

**Kenmore®  
Gourmet  
Edition®  
Electric  
Range**

**Use & Care  
Manual**

5303304549

OWNER MANUAL

Read and Save These Instructions

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## Kenmore Electric Range

Thank you for choosing this appliance. The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your range. The **Cooking Guide** will help you to receive favorable results during cooking and baking. Please read through the information contained in your literature pack to learn more about your new appliance.

### Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers which are found on the serial plate located along the upper left corner of the oven frame behind the smaller oven door.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

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## Contents

This Owner's Guide contains general operating instructions for your range and feature information for several models. Your range may not have all the described features.

3-4	Important Safety Instructions
5	Features
6	Setting the Clock & Minute Timer (some models)
6	Setting Surface Controls
7	Before Setting Oven Controls
7-9	Setting Oven Controls
10	Oven Cleaning (cleaning the porcelain enamel oven)
11-12	Oven Cleaning (self-cleaning instructions)
13-14	General Cleaning
15	Oven Light
15	Adjusting Oven Temperature
16	Anti-Tip Bracket Installation Instructions
17-19	Avoid Service Checklist
20	Warranty

# IMPORTANT SAFETY INSTRUCTIONS

## Read all instructions before using this appliance.

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

**! 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.

- 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 Electrical Code ANSI Z223.1—latest edition, the National Electrical Code ANSI/NFPA No. 70—latest edition 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 agency. 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. All other servicing should be done only by a qualified technician. This will reduce the risk of personal injury and damage to the range.
- 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.

- Storage in or on Appliance—Flammable materials should not be stored in an oven, near surface elements or in the storage drawer (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosive containers, such as aerosol cans, on or near the range.

**! 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.

- Do not leave children alone—Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN. Both surface units and oven heating elements may be hot even though they are dark in color. Areas near surface units 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 cooktop, surfaces facing the cooktop, 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.

**! WARNING** Never use your appliance for warming or heating the room.

- 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 the potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.
- Remove the oven door from any unused range if it is to be stored or discarded.

- 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. Food left unattended could catch fire or spoil.



**! 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, THE RANGE MUST BE SECURED BY PROPERLY INSTALLING THE ANTI-TIP BRACKETS PROVIDED WITH THE RANGE. TO CHECK IF THE BRACKETS ARE INSTALLED PROPERLY, REMOVE THE LOWER PANEL OR STORAGE DRAWER AND VERIFY THAT THE ANTI-TIP BRACKETS ARE ENGAGED. REFER TO THE INSTALLATION INSTRUCTIONS OR THIS MANUAL FOR PROPER ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS.

**! WARNING** Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and may 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 for storage.

# IMPORTANT SAFETY INSTRUCTIONS (Continued)

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface element.**

### **⚠ WARNING**

- Use Proper Pan Size**—This appliance is equipped with surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Elements**—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 elements.
  - **Never Leave Surface Elements Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
  - **Do Not Immerse or Soak Removable Heating Elements**—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.
  - **Make sure Drip Pans or Drip Bowls Are in Place**—Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
  - **Protective Liners**—Do not use aluminum foil to line surface unit drip pans, drip bowls or oven bottom, except as suggested in the Owner's Guide. Improper installation of these liners may interfere with heat and air distribution and damage the range.
  - **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening 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 is vented through the center of the left rear element for the left oven and the center of the right rear element for the right oven. 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.
- **Do not cover or leave pots or pans on these surface elements if they are not in use;** moisture from a hot oven may condense on the pan or pot bottom and accumulate inside the range under certain conditions of use.

- **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 oven element or interior of the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid with aluminum foil.** Exposed fat and grease could ignite.

## 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. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.

### Self-Cleaning Ovens

Before self-cleaning the oven, remove the broiler pan and any utensils or foods from the oven.

Clean Only Parts Listed in This Manual in the self-cleaning section.

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

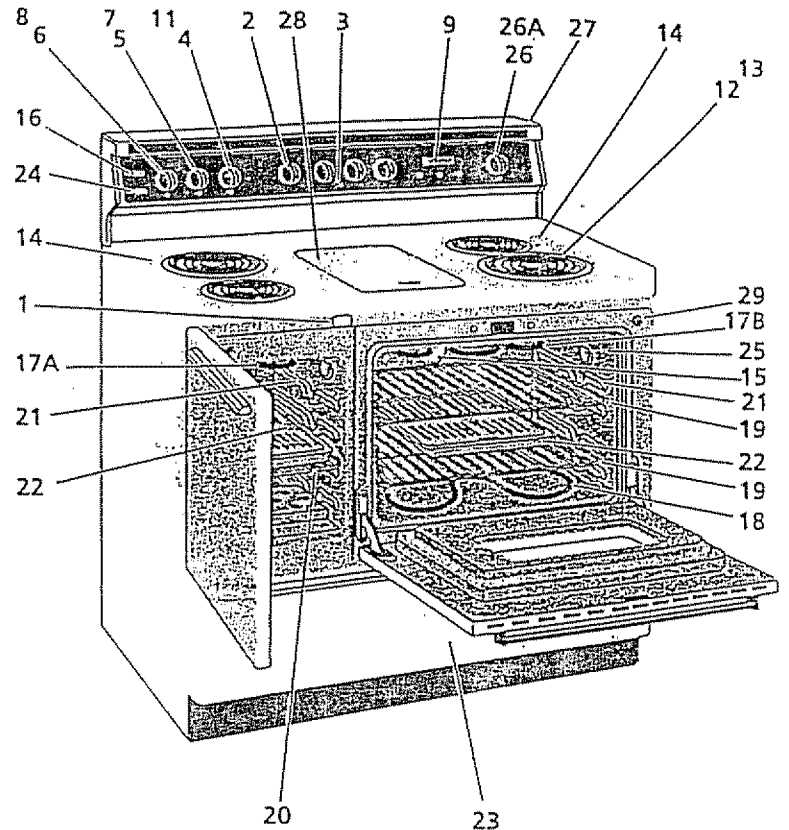
**Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

