

# SEARS Kenmore

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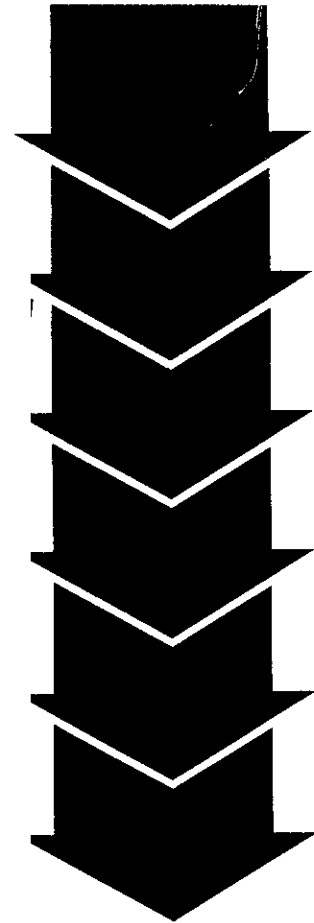
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MODELS 30129  
30221  
30229



# USE • CARE • SAFETY MANUAL



MNM072-5 (345292) SR10191

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# IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

## SAVE THESE INSTRUCTIONS

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

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

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

### — WHAT TO DO IF YOU SMELL GAS

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

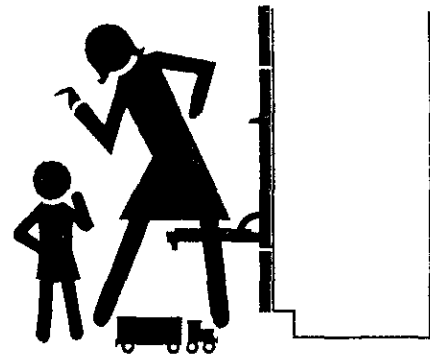
— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

### L.P. Burner Adjustments

The adjustments in the Installation Section must be made before you try to use your range.

If you are using Liquified Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Section must be made before use.

If your oven is not properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.




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

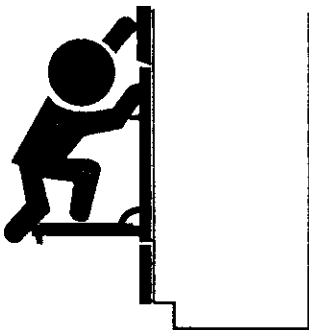
**Never** leave children alone or unattended where an oven is in use.



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

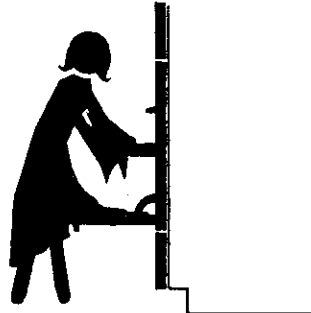
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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

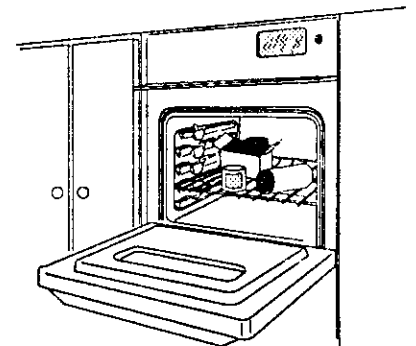


**Never** store things children might want above an oven.

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



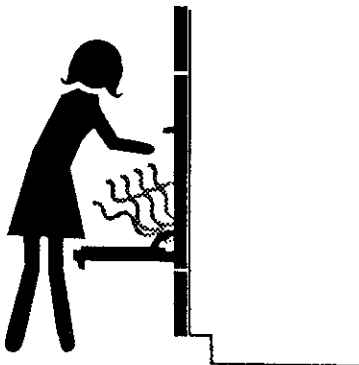
**Never** wear loose clothing when using your oven. Such clothing could catch fire.



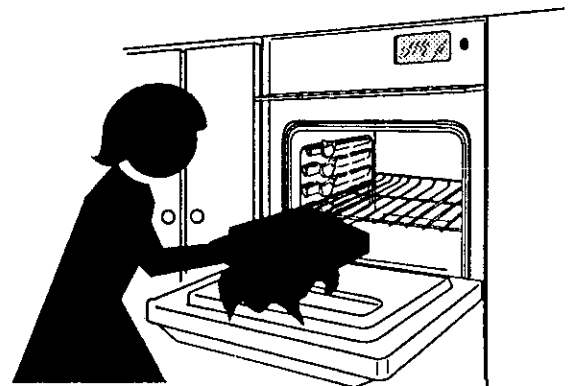
**Always** keep the oven area clear and free from things that will burn.

**CAUTION:**

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



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



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

# IMPORTANT SAFETY INSTRUCTIONS

**Keep** this book for later use.

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

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

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

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

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

**Always** follow cleaning instructions in this book.

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

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

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

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

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

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

**Place** oven racks in desired position while oven is cool. If rack must be moved while oven is hot, do not let potholder contact burner in oven.

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

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

**Never** heat unopened food containers. Pressure buildup may make container burst and cause injury.

**Never** leave jars or cans of fat or drippings near the oven.

**Never** let grease build up on your oven. You can keep grease fires from starting if you clean up grease and spills after each oven use.

**Never** use aluminum foil to line oven bottoms. Improper use of foil could start a fire and cause incomplete combustion.

