

OWNER'S
GUIDE

Sears

COUNTRY KITCHEN
ELECTRIC
RANGE

Please

Before you use your new Kenmore range...

Read this book. It takes just a few minutes to study the instructions — time well spent to obtain good performance from your machine with a minimum of difficulty.

If you have any questions about the operation of your range, please write to me.



Director

Home Economics Laboratory
Department 817
Sears, Roebuck and Co.
925 South Homan Avenue
Chicago, Illinois 60607

P.S. Please include the MODEL NUMBER of your range when you write.

MODEL NUMBER LOCATION

Any request for service, replacement of parts, information, etc. will require the complete model number of your range. The number is located on the nomenclature plate under the Lift-Up cooktop.

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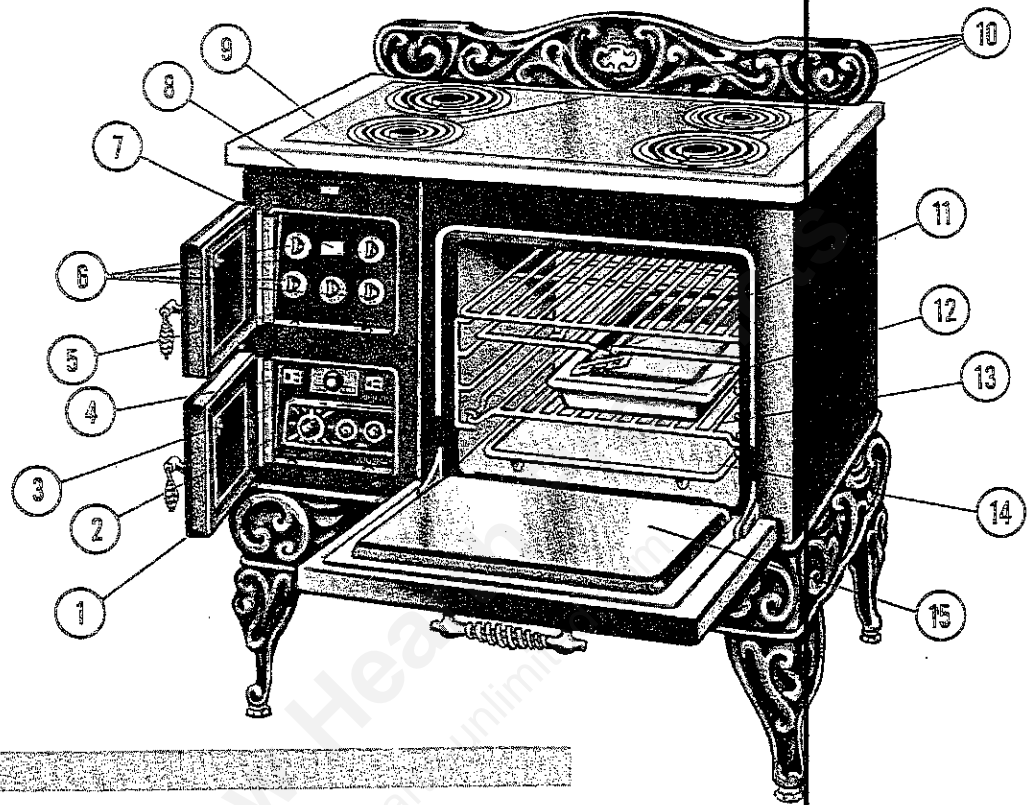
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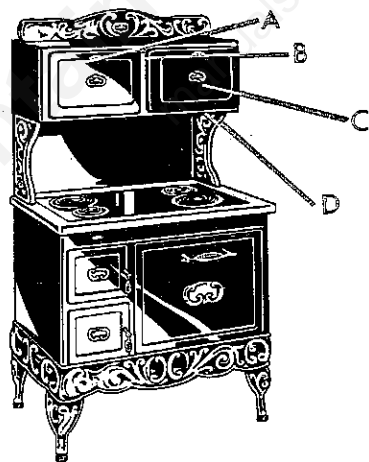
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KNOW YOUR RANGE



Optional Cupboard



- A. Warming Compartment
- B. Warming Signal Light
- C. Control and Exhaust Fan Compartment
- D. Exhaust Fan Grease Filter

- 1. Automatic Clock and Timer
- 2. Timed Appliance Outlet
- 3. Oven Selector—Manual—Automatic
- 4. Appliance Outlet
- 5. Oven Thermostat
- 6. Surface Unit Controls
- 7. Oven Signal Light
- 8. Surface Signal Light
- 9. Lift-Up Cooktop
- 10. Plug-In Surface Units
 - Two—8 inch
 - Two—6 inch
- 11. Rotisserie
- 12. Broil Pan (Grid not shown)
- 13. Reversible Rack
- 14. Hinged Bake Element
- 15. Removable Oven Door

NOT SHOWN
Optional Teflon Griddle

KNOW YOUR RANGE

OPTIONAL COUNTRY KITCHEN CUPBOARD

The Cupboard is available in a Vented or a Ventless model. Both models have a low temperature warming compartment on the left. The right compartment contains an exhaust fan motor and the control panel. The Vented model is designed to be connected to duct work that vents cooking vapors through a grease filter to the outside. The Ventless model moves cooking vapors through a grease filter and a charcoal filter, then recirculates air into the kitchen.

Food Warmer

Preheat the warming compartment 10 to 15 minutes before use. Flip Food Warmer switch up to turn warmer element on. The Signal Light between compartments will glow while the Food Warmer is on. Use the compartment for short term warming operations or for holding one or two items warm while the rest of the meal is being prepared. Cover vegetables, meats and non-crisp items for best results. Toast, rolls or other crisp items should be covered loosely to retain crispness and minimize drying.