**Note:** The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

# SAVE THESE INSTRUCTIONS

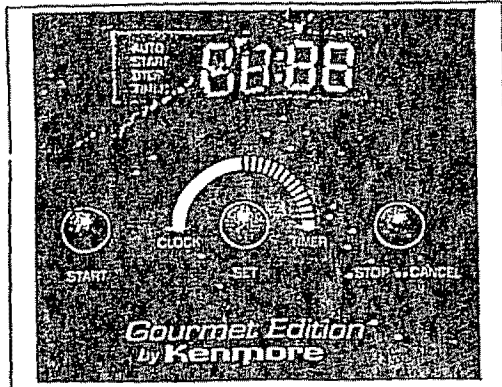
# FEATURES

- 1 Model and Serial Numbers
- 2 Surface Unit Controls
- 3 Surface Unit's Indicator Light
- 4 Oven Control
- 5 Right Oven Temp Control
- 6 Left Oven Temp Control
- 7 Right Oven Indicator Light
- 8 Left Oven Indicator Light
- 9 Automatic Oven Timer Clock and Minute Timer
- 11 Oven Cleaning Light
- 12 Plug-In Surface Unit, (2) 6 in., (2) 8 in. (May be removed when cleaning under unit.)
- 13 One Piece Chrome Trim Ring and Drip Pan. (Do not clean in Self-Clean oven. Discoloration may occur.)
- 14 Oven Vent (Located under right rear and left rear surface units.)
- 15 Oven Interior Light (Comes on automatically when door is opened.)
- 16 Surface Light Switch
- 17A Broil Unit
- 17B Broil Unit
- 18 Bake Unit (In the right oven, may be lifted gently for wiping oven bottom.)
- 19 (2) Oven Racks
- 20 Left Oven Rack
- 21 Oven Rack Supports



- 22 (2) Broiler Pans and Inserts (Do not clean in Self-Clean Oven.)
- 23 Storage Drawer
- 24 Oven Light Switch
- 25 Self-Cleaning Right Oven
- 26 Griddle Control
- 26A Griddle Indicator Light
- 27 Fluorescent Surface Light
- 28 Griddle
- 29 Oven Light/Self-Clean Switch

## Setting the Clock and Minute Timer (some models)



When the range is first plugged in, or when the power supply to the range is disconnected, "00:00" is displayed in the display window

### To Set the Clock

1. Turn the set knob counter clockwise until the control beeps once and the word **TIME** is displayed in the lower left corner of the display.
2. Turn the set knob clockwise or counterclockwise until correct time of day appears in the display window
3. Push start button, when correct time is reached, the control will beep once and the word **TIME** will disappear from the display window.

### To Set the Minute Timer

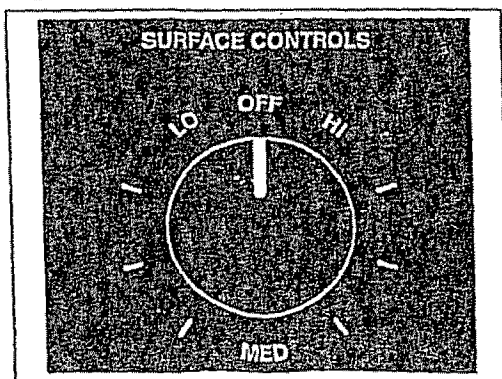
1. Turn the set knob clockwise until the word **TIMER** is displayed in the lower left corner of display
2. Turn the set knob clockwise or counterclockwise until the desired time appears in the display.
  - Display will increment in 5, 10, 30 and 60 second increments up to 99 minutes.
3. Push the start button, the control will beep once and begin to count time down to 0.
4. When time runs out, the control will sound for 3 seconds and will continue to sound an alarm for 1/2 second every 10 seconds for 15 minutes or until the **STOP/CANCEL** button is pushed.
  - To cancel minute minder at any time, push the **STOP/CANCEL** button or rotate set knob counterclockwise until the time of day appears in the display.

## Removing Griddle

To remove, grasp the griddle in the front and gently pull away from terminal, then lift up and out. To reinstall, grasp the griddle with both hands at the end opposite the terminals and using the middle rod at the terminal end as a guide, push the griddle into place

## 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 the element.



1. Place the pan on the surface element.
2. Push in and turn the surface element control knob to desired setting.
3. The *surface indicator light* will glow when one or more elements are turned on. Always turn the element off before removing the pan.

The suggested settings found in the chart below are based on cooking in medium-weight aluminum pans with lids. Settings may vary when using other types of pans

Setting	Type of Cooking
HIGH (HI)	Start most foods, bring water to a boil, pan broiling Continue a rapid boil, fry, deep fat fry
MEDIUM (MED)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
LOW (LO)	Keep foods cooking, poach, stew Keep warm, melt, simmer

**Note:** The size and type of utensil used, and the amount and type of food being cooked will influence the setting needed for best cooking results.

## Before Setting Oven Controls

### Oven Vent Location

The oven is vented through the center of the left rear element for the left oven and the center of the right rear element for the right oven. When an oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

### Arranging Oven Racks

The smaller oven has one oven rack and the larger oven has two oven racks *ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN)*. Always use pot holders when using the large and/or small oven.

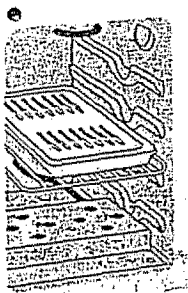
#### Offset Rack (some models)

This rack has slightly raised rungs on the sides of the rack and should always be placed in the lowest rack position. These raised rungs allow for easy and safe removal of foods from the lower rack position and helps prevent hands from touching the hot oven door.

