the door stops (Do not force the door to close any further). The placement of these screws should keep door open in about a 45 degree position.
5. Grasp oven door firmly on both sides and slide door up and off hinges at the same angle. (See Fig. 3)
6. To clean oven door, follow the instructions in the **Care & Cleaning** table (page 11).

### To Replace Oven Door:

1. Be sure the hinge arms remain at the 45 degree angle position. Be sure the screws are still locking the hinge arms from moving. If the screws fall out of the hinge holes, the hinge(s) may snap back against the oven frame and could pinch fingers or chip the porcelain finish on the oven front frame.
2. Hold door at the sides near the top while resting the lower front of door on your knee. Insert the door channels at the bottom of door over the door hinges, (See Fig. 3).
3. Allow the door to slide down into the door hinges evenly at the same 45 degree angle. The hinge arms should be inserted into the bottom corners as far as they can go.
4. Open door completely (horizontal with floor) and remove both screws from holes in door hinges.
5. Reinstall the 2 screws into the door liner (See **C** Fig. 2).
6. If the door is not in alignment with the oven frame, remove door and repeat the above steps.



# Before You Call

**Before you call for service**, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

## OCCURRENCE

## POSSIBLE CAUSE/SOLUTION

<b>Range is not level.</b>	Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the rack is level. When range is level, cooktop may appear out of alignment if countertop is not level.
	Weak, unstable floor. Be sure floor is level and can adequately support range. Contact a carpenter to correct sagging or sloping floor.
	Kitchen cabinet misalignment may make range appear to be unlevel. Be sure cabinets are square and have sufficient room for range clearance.
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	Cabinets not square or are built in too tight. Contact a cabinet maker to correct the problem.
	Contact builder or installer to make appliance accessible.
	Carpeting interferes with range. Provide sufficient space so range can be lifted over carpet.
	Gas line is hard-plumbed. Have a flexible A.G.A./C.G.A. approved metal appliance connector installed.
<b>Surface burners do not light.</b>	Surface control knob has not been completely turned to LITE. Push in and turn the Surface control knob to LITE until burner ignites and then turn control knob to desired flame size.
	Burner ports are clogged. With the burner off, use a small-gauge wire or needle to clean ports. See "Surface Burners" in the cleaning chart under <b>Care &amp; Cleaning</b> for additional cleaning instructions.
	Range power cord is disconnected from outlet (electric ignition models). Be sure cord is securely plugged into the outlet. Pilot ignition models - is pilot lit.
	Electrical power outage (electric ignition models). Burners can be lit manually. See <b>Setting Surface Controls</b> .
<b>Surface burner flame burns half way around.</b>	Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the <b>Care &amp; Cleaning</b> section.
<b>Surface burner flame is orange.</b>	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.
<b>Oven does not operate.</b>	Be sure the oven controls are set correctly for the desired function. See <b>Setting Oven Controls</b> or <b>Entire Appliance Does Not Operate</b> (see below).
	Be sure regulator gas valve is "ON". See installation instructions.
<b>Entire appliance does not operate.</b>	Make sure electrical cord/plug is plugged tightly into outlet (electric ignition models).
	Service wiring not complete. Contact your authorized <b>Sears Service Center</b> for assistance.
	Electrical power outage (electric ignition models). Check house lights to be sure. Call your local electric company for service. Surface burners can be lit manually. See <b>Setting Surface Controls</b> .
	Be sure gas supply is turned on.

# Before You Call

**Before you call for service**, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

## OCCURRENCE

## POSSIBLE CAUSE/SOLUTION

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### Oven smokes excessively during broiling.

Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler burner.

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Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.

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Broiler pan used without insert or insert covered with foil. **DO NOT** use the broiler pan without the insert or cover the insert with foil.

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Broiler drawer needs to be cleaned. Excessive smoking is caused by a build up of grease or food spatters. If the broiler is used often, clean on a regular basis.

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Broiler drawer is open. Drawer/door should be closed when broiling.

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### Poor baking results.

Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time.

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