



Electric Range

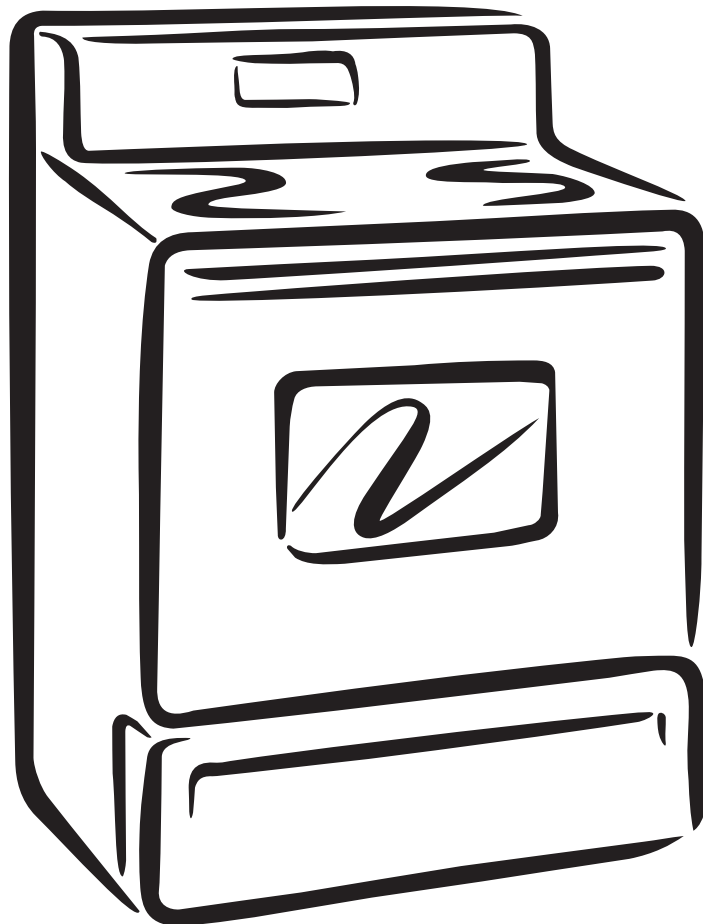
Use & Care Guide

Estufa eléctrica

Guía para el Uso y Cuidado

Models, Modelos **790.9081***, **9083***, **9003***, **9004***, **9103***, **9104***,
9105*, **9106***, **9107***.

*= color number, número de color



ENGLISH

ESPAÑOL

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Sears Service back page

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. This serial plate is located on the right side of the oven front frame in the storage or warmer drawer compartment. **See bottom of this page** for the serial plate location.

Model No. 790.

Serial No. _____

Date of Purchase _____

Save these instructions & your sales receipt for future reference.

Kenmore Appliance Warranty

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 or workmanship within one year from the date of purchase, call **1-800-4-MY-HOME**® to arrange for free repair. If this appliance is used for other than private family purposes, this warranty applies for only 90 days from the date of purchase.

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

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. 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.
7. 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 limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitation may not apply to you.

This warranty applies only while this appliance is used in the United States and 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., Dept. 817WA, Hoffman Estates, IL 60179

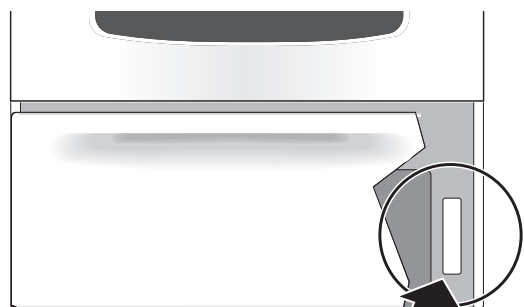
Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Serial Plate Location

You will find the model and serial number printed on a serial plate. This serial plate is located on the right side of the oven front frame behind the storage drawer or lower panel compartment area.

Please see the illustration for exact location.

Remember to record the serial number for future reference.



Serial plate location;
Open the storage drawer (some models)
or remove lower panel(on some models).

Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

This manual 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.

- **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/NFPA No. 70 latest edition and local electrical 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.** All other servicing should be done only by a qualified technician. This may 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.**

⚠ 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, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower panel or storage drawer. For models with a warmer drawer, 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 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 warmer drawer (if equipped) 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.

