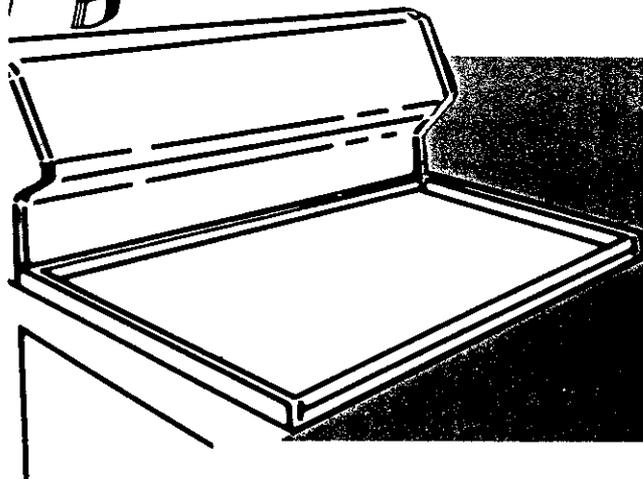
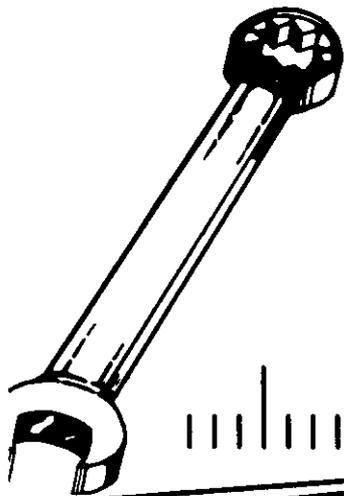


SEARS

Kenmore OWNER'S MANUAL

GAS SLIDE-IN RANGE

models 36511, 36519



USE & CARE



SERVICE REPAIR PARTS

MNM127(346435)-2

CONTENTS

NOTICES

..... 2

INSTALLATION

..... 3-10

USE AND CARE

Important Instructions for Your Safety	11, 12
Your Range and Its Features	13
Burner Ignition	15
Oven Vent	15
Electronic Range Control	14
Oven Cooking	16, 17
Broiling	18
The Self-Clean cycle	19, 20
Cleaning Tips	21, 22
Removable Range Parts	23, 24

SERVICE

Replacing Oven Light Bulb (some models)	22
What to Do before Calling for Service	25, 26
Adjusting Oven Temperature	26

REPAIR PARTS LIST

How to Order	27
--------------------	----

WARRANTY



FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.



FOR YOUR SAFETY

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



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.

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".



WARNING: Improper installation, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

INSTALLATION

INSTALLER: Leave these instructions with the appliance.

OWNER: Keep these instructions for future use.

TOOL LIST

- 1/2", 1-3/16" and 1-3/8" open end or adjustable wrenches
- Pipe wrench
- 1/8" and 1/4" flat blade screwdriver
- Phillips screwdriver
- Pliers
- Pencil
- Rule or tape measure and straightedge
- Hand saw or saber saw

LOCATION

- The distance from the floor to the top of the counter must be at least 35 7/8". The maximum counter height is 38".
- You should not put the range near an outside door or where a draft may affect use.
- Cabinet space directly over the range should not be used. You could be seriously injured when reaching over the range for items stored in such cabinets. This hazard can be reduced by installing a range hood that projects a minimum of 5" beyond the bottom of the cabinets. Cabinets installed above the range may be no deeper than 13".

- Some vinyl wall tiles and floor coverings, as well as some indoor-outdoor carpeting, soften at fairly low temperatures. If you are unsure of the heat resistance of a material, put a protective covering under the range to prevent possible heat damage during range use.
- Recommended location for the gas inlet pipe and electrical outlet are shown in Figure 1.
- Seal all openings in the wall behind and the floor below the range, before you slide the range into place.

This range is designed to be installed in a 30" wide opening. See next page for dimensions. The counter opening must be 25" deep and may be notched on each side when the backguard is used. If the filler is used instead of the backguard, see the following page for more information.

CLEARANCES

- There must be at least 30" between the cooktop and any overhead cabinets for an area equal to the width and depth of the range (30" by 28").
- You must keep a clearance of at least 2" between the range sides and any material that could catch fire, from the cooktop upward, to a height of at least 18".
- Refer to Figures 1-7 for all rough-in and minimum clearance dimensions.