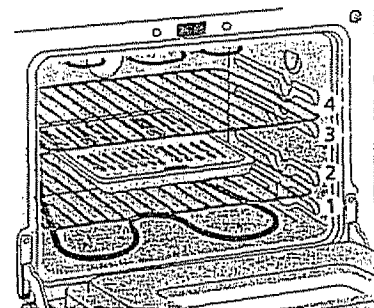
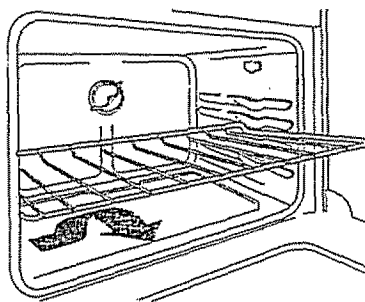
To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. To replace an oven rack, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place

To bake on one rack, place the rack on the second rack position from the bottom of the oven. To bake on two racks (some models), place the racks on the first and third rack positions from the bottom.

Left Oven



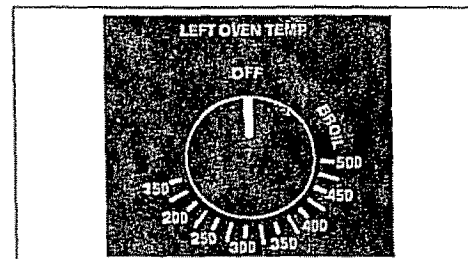
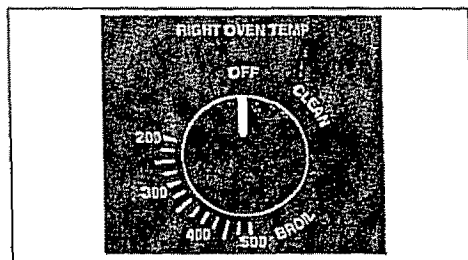
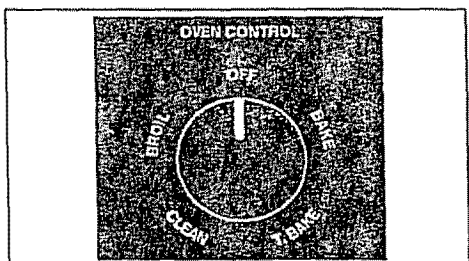
Right Oven



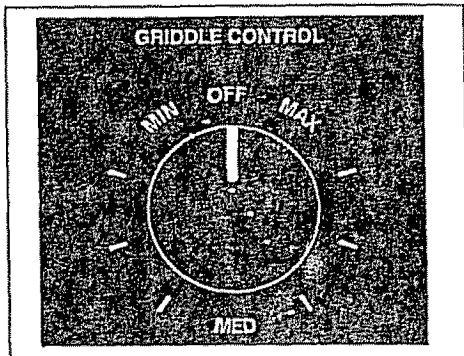
## Setting Oven Controls

### Bake

1. Arrange oven racks as instructed above.
2. Push in and turn the Temperature Control to the desired temperature.
3. Turn the Selector Control to BAKE for the *right oven only*.  
The *oven indicator light* glows when the oven is turned on and remains on until the oven is preheated to the selected temperature. It then cycles on and off with the lower bake element.
4. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting or cooking casseroles.
5. When cooking is finished, turn the Temperature and Selector Controls to OFF.
6. See Cooking Guide for more information on baking.



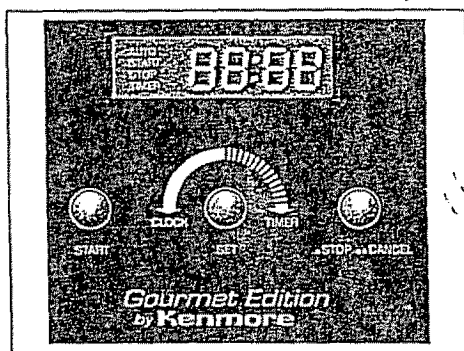
## Setting Oven Controls (continued)



1. Push in and turn the griddle control in either direction to the desired setting. Start most cooking operations on a higher setting; then turn to a lower setting to finish cooking.
2. The controls do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control as needed.
3. The **griddle indicator light** glows when the griddle is on. A quick glance at the light when cooking is finished is an easy check to be sure the control is turned off.
4. Preheat for a few minutes (until butter melts or beads of water dance on the griddle).
5. Use only nylon or plastic spatulas, spoons, etc. Metal can scratch the non-stick finish.
6. Make sure the griddle is turned OFF when cooking is finished. Leaving the griddle ON will damage it.

### Approximate Griddle Settings

Bacon	HI
Grilled Sandwiches	HI
Pancakes	HI
Hamburgers	MED-HI
Eggs	MED



### Timed Bake

The automatic timer will turn the oven on and off at the times you select in advance.

