OPERATING INSTRUCTIONS

AND PARTS LIST FOR

SEARS Coal and Wood Range

MODEL NUMBERS

143.342110 ***143.343111***

Soft Coal or Wood

The model number of your Range will be found on a plate fastened to back side of body at rear of ash pit. Always mention this model number when communicating with us regarding this range or when ordering repair parts.

SEARS STOVE GUARANTEE

THIS STOVE was thoroughly examined before shipment from our factory. Please read the instruction booklet carefully because it tells you how to properly install and operate this stove.

Any part or portion (Except Porcelain Enamel) which our examination shall disclose to be defective in material or workmanship will be replaced or repaired at no charge for a period of one year from date of purchase.

PORCELAIN ENAMEL is actually glass fused to metal and is breakable if not properly cared for, and consequently cannot be guaranteed. If, however, a defective porcelain part is reported within thirty days after date of purchase, we will furnish replacement at no charge.

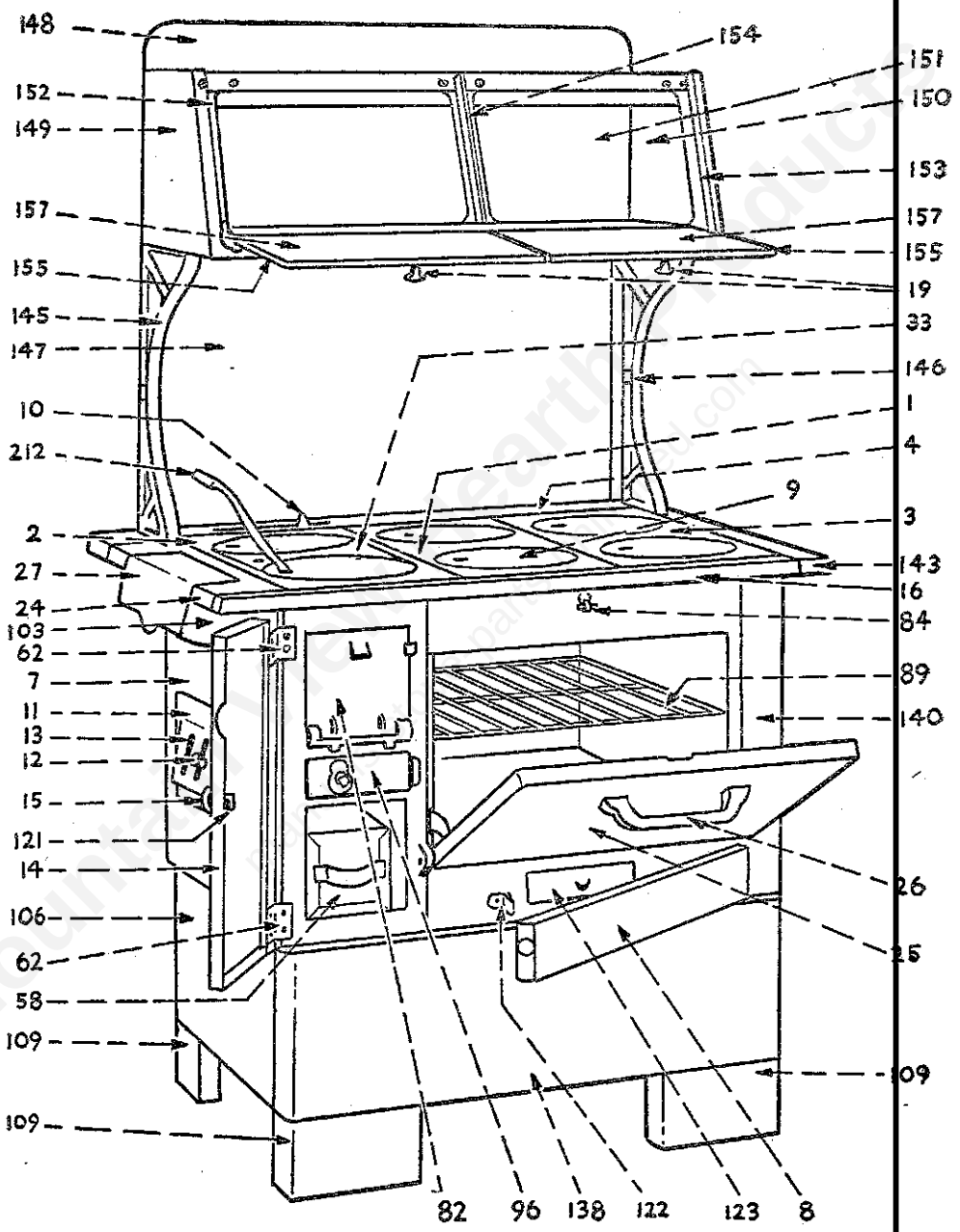
ALWAYS contact the store where you purchased the stove when making inquiries about parts or repairs.