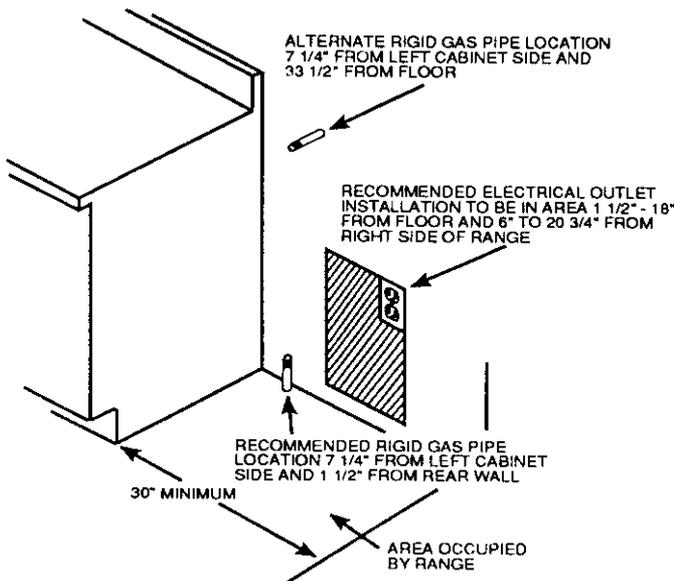


Fig. 1

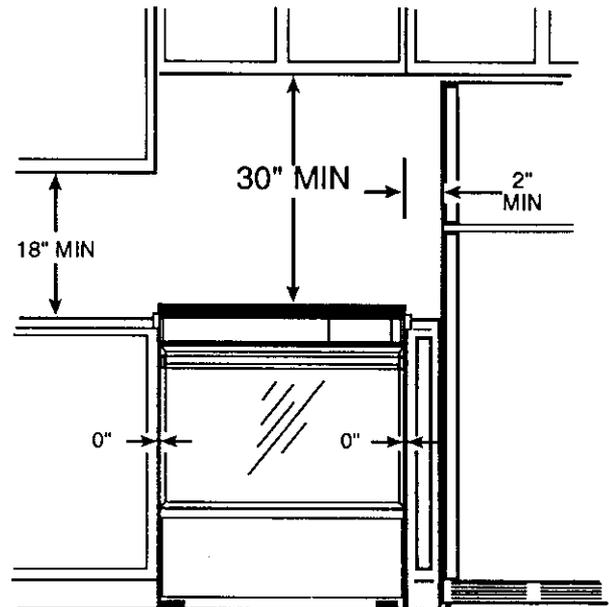


Fig. 2

MINIMUM DIMENSIONS BETWEEN COOKTOP CABINETS AND WALLS

PREPARING THE COUNTER

If you have an existing 30" wide cutout that goes all the way to the wall you may want to buy a Main Top Filler Kit No. 80279 or a 4" Backguard Kit No. 80509. These will fill in the space between the back of the range and the wall. The kits are available from Sears general catalog and may be ordered at any Sears catalog outlet or the catalog desk at any Sears Retail Store. If this existing cutout is in a counter that has a backsplash (postformed top) we recommend that you use the 4" Backguard.

From the illustrations below determine the dimensions of your cutout. Mark the cutout on the counter. Dimensions given are from front of counter, not from cabinet face. To minimize chipping, you may want to apply masking tape to the counter and mark the cut on top of the tape. Use a hand or saber saw to make the cut. For best appearance it is important that the cut be smooth and straight.

If you are not using the Filler or Backguard

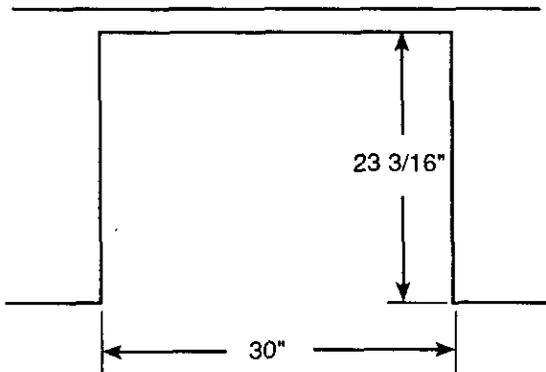


Fig. 3

If you have a standard 25" countertop and you wish to set the range further back into the counter, you may notch the front of the counter up to a maximum depth of 1/2" as shown in Figure 6. Cutout should then be 23 3/16" deep from back of notch.