⚠ WARNING Never Use Your Appliance for Warming or Heating the Room.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, warmer drawer, near surface units or in the storage 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 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 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—Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use Proper Pan Size**—This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating 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 units.
- **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.
- **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.**

COIL COOK TOP MODELS

- **Make Sure Reflector 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 bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire. Improper installation of these liners may result in risk of electric shock, or fire.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening Oven Door or Warmer Drawer (if equipped)**—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 under the left rear surface element if your model is equipped with coil elements. The oven vent is located below the backguard for models equipped with ceramic-glass cook tops. 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.**
- **Protective Liners**—Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

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.
- **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.
- **Clean Ventilating Hoods Frequently—Grease should not be allowed to accumulate on the hood or filter.** Follow manufacturer's instructions for cleaning.

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.

PROTECTION AGREEMENTS

In the U.S.A.

Master Protection Agreements

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

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

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

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

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

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

Some limitations and exclusions apply.
For prices and additional information call 1-800-827-6655.

Sears Installation Service

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

ACUERDOS DE PROTECCIÓN

En los EE.UU.

Acuerdos maestros de protección

Lo felicitamos por haber hecho una compra inteligente. Su nuevo producto Kenmore® fue diseñado y fabricado para ofrecer muchos años de servicio confiable. Sin embargo, como todo producto, el mismo podría requerir mantenimiento preventivo o reparaciones ocasionales. Es por eso que el tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

Adquiera ya un Acuerdo maestro de protección y protéjase de gastos y frustraciones inesperados.

El Acuerdo maestro de protección también ayuda a extender la vida de su producto nuevo. El Acuerdo incluye lo siguiente:

- ✓ **Servicio profesional** por nuestros 12.000 profesionales especialistas en reparación.
- ✓ **Servicio ilimitado sin cargos adicionales** por piezas y servicio en todas las reparaciones cubiertas.
- ✓ **Garantía de "no-limón"** – reemplaza su producto cubierto si ocurren cuatro o más desperfectos en los primeros doce meses.
- ✓ **Reemplazo del producto** si el mismo no puede ser reparado.
- ✓ **Verificación de mantenimiento preventivo anual** a su petición y sin cargos adicionales.
- ✓ **Pronta ayuda por teléfono** – apoyo por teléfono por un técnico de Sears en los productos que requieran reparación en casa, además de la conveniencia de hacer una cita para la reparación.
- ✓ **Protección contra picos de energía** o daños eléctricos causados por fluctuaciones de la corriente eléctrica.
- ✓ **Reembolso del alquiler** si la reparación de su producto cubierto toma más del tiempo prometido.

Una vez que adquiera este Acuerdo, una simple llamada telefónica es todo lo que necesita para hacer una cita de servicio. Usted puede llamar a cualquier hora del día o de la noche para programar una cita de servicio por Internet.

Sears cuenta con más de 12.000 profesionales especialistas de reparación con acceso a más de 4,5 millones de piezas y accesorios de calidad. Esa es la clase de profesionalismo con la que puede contar para extender la vida útil de su nueva adquisición por muchos años. ¡Adquiera su Acuerdo maestro de protección hoy!

Algunas limitaciones y exclusiones podrían aplicarse.
Para precios e información adicional, llame al 1-800-827-6655.

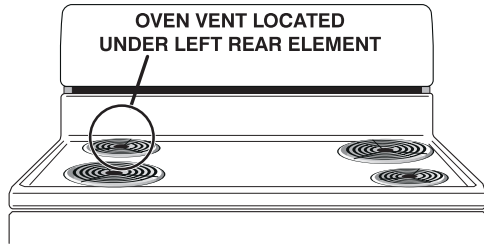
Servicio de instalación Sears

Para una instalación profesional de Sears en electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos mayores del hogar, llame al **1-888-SU-HOGAR®**.

ENGLISH

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Before Setting Oven Controls



Oven Vent Location

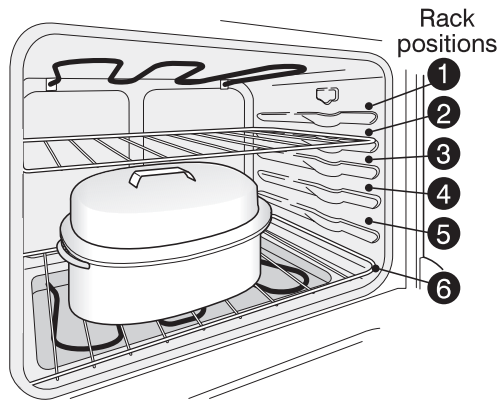
For models equipped with coiled surface elements, the oven vent is located **under the left rear surface element**. When the oven is on, warm air flows through the left rear element. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT BLOCK THE OVEN VENT.**

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.