This list is valuable. It will assure your being able to obtain proper parts service at all times. We suggest you keep it with other valuable papers.

SEARS, ROEBUCK AND CO.

PARTS DIAGRAM FOR SEARS RANGE

MODEL NUMBER 143.342110

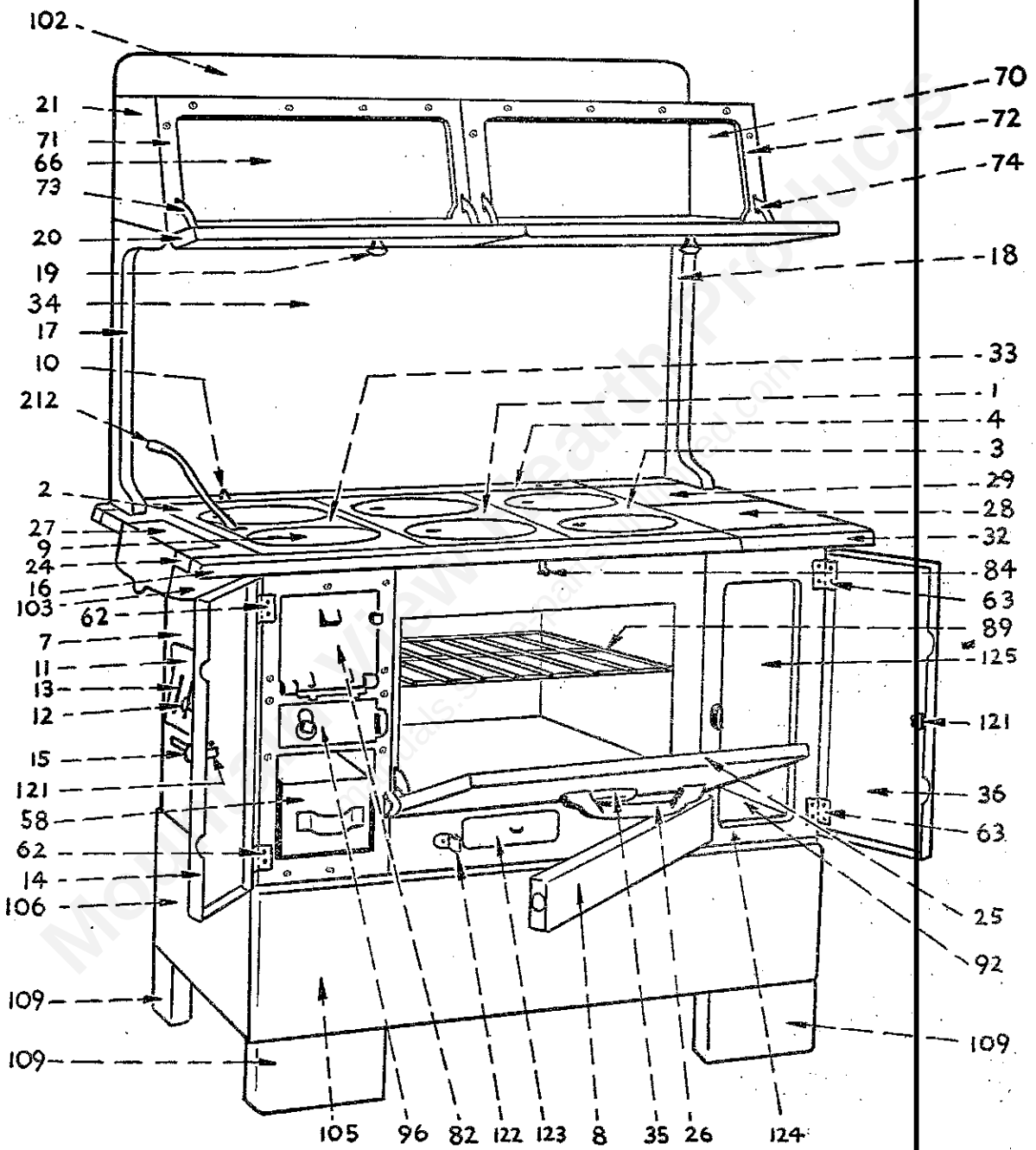


RANGE WITH HIGH CLOSET

Not Exactly as Illustrated. Diagram Numbers not used: 11, 13, 27, 103

PARTS DIAGRAM FOR SEARS RANGE

MODEL NUMBER 143.343111



RANGE WITH HIGH CLOSET

Not Exactly as Illustrated. Diagram Numbers not used: 11, 13, 27, 103

HOW TO ORDER REPAIR PARTS FOR SEARS RANGE

MODEL NUMBERS 143.342110 — 143.343111

All parts shown on the following list and illustrated on the parts diagram on pages 2 and 4 may be ordered through any Sears retail or mail order store. In ordering parts by mail from the mail order store which serves the territory in which you live, always be sure to include sufficient postage (the weight of each part is shown on the list). Postage will be charged from shipping point.

When Ordering Repair Parts Always Give the Following Information:

1. **The Diagram or Part Number. 2 The Part Name and Price. 3. The Model Number** of your stove which will be found on a plate fastened to the back side of body at rear of ash pit.

COMMON PARTS LIST FOR MODEL NUMBERS 143.342110 AND 143.343111