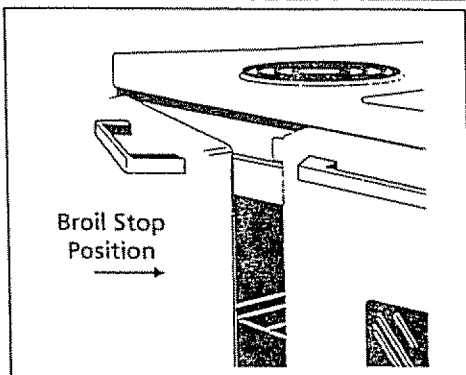
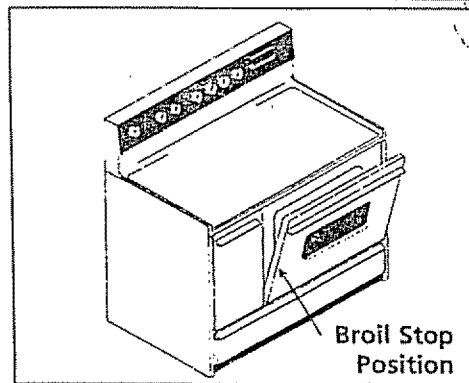
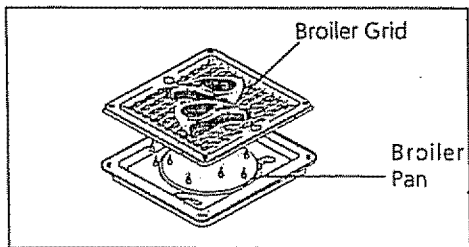
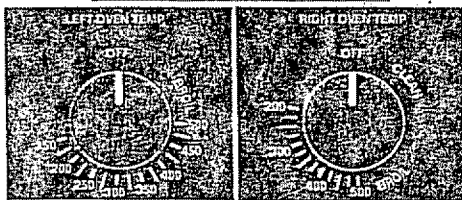
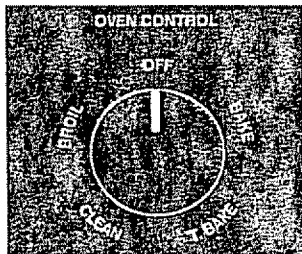
The oven can be programmed to **start immediately and shut off** automatically, or, to **start at a delayed time** and shut off automatically.

1. Be sure that the clock shows the correct time of day.
2. Place the food in the oven and close the door.
3. Push and hold **START** button until the control beeps and the words **START TIME** appear in the left side of the display.
4. Turn set knob clockwise until the desired starting time is reached. Time will increase or decrease in 5 minute increments.
  - If you want to start now and shut off automatically, then go to step #5. If you want to start at a delayed time and shut off automatically, you must change the start time.
5. Push start button, control will beep once and the words **STOP TIME** will appear in the left side of the display.
6. Turn **SET** knob until desired stop time is reached.
7. Push **START** button. The control will beep once and the word **AUTO** will flash in the upper left of the display.
8. Turn the temperature control to the desired temperature.
9. Turn the selector to **T. BAKE**.
  - When desired start time is reached, the control will beep once and the word **AUTO** will start flashing and remain on during baking.
  - To cancel automatic baking at any time, push the **STOP/CANCEL** button twice.
  - At the end of automatic baking, the timer will sound for 3 seconds, **AUTO** will flash rapidly to indicate the end of automatic cycle. The alarm will continue to sound 1/2 second every 10 seconds for 15 minutes or until **STOP/CANCEL** button is pushed.
  - To review, start and stop time settings before automatic cycle begins, push and hold **START** button until **START TIME** appears; push second time to display **STOP TIME** and once more to return to automatic control mode.
  - When changing the start and stop times, time will increase and decrease in 5 minute increments.

**CAUTION** Use precaution when using the automatic timer. Use the automatic timer to cook cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, poultry or meat, should be chilled in the refrigerator. Even when chilled, they should not stand in the oven for more than two hours before cooking begins, and should be removed promptly when cooking is completed.



## Setting Oven Controls (continued)



## Broiling

Broiling is a quick method of cooking foods by direct heat under the upper broil element of the oven. Results and cooking times will depend on the broil setting used and the distance between the food and the element.

### Preheating:

Preheating is suggested when searing rare steaks. Remove the broiler pan and grid before preheating. Foods will stick if placed on hot metal. Turn both the Temperature and Selector Controls to BROIL when using the large oven. Turn only the Temperature Control to BROIL when using the small oven. Wait for the element to become red hot—about 2 minutes. Preheating is not necessary when broiling meats well done.

### To Broil:

1. Place the rack in the desired position close to the top of the oven. Position the rack closer to the broiling element for rare steaks. For well-done foods such as chicken, lobster tails or thick cuts of meat, position the rack further away from the broil element.

Rack Position From Top	Food
1	Rare steaks
2	Ham slices, fish, hamburgers, and medium steaks and chops
3	Well-done foods, such as chicken and lobster

2. Broiling can be done in either the smaller or larger oven. Turn the temperature control (small oven) to BROIL or turn the temperature and selector controls (large oven) to BROIL.
3. Place food on the cool broiler grid. Be sure the grid is in place with the slots down so grease will drain into the pan.
4. Place the broiler pan in the oven. If broiling is done in the larger oven, the door should be opened to the broil stop position. The door remains in this position without closing. If broiling is done in the smaller oven, leave the door open at the broil stop position (about 2 inches); a small resistance is felt when the door is in this position.
5. Broil times vary, so watch the food closely. Time depends on distance from the element, thickness and aging of meat, fat content and the doneness level selected. The first side usually requires a few minutes longer than the second. Frozen meats also require additional time.
6. See Cooking Guide for more information on broiling.

**CAUTION** Should an oven fire occur, close the oven door and turn off all controls. If the fire continues, throw baking soda on the fire. DO NOT put water or flour on the fire. Flour may be explosive.

## Oven Cleaning

(cleaning the porcelain enamel oven)

**CAUTION** DO NOT line the oven walls, racks or bottom with aluminum foil. Doing so will destroy heat distribution and produce poor cooking results.

Adhere to the following cleaning precautions:

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

**Small Oven is a Porcelain Enamel Oven—A General Description**  
Porcelain has a smooth finish and is a type of glass fused to metal. With porcelain, commercial oven cleaners can be used on all interior surfaces.

### 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. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled nylon scouring pad or a nonabrasive cleaner. If necessary, use a commercial oven cleaner following manufacturer's instructions.