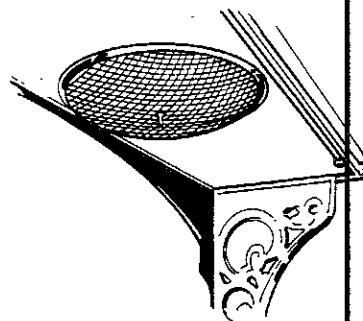
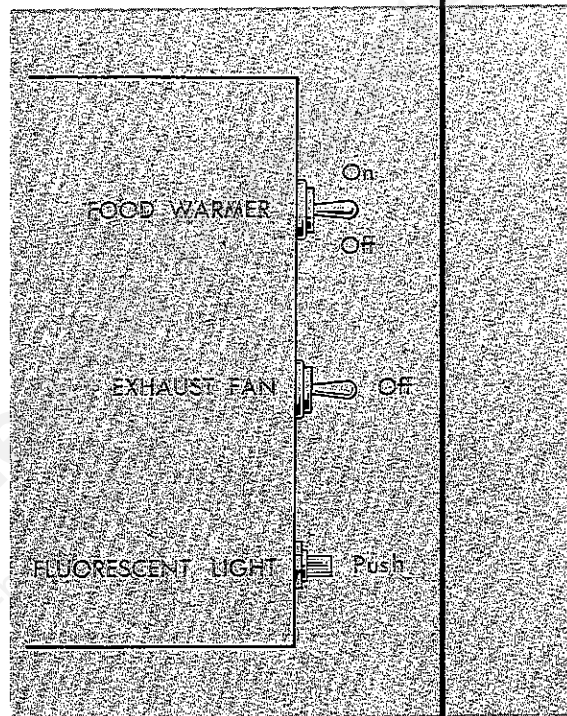
Exhaust Fan

For best results, run the fan during the cooking operation and for a few minutes after cooking. Start the exhaust fan by flipping the switch out of the OFF position.

Fluorescent Light

The third switch on the control panel turns on the fluorescent light for viewing the cooktop. Press switch in and hold 3 to 4 seconds then release to turn light on.

The 26 inch T8-CW4 slimline bulb is held at each end with a locking spring tab terminal. To remove the bulb for replacement, spring the terminal center locking tab away from the bulb and move the bulb straight out toward the back of the range. Reverse the procedures to replace.



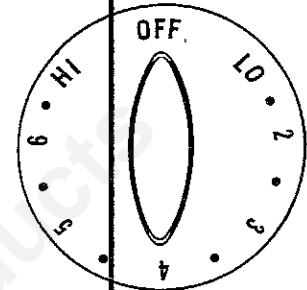
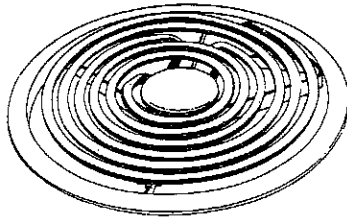
Grease Filter

The grease filter is located directly under the cupboard. This should be removed and washed in detergent water when the mesh begins to darken with collected grease. To remove, unscrew wing nut on the center screw and lower the filter. Wipe the area around the filter frequently with detergent and water.

SURFACE UNITS

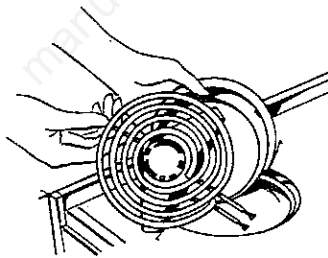
INFINITE SURFACE UNITS

The entire unit heats at all settings. The heat increases from LO to HI, much as the volume on your radio. The numbers and dots on the knob are reference points. The knob may be set anywhere between or on these references.



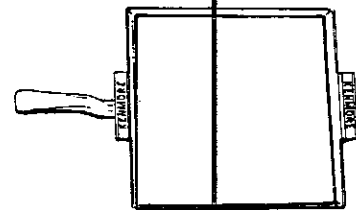
SUGGESTED SETTINGS

LO	Keep small quantities warm, melt small quantities.
2	Low temperature frying (eggs etc.), simmer small quantities, heating milk, cream sauces, gravies, puddings.
3	Braising, finish pan frying, water base soups.
4	Use as #3 above for larger quantities.
5	High temperature frying, pre-heat skillets or griddles, active boil, simmer large quantities.
6	Use as #5 above for larger quantities or heavier loads.
HI	Use only for large utensils; to bring large quantities of water to boil; deep fat frying with a thermometer.



Plug-In Unit

- To remove, lift up and pull unit out, then lift out the reflector bowl. Reverse procedure to replace.
- Units are self-cleaning. Do NOT immerse in water.



To Use The Teflon Griddle (Optional)

- Position over an 8 inch (large) unit.
- Preheat griddle on HI for 3-4 minutes, then reset to desired setting.
- Most griddle cooking is best at a medium heat, #3 or #4. Griddle cakes and bacon require a medium high setting #5.

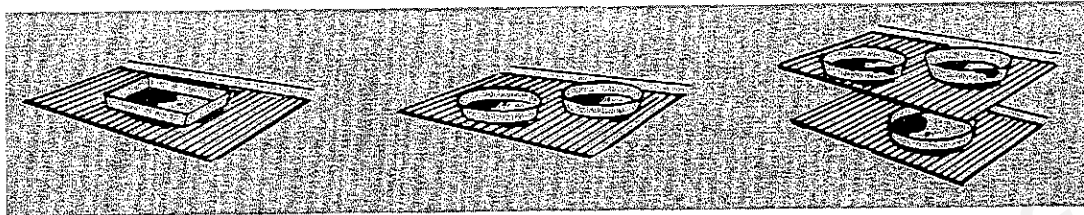
To preserve the Teflon finish use Teflon, Nylon or wooden spatulas and spoons.