Part No.	Diag. No.	PARTS ILLUSTRATED Name of Part
1014	1	Anchor Plate, (Solid) Type, Center
1015	2	Anchor Plate, Open Type, Left
1013	3	Anchor Plate (Solid) Type, Right
1177	4	Back top section
1126	7	Left end panel
1023	8	Cleanout panel
1017	9	Lid
1178	10	Direct draft damper handle
1001	12	Left end draft register slide knob
1020	14	Fire door panel
1031	15	Fire door handle
1008	16	Front top section
1039	26	Oven door handle
1016	33	Short center
1038	35	Thermometer
1034	58	Ash pan
1029	62	Fire door hinge
1028	82	Fire door, inner
1036	84	Oven door catch
1037	89	Oven rack
1027	96	Fire and ash front, inner
1121	106	Base, end, left, 10 in. wide
1172	109	Leg
1032	121	Fire and ash door catch
1033	122	Clean out panel catch
1035	123	Clean out door, inner
1018	212	Lifter and shaker

COMMON PARTS LIST FOR MODEL NUMBERS 143.342110 AND 143.343111

FIRE BOX PARTS ILLUSTRATED

1070	114	Section, firebox (3-pc. fireback) each
1111	116	Hanger, firebox, section (3-pc.)
1124	118	Front end lining
1153	119	Back end lining
1100	201	Grate cog
1101	202	Duplex grate bar, (long, left)
1102	203	Duplex grate bar (short, right)
1107	208	Grate clamp, back
1108	209	Grate clamp, front
1109	210	Grate frame
1110	211	Grate frame rest
1022	213	Water front—straight type, complete
1047	214	Water front back end lining
1125	215	Left fire box lining

(Continued on next page)