Adhere to the following precautions when using commercial oven cleaners:

1. Be careful where the oven cleaner is sprayed.
2. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
3. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. **Note:** One sensing bulb is located in the upper left corner of the large oven and the other sensing bulb is located in the upper right corner of the small oven. Carefully wipe the sensing 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.
4. **DO NOT** spray any cleaner on the oven door trim or seal, handles or any exterior surfaces of the oven, wood or painted surfaces. The cleaner can damage these surfaces.

### Cleaning the Oven Bottom

Clean using hot, soapy water, a mild abrasive cleanser, a soap-filled nylon pad or commercial oven cleaner following manufacturer's instructions.

### Cleaning the Griddle

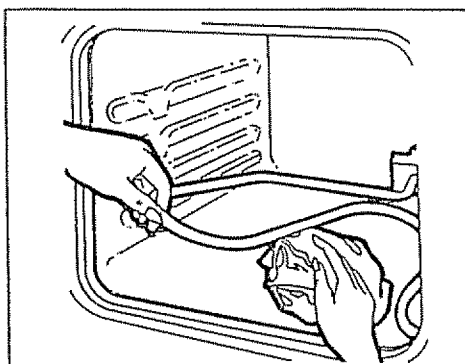
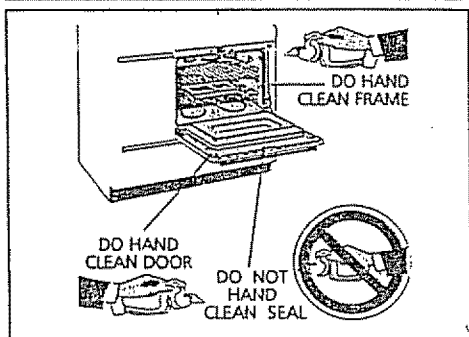
Before cleaning, be sure all controls are OFF. For easier cleaning, clean the griddle while it is still *warm*. The griddle can be washed in the sink with a mild detergent and plastic scouring pad. For greasy residue, use a grease-dissolving dishwashing liquid and a nylon scrub brush.

Avoid *abrasive cleansers* that can scratch the finish. Do not use oven cleaners. Wipe dry before reinstalling into rangetop.

## Oven Cleaning (self-cleaning instructions)

**CAUTION** During the self-cleaning cycle, the outside of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

**CAUTION** **DO NOT** line the oven walls, racks or bottom with aluminum foil. Doing so will destroy heat distribution during cleaning, and the aluminum foil will melt to the oven finish (causing permanent damage to the oven).



## Self-Cleaning Oven—A General Description

A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can whisk away with a damp cloth.

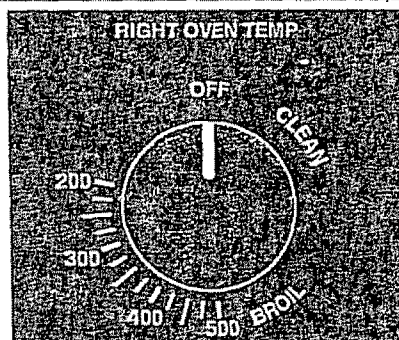
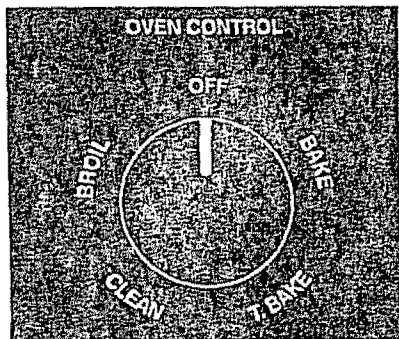
### Preparing the Oven for Self-Cleaning

1. Adhere to the following cleaning precautions:
  - Allow the oven to cool before precleaning
  - Wear rubber gloves when precleaning and while wiping up the residue after the self-clean cycle.
  - **DO NOT** use commercial oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
  - **DO NOT** clean the oven door. The woven gasket on the oven door is essential for a good seal. Care should be taken not to rub, damage or remove the seal.
  - **DO NOT** use any commercial cleaning materials on the seal. Doing so could damage it.
2. Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperature.
3. Oven racks may be left in the oven or may be removed. If they go through the clean cycle their color will turn slightly blue and the finish will be dull. After the cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil. This will make the racks glide easier onto the rack supports.
4. Remove any excess spillovers in the oven cavity before starting the self-cleaning cycle. To clean, use hot soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **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.
5. Clean any soil from the oven frame, the door liner outside the oven seal strip and the small area at the front center of the oven bottom. These areas heat sufficiently to burn soil on. Clean with soap and water.

## Oven Cleaning

(self-cleaning instructions, continued)

Be sure to remove everything from the oven and complete the suggested precleaning steps before setting the controls



**WARNING** Use caution when opening the door after the self-cleaning cycle. The oven may still be VERY HOT.

**Note:** Be sure to turn the Temperature and Selector Controls to OFF when the self-cleaning cycle is completed.

### To Start the Self-Clean Cycle

\*We recommend a 2 hour self-clean cycle for **light soils**, a 3 hour cycle for **average soils**, and a 4 hour cycle for **heavy soils** (to assure satisfactory results)