If you have a countertop deeper than 25", such as in an island installation with a countertop of at least 26" and you wish to set the range further back into the counter, you may notch the front of the counter up to 1" deep, but never deeper than to the front of the cabinet face and maintaining at least 24 1/2" from the back of the notch to the inside of the rear wall of the counter. See Fig. 5.

If you are using the Filler

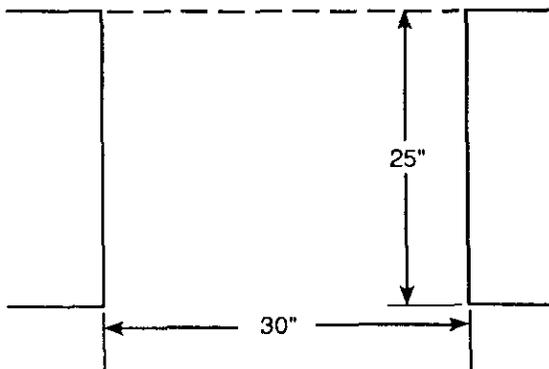


Fig. 4

If you wish to set the range further back into the counter, you may notch the front of the counter up to a maximum depth of 1/2", as shown in Fig. 6. See your filler kit instruction sheet for more information.

If you are using the Backguard

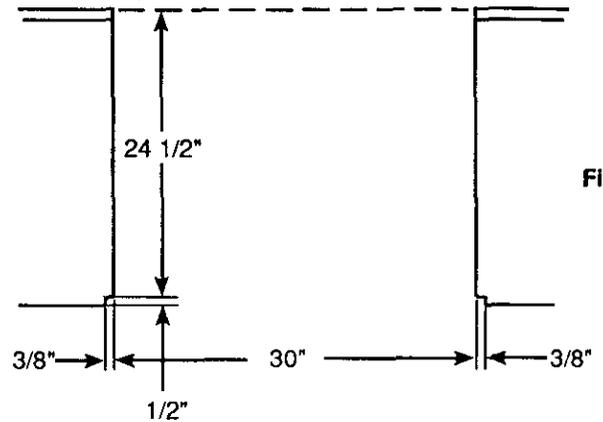


Fig. 5

When the Backguard is used, the front of the counter may require notching as shown in Figures 5 and 6. See backguard kit instruction before cutting counter.

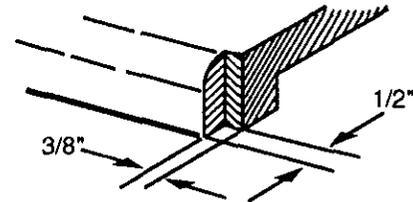


Fig. 6

NOTE: If the distance from the back wall to the front of the counter backsplash (Dimension A in Fig. 7) is greater than 1 1/8", there will be a small gap between the wall behind the range and the backguard. This is normal and should not be visually objectionable.

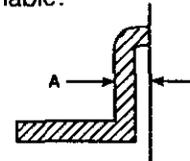


Fig. 7

See the leveling information on previous page.

CONTROL PANEL END CAPS

If the front of the counter is rounded, leave the curved portion on the control panel end caps. For a square counter or a notch, cut this portion off at the groove with pliers or chisel, then file smooth if necessary.

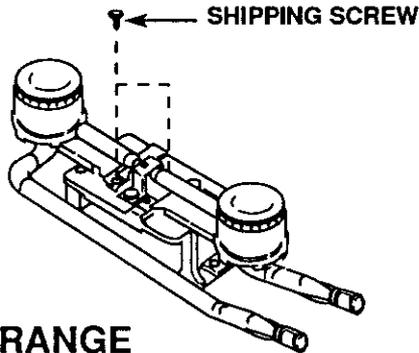


SIDE TRIM EXTENSION KIT

If there is a small gap between the sides of the range and the cabinets (up to 1/4" each side), you can order a side trim extension kit through Sears general catalog. Order Kit No. 80769 at any Sears catalog outlet or the catalog desk at any Sears Retail Store.