COMMON PARTS LIST FOR MODEL NUMBERS 143.342110 AND 143.343111

PARTS NOT ILLUSTRATED

Part No.	Diag. No.	Name of Part
1073		Anchor plate, French type
1074		Direct draft damper
1075		Direct draft damper rod
1076		Flue collar
1077		Flue scraper
1078		Flue back
1081		Oven door hinge, right or left
1082		Oven door hinge, stud
1083		Oven door lining
1084		Oven rack support strip
1085		Oven brace top grid type
1086		Oven top insulation shield
1087		Asbestos (oven top insulation)
1094		Left end protection shield
1095		Asbestos (left end protection shield)
1099		Body
1065		Flue bottom extension
1127		Left end draft register slide
1121		Base, end right 10 in. wide
1128		Left end top section, straight end stove

PARTS ILLUSTRATED — MODEL NUMBER 143.342111 ONLY

1040	17	High closet bracket, left. When ordering specify black or white
1040	18	High closet bracket, right. When ordering specify black or white
1030	19	High closet door knob
1046	20	High closet door panel
1042	21	High closet end, left
1011	28	Reservoir cover, front
1012	29	Reservoir cover, rear
1010	32	Reservoir top
1052	34	High closet splasher
1020	36	Reservoir door panel
1029	63	Reservoir door hinge
1043	66	High closet back
1044	70	High closet end, right
1048	71	High closet front frame, left
1049	72	High closet front frame, right
1050	73	High closet door stop, left
1051	74	High closet door stop, right
1025	92	Reservoir compartment bottom
1045	102	High closet back guard
1771	105	Base, front, strip, long 10 in. wide
1032	121	Reservoir door catch
1026	124	Reservoir front, inner
1024	125	Right end panel

PARTS NOT ILLUSTRATED — MODEL NUMBER 143.342111 ONLY

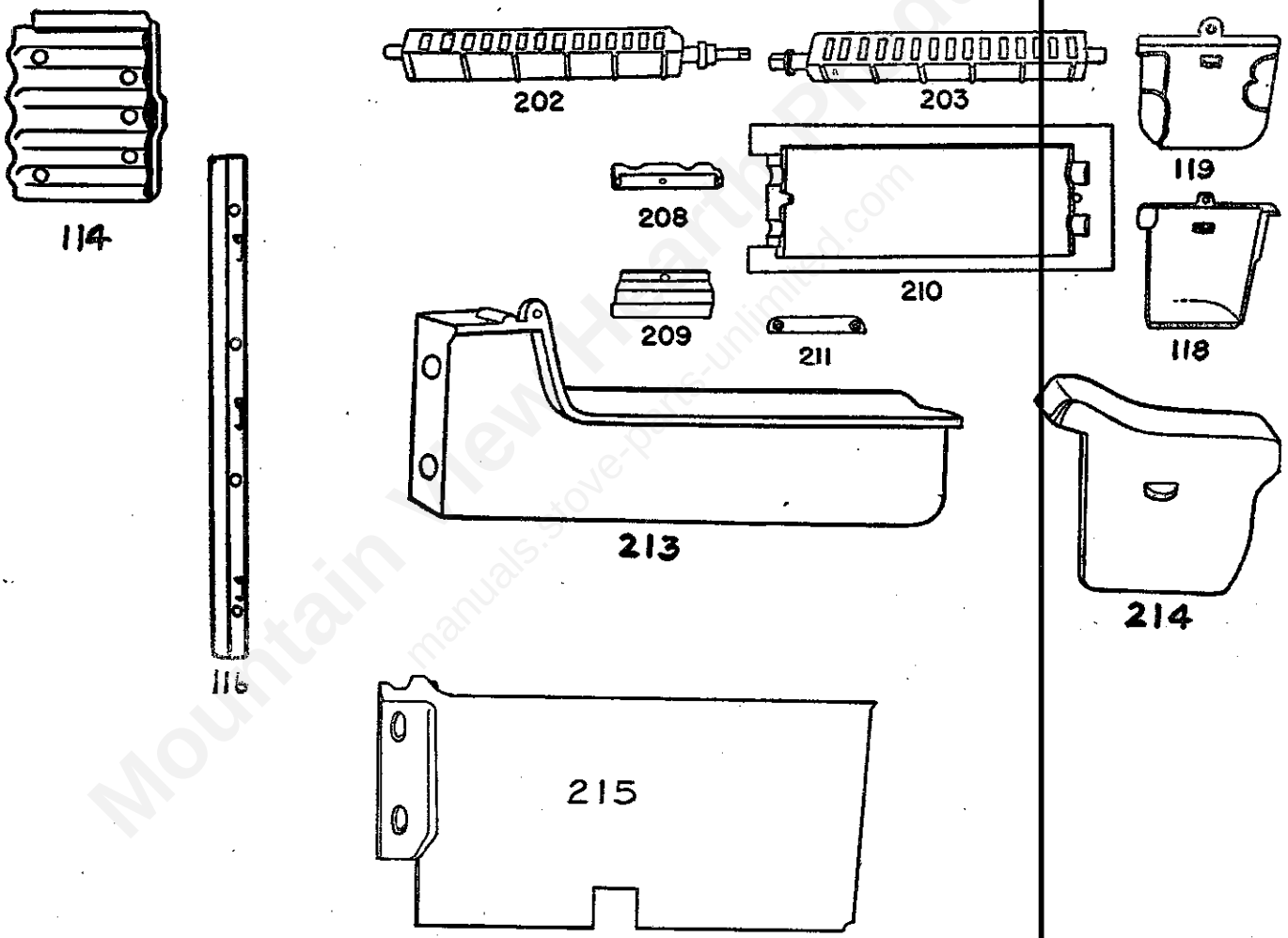
1058	High closet top shelf
1059	High closet bottom shelf
1060	High closet door lining
1061	High closet hinge rod
1063	High shelf back guard
1064	High shelf top shelf
1066	High shelf bracket, left
1067	High shelf bracket, right
1173	Low back guard
1174	Low back guard bracket
1071	Reservoir tank, enameled
1072	Reservoir back
1119	Number plate
1031	Reservoir door handle
1122	Base, rear 10 in. wide