Removing & 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.



RECOMMENDED RACK POSITIONS FOR BROILING, BAKING & ROASTING

Food	Rack Position
Broiling meats, chicken or fish	1, 2 or 3
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 (some models)	6 (some models)

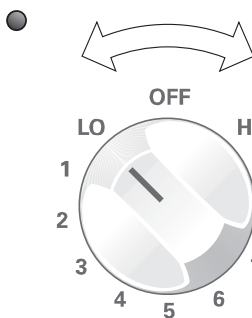
Note: Always use caution when removing food from the lower rack positions

Setting Surface Controls

To Operate the Surface Elements:

- Place cooking utensil on the surface element.
- Push in and turn the surface control knob in either direction to the desired setting. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The control knobs do not have to be set exactly on a particular setting. Use the settings as a guide and adjust the control knob as needed.
- When cooking is completed, turn the surface element off before removing the pan. Note: The surface **“Element On”** indicator light(s) will glow when one or more elements are turned on. A quick glance at these indicator light(s) when cooking is finished is an easy check to be sure all surface elements are turned off.

ELEMENT ON



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.

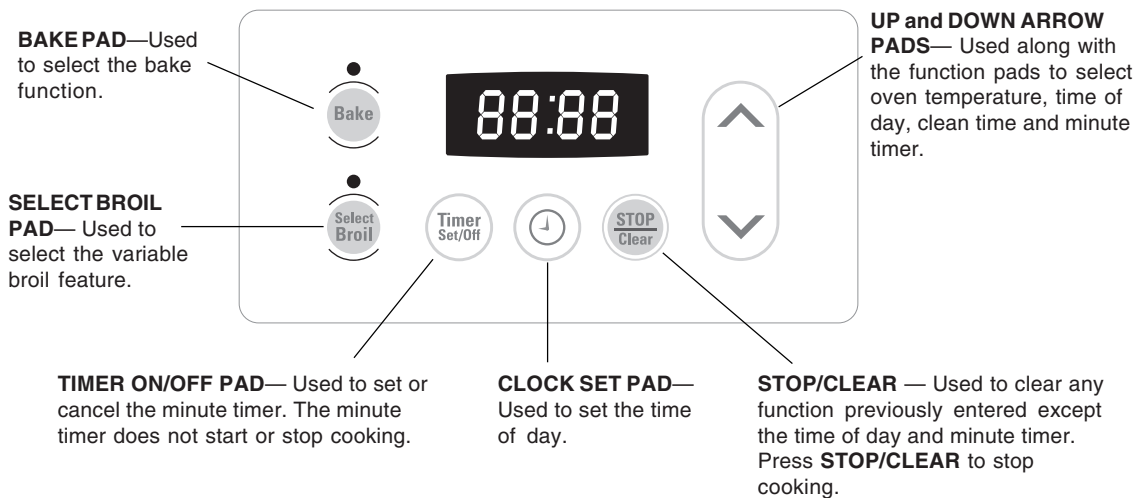
SURFACE ELEMENTS

Setting	Type of Cooking
HIGH (HI - 9)	Start most foods, bring water to a boil, pan broiling
MEDIUM HIGH (7 - 8)	Continue a rapid boil, fry, deep fat fry
MEDIUM (5 - 6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
MEDIUM LOW (2 - 4)	Keep foods cooking, poach, stew
LOW (LO - 1)	Keep warm, melt, simmer

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 wooden spoons could catch fire if placed too close to the surface elements.

Oven Control Functions

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various functions of the oven as described below.



Setting Oven Controls




Note: The time of day must first be set in order to operate the oven.

To Set the Clock


When the range is first plugged in, or when the power supply to the range has been interrupted, the display will flash "12:00".

1. Press .
2. Within 5 seconds, press and hold the  or  until the correct time of day appears in the display.

To Set the Minute Timer:



1. Press .
2. Press the  to increase the time in one minute increments. Press and hold the  to increase the time in 10 minute increments. The timer can be set for any amount of time from 1 minute to 11 hours and 59 minutes.

Note: If you press the  first, the timer will advance to 11 hours and 59 minutes.