**Never** block the flow of combustion and ventilation air through oven vents.

**Never** try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

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

**Never** wear loose fitting or hanging clothes when using your oven. Such clothes could catch fire and cause serious injury.

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

**Never** store things in an oven.

**DO NOT USE OVEN CLEANERS** — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around the continuous-cleaning oven finish. See cleaning instructions.

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**Be sure everyone in your home knows what to do in case of fire!!**

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

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## OVEN FIRE

**Do not try to move the pan.**

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

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## IMPORTANT SAFETY NOTICE

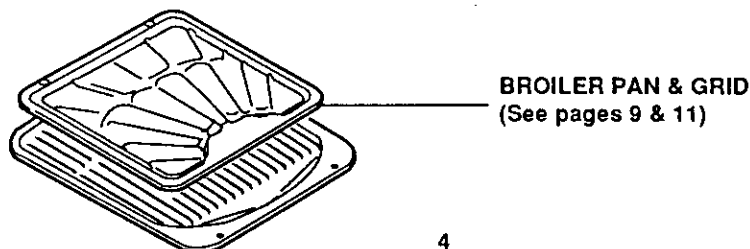
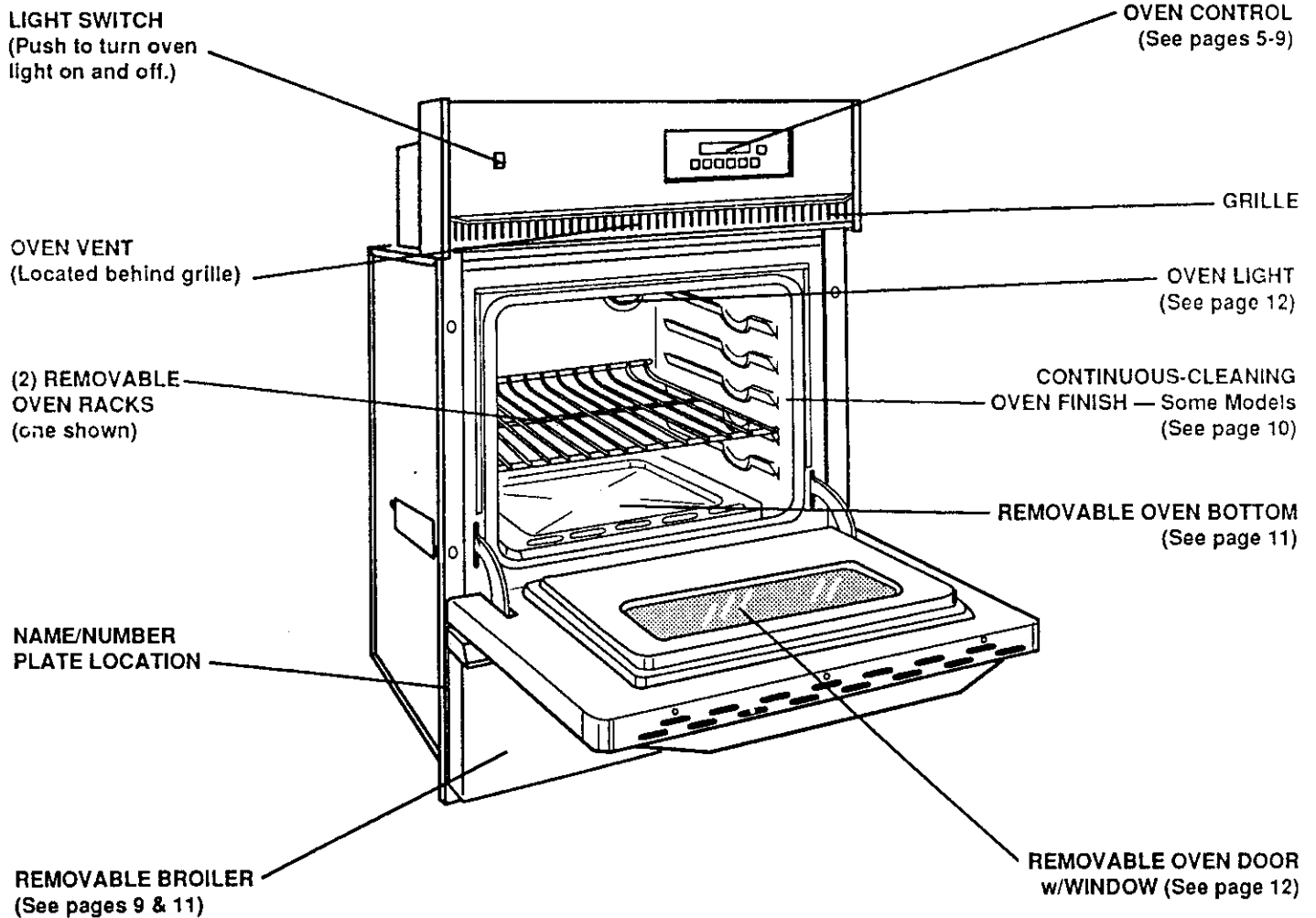
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects, or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. Gas appliances can cause minor exposure to four of these substances, namely benzene,

carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

# YOUR BUILT-IN OVEN

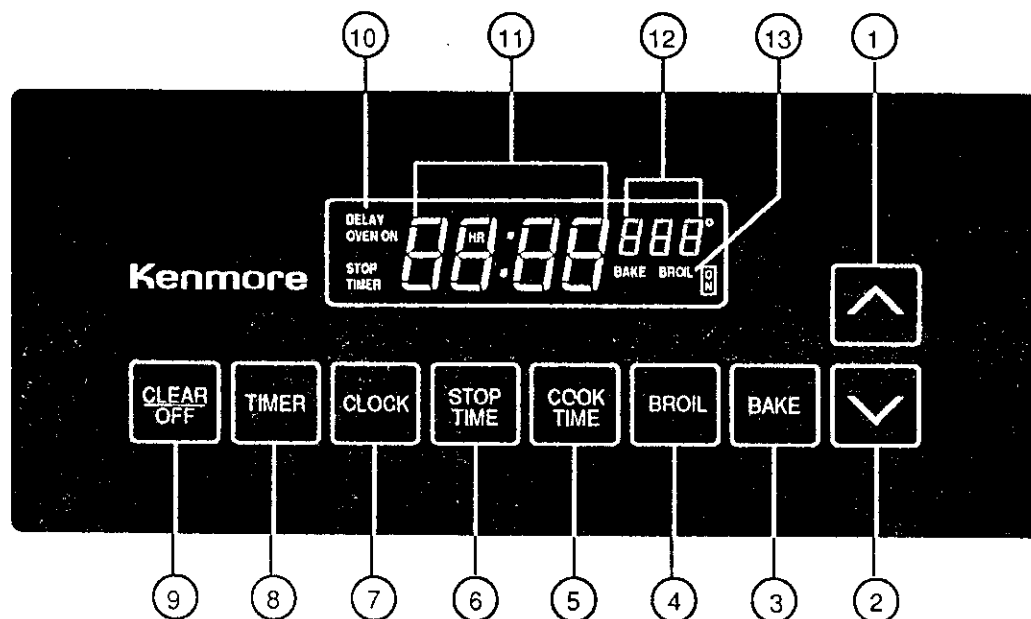
## IMPORTANT:

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



# YOUR OVEN CONTROL

Read this page to become familiar with the control. The next two pages will explain how to set the different operations of your control.



## PRESS AND RELEASE UP OR DOWN ARROW FOR SLOW CHANGES. HOLD UP OR DOWN FOR FAST CHANGES.

1. **UP ARROW** - Press to increase time and temperature. Press and hold for larger increases.
2. **DOWN ARROW** - Press to decrease time and temperature.
3. **BAKE** - Press before setting temperature with up or down arrow.
4. **BROIL** - Press before setting **Lo** or **Hi Broil** with up or down arrow.
5. **COOK TIME** - Press before using to set how long oven is to be on.
6. **STOP TIME** - Press before setting **STOP TIME** with up or down arrow.
7. **CLOCK** - Press before setting time with up or down arrow.
8. **TIMER** - Press before setting **TIMER** with up or down arrow.
9. **CLEAR/OFF** - Cancels all oven operations. Does not cancel **TIMER** or **CLOCK**.
10. **PROGRAM STATUS** - "Delay", "Oven", "Stop", "Time", "Timer".
11. **TIME DISPLAY**
12. **TEMPERATURE DISPLAY**
13. **FUNCTION INDICATORS** - "Broil", "Bake", "On".

Programmed information can be displayed at any time by pressing the operation you wish to see. For example, you can display the current time of day by pressing **CLOCK**.

The end-of-cycle tone will sound at the end of timed oven functions. The end-of-cycle tone is 3 short beeps followed by 1 beep every 6 seconds until you press any operation. If you would like to eliminate the 1 beep every 6 seconds, push and hold **CLEAR/OFF** for 10 seconds.

To return the 1 beep every 6 seconds, push and hold **CLEAR/OFF** for 10 seconds.

See the following page(s) for instructions.

## CLOCK:

1. Press **CLOCK**. The word "TIME" will flash in the display.
2. Press the **UP** or **DOWN** arrow pad to set the time.

Press and release for slow changes. Hold for fast changes.

**\*Note: The time of day cannot be changed during an active TIMED BAKE CYCLE.**

You can display the time of day at any time during oven operations by pressing **CLOCK**. See Fig. 1.

## TIMER:

**\*Note: The timer does not control oven operations. The maximum time setting is 9 hours and 55 minutes.**

1. Press **TIMER**. "TIMER" will flash in display.
2. Press and release the **UP** arrow pad for slow changes in time. Hold down for fast changes in time.

The TIMER display will increase as follows:

:10	TEN SECONDS	SEE FIG. 2
1:00	ONE MINUTE	SEE FIG. 3
1 HR:00	ONE HOUR	SEE FIG. 4

When the timer reaches 1 hour, the display will change. "HR" will appear in the display. **Hours:Minutes** will be displayed. See Fig. 4.

**Note:** Press and release OR hold the **DOWN** arrow pad to decrease time.

## TO RESET TIMER:

"TIMER" will stop flashing and the **TIMER** will start counting down a few seconds after you stop using up or down. If you pause while selecting the time and the **TIMER** activates, press **TIMER** again and continue to set the time.

## TO CANCEL TIMER:

After **TIMER** begins to count down, press and hold **TIMER** in at least four (4) seconds until "TIMER" quits flashing.

## BROIL:

1. Press **BROIL**. "Broil" will flash and (- - -) will appear in display.
2. Select **LO Broil** by pressing the **UP** arrow pad one time. Select **HI Broil** by pressing the **UP** arrow pad twice. To change from **HI Broil** to **LO Broil**, press the **DOWN** arrow pad.

**\*Note: You cannot set a Delayed Broil Cycle.**  
After **Broil** is finished, press **CLEAR/OFF**.

To reset **BROIL**, repeat Steps 1-2.