Wash griddle in hot sudsy water after each use. Never use abrasives.

OVEN



The 1 1/2 inches shown above, is the *air space* that should be left on all sides of all pans in the oven. Even doneness and browning depend on proper air circulation in the oven; and proper circulation requires air space.



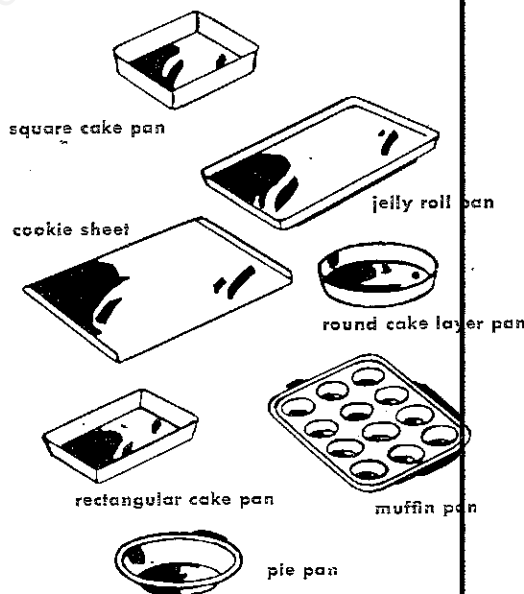
PAN PLACEMENT

- When using a large, flat pan that covers most of the oven rack, use only one rack at a time, for best results.
- When using two racks and several pans, stagger the pans so no pan is squarely above another. Place racks so that 1 1/2 inches of air space is left above, below and around each pan.
- When baking in glass pans, lower recommended temperature 25° and use the recommended time.
- For mixes, pre-packaged and frozen foods, follow label directions. Remember, however that cooking times are approximate and can be adjusted to suit personal preferences.

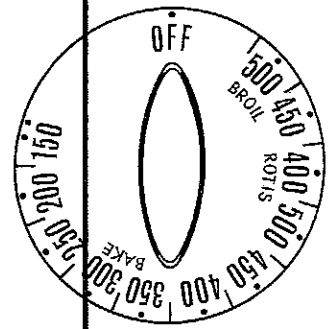
PANS MAKE A DIFFERENCE

Baking is easier, when the correct pan is used. Use the size pan recommended in the recipe. Do not expect warped or darkened pans to produce even browning or a level product.

- For best results, the maximum cookie sheet size is 12x15 1/2 inches.
- Glass pans will produce a crispy crust, desirable for breads and pies.
- When reusing shiny foil pie tins from commercially frozen pies, bottom crust will be lightly browned because these tins are highly reflective.
- Cookie sheets should be light in color to produce even browning top and bottom.
- Cake pans, muffin tins and jelly roll pans should be light in color to produce even browning top and bottom.



OVEN



STARTING THE OVEN

- Be sure oven racks are arranged as you need them.
- Set Oven Thermostat Knob to desired temperature.
- The Oven is ready for use when the Oven Signal Light first goes out.
- Be sure Oven Thermostat Knob is turned OFF when you are through using the oven.

NOTE: If the oven does not come on when the Oven Thermostat is set, check the Oven Selector. Is it set for **MANUAL**?

OVEN THERMOSTAT

The Oven Thermostat Knob selects the desired oven temperature. The Lo Temp (150°-200°) settings provide good temperatures for thawing, warming and holding.

THAWING AND HOLD-WARM SETTINGS

To use Hold-Warm when oven is hot: Turn thermostat back to the desired hold-warm temperature and open oven door for 15 minutes to allow excess heat to escape. Cooked foods may be put into serving dishes and returned to the oven after 15 minutes. Some foods need to be covered for holding. See recommendations. Food will be held warm with oven door closed, until removed.

To use Hold-Warm when oven is cold: Turn thermostat to hold-warm temperature and allow the oven to preheat for 5 minutes, prior to loading the food.

To use Hold-Warm for thawing: Set thermostat to 150°. Thaw food in original freezer wrap and thaw only until food is easily managed. (Aluminum foil is a good wrap for this use.) Thaw freezer-wrapped package in oven on a roasting pan. Unwrap and cook immediately after thawing.

THAWING AND HOLD-WARM CHART

150°	<ul style="list-style-type: none"> • Thaw frozen roasts (about 4 hrs. for a 5-6 lb. roast) • Thawing frozen poultry (about 3 hrs. for an 8 lb. bird). • Warm plates and serving dishes. (only heat resistant plastic) • Keep gravy and cream sauces warm.
185°	<ul style="list-style-type: none"> • Warm baked products, such as pies and pastry to serve.
200°	<ul style="list-style-type: none"> • Warm or keep biscuits, muffins, rolls (loosely wrapped in foil). • Keep warm fish and seafood, baked or broiled, french fried foods (loosely covered). • Keep warm casseroles, vegetables (cover) baked potatoes (foil wrapped).
225°	<ul style="list-style-type: none"> • Keep warm bacon, pancakes, waffles, pizza (loosely covered), mashed potatoes (cover).

OVEN

BAKING AND ROASTING

In general, the oven should be thoroughly preheated for all baking and most roasting operations. Set the Oven Thermostat to recommended temperature. Follow the recipe recommendations when possible. If none exist, use the charts below as a guide.