#### To Set the Controls:

1. Make sure the clock is set to the correct time of day
2. Push and hold **START** button until the control beeps and the words **START TIME** appear in the left side of the display.
3. Turn **SET** knob clockwise until desired starting time is reached.
  - If you want the clean cycle to start now and shut off automatically, push **START** button, the control will beep once and the words **STOP TIME** will appear in the left side of the display. Then the word **AUTO** will come on to indicate that the clean cycle will begin immediately
4. If you want to start the clean cycle at a delayed time and shut off automatically, turn **SET** knob until stop time is 3 hours later than start time. *Example:* If the start time and clock read 1:00, set the **STOP TIME** for 4:00. Push **START** button, the control will beep once and the words **STOP TIME** will appear in the left side of the display. Then the word **AUTO** will flash continuously to indicate that the clean cycle will begin at a delayed time.
5. *To review start and stop time settings* before automatic cycle begins, push and hold **START** button until **START TIME** appears; push second time to display **STOP TIME** and once more to return to automatic control mode.
  - When changing start and stop times, time will increase and decrease in 5 minute increments
6. Turn the selector and temperature controls to **CLEAN**.
7. The motor driven lock will begin to close the oven door automatically and the oven cleaning light will come on as soon as the controls are set. (It takes about 15 seconds for the lock to close the door.)
8. After the desired cleaning time has elapsed, the control will beep once and the word **AUTO** will stop flashing but stays on during cleaning.
  - To cancel automatic cleaning cycle, push the **STOP/CANCEL** button twice.
  - At the end of automatic cleaning, the timer will sound for 3 seconds, **AUTO** will flash continuously to indicate end of automatic cycle. Alarm will continue to sound 1/2 second every 10 seconds for 15 minutes or until **STOP/CANCEL** button is pushed.
9. Turn the selector and temperature controls to **OFF**.
10. The oven must now cool for about 1 hour or until the interior temperature has dropped below 550°F. Then the oven door will unlock and the oven cleaning light will go out. The oven door can now be opened.

### Stopping or Interrupting the Self-Clean Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

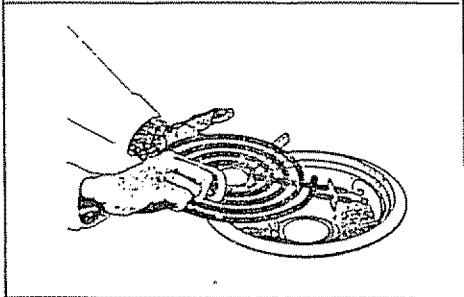
1. Push the **CANCEL** button twice. This will return the clock to the time of day
2. Turn the selector and temperature controls to **OFF**.
3. Allow the oven to cool until the oven cleaning light goes out. Then the door unlocks and can now be opened

**CAUTION** DO NOT force the door to open. This can damage the door locking system. Use caution when opening the door after the self-cleaning cycle has been interrupted. The oven may still be VERY HOT.

4. Correct the condition which caused the smoking
5. Restart the self-clean cycle once all conditions have been corrected

## General Cleaning

**CAUTION** Be careful not to bend terminal ends when replacing elements after cleaning the drip bowls



### Surface Elements and Drip Bowls

Surface elements can be unplugged and removed to make cleaning the drip bowls easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used. Never immerse a surface element in water.

#### To Remove Surface Elements and Drip Bowls:

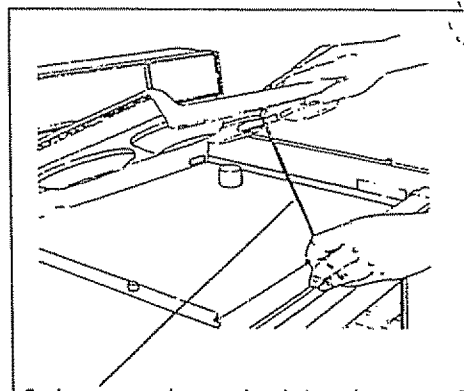
1. Lift up edge of surface element across from the terminal end.
2. Gently slide the surface element out of the terminal plug
3. Lift the drip bowl up and out

#### To Clean Drip Bowls:

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard-to-remove, burned-on soil can be removed by soaking the drip bowls for about 20 minutes in a slightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to one gallon of water). A nylon scrubber may be used after soaking. Do not use abrasive cleansers or steel wool, as they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

#### To Replace Drip Bowls and Surface Elements:

1. Line up the opening of the drip bowl with the terminal plug
2. Hold the surface element as level as possible and slide the terminal end through the opening and into the terminal plug.
3. The surface element must be level to reduce the hazard of pans sliding off the element



Swing-up rod goes back into bottom of burner box when lowering top down.

#### To Raise and Lower the Top for Cleaning:

1. Grasp the sides of the cooktop and then lift from the front
2. Lift the top high enough to allow the swing-up rod to support the top in its raised position.
3. Clean underneath using hot, soapy water and a clean cloth; then, dry.
4. Lift the top high enough to release the swing-up rod, then lower swing-up rod, back into the bottom of the burner box. Lower the top gently down into the range frame.

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

#### To Remove and Replace the Large Oven Door:

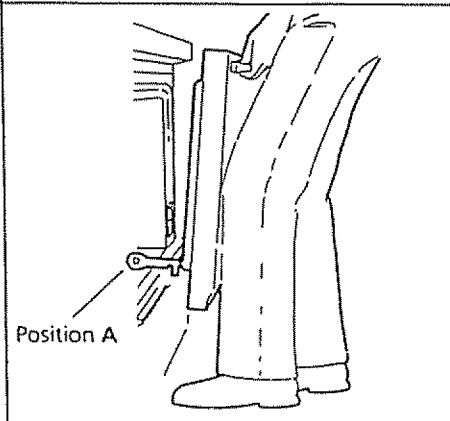
##### To Remove the Large Oven Door:

1. Open the door to the **full open position**.
2. Remove the screws which secure the locking plates (some models) into the oven frame above the hinges.
3. Open the door to the **broil stop position**.
4. Replace the screws from the locking plates (some models) into the holes in the oven frame.
5. Grasp the door firmly at the sides, lift up and away from the range.