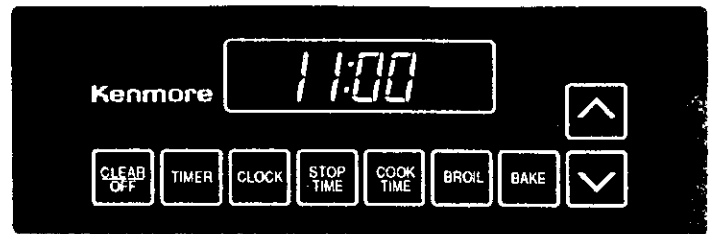
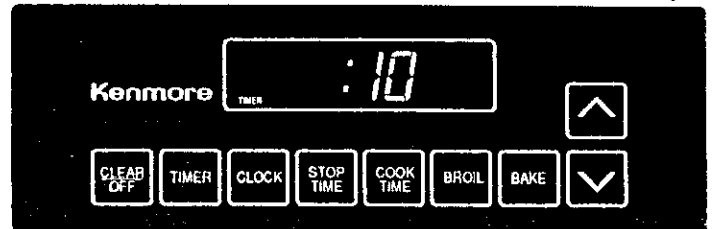
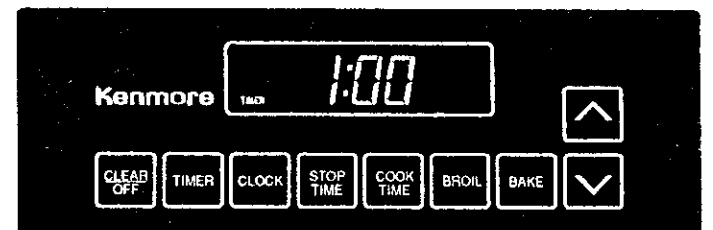


Fig. 1



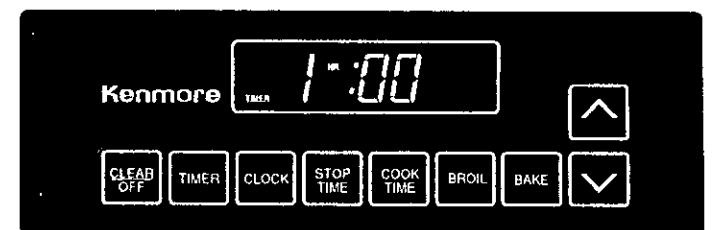
Displays ten seconds

Fig. 2



Displays one minute: zero seconds

Fig. 3



Displays one hour: zero minutes

Fig. 4

**NOTE:** Press "CLOCK" or "TIMER" to stop the End-of-Cycle tone.

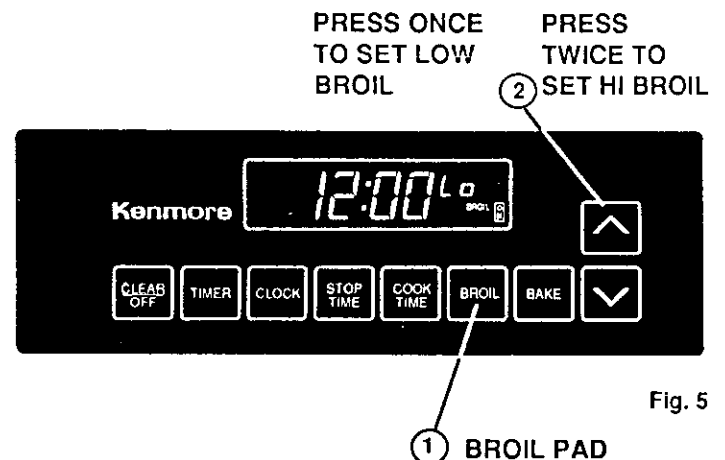


Fig. 5

## BAKE:

1. Press **BAKE**. "BAKE" will flash and (- - - °) will appear in display.
2. Press up arrow. 350° will appear in display. Quickly, adjust to the temperature you want using up or down arrow.

**NOTE:** The display will show **ON** and the oven temperature as it heats up. When the oven reaches the set temperature a tone will sound. See Fig. 6.

To change the temperature during a **BAKE** cycle, repeat steps 1-2 under **BAKE**. After **BAKE** is finished press **CLEAR/OFF**.

## AUTOMATIC OVEN OFF:

You can begin baking now and set the oven to turn off automatically.

1. Press **COOK TIME** (how long food is to cook).
2. Press up or down to set how long you want to bake.
3. Press **BAKE**.
4. Select temperature using up or down arrow.  
See Fig. 7.

**NOTE:** You should consider that food will continue to cook after controls turn off unless you remove the food immediately.

## AUTOMATIC OVEN ON AND OFF:

You can set the oven to turn on and off automatically. The control will calculate the time to start cooking.

1. Press **COOK TIME** (how long food is to cook).
2. Press up or down arrow to set how long you want to bake.
3. Press **STOP TIME**. The earliest stop time you can set will appear in the display.
4. Set **STOP TIME**. (The time of day when you want the oven to turn off) using up or down arrow.
5. Press **BAKE**.
6. Select temperature using up or down arrow.  
See Fig. 8.

**NOTE:** If control beeps, you have not completed your timed oven setting.



The low temperature zone of this range (between 150°F and 200°F) is available to keep hot cooked foods warm. Food kept longer than two hours at these low temperatures may spoil.