PREPARATION

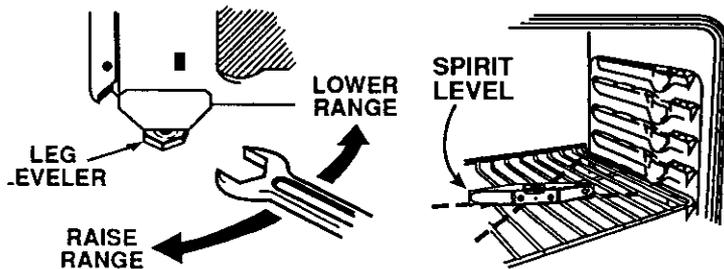
1. Remove all tape and packaging.
2. Take the accessory pack out of the oven.
3. Check to be sure that no range parts have come loose during shipping.
4. Lift the cooktop and remove the four shipping screws from the cooktop burner. These screws may be discarded.



LEVEL RANGE

For proper baking results, the range must be leveled. The height of the range must also be adjusted to the height of the counter. To do this:

1. Use a 1 3/8" open end or adjustable wrench to equally back out the four leg levelers until the flanges (rims) below the sides of the maintop are above the top of the counter.
2. Install the oven racks in the oven (see the Cleaning and Care section in the manual for instructions for additional information).
3. Place the range where it will be installed, then put a spirit level, or a glass measuring cup partially filled with water, on one of the oven racks to check for levelness. If using a spirit level, take two readings with the level placed diagonally first in one direction and then the other.
4. Use the wrench to adjust the leg levelers. You may have to pull the range away from the wall to reach the rear leg levelers. The range should rest on the floor and not hang from the counter.



ELECTRICAL CONNECTIONS

Check with your local utilities for electrical codes which apply in your area. If there are no local codes, the National Electrical Code, ANSI/NFPA No. 70-1990 must be followed. You can get a copy by writing:

National Fire Protection Association
 Batterymarch Park
 Quincy, MA 02269

An adequate electrical supply and outlet must be used to operate the electrical parts of your range.

The range cord has a three prong plug and must be used with a properly grounded three hole outlet with a standard 120 volt 60 hertz AC household current. Improper grounding can affect ignition on spark ignition models.

The preferred method of electrical hook-up is shown in Fig. 8. If you do not have a grounded (three hole) outlet, have a qualified electrician change your old outlet or install a new one.

A grounding adapter plug may be used to convert a two hole outlet to a three hole outlet until the grounded outlet can be installed. (See Fig. 9). This should be done only temporarily and only if the two hole outlet is properly polarized.



Do not under any circumstances cut or remove the grounding prong from the range cord. Failure to provide proper polarization may cause shock and fire hazard.

PLUG WITH GROUND PRONG
 PROPERLY POLARIZED AND
 GROUNDED RECEPTACLE

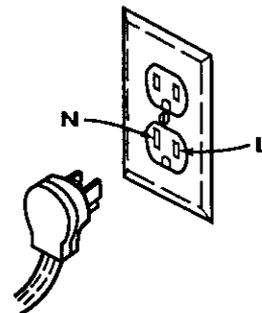


Fig. 8
 PREFERRED METHOD

POLARIZED RECEPTACLE
 PROPERLY GROUNDED

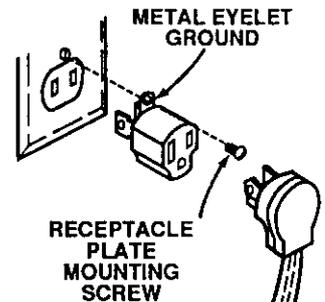


Fig. 9
 TEMPORARY METHOD

GAS CONNECTIONS

Call your gas supplier and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL FUEL GAS CODE, ANSI/Z223.1-1988. You can get a copy by writing:

American Gas Association
 1515 Wilson Boulevard
 Arlington (Rosslyn), VA 22209

If you are installing the range in a mobile home you must follow the MANUFACTURED HOME CONSTRUCTION AND SAFETY STANDARD, TITLE 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). If this standard does not apply, you must follow the STANDARD FOR MANUFACTURED HOME INSTALLATIONS 1982 (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1-1984 or local codes. You can get a copy of the Standards by writing:

Office of Mobile Home Standards
 HUD Building
 451 7th Street, S.W.

Washington, D.C. 20410

GIN5101



Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw, if applicable, for L.P. gas usage. High flames and toxic fumes could cause serious injury.

Know where your main gas shut off valve is.

Shut off gas supply before removing an old range. Leave it off until hook-up of new range is finished.

Never reuse an old connector when installing a new range.

See figures on this page for rigid and flexible pipe hookups.