3. The display shows the timer count down in minutes until one minute remains. Then the display will count down in seconds.
4. When the set time has run out, the timer will sound a 3 second beep. 0:00 will appear in the display until  is pressed.

Note: While the minute timer is counting down, the ":" will flash. The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used alone or during any of the other oven functions. When the minute timer is in use with any other function, the minute timer will be shown in the display. To view other functions, press the pad for that function.

To Change the Minute Timer while it is in use:

While the timer is active and shows in the display, press and hold the  or  to increase or decrease the time.





To Cancel the Minute Timer before the set time has run out: Press .

Setting Oven Controls

Changing the Temperature Display Mode (some models)

The electronic oven control temperature display mode was factory preset to display (Fahrenheit) °F oven temperatures. Note: Oven cooking temperatures may be set from 170°F to 500°F (77°C to 260°C).









To change the Temperature Display Mode to °C (Celsius) or from °C to °F (do not use Bake or Broil while changing the Temperature Display Mode):

1. Press & hold the  key pad for 6-8 seconds until **F** or **C** appears in the display. **Note:** At this time the display will show the current Temperature Display Mode whether set for **F** or **C**.
2. Press the  key pad once to choose the (Fahrenheit) °F mode; or press the  key pad once to choose the (Celsius) °C mode.
3. After 5 seconds, the display will flash. To accept the change, wait 5 more seconds until the oven control beeps once. To complete the change skip step 4 below, **OR**;
4. If at any time during the process of changing the Temperature Display Mode (**F** or **C**) you decide the change is not desired, press the  key pad before the oven control beeps once to **cancel** the process.
5. The control will beep once. The display will then return to the time of day with any temperature display mode change you may have requested.




To Set or Change the Temperature for Baking

The oven can be programmed to bake at any temperature from 170°F to 500°F.

To Set the Controls for Baking:

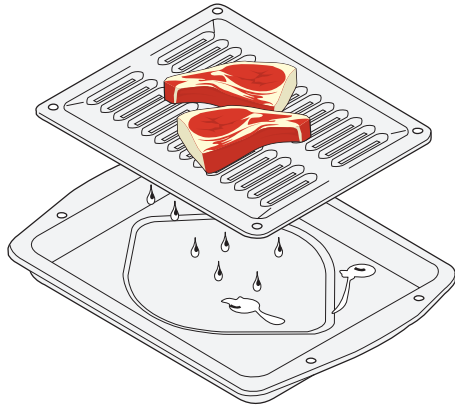
1. Press . "— — —°" appears in the display.
2. Within 5 seconds, press the  or . The display will show "350°F." By pressing and holding the  or , the temperature can then be adjusted in 5°F increments.
3. When the  or  is released, the oven will begin heating to the selected temperature. When the displayed temperature reaches the desired baking temperature, the control will beep one (1) time.
4. To cancel the baking function, press .

To Change the Oven Temperature after Baking has Started:

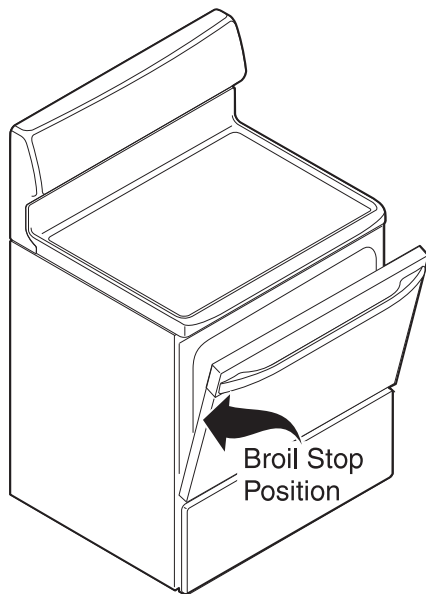
1. Press  and make sure the bake temperature is displayed.
2. Press the  or  to increase or decrease the set temperature.

Setting Oven Controls

CAUTION Should an oven fire occur, close the oven door and turn off the oven. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.



The broiler pan and the insert (some models) allows grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without the insert. **DO NOT** cover the insert with foil; the exposed grease could ignite.