BAKING TIME TABLE

FOOD	OVEN TEMP. DEGREES F.	APPROXIMATE TIME—MIN.	FOOD	OVEN TEMP. DEGREES F.	APPROXIMATE TIME—MIN.
Breads: Yeast loaf	425	25-30	Cookies: fruit and molasses	350	10-15
rolls, pan	400	12-15	brownies	350	20-30
Breads: Quick			macaroons	325	15-20
Biscuits	450	10-15	Miscellaneous: apples, baked	350	50-60
muffins	425	20-25	beans, baked	300	5-6 hrs.
popovers	450	20	custard—casserole	350	45-60
then turn to	350	15-20	—cup	350	25-35
corn bread	450	25-30	potatoes, baked	400	60-90
nut bread	350	60-75	pudding—bread	350	45-60
gingerbread	350	25-30	—cottage	375	25-30
Cakes:			—rice	300	50-60
angel cake	325	65-70	scalloped dishes	350	60-90
cup cake	350-375	20-25	souffle	325	50-60
layer cake	350-375	25-40	Pastries: cream puffs	400	35-40
loaf cake	350	35-45	custard and pumpkin pie	450	15
sponge cake	350	50-60	then turn to	350	25-35
pound cake	350	35-40	pastry shell	450	10-12
fruit cake	300	2-2½ hrs.	two crust fruit pie		
sheet cake	375	20-30	cooked filling	400	25-30
Cookies: drop	400	10-15	uncooked filling	400	40-50
rolled and refrigerated	400	8-12	meringue topping	400	8-10
chocolate	375	10-15			

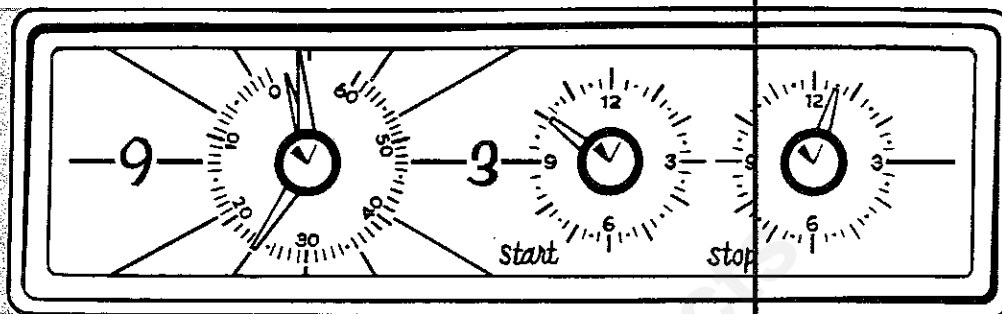
POULTRY ROASTING TIME TABLE

POULTRY	LBS.	OVEN TEMP. DEGREES F.	APPROXIMATE TIME HOURS		INTERNAL MEAT TEMP. DEGREES F.
			UNWRAPPED	FOIL WRAP 450 OVEN	
Chicken	3- 4	400	2 - 3		190
Duck	5- 7	350	2½ - 3½		190
Goose	10-12	325	3½ - 4½		190
Turkey	6-10	325	2 - 2½	1½ - 2	190
	10-16	325	3 - 3½	2½ - 3	190
	18-25	325	4½ - 5½	3½ - 4	190

MEAT ROASTING TIME TABLE (Oven Temp. 325°)

MEAT CUT	Lbs.	Approximate Time—Hours	Internal Meat Temp. Degrees F.	MEAT CUT	Lbs.	Approximate Time—Hours	Internal Meat Temp. Degrees F.
Beef—rolled rib rare	5- 6	2½ - 3	140	Lamb—leg half	3- 4	2¼ - 3¼	180
medium	5- 6	3 - 3¼	160		6- 7	3½ - 4	180
well done	5- 6	3½ - 4½	170	Pork—fresh loin	4- 5	3 - 3½	185
Beef—standing rib rare	6- 7	2¼ - 2½	140	shoulder	4- 5	3½ - 3¾	185
medium	6- 7	2¼ - 3	160	Pre-cooked Ham	3- 4	2 - 2½	160
well done	6- 7	3¼ - 3¾	170		8-10	3 - 3½	160
Beef—rump roast medium	3- 4	2 - 2¼	160	Veal—loin	3- 4	2½ - 3	170
well done	3- 4	2½ - 3	170	shoulder	5- 6	3 - 3¾	170

CLOCK AND TIMER



OVEN TIMING

The electric clock must be set for the correct time of day. Push in and turn clock face knob to the right. You will note, Minute Minder hand also turns. Reset Minute Minder to OFF by turning (do not push in) clock face knob right. Now the clock is ready to use. There are only FOUR things to set, when using the oven automatically. After food has been prepared for oven cooking and arranged in pans on the oven racks, proceed as follows:

1. **STOP Time Knob** Push in and turn STOP hand to the time of day you want the food to be ready. This can be 15 minutes to 11½ hours from now.
2. **START Time Knob** Push in and turn START hand to the time of day you want oven to come on. This can be now or up to 11½ hours from now.
3. **OVEN THERMOSTAT** Set to desired oven temperature.
4. **OVEN SELECTOR** Turn to AUTOMATIC.

HOW DOES IT WORK?

Both START and STOP knobs are linked to the electric range clock.

—When the Time-of-Day Clock reaches the START time set, START knob pops out, oven comes on and START hand begins to rotate with the Time-of-Day Clock.

—When the Time-of-Day Clock reaches the STOP time set, STOP knob pops out, oven turns off and STOP hand begins to rotate with the Time-of-Day Clock.

REMEMBER: When food is removed from the oven, Turn Selector to MANUAL and Oven Thermostat to OFF.

Note: The Timed Outlet is Automatically timed with the oven. For timing the Outlet only, see page 9.

MINUTE MINDER

The Minute Minder on your range can be set for any period of time from one to sixty minutes. A buzzer will remind you when the set time is up. The buzzer will continue until you return Minute Minder to OFF.

The Minute Minder does not turn the oven or outlet on or off but is convenient for timing short term operations:

To Set: Turn clock face knob left until the Minute Minder hand points to the desired number of minutes.

USING THE APPLIANCE OUTLET

The non-timed appliance outlet on your range adds a 15 amp. circuit to your kitchen.

The Timed appliance outlet also responds as a normal wall outlet whenever the Automatic Clock has been set for an automatic timing operation. If an appliance does not work when plugged into this outlet, be sure Clock has reached the set START time; be sure the Selector is set to AUTOMATIC; then check the fuse as described below. The Timed appliance outlet works only when controlled by the Automatic Clock.

Timed Appliance Outlet

The appliance outlet marked TIMED is automatically turned on and off with preset clock controls. Steps to set the clock are given on page 8. It is not necessary to set the Oven Thermostat when timing the outlet.

Morning coffee, perked and ready when you arise.

- Prepare automatic coffee maker with coffee and water just before you go to bed.
- Set STOP time for 1 or 2 hours after breakfast.
- Set START time for ½ hour before breakfast.
- Plug coffee maker into outlet. The coffee maker will come on at the START time set, perk and then stay warm during and after breakfast.

The Automatic Clock controls the oven and Timed outlet together. The oven cannot be used normally while outlet is being timed.

Remember: After any Timed operation, turn all controls off and Oven Selector to MANUAL.

Fuse Replacement

The appliance outlets are protected by a 15 amp fuse. The fuse will burn out in case of an electrical overload or short circuit. If your appliance fails to operate when plugged into the range outlets, make these checks:

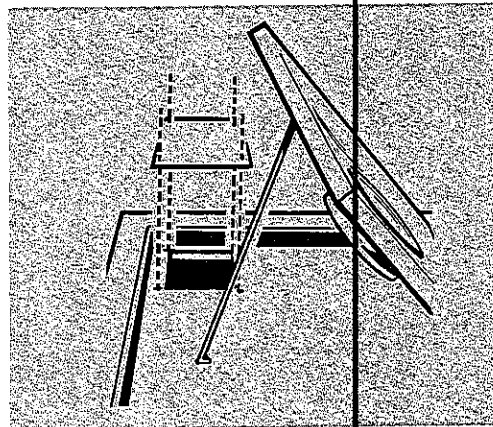
- Plug into another outlet receptacle. If appliance works—

Non-timed Outlet—Check fuse, it may be loose.

Time Outlet—Be sure Oven Selector is set to AUTOMATIC.

Be sure Clock has reached the set START time.

Check fuse, it may be loose.



To Locate The Fuse

Unplug range cord or disconnect range circuit before changing a fuse.

Fuse is located under the Cooktop. Remove the unit and reflector bowl from one of the front surface units. Use this opening to grasp the Cooktop and lift it up. Raise the support rod to keep the Cooktop in place. Remove screws from nomenclature plate and set aside. The fuse is directly below this plate. Turn fuse right to tighten. Turn fuse left to remove.

HOW TO USE THE BROILER

GENERAL INSTRUCTIONS

- 1 To keep meat from curling, slit fatty edge.
- 2 Brush chicken and fish with butter several times as they broil. Other foods may be brushed with butter if desired. When broiling fish grease the broiler rack to prevent sticking.
- 3 Place broiler pan with food in recommended rack position and turn Oven Thermostat Knob to desired setting within BROIL zone. See Chart below.
- 4 Turn the Oven Thermostat Knob to 500° in the BROIL zone (this will activate the broiler), then select the temperature you wish to use within the BROIL zone. See Chart below.
- 5 It is not necessary to preheat the Broiler.
- 6 Open the oven door to the broil stop. If the door is closed, meat will roast and not broil.
- 7 Broil on one side for slightly more than half the recommended time, season and turn.
- 8 Always pull rack out to stop position before turning or removing food.
- 9 Use tongs or a pancake turner to turn meats. Never pierce meat with a fork as this allows the juices to escape.
- 10 Precooked vegetables may be used for broiling. Add during latter half of broil time.

Broiling Chart Recommended rack positions numbered lowest to highest.

Food	Rack Position	Thermostat Setting	Approximate Total Time
Steak — 1" thick			
rare	3	550°	13 - 15 min.
medium	3	550°	15 - 20 min.
well done	3	550°	20 - 25 min.
Steak — 1½" thick			
rare	2	550°	15 - 20 min.
medium	2	550°	20 - 25 min.
well done	2	550°	25 - 30 min.
Hamburger Patties	3	450°	15 - 20 min.
Lamb Chops — 1" thick	3	400°	20 - 30 min.
Ham Slice — 1" thick	3	400°	20 - 25 min.
Bacon	2	400°	5 - 7 min.
Frankfurters	3	400°	10 - 12 min.
Chicken Halves	1	400°	50 - 60 min.
Fish	2	400°	20 - 25 min.
Calves Liver	2	400°	10 - 12 min.
Tomato Halves	2	550°	8 - 10 min.
Orange or Grapefruit	2	550°	8 - 15 min.

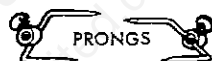
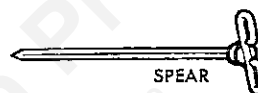
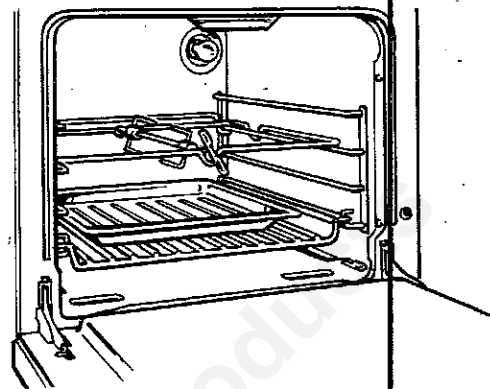
NOTE: These chart recommendations are only a guide and can easily be changed for personal preference. The reversible oven rack provides additional rack positions.

ROTISSERIE

USING THE ROTISSERIE

Steps to Rotiss

- 1 Slide Rotisserie support rack into the oven so spear will engage the drive socket in rear wall.
- 2 Place broiler pan on oven rack in the lowest position to catch Rotiss drippings.
- 3 Slide one prong onto rotisserie spear; center meat on the spear; and slide second prong into place. Insert prongs into meat and tighten prong wing nuts.
- 4 Place loaded spear on support rack and insert spear all the way into the drive socket in rear oven wall.
 - The Rotisserie motor will start when the spear is inserted all the way.
 - Watch the rotation to be sure it is smooth and that the meat does not touch rack or pan as it rotates.
- 5 Turn the Oven Thermostat Knob to 500° in the BROIL zone (this will activate the broiler), then select the temperature you wish to use within the BROIL zone. See Chart on page 13.
- 6 Leave oven door open to broil stop. Do not preheat the broiler for Rotissing.

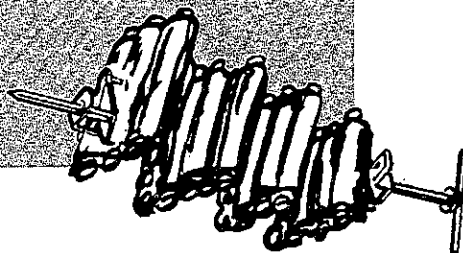


TO REMOVE

To remove spear and food from rotisserie drive socket, grasp support rack and pull forward. Do not insert fingers into spear handle.

USING A MEAT THERMOMETER

Rotissing times given in the chart on page 13 are approximate. Actual cooking time depends upon meat diameter and composition (proportion of fat to lean). It is best to use a meat thermometer to determine doneness by interior meat temperature.



ROTISSERIE

PREPARATION OF FOOD

Select tender cuts of meat and prepare them as for oven roasting. Follow the general directions and Time-Temperature recommendations on p. 13. For most desirable results, use a meat thermometer to determine the doneness of the meat.

Poultry—Rotiss poultry with or without stuffing. Wash bird, dry well and season cavity as for oven roasting. It is important to close openings securely with metal or wooden skewers. Fasten wings to body with skewers or cord.

SAUCES AND MARINADES

The flavor of rotissed meat is enhanced by basting with your favorite meat sauces or marinating several hours or overnight in the refrigerator. Poultry is best if brushed with butter, oil or barbecue sauce then basted every 20-30 minutes during the rotissing time.

When using a marinade or sauce for basting, it is wise to line the porcelain pan, under the meat, with aluminum foil. Lightly crushed foil in this pan will help to keep the drippings cool and minimize cleaning effort.

LOADING THE SPEAR

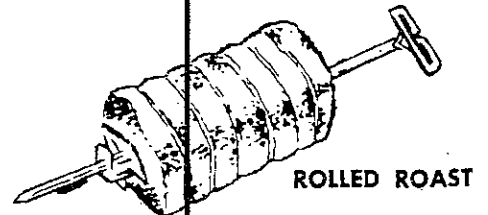
For even rotation, it is important to insert the spear so weight is evenly distributed. Boned and rolled roasts are, of course, ideal. Spear is inserted straight down the center. Meat cuts with bone, require some planning. The diagrams below will help you to position the meat.

When rotissing more than one item or a long item as a sparerib strip, it is best to space the folds or pieces. Browning and cooking will be slow where pieces are pressed against each other.

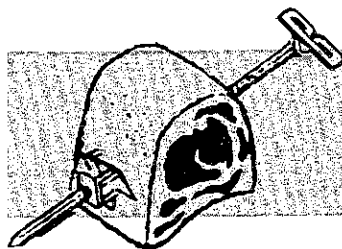
It is important to tighten the prong thumbscrew thoroughly before rotissing is started. If these loosen under the weight of the rotissing meat, the spear will turn within the roast and heat will be concentrated on one side of the meat.



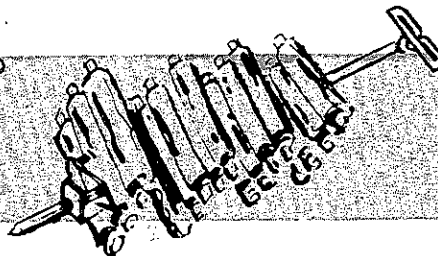
CHICKEN



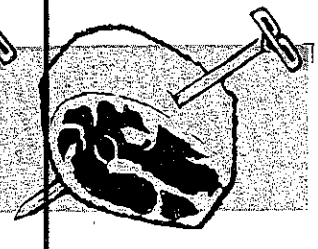
ROLLED ROAST



STANDING RIB



SPARERIBS



ARM ROAST
(SHOULDER)

ROTISSERIE

MEAT TO BE ROTISSED

Any meat that can be broiled or roasted can be rotissed. The meats in the chart are the more tender cuts. When cooking on the rotisserie, meat should be room temperature to start. Marinating will improve tenderness and flavor of rotissed meats. Meat will be more juicy and easier to carve if allowed to stand or rotate on the spear 10 to 15 minutes after heat has been turned off.