We recommend that you use 1/2" gas supply line for both L.P. and natural gas.

Use a pipe wrench to make connections. Hold the pressure regulator in place while installing the adjacent pipe. Do not put any strain on the manifold regulator assembly.

To prevent gas leaks, put a pipe joint compound that is resistant to the action of L.P. gas, on all male (outside) threads except the ground joint union (see figure 10).

When you are finished making connections, be sure that all range knobs are turned to OFF before you open the main gas supply valve. Check for leaks as described below.

TO CHECK FOR LEAKS:

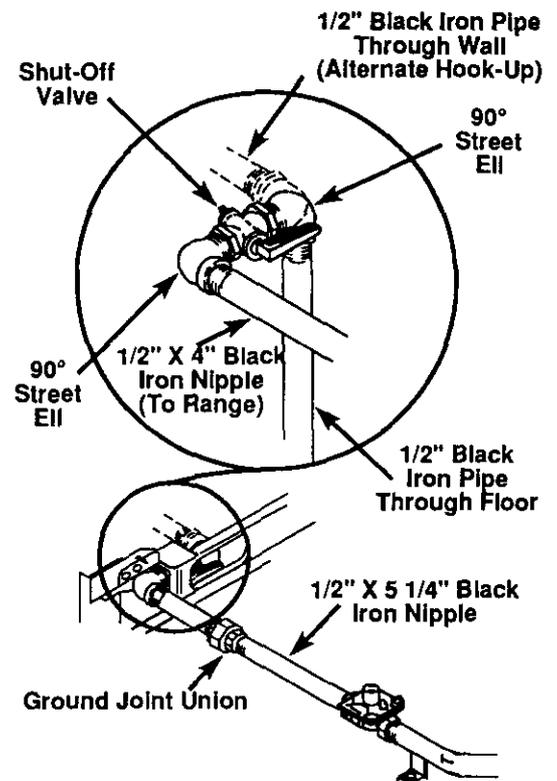
Apply a soap solution to all gas connections in the supply line, manifold (under cooktop) and oven. Bubbles will form where any gas is leaking.

DO NOT use an open flame to look for leaks.

Turn off main gas supply before you try to stop a leak.

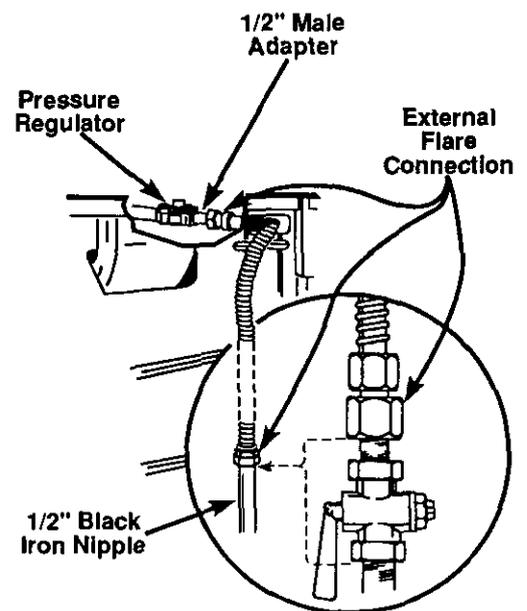
Turn main gas supply back on and recheck connections after stopping any leaks.

Be sure all leaks are stopped before lighting pilots (some models) or burners.



RIGID PIPE HOOK-UP FROM FLOOR OR WALL

Fig. 10



FLEXIBLE CONNECTOR HOOK-UP

Fig. 11

MAKING L.P. GAS ADJUSTMENTS



If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the range.

To adjust your range for use with L.P. gas, follow the steps below.

Step 1: Adjust Pressure Regulator

NOTE: The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be adjusted.

Raise the cooktop and find the pressure regulator at the end of the manifold pipe on the left side of the range.

Unscrew the cap and remove the spring retainer, Fig. A1. Turn the retainer over and put it back into the cap so L.P. is showing on the bottom end of the retainer. Replace the cap.

Step 2: Adjust Burner Orifices

CAUTION: The following adjustment must be made before turning on the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

Use a 1/2" open end or adjustable wrench to turn all orifice hoods in the L.P. direction, about 1-1/2" turns or until snug, Figs. A2, A3, and A4. Do not overtighten or you may bend the orifice hood and needle.