To Broil:

1. Arrange the oven rack while oven is still cool. Position the rack and adjust the Broil settings as suggested in the chart provided below:

Food	Desired Doneness	Setting	Rack Position
Steak	Medium	Hi	2nd
	Medium-Well	Normal	2nd
Hamburger patties	Well	Hi	3rd
Pork chops	Well	Normal	3rd
Chicken	Well	Lo	3rd
Fish	Well	Lo	3rd

2. Press . “ - - ” will appear in the display.
3. Press or once to Broil with a normal setting (**nor** will appear in the display).
4. To Broil with a high setting press twice (**hi** will appear in the display). To Broil with a low setting press the arrow twice (**lo** will appear in the display).
5. The oven is properly set for Broil when the indicator light over the pad stops flashing and glows steady. Broil may be canceled at anytime by pressing at anytime.

Note: The Broil level setting may be changed anytime while broiling. To change the level press and press one time for each increment of higher levels or for each desired lower level increment. Select the **lo** broil setting to avoid excess browning or drying of foods that should be broiled to the well-done stage.





6. Place the insert on the broil pan, then place the food on the insert (some models). **DO NOT** use the broiler pan without the insert or cover the insert with aluminum foil. The exposed grease could ignite.
7. Place the pan on the oven rack. **Open the oven door to the broil stop position when broiling** (see illustration).
8. Broil on one side until food is browned; turn and cook on the 2nd side. **Note:** Always pull the oven rack out to the stop position before turning or removing food.
9. When broiling is finished, press .
10. When removing broiler pan from the oven always use pot holders.



Adjusting Your Oven Temperature (some models)

Your new oven has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you feel your oven is too hot or too cool from your baking experience, the oven temperature may be adjusted to your liking.

Note: **DO NOT** adjust your oven temperature based on oven thermometers, such as those found in grocery stores, they may not be accurate.

To Adjust the Oven Temperature (do not use Bake or Broil while adjusting the oven temperature):

1. Press & hold the  key pad and release after the display begins flashing the factory temperature change of **00**.
Note: If the oven temperature has been previously adjusted from the factory setting, the current temperature adjusted value will flash in the display instead.
2. You may increase the oven temperature in 5°F increments with each press of the  key pad to a maximum oven adjustment of +35°F. You may also adjust the oven temperature downward in 5°F increments with each press of the  key pad (total range of **-35** to **+35**). **Note:** Your oven control was factory set in the (Fahrenheit) °F Temperature Display Mode. To change for (Celsius) °C, see **Changing the Temperature Display Mode** in the Oven Control Functions section of this Use & Care Manual.
3. If no other key pad is pressed after 5 seconds the display will begin to flash.
4. If you **do not want** to keep the display adjustment, press the  key pad before the oven control beeps. This will cancel the temperature adjustment procedure. To start this procedure over again begin with step 1 above **OR**;
5. If **you want** to keep the adjustment, wait until the display quits flashing and the oven control beeps once.
6. The oven temperature adjustment has been accepted by the oven control and the display will return to the time of day.

Notes: The oven temperature adjustment may be made if your oven control has been set to operate in the (Celsius) °C **Temperature Display Mode**. In this case each press of the  or  key will adjust in 1°C increments upward (maximum +18°C) or downward (maximum -18°C), depending on which arrow key pad is pressed.

General Care & Cleaning

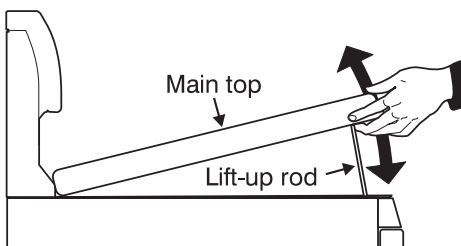
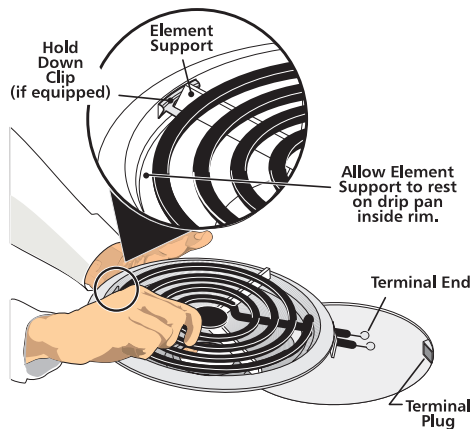
Cleaning Table

Surfaces	How to Clean
Glass, Painted Plastic Body Parts & Control Knobs	<i>For general cleaning</i> , use a soft cloth, clean with mild dish detergent & water or a 50/50 solution of vinegar & water. Follow by rinsing the area with clean water; dry & polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth. DO NOT spray liquids directly on the control pad and display areas. DO NOT use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. DO NOT use other liquid cleaners, abrasive cleaners, scouring pads, or some paper towels - they will damage the finish.
Painted Control Panels & Display areas	<i>Before cleaning the control panel</i> , turn all controls to OFF & remove the control knobs. To remove, pull each knob straight off the shaft. Use the <i>general cleaning</i> instructions provided in the paragraph above.
Cooktop Surface, Broiler Pan & Insert (some models), Broiler Drawer (some models), Door Liner & Oven Bottom	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water & ammonia. <i>If necessary</i> , 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 & wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the range top.
Oven Racks	Remove oven racks. See "Removing & Replacing Oven Racks" under Before Setting Oven Controls . Use a mild, abrasive cleaner, following the cleaner's recommendations. Rinse with clean water & let 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 oven rack positions).
Oven Door	Use soap & water to thoroughly clean the top, sides & front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents . DO NOT use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door. DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, on Self-Cleaning models, which is essential for a good seal. Care should be taken not to rub, damage or remove this gasket.
Stainless Steel (some models)	Clean stainless steel with hot soapy water & a dishcloth. Rinse with clean water and a cloth. DO NOT use cleaners with high concentrations of chlorides or chlorines. DO NOT use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Surface Elements & Drip Bowls	See Surface Elements & Drip Bowls later in the General Care & Cleaning section.

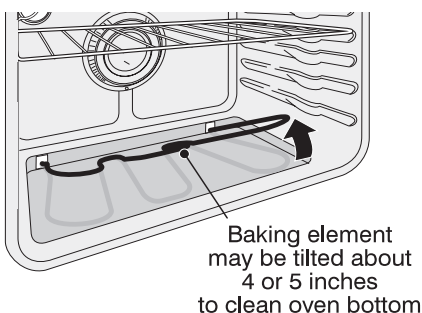
General Care & Cleaning

Surface Elements and Drip Bowls - Surface elements can be unplugged and removed to make cleaning the drip pans 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.

CAUTION Be sure the range is cool before removing elements or drip bowls. Be careful not to bend terminal ends when replacing elements after cleaning.



CAUTION When lowering the lift-up range top, grasp the sides with finger-tips only. Be careful not to pinch fingers. **DO NOT** drop or bend the range top when raising or lowering. This could damage the surface.



CAUTION Never immerse a surface element in water.

To Remove the Surface Elements and Drip Bowls

1. Lift the edge of the drip bowl across from the terminal end. **Lift the surface element and drip bowl together** just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from the terminal plug. If equipped, **DO NOT** remove the hold down clip from the drip bowl.

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 lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. **DO NOT** use abrasive cleaners 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. Slide the terminal end on the element through the opening in the drip bowl.
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold down clip, align the element support opposite the terminal end with the slot in the hold down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of pans sliding off the element.

To Raise the Top for Cleaning

1. Grasp the sides and lift from the front. Lift-up rods will support the top in a raised position. Only lift the top far enough to allow the support rods to snap into place.
2. Clean underneath using a clean cloth and hot, soapy water.
3. To lower the top, gently push back on each rod to release the notched support. Hold the range top and slide the lift rods down into the range frame.

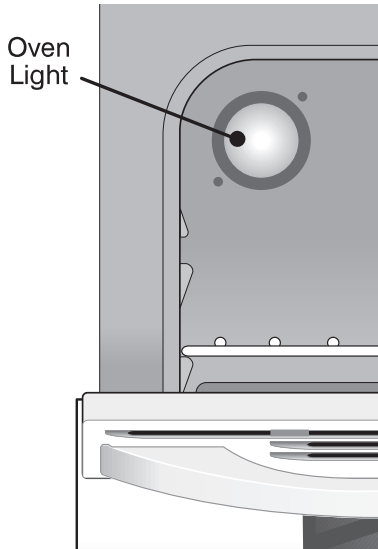
Cleaning the Oven Bottom

The bake element is designed to be tilted up using your hand from the front of the bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

General Care & Cleaning

Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the Cleaning Table provided at the beginning of the **General Care & Cleaning** section in this Use & Care Guide.



Changing the Oven Light (some models)

On some models, the oven light automatically turns on when the door is opened. Some models have a switch located on the control panel to turn on the light. The oven light bulb is located at the rear of the oven.