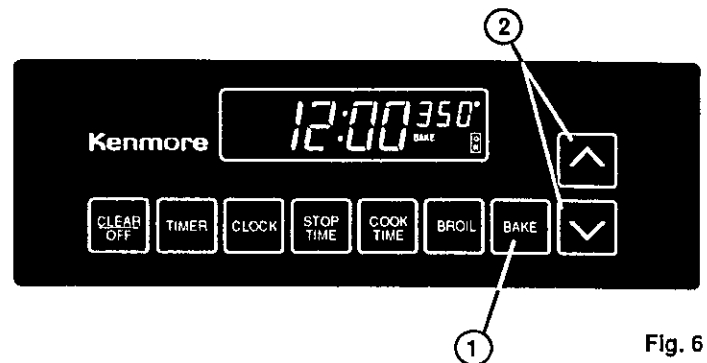


Fig. 6

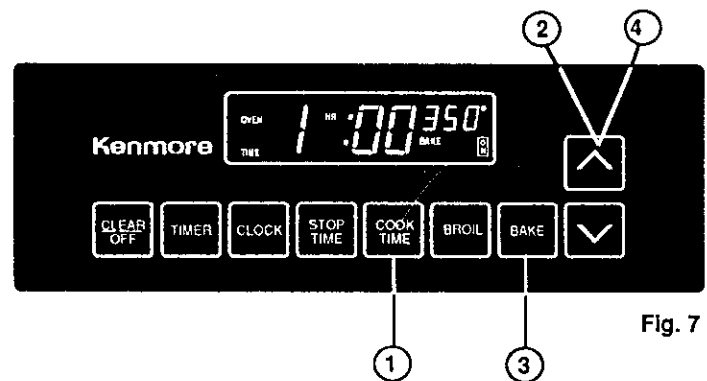
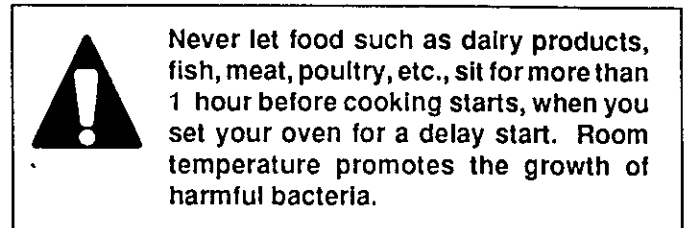


Fig. 7



Fig. 8



## OVEN IGNITION

When you turn the oven on, the glow bar igniter begins to heat. When the igniter is hot enough, in about 1 minute, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.



During a power failure the burner cannot be lit and you should not try to do so.

## OVEN VENT

When the oven is on, heated air moves through a vent behind the grille.

The vent is necessary for proper air circulation in the oven and good baking results. Do not block this vent. Doing so may cause cooking failure, fire, or damage the oven.

### NOTE:

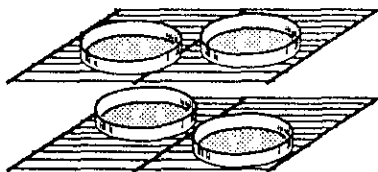
**A fan will automatically turn on during oven functions to cool internal parts. This is normal. The fan may continue to run even after the oven is turned off.**

## OVEN COOKING

- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement. Place longest side of pan parallel to longest side of oven.
- **Place pans on the oven racks with 1" to 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.**
- Pans too close to each other or to oven walls block the free movement of air. Improper air movement causes uneven browning and cooking.



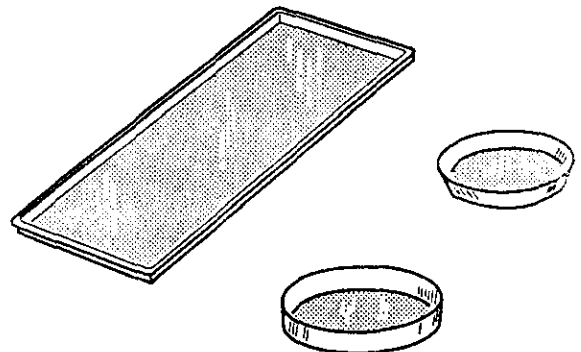
2 cake layers



4 cake layers

- For best results, we recommend that you use only one oven rack when baking. If you are baking multiple items and choose to use both oven racks for baking, place oven racks on the second and fourth shelf positions from the oven bottom.
- When baking several items stagger pans so that no pan is directly above another.

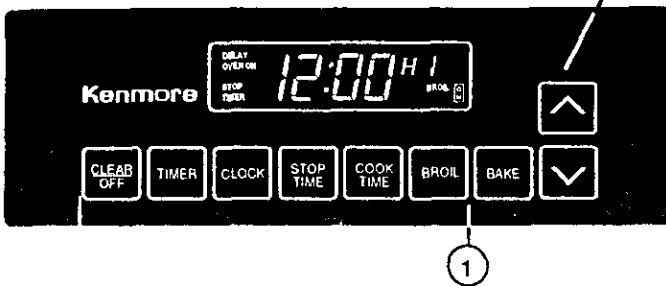
- When cooking for the first time in your new oven, use time given on recipes as a guide. Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced. After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **TEMPERATURE ADJUSTMENTS** in this manual.
- Let the oven preheat thoroughly before cooking baked products. Listen for preheat tone.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny too. Darkened undersides will absorb the heat and may cause over browning on the bottom of your food.



- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly on the oven bottom. Foil used on the oven bottom may damage the oven surface; therefore, it should not be used.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly. We recommend 10" x 14" cookie sheets for best results.
- When recipes require preheating, have food nearby before you open the oven door. If the oven door is allowed to remain open for more than a brief time, the preheat temperature will be lost.

# BROILING

PRESS TWICE FOR HI 2



Most foods can be broiled at the HI Broil Setting. If you prefer less browning and slower cooking, you may select LO Broil.

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



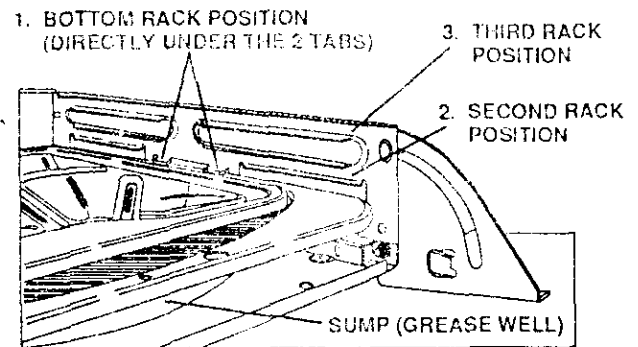
**Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire.**

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

## POSITIONING BROILER PAN

After placing food on the broiler pan, slide the pan into the proper rack position.

**Be sure the sump (grease well) in the pan is to the front of the range.**



Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	3	10-12
Medium	3	14-16
Well Done	2	20-22
Ground Beef Patties		
Medium-1" Thick	3	11-13
Medium-1/2" Thick	3	13-15
Lamb Chops – 1" Thick	2	16-20
Pork Chops – 1" Thick	2	20-25
Pork Shoulder Steaks	2	15-20
Ham Slice – 1/2" Thick	3	14-16
Fish (Fillets)	2	10-15
Chicken ( Halves)	1	40-60
Frankfurters	2	10-15
Bacon	2	5-7
Open-face Sandwiches	2	6-10

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

## CONTINUOUS-CLEANING OVEN FINISH (some models)

The rough surfaces in your oven have a continuous-cleaning finish. Spatters spread and fill the pores of this special finish and then gradually burn away at medium to high temperatures.

Heavy spillovers or boilovers need a little help from you:

- Use clear water and a detergent or a cleanser such as Fantastik®, Liquid Ajax®, Top Job®, Liquid Lysol® or Mr. Clean®, mixed in water, and a soft cloth or nylon brush to clean any heavy spillovers.
- Do not use paper towels or sponges because particles of these materials will rub off and clog the pores of the oven finish.
- Crusty and varnish-like stains clog the pores in the finish and must be removed or broken up before cleaning takes place. They can be loosened by gently tapping the stain with a wooden or plastic utensil.
- After cleaning the oven surface, rinse it well using three tablespoons of vinegar mixed with a quart of cold water. Blot up excess liquid.
- Never scrape or use abrasive materials such as scouring powders, commercial oven cleaners or steel scouring pads for cleaning up spillovers. These materials will scratch and damage the finish.

The remaining soil will gradually burn off with normal oven use.

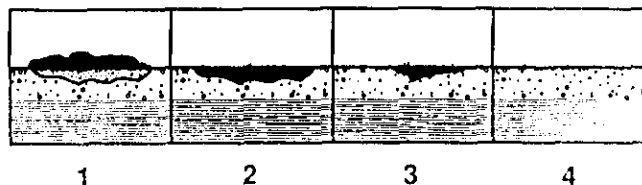
The oven will appear presentably clean, but some spatters may be present.

The higher the oven temperature, the faster the cleaning action. Cleaning time depends on type and amount of soil, oven temperature and length of oven use.

If stubborn stains remain after normal oven use, you can operate the oven empty at 400°F for additional continuous cleaning action.

Some foods may leave a discoloration even when the surface is clean.

The continuous-cleaning process is illustrated below:



1. A spillover has formed a mound of soil.
2. The spillover has been wiped up.
3. Amount of soil remaining after four hours of oven use at 400°F.
4. After eight hours of oven use at 400°F, the soil is removed.

You can protect the oven bottom from spillovers by using a piece of foil under your utensil. Cut the foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower rack below the pan. **Do not use foil on the same rack as the pan. This will reflect heat away.**



**Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil on the oven bottom. Foil used on the oven bottom may damage the oven surface; therefore, it should not be used.**

Avoid spilling salt on the continuous-cleaning finish. Salt may become trapped in the pores and may cause rusting.

**Never use oven cleaner on the continuous-cleaning finish. Such cleaners will damage the finish.**

## PORCELAIN REMOVABLE OVEN BOTTOM

Remove the porcelain oven bottom from the oven for cleaning. It can be cleaned with abrasive cleaners, soap-filled pads or oven cleaner. See next page for instructions.

## REMOVAL OF PACKAGING TAPE:

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product is an application of household liquid dish washing detergent, mineral oil, or cooking oil. Apply with soft cloth and allow to soak. Wipe with soft cloth. **DO NOT** use plastic pad or equivalent. This procedure is also safe for the face of microwave doors and other plastic parts.