PARTS ILLUSTRATED — MODEL NUMBER 143.342110 — SQUARE ONLY

Part No.	Diag. No.	Name of Part
1299	138	Front base strip
1150	140	Right end panel
1149	143	Right end top section

PARTS NOT ILLUSTRATED — MODEL NUMBER 143.342110

1300	Low back guard 4 in.
1045	High shelf back guard
1064	High shelf top shelf
1132	High shelf bracket, left
1133	High shelf bracket, right
2038	Back base strip



OPERATING INSTRUCTIONS

MODEL NUMBERS 143.342110 — 143.343111

READ THESE INSTRUCTIONS CAREFULLY TO GET BEST RESULTS AND AVOID TROUBLE

The illustrations in this list may not correspond exactly with your range. They do show a typical coal range. Reference to these illustrations will enable you to follow the operating instructions.

No. 1

WARNING

CAUTION: Reservoir Must Be Filled With Water Before Fire Is Built

This stove is designed for cooking and baking and not for heating purposes. Overfiring the stove in attempt to heat 2 or 3 rooms, will quickly damage the firebox and cooking top parts. Always check the fire as soon as the firebox casting becomes cherry red in color. Remember, burned out or warped parts are the result of improper use, and are due either to overfiring or to allowing ashes to pile up to the grates, cutting off the circulation of air.

The parts of the cooking top are purposely made to fit loosely, to allow plenty of room for expansion and prevent warping and cracking when heated. This space will be taken up somewhat as the parts become permanently expanded from the continued heating of regular use.

No. 2

STOVEPIPE AND ELBOWS

Set the stove directly in front of the chimney, if possible, to avoid using more than one elbow.

Use stovepipe the same size as collar on stove; if necessary, enlarge hole in chimney to fit pipe.

It is absolutely necessary that a damper be used in the first joint of pipe, (See No. 2, Fig. 1) to help control the fire and save fuel. For soft coal and wood use a damper with a hole in the center.