Maximum dimensions of meat to be placed on the rotisserie spear are:

Length 12 inches

Diameter 8 inches

When two or more pieces of food are being rotissed, connect all pieces with two long metal skewers or several short ones.

ROTISSERIE TIME TABLE

MEAT	Approximate Weight	Internal Temp. with Thermometer	Thermostat Settings	Approximate* Total Time
BEEF				
Rolled Rib Roast	8-10 lbs.	140°	375°	2½ -3 hrs.
Rare	8-10 lbs.	160°	375°	3-3½ hrs.
Medium	8-10 lbs.	170°	375°	3½ -4 hrs.
Well Done	8-10 lbs.	170°	375°	3½ -4 hrs.
PORK				
Boneless Sirloin Roast	3-7 lbs.	185°	375°	2-4 hrs.
Arm Roast (Shoulder)	3-6 lbs.	185°	375°	2-3 hrs.
Ham				
Ready to Eat	6-8 lbs.	160°	375°	2½ -3 hrs.
Smoked-Rolled	6-8 lbs.	160°	375°	2-4 hrs.
Spareribs	8-10 lbs.	Until Done	375°	1½ -1½ hrs.
Canadian Bacon	3-6 lbs.	Until Done	400°	1-1½ hrs.
VEAL				
Rolled Shoulder Roast	3-5 lbs.	170°	375°	1-1½ hrs.
Rolled Rump Roast	5-7 lbs.	170°	375°	2-3 hrs.
LAMB				
Rolled Loin Roast	3-6 lbs.	170°	375°	2½ -3½ hrs.
Rolled Shoulder Roast	3-6 lbs.	170°	375°	2½ -3½ hrs.
POULTRY				
Chicken	2½ -3 lbs.	190°	375°	1-1½ hrs.
Chicken with Dressing	4-4½ lbs.	190°	375°	1½ -2 hrs.
Turkey	5-10 lbs.	190°	400°	2½ -4 hrs.
Duck	5-7 lbs.	190°	400°	2-3 hrs.
Cornish Hens	¾ -1 lbs.	190°	375°	1-1½ hrs.
Other				
Bologna Roll		Until Done	400°	¾ -1 hr.
Frankfurters		Until Done	425°	12-18 min.

CARE and CLEANING

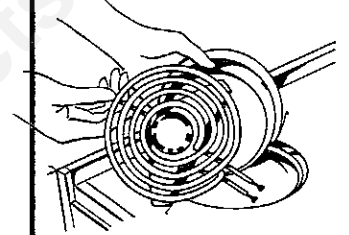
RANGE EXTERIOR

Clean your new range thoroughly. The exterior requires only occasional cleaning with a damp cloth. Rinse with clear water; dry thoroughly. Allow range to cool before washing. While cooking, remove spillovers immediately with a dry paper towel or cloth. Spillovers on the units will burn off quickly during use. Do NOT immerse units in water.

One-piece Reflector Bowls—Lift up and pull unit out, then lift out bowl.

Lift-Up Cooktop—Remove the unit and reflector bowl from one of the front units. Use this opening to grasp the Cooktop and lift it up. Raise the support rod to keep the Cooktop in place while you clean.

REFLECTOR BOWLS



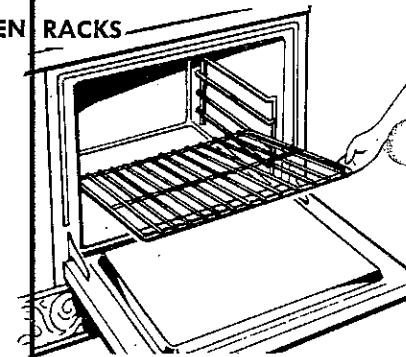
OVEN

Oven Door—Remove oven door for easier access to oven. See Page 16 for Oven Door Removal.

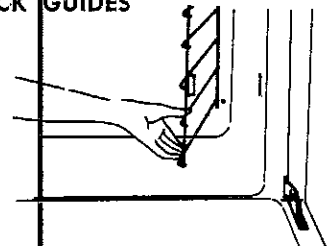
Oven Racks—To remove, pull rack out until it stops, lift up and pull out.

Rack Guides—Raise guide slightly to release tab from hole in oven wall and remove.

OVEN RACKS

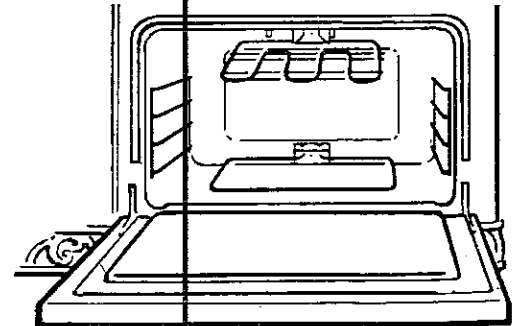


RACK GUIDES



OVEN UNITS

Oven Units—Both Bake and Broil units are hinged to simplify oven cleaning. The Broil unit is held by two brackets. To release, raise unit, push to rear slightly and hinge down.



CARE and CLEANING

Several different materials have been used in the construction of your range. Each Material is well suited to its specific use, but care and cleaning of these materials differ. Some materials are harmed by cleaning agents that work well on other material. Therefore, the following chart is included to help you keep your range looking new. Always be sure to rinse and dry surface after washing.

We do not recommend the use of harsh detergents, waxes, or polishes on the exterior of your range.