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

# CLEANING TIPS

On the following pages, all removable parts on your oven are shown. Refer to those pages when cleaning your oven. Warm water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your range. All-purpose cleaners, such as Fantastik® can also be used. Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel	Lightly dampened cloth	Do not use abrasive cleaners, steel or plastic pads.
Glass oven door/window (some models)	Glass cleaner and paper towels. If you need additional cleaning for spotting, wash with equal parts white vinegar and water, rinse well and dry. Door should be completely open when cleaning top edge.	Do not allow water to run down inside openings in door while cleaning. Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly. Door can be removed; see removable parts section.
Oven finishes: Continuous-cleaning (some models)	See special instructions on previous page.	
Standard porcelain enameled ovens, porcelain enameled (smooth) areas of continuous-cleaning ovens, broiler compartment and oven bottom	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner If you clean the oven bottom of continuous-cleaning ovens with aerosol oven cleaners, you must remove the oven bottom from the oven for cleaning.	Rinse thoroughly after cleaning. When using oven cleaner on porcelain enameled parts of continuous-cleaning ovens, be sure to keep it away from the continuous-cleaning finish. Oven cleaners will damage the continuous-cleaning finish. Oven bottom can be removed for easier cleaning. <b>Remove oven bottom of continuous-cleaning ovens if cleaning it with oven cleaner.</b>
Oven racks	Detergent, warm water and scouring pad or soap-filled steel wool pad	Remove from oven to clean. Dry thoroughly.
Broiler pan and grid	Detergent, water, soap-filled scouring pad	Remove soiled pan from oven to cool. Drain fat or drippings. Fill pan with warm water. Sprinkle grid with detergent and cover with damp cloth or paper towels. Let pan and grid soak for a few minutes. Rinse or scour as needed. Dry well. Grid and pan may be washed in a dishwasher.

## REMOVABLE OVEN BOTTOM

The oven bottom may be removed for cleaning heavy spillovers or to reach the oven burner.

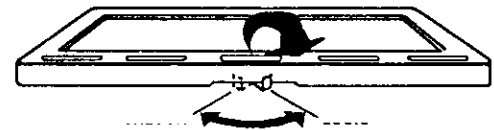
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

### To remove:

- Slide the tab at the center front of the oven bottom to the left.
- Lift the oven bottom up and out.

### To replace:

- Slip the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
- Lower the front of the oven bottom into place. Slide the tab at the front of the oven bottom into place.



## REMOVABLE ROLL-OUT BROILER

The removable roll-out broiler can be removed for easier cleaning.

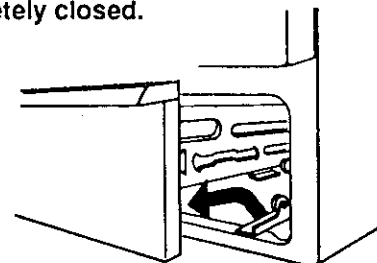
### To remove:

- Pull broiler out until it stops.
- Grasp broiler by the bottom of its sides, pull broiler up and out.

### To replace:

- Put the rollers under the broiler behind the roller guides in the range.

- Hold broiler in slightly raised position as you slide it part way into the range, then lower broiler and push completely closed.



## REMOVABLE OVEN DOOR

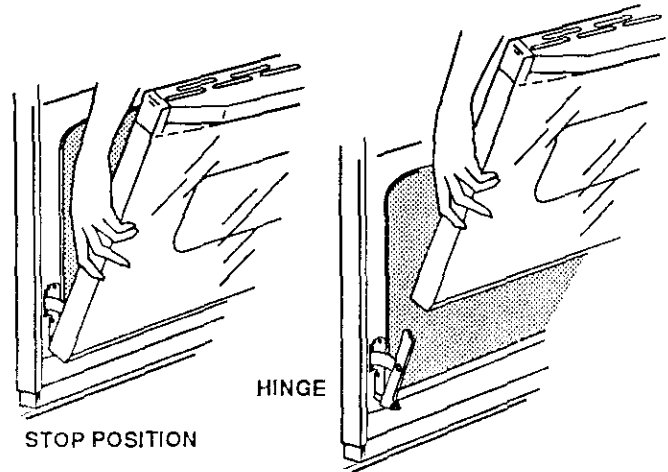
### To remove:

1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

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

### To replace:

1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. The hinge arms must still be in the stop position.
2. Slide the door down onto the hinges as far as it will go and close the door.



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

## REMOVABLE OVEN RACKS

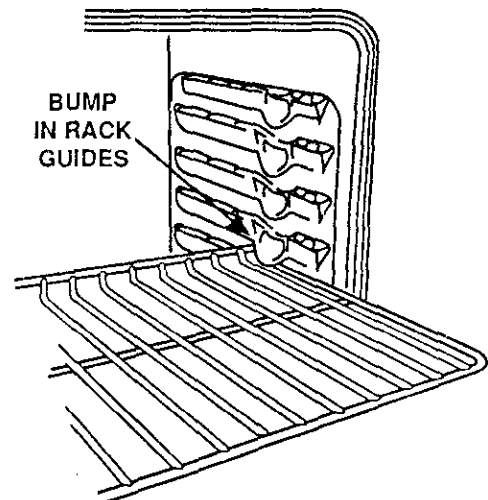
Be careful not to scratch the oven finish when installing or removing oven racks.

### To install:

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

### To remove:

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



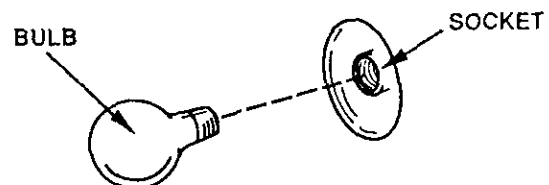
## REPLACING THE OVEN LIGHT (some models)

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

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

**Electrical power must be shut off if you have to replace a broken bulb.**

Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.