##### To Replace the Large Oven Door:

1. Be sure the hinge arms are in the open position A.
2. Hinge arms must go into the range slots evenly. The bottom corners of the door should be in as far as they can go
3. If the door does not line up with the oven frame, remove the door and repeat the above steps. **Note:** Reinstall hinge locking plates (some models) if door will not be removed for a long period of time or when moving the range to a new location

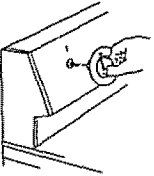
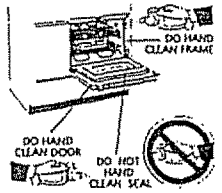
**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat.



## General Cleaning (continued)

### Cleaning Various Parts of Your Range

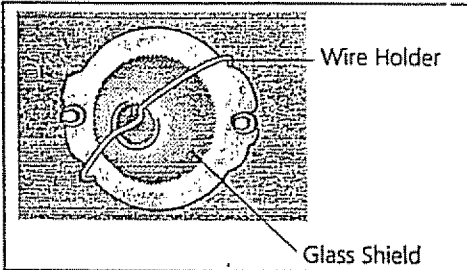
Before cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. Remove spillovers and stains as soon as they occur. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Paint and Plastic Control Knobs, Body Pieces, and Decorative Trim	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.
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. Be sure to wring 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 Under Cooktop, Broiler Pan and Insert, Door Liner and Body Pieces	Gentle scouring with a soapy nylon scouring pad will remove most spots. Rinse with a 1:1 mixture of clear 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, and then scrub with a soap-filled nylon 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 rangetop.
Stainless Steel, Chrome Decorative Trim, Drip Bowls or Drip Pans	Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a cloth. Cleaners made especially for stainless steel, chrome or copper are also recommended. Rinse all cleaners before operating range. Bluish stains may result (due to heat combined with the cleaning material), and cannot be removed.
Oven Racks	Remove oven racks. See "Arranging Oven Racks" in the section called <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry.
Oven Door 	Remove the larger oven door by following the instructions provided in the <b>General Cleaning</b> section in this Owner's Guide. See <b>To Remove and Replace the Large Oven Door</b> . To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water. The smaller oven door cannot be removed, but can be cleaned using the same procedure for cleaning the larger oven.

## Oven Light

The oven light automatically turns on when the door is opened (some models). Use the switch (some models) located on the control panel to turn the light on when the door is closed.

**CAUTION** Be sure the range is unplugged and all parts are COOL before replacing the oven light.



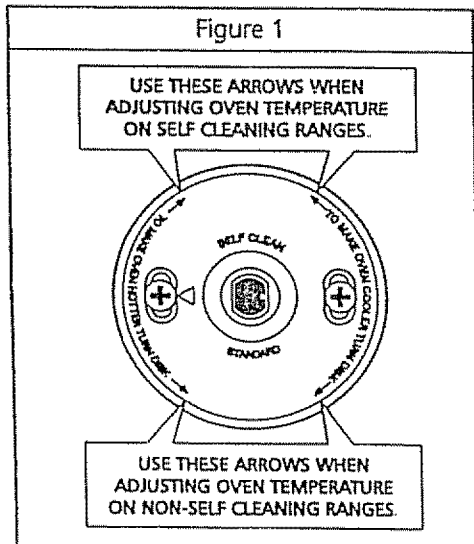
### Changing the Oven Light:

The oven light is located at the rear of the oven. To replace, follow these instructions:

1. Turn power off at the main source or unplug the range. **BE SURE ALL PARTS ARE COOL BEFORE REMOVING BULB.**
2. Wear a leather-faced glove for protection against possible broken glass.
3. Press wire holder to one side to release the glass shield.
4. Replace bulb with a 40 watt appliance bulb.
5. Replace glass shield in socket and snap wire holder into place.
6. Turn power back on at the main source (or plug the range back in).
7. The clock (if equipped) will then need to be reset. See **Setting the Clock and Minute Timer** in this Owner's Guide.

## Adjusting Oven Temperature

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the thermostat can be adjusted. Before adjusting the knob, test a recipe by using a temperature set higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed. The knob can be adjusted as indicated on the back of the disk.



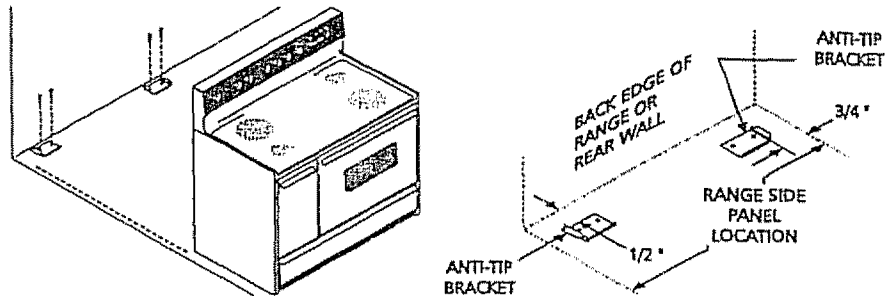
### To Adjust the Oven Temperature:

1. Check to be sure the Temperature Control knob is in the OFF position.
2. Pull the knob straight off the shaft.
3. Loosen the two screws at the back of the disk (Figure 1).
4. To **lower** the temperature for a *self-cleaning range*, turn the disk **counter clockwise**. To **raise** the temperature for a *self-cleaning range*, turn the disk **clockwise**.
5. To **lower** the temperature for a *standard range*, turn the disk **clockwise**. To **raise** the temperature for a *standard range*, turn the disk **counterclockwise**.
6. When the desired adjustment is reached, tighten both screws.
7. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place. **DO NOT** force the Temperature Control knob onto the shaft or you may damage it.

## Anti-Tip Brackets Installation Instructions

### Important Safety Warning

To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip brackets and screws packed with the range. Failure to install the anti-tip brackets could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation.



### Anti-Tip Brackets Installation Instructions

The brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that the screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

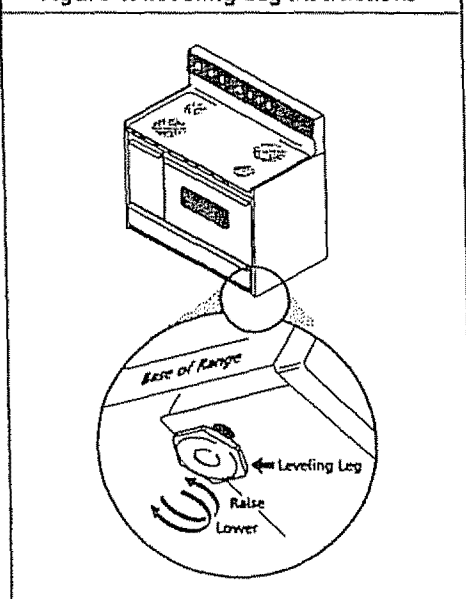
1. Unfold the paper template and place it flat on the floor with the back and side edges positioned exactly where the back and sides of range will be located when installed. Use the illustration above to locate the brackets if a template is not available.
2. Mark on the floor the location of the four mounting holes shown on the template. For easier installation,  $3/16$ " diameter pilot holes, a  $1/2$ " deep can be drilled into the floor.
3. Remove the template and place the brackets on the floor with the turned-up flange to the front. Line up the holes in the brackets with the marks on the floor and attach with the screws provided. The brackets must be secured to a solid floor. If attaching to a concrete floor, first drill  $3/16$ " diameter pilot holes using a masonry drill bit.
4. Level the range if necessary by adjusting the four leg levelers with a wrench. See Figure 1, side box. A minimum clearance of  $1/8$ " is required between the bottom of the range and the rear leveling feet.
5. Slide the range into place making sure the rear legs are trapped by the ends of the brackets. The range may need to be shifted slightly to one side as it is being pushed back to allow the rear legs to align with the brackets. Remove the lower panel or storage drawer to inspect the brackets, or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure the range is properly anchored.

**IF THE RANGE IS EVER MOVED TO A DIFFERENT LOCATION**, the anti-tip brackets must also be moved and installed with the range.

#### Tools Required:

5/16" Nutdriver or Flat Head Screwdriver  
Adjustable Wrench  
Electric Drill & 3/16" Diameter Drill Bit  
3/16" Diameter Masonry Drill Bit (if installing in concrete)

Figure 1: Leveling Leg Instructions





## Avoid Service Checklist

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>INSTALLATION</b>		
Range is not level.	Poor installation.	Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until level indicates that the rack is level.  When oven is level, cooktop may not appear to be level with countertop.
	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.  Contact a cabinet maker to correct problem.
Cannot move appliance easily. Appliance must be accessible for service.	Cabinets not square or are built in too tight.	Contact builder or installer to make appliance accessible
	Carpeting interferes with range.	Provide sufficient space so range can be lifted over carpet
<b>SURFACE ELEMENTS</b>		
Surface element too hot or not hot enough.	Incorrect control setting.	Adjust control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of "relative" heat settings and will vary slightly.
	Lightweight or warped pans.	Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.

**OCCURRENCE****POSSIBLE CAUSE****SOLUTION****SURFACE ELEMENTS (continued)**

Surface element does not heat.

No power to appliance.

Check/reset circuit breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified electrician.

Incorrect control turned on.

Be sure to use the correct control for the element to be used.

**OVEN AND/OR LIGHTS (if equipped)  
DO NOT WORK**

Oven light (some models) does not work.

Burned-out or loose bulb

Follow instructions under **Oven Light (some models)** to replace or tighten bulb

Entire oven does not operate.

Cord/Plug not plugged into the wall/floor receptacle.

Make sure it is plugged tightly into outlet.

Service wiring not complete.

Contact servicer or dealer.

Power outage.

Check house lights to be sure. Call your local electric company for service.

Control(s) not set properly.

Follow instructions under **Setting Oven Controls** to set the controls**BROILING**

Oven smokes excessively during broiling.

Oven door closed.

Door should be opened to broil stop position.

Meat too close to the element.

Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for quick searing operation.

Meat not properly prepared

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

Grid on broiler pan wrong side-up. Grease does not drain into broiler pan.

Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into pan.

Oven needs to be cleaned. Grease has built up on oven surfaces

Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking

**POOR BAKING RESULTS**

Many factors affect baking results

See **Baking** in your Cooking Guide for hints, causes and corrections

OCCURRENCE	POSSIBLE CAUSE	SOLUTION
<b>SELF-CLEANING INSTRUCTIONS</b>		
Self-cleaning cycle does not work.	Controls not set properly.	Follow instructions under <b>Oven Cleaning (self-cleaning instructions)</b> .
	Self-cleaning cycle was interrupted.	Stop time must be set 3 to 4 hours past the start time  Follow steps under "Stopping or Interrupting the Self-Clean Cycle" under <b>Oven Cleaning (self-cleaning instructions)</b>
Soil not completely removed after self-cleaning cycle.	Failure to clean bottom, front top of oven, frame of oven or door area outside oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started.	Burned-on residue may be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.
	Excessive spillovers in oven.	Set self-clean cycle for a longer cleaning time.
Flames inside oven or smoking from vent.	Excessive spillovers in oven.	This is normal, especially for pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting cycle. If flames or excessive smoke is present, stop the self-clean cycle and follow steps under "Stopping or Interrupting the Self-Clean Cycle" in the <b>Oven Cleaning</b> section.

# KENMORE ELECTRIC RANGE WARRANTY

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

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

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

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

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

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

SEARS, ROEBUCK and CO.  
Dept 698/731A  
Sears Tower  
Chicago, IL 60684

## WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty

MA - Maintenance Agreement

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

**Kenmore. Solid as SEARS**  
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