The stovepipe should rise slightly from elbow all the way to chimney; at no point should it be higher than chimney opening. Avoid long horizontal runs of pipe and do not use more than one elbow if avoidable. Be careful not to push the pipe too far into the chimney. The stovepipe should extend into the pipe hole just to inside of chimney wall. (See Fig. 4).

No. 3

CARE OF ENAMELED PARTS

Porcelain is a hard, glass-like coating, baked onto the steel or iron and is very serviceable, but it will not stand rough handling or abuse. When setting up range, do not draw up the bolts on enamel parts too tight. Clean with soap and warm water when stove is not hot. Do not use any acids or scouring soap, as these wear on the glass-like finish.

No. 4

CARE OF POLISHED TOPS

Before stove is put into use, the polished top should be wiped off with a cloth to remove the grease which has been put on at the factory to prevent rusting. To retain this rich finish while the stove is in use, and to prevent the top rusting, it should be carefully wiped off daily with a cloth dipped in vaseline or petroleum jelly.

Remember, unless the polished top is carefully cleaned and wiped off each day, it will rust.

No. 5

BEFORE STARTING THE FIRE

It is very important that you become perfectly familiar with the operation of the dampers to get the best results. Remove lids and operate the dampers to see that they work properly. Do not make a mistake and have them open when they should be closed, or closed when they should be open. Make sure that the cleanout door in main front of stove fits tight.

Remember, do not overheat your stove. Should the castings become a cherry red color, check the fire at once. Overheating has a tendency to cause the castings of the stove to warp.

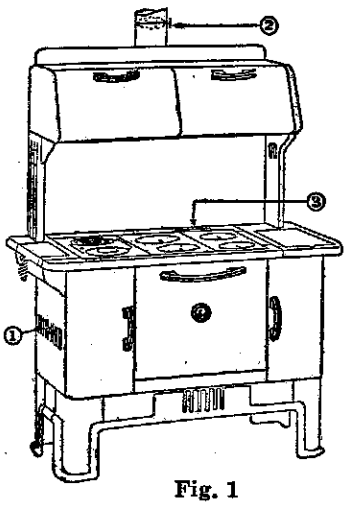


Fig. 1

No. 6 **FUEL**

Do not fill fire box more than three-fourths **full.**

WOOD: Should be dry and well seasoned. Green or wet wood burns slowly and gives about one-half the heat that seasoned wood does.

SOFT COAL: Should be of good quality, dry, and broken in lumps about egg size. Feed soft coal a little at a time and never fill the fire box more than three-fourths full.

No. 7 **HOW TO REGULATE DAMPERS**

(For Damper Numbers Refer to Figure 1)

1. Draft Slide No. 1 in Left Body End, below fire box. Open to start fire. Close to check fire.
2. Damper No. 2 in Stovepipe. Open to start fire. Close to check fire.
3. Direct Draft or Oven Damper No. 3 under Pipe collar. Open to start fire. Close to check fire or heat oven.

No. 8 **STARTING THE FIRE TO BAKE**

(For Damper Numbers Refer to Figure 1)

Open damper (No. 2) in stove pipe. Open lower draft slide (No. 1) in left end. Open direct draft or oven damper (No. 3) under pipe collar.

When fire is burning good, close oven damper (No. 3) under pipe collar, so that heat will travel around the oven, and in a short time it will be ready for baking. Now close lower draft damper (No. 1). Should heat in oven increase, close damper (No. 2) a little. If heat decreases, or oven cools while baking, open lower draft damper (No. 1) a little. Should oven not get hot enough to bake in from fifteen to twenty-five minutes with soft coal and from forty-five to sixty minutes with hard coal, the fault is with chimney or in the manner in which the stove is connected.

The oven should be thoroughly heated before pans containing dough are put in. If the dough is put in before the oven is hot enough, it will dry out, and will not bake through.

Owing to the differences in construction of chimney flues, it may require a few days practice in order to properly regulate the dampers to hold a steady fire.

Do not allow the ash door to stand open. Enough draft is supplied through lower draft damper (No. 1).

No. 9 **TO HOLD FIRE OVER NIGHT**

With Coal Only

Put on plenty of fuel. Close direct draft damper (No. 3). Close lower draft damper (No. 1). Also close damper in stovepipe just enough to hold fire without smoking.

No. 10 **RESERVOIR**

Do not let the reservoir run dry. Keep the reservoir tank clean, washing out all sediment, which may accumulate in it from time to time. If you let the reservoir run dry, heat may open the solder joint or if you let the sediment accumulate on the bottom, it may cause the reservoir to rust and start a leak.

No. 11 **BE SURE TO EMPTY ASH PAN AT LEAST ONCE EACH DAY**

Do not allow ashes to bank up under grates, as this will cause them to warp and burn out quickly. This is not due to poor material but is caused by improper use. Just as the normal mileage of an automobile tire may be considerably reduced by skidding, so the best stove grates made can be ruined in a few days if ashes are allowed to bank up under them. Remove the ashes daily and the grates will last for a long time.

No. 12 KEEP STOVE FLUES CLEAN

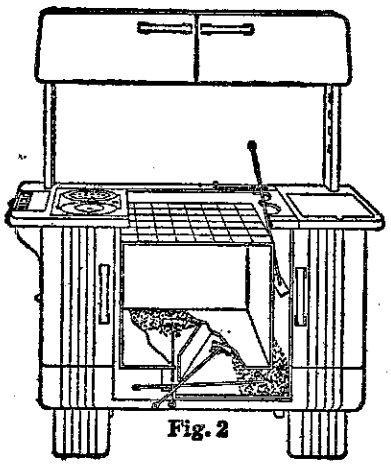


Fig. 2

Many people do not understand the flue construction of ranges and cook stoves, so we suggest that you examine your stove and become thoroughly familiar with this important detail. The illustrations and instructions below make this very simple.

The stove flues should be cleaned frequently, for just as soon as soot begins to collect in any quantity it will interfere with the draft and cause the fire to smoke and burn slowly. When soot collects in flues it shuts off draft just the same as closing a damper in the stove pipe. Figures 2 and 3 show how the soot gathers in the corners, cutting off the draft. Soft coal gives off a great deal of soot and, when this fuel is used, the flues should be cleaned out thoroughly every week or ten days.

No. 13 HOW TO CLEAN STOVE FLUES

Take off the lids and other top pieces, and brush the under side of the pieces thoroughly to remove soot and scales. When removing soot from top of oven, do not scrape it clean, but always leave a thin layer of soot or fine ashes on this part to insure even baking.

Use flue scraper in down flue at right side of oven (see Figure 2), pushing soot down into the bottom flue. Be sure to scrape walls on both sides of flue. Remove cleanout door and clean bottom flue in every corner and at base of flue running up to stove pipe (see Figure 3). There is a flue strip or partition under oven bottom that divides bottom flue into two sections (see Figure 2). Be sure to clean every corner of both sections thoroughly.

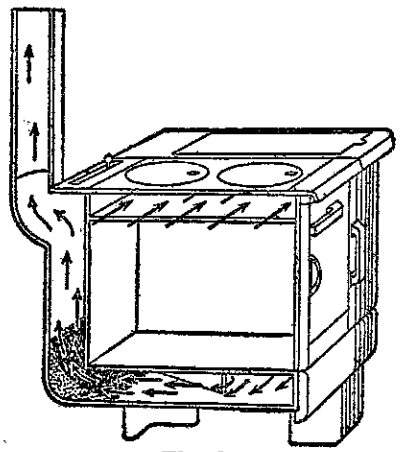


Fig. 3

No. 1 HERE ARE SOME REASONS WHY A STOVE IS CONDEMNED WHEN THE FAULT IS WITH THE CHIMNEY OR CONNECTIONS

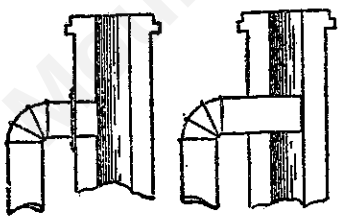
Do not expect a stove to draw; it is the chimney that creates the draft.