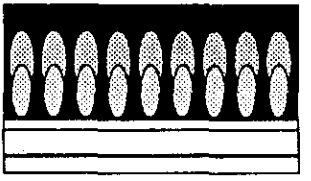
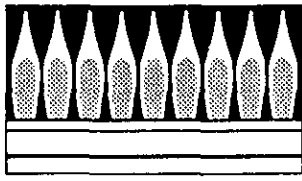
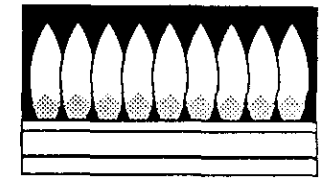
# BEFORE CALLING FOR SERVICE

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

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

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

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>• Foods do not broil properly</li> </ul>	<ul style="list-style-type: none"> <li>• Improper rack position</li> <li>• Oven preheated</li> <li>• Improper utensil used</li> <li>• Improper broiling time</li> <li>• Oven door open</li> </ul>	<ul style="list-style-type: none"> <li>• Check broiler pan placement in broiling section.</li> <li>• Do not preheat when broiling.</li> <li>• Use broiler pan and grid supplied with range.</li> <li>• Check broiling chart in broiling section.</li> <li>• Close oven door.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven smokes</li> </ul>	<ul style="list-style-type: none"> <li>• Dirty oven</li> <li>• Broiler pan full of grease left in oven</li> </ul>	<ul style="list-style-type: none"> <li>• Check for heavy spillover.</li> <li>• Clean pan and grid after each use.</li> <li>• Be sure that the sump (grease well) is to the front of the range when broiling.</li> </ul>
<ul style="list-style-type: none"> <li>• Continuous-Cleaning oven finish looks soiled (continuous-clean models only)</li> </ul>	<ul style="list-style-type: none"> <li>• Heavy spillovers were not wiped up</li> </ul>	<ul style="list-style-type: none"> <li>• See continuous-cleaning oven information in the cleaning section. The continuous-cleaning oven finish will not keep your oven spotless, only presentably clean.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven burners do not work</li> </ul>	<ul style="list-style-type: none"> <li>• Gas supply not connected or not turned on; if using L.P. gas, tank may be empty</li> <li>• Controls not adjusted properly</li> <li>• Burners not adjusted properly</li> </ul>	<ul style="list-style-type: none"> <li>• Check the reducer shut-off valve and the gas supply shut-off valve to be sure they are open (see installation section). If using L.P. gas, is there any gas in the L.P. tank?</li> <li>• Check operating instructions in this manual.</li> <li>• See the installation section in this manual.</li> </ul>
<ul style="list-style-type: none"> <li>• Foods do not bake properly</li> </ul>	<ul style="list-style-type: none"> <li>• Oven not preheated long enough</li> <li>• Improper rack or pan placement</li> <li>• Improper use of foil</li> <li>• Improper temperature setting for utensil used</li> <li>• Recipe not followed</li> <li>• Improper thermostat calibration</li> <li>• Using improper cookware</li> </ul>	<ul style="list-style-type: none"> <li>• Be sure to preheat until notification tone sounds, or for 15 minutes.</li> <li>• Maintain uniform air space around pans and utensils; see oven cooking section.</li> <li>• Foil use not recommended.</li> <li>• Reduce temperature 25° for glass or dull/darkened pans.</li> <li>• Is recipe tested and reliable?</li> <li>• Check oven temperature adjustment procedures (next page).</li> <li>• See oven cooking section.</li> </ul>
<ul style="list-style-type: none"> <li>• Oven display is flashing "F" and a number; oven stops working</li> </ul>	<ul style="list-style-type: none"> <li>• Possible oven malfunction</li> </ul>	<ul style="list-style-type: none"> <li>• Press CLEAR/OFF. Let oven cool down for 1 hour. Place oven back into operation. If problem repeats, call for service.</li> </ul>

PROBLEM	POSSIBLE CAUSE			DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> <li>Burners have yellow or yellow-tipped flames</li> </ul>				
	A	B	C	
	<p>Yellow flames — Call for service.</p>	<p>Yellow tips on outer cones — Normal for L.P. Gas</p>	<p>Soft blue flames — Normal for Natural Gas</p>	
	<p>If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use.</p>			
	<ul style="list-style-type: none"> <li>With L.P. Gas, some yellow tipping on outer cones is normal.</li> </ul>			

## “DO-IT-YOURSELF” OVEN TEMPERATURE ADJUSTMENT (Upper Oven)

You may feel that your new oven cooks differently than the oven it replaced. We recommend that you use your new oven a few weeks to become more familiar with it, following the times given in your recipes as a guide.

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

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

To adjust temperature follow these instructions:



1. Press the **BAKE** pad.



2. Press the **UP** arrow pad to select a temperature between 500°F and 550°F.



3. **IMMEDIATELY**, press and hold the **BAKE** pad for about 4 seconds. This display will show “ON” and “BAKE” will flash in the display.

4. Use the **UP** pad to increase temperature. Press the down arrow pad to decrease the temperature.

The temperature can be adjusted up to +35°F hotter or -35°F cooler.



TEMPERATURE ADJUSTMENT YOU HAVE SELECTED IS SHOWN IN THE DISPLAY  
SET BETWEEN -35°F AND +35°F

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



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

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

# KENMORE GAS OVEN WARRANTY

Dear Customer:

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



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

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

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

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

## FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

## WE SERVICE WHAT WE SELL

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

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

# Kenmore® America's Best Selling Appliance Brand

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

— Printed in LaFayette, Georgia —



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