To replace the oven light:

1. Turn electrical power off at the main source or unplug the range.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the range back in).
4. The clock will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Use & Care Guide.

CAUTION Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

Removing and Replacing the Oven Door

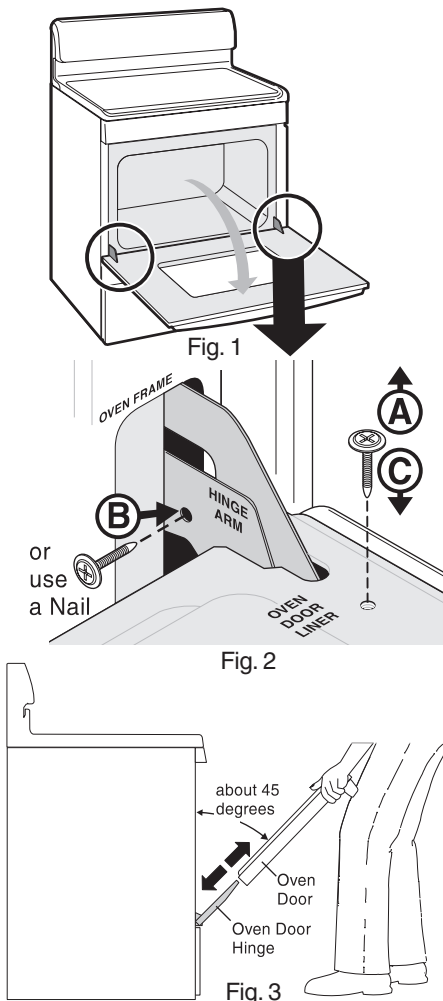
CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

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 General Care & Cleaning Table.

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

Solutions to Common Problems

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

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 the oven rack is level.

Be sure floor is level and is strong and stable enough to adequately support range.

If floor is sagging or sloping, contact a carpenter to correct the situation.

Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.

Cannot move appliance easily. Appliance must be accessible for service.

Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.

Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.

Surface element too hot or not hot enough.

Incorrect control setting. Make sure the correct control is on for the surface element to be used.

Lightweight or warped pans used. 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.

Surface element does not heat.

No power to the appliance. Check steps under "Entire Appliance Does Not Operate" in this **Before You Call** Checklist.

Incorrect control setting. Make sure the correct control is on for the surface element to be used.

Element not making contact in block. Follow instructions under "Surface Elements and Drip Bowls" in the **Care & Cleaning** section.

Entire appliance does not operate.

Make sure cord/plug is plugged tightly into outlet.

The time of day must first be set in order to operate the oven.

Service wiring is not complete. Contact Sears at **1-800-4-MY-HOME®** (see back cover).

Oven light (some models) does not work.

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

Replace or tighten bulb. See **Changing Oven Light** (some models) in this Use & Care Guide for instructions.

Oven smokes excessively during broiling.

Control(s) not set properly. Follow instructions under **Setting Oven Controls**.

Make sure oven door is 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 searing.

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

Insert on broiler pan wrong side up and grease not draining. Always place insert on the broiler pan with ribs up and slots down to allow grease to drip into pan.

Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

Before You Call

Solutions to Common Problems

OCCURRENCE

POSSIBLE CAUSE/SOLUTION

Drip bowls are pitting or rusting.

Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover

Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.

Drip bowls turning color or distorted.

Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. **DO NOT** use cookware of this type. Pan sizes should be matched to the size of the element. Replacement bowls may be purchased from Sears at **1-800-4-MY-HOME®** (see back cover).

Oven control beeps & displays any F code error (for example F11).

Electronic control has detected a fault condition. Press **STOP/CLEAR** to clear the display & stop beeping. Try the Bake or Broil function again. If the F code error repeats, remove power supply to appliance, wait 5 minutes and then repower the appliance and set clock time of day. Try the Bake or Broil function again. If the fault recurs, record fault number, press **STOP/CLEAR** & contact an authorized service agent.

Flames inside oven or smoking from vent.

Your oven will most likely smoke after a spillover has occurred ... this is normal, especially for high oven temperatures, pie spillovers or large amounts of grease on bottom of oven. Wipe up excessive spillovers immediately.

Poor baking results.

Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven & 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. If you feel the oven is too hot or cool, see **Adjusting Your Oven Temperature** in this Use & Care Guide.

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