Stove pipe may be pushed into chimney too far, stopping the draft (see Fig. 4).

Do not connect two stoves with the same chimney flue if possible to avoid it. If it can not be avoided, be sure that one pipe is higher than the other so that the two pipe holes will not be opposite each other.

The chimney that is used for a stove must not be used to ventilate the cellar or basement. If there is a cleanout opening at the base of the chimney, it must be closed tight.

If the fire burns well generally, but sometimes smokes or burns slowly for no apparent reason, it may be caused by the chimney top being lower than another part of the house or a nearby tree (see Figure 5). The wind blowing over the house or a tree, falls on top of the chimney like water over a dam, beating down the smoke. The remedy is to build up the chimney or put on a smoke stack to equal the height of the main building (see Figure 6).



Right Fig. 4 Wrong

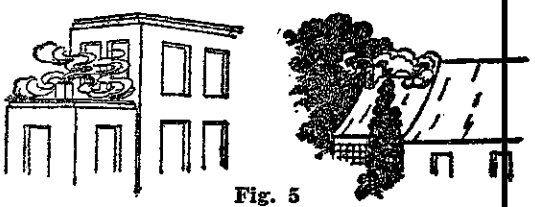


Fig. 5

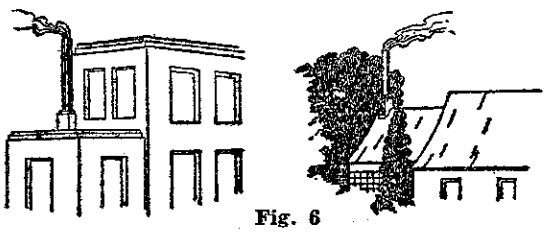


Fig. 6

If you do not secure good results after following the instructions given in this book, fill out the following questionnaire, tear it off at the perforations and send it to the store from which you purchased your stove. Be sure to give the name and number of your stove and to state in detail what the trouble is. We will be pleased to tell you how to overcome it.

Date....., 195.....

Name .....
(First Name) (Middle Initial) (Last Name)

Post Office.....

Rural Route.....Box No. ..... State.....
Please give both your Route and Box Number, if on a Rural Route.

Street Address.....

What is the complete model number shown on number plate on your stove?.....

Give date stove was purchased.....

What kind of fuel do you burn in stove? Mark an (X) in the space below:

Hard coal.....Soft coal only.....Soft coal and wood.....Wood only.....

Are there any broken or cracked parts on stove?.....

.....

Is flue clean-out door on stove in place, and do you know where it is located?.....

.....

Have you examined bottom and back flues to see that they are open and clear and that nothing has dropped in them?.....

Is bottom flue strip under oven bottom in position?.....

How often do you clean out stove flues? .....

Does fire burn well with direct draft damper open?.....

.....

Does it burn well with this damper closed?.....

Do you close draft damper when you intend to use oven?.....

Have you examined direct draft damper to make sure that it was not open when you thought it was closed? .....

When baking, do you place the bread or cookies on the oven rack, or on bottom plate?.....

.....

OVER

When baking, do you turn the pans?.....

How many lengths of stovepipe are used to connect stove with chimney flue?.....

How many elbows are used on pipe?.....What size pipe do you use?.....

Have you examined stovepipe to see that it is fitted tightly and not pushed into chimney too far?.....

Height of chimney flue opening above floor?.....

How many floors in building?.....On what floor is stove located?.....

Are there any other stoves connected to same chimney flue?.....

If so, where are they located?.....

.....

Is chimney new or old?.....Give dimensions (inside).....

Is chimney higher than other parts of house?.....

Are there any unused openings in chimney on floors above or below stove which are not closed tightly?

.....

How far does chimney extend above adjoining buildings?.....

.....

Are there any trees or anything of like character outside that would interfere with draft of chimney?

.....

.....