WHERE USED	MATERIALS OR FINISH	TO REMOVE SOIL
Range exterior	Porcelain Enamel (Mat or Dull Finish)	Wipe spills immediately. Detergent and hot water. For stubborn stains use a plastic scouring pad.
Cooktop Inside oven Broil pan and grid	Porcelain Enamel (Glossy Finish)	Wash only when surface is cool. Wipe spills immediately with dry paper towel or cloth. Detergent and hot water. Commercial oven cleaners. Soap filled steel wool pad with plenty of water.
Oven racks and guides Cooktop trim Door handles	Stainless Steel Chrome	Detergent and hot water. Commercial oven cleaner.
Clock face	Plastic Glass	Detergent and hot water.

OVEN LIGHT REPLACEMENT

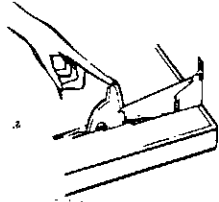
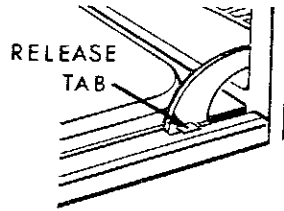
The oven light is a 40 watt Hi temperature bulb and is smaller than a standard 40 watt household light bulb. If replacement is necessary, contact your Sears Store or Utility Company. Avoid touching the warm bulb with a wet cloth when washing the oven.

CONTROL PANEL LIGHT(S) REPLACEMENT

- ⊗ Unplug range and lift cooktop.
- ⊗ Remove screws from the metal plate in the burner box.
- ⊗ Remove plate and unscrew bulbs.
- ⊗ Replace with 25 watt screw type bulbs.

SPECIAL INFORMATION

OVEN DOOR REMOVAL



- Open oven door fully and raise the two release tabs.
- Rotate door-release toward the oven as far as it will go, then close the door to stop position.
- Grasp the door firmly at sides, lift up and away from the range.
- To replace, slip hinge arms into upper end of door slots. Lower door to fully open position and rotate release tabs to original position.



WHAT TO DO

Oven does not heat.

Be sure thermostat is set.

Be sure Selector is set for **MANUAL** operation. See page 6.

Surface units do not heat.

Be sure you have turned the correct Surface Unit Knob for the unit you wish to use.

Check fuse in the main fuse box.

Rear Surface Unit is warm while oven is operating.

The oven is vented through this rear surface unit. A small amount of heat may be noticed while the oven is operating. This oven heat will not affect the operation of the surface unit.

Timed Outlet does not work.

Be sure Selector is set for **AUTOMATIC** operation. See page 9.

Check appliance in a wall outlet.

Check for loose or burned out fuse on range. See page 9.

Check fuses in main fuse box.

When calling for Service.

Be sure to give Model Number found on name plate which is located under the cooktop.

GUARANTEE

... We Guarantee this Sears Range to be free from defects in material and workmanship. When this Sears Range is installed, operated and adjusted in accordance with the instructions furnished, we will:

Repair or replace and install, at our option, without cost to you, for a period of one (1) year from date of sale, any part or portion of this product (with the exception of glass, porcelain enamel or other finishes), if our examination shall disclose it to be defective in material or workmanship. Porcelain enamel is glass fused to metal and like glass is subject to damage in use if not cared for properly. If, however, a defect should appear in glass or any finish within thirty (30) days from date of sale, such defective part will be replaced free of charge.

A charge will be made for any service (mechanical adjustments) after ninety (90) days from date of sale other than for the correction of defects as stated above; also for any service necessitated by those items listed under "Normal Responsibility of the User."

We do not authorize any person or representative to make any other guarantee or to assume for us any liability in connection with the sale of Sears Ranges other than those contained herein. Any agreement outside of, or contradictory to the foregoing shall be void and of no effect.

This Guarantee applies only to Sears Ranges owned and operated in the United States.

SEARS, ROEBUCK AND CO.

NORMAL RESPONSIBILITY OF THE USER

The following items, since they are not manufacturing defects, are not included in the Guarantee, but are the responsibility of the User:

Damage to exterior or interior finish of range after merchandise is accepted by the User.

Difficulty or damage resulting from improper operation or commercial usage.

Minor electrical or mechanical adjustment (examples: tightening of nuts, bolts, screws, etc., turning clock to manual position after use, setting correct time of day, etc.).

Improper electrical power supply, such as low voltage or range not connected to electrical outlet.

Blown fuses, loose connections or defects in the house wiring system.

Replacement of light bulbs.

Damage as a result of fire, flood or acts of God.

Service pertaining to any of the above will be at the User's expense. Only stores authorized to sell and service Kenmore Gas Ranges may fulfill the terms of this GUARANTEE.



We Service What We Sell No Matter Where You Live In The U.S.A.

Your Kenmore range takes on new value when you discover that Sears has 2000 Service units around the country using 10,000 fully-equipped trucks and staffed by 12,000 factory trained technicians. These men are service professionals who back up all Sears guarantees. They use Sears approved parts and methods for expert repairs to fulfill the pledge: "We Service What We Sell!"

PUT SEARS UNDER CONTRACT TO YOU with a Sears Complete Maintenance Agreement . . .

Kenmore electric ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. A Sears service contract is *more* than an extension of the guarantee. It provides *complete protection* from unexpected repair bills and undue inconvenience. It assures you of *maximum range efficiency*.

- Unlimited service calls at your request at no extra charge.
- Extension of porcelain and glass parts protection on new ranges from 30 days to *two full years*.
- Extension of mechanical adjustment service on new ranges from 90 days to *two full years*.
- Extension of service provisions and others parts on new ranges from one year to *two full years*.
- Coverage for *all* functional parts and *all* labor needed . . . all service . . . in your home during life of contract.

THIS UNLIMITED COVERAGE IS AVAILABLE FOR ONLY A FEW CENTS A DAY.

Sears, Roebuck and Co.

Part No. 5083