Pressure Test Information

The maximum allowable pressure for the regulator is 14" W.C. The minimum pressure needed to check the regulator setting is 5" W.C. for natural gas or 11" W.C. for L.P. gas.

CAUTION: The range and its individual shut off valve must be disconnected from the gas supply system at test pressures of more than 1/2 psig. (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig.

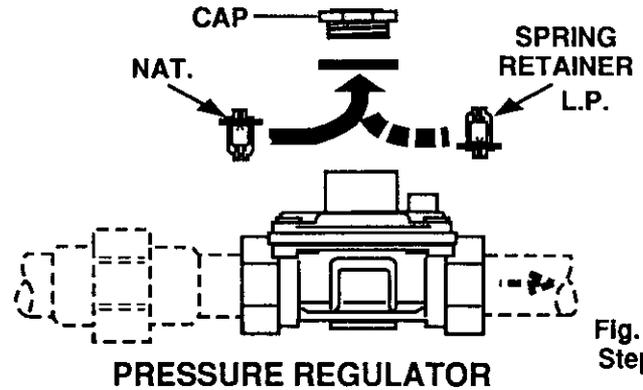


Fig. A1
Step 1

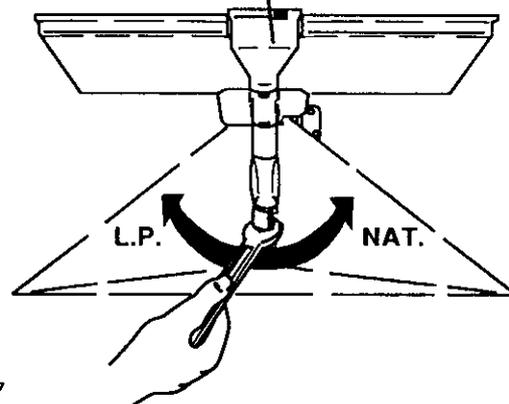
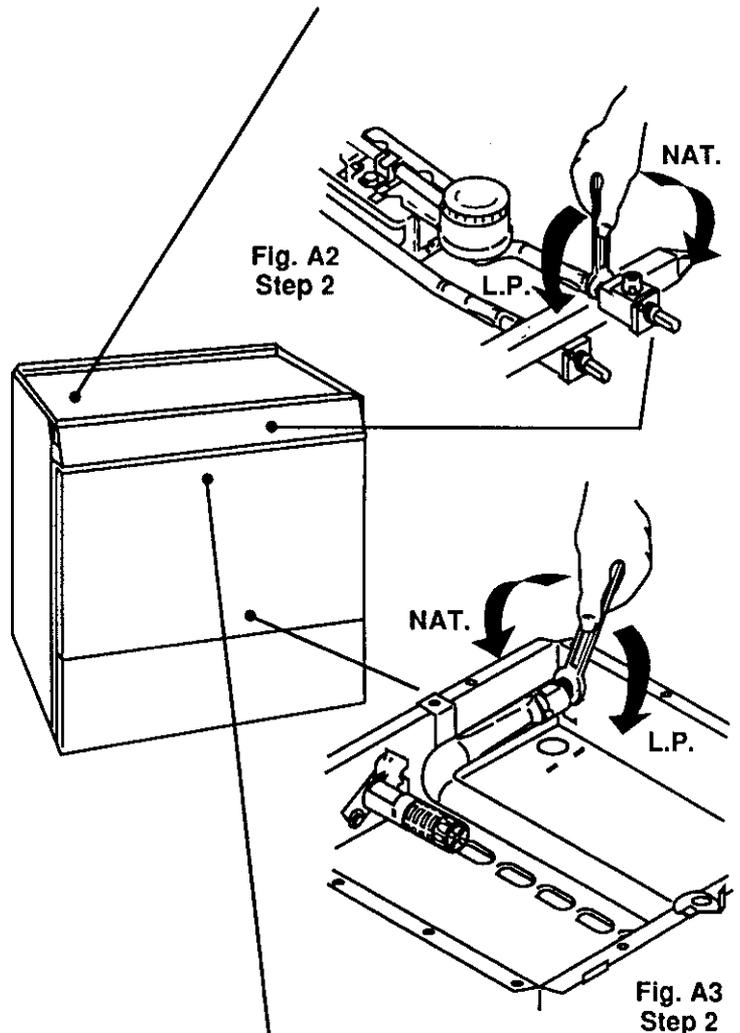


Fig. A4
Step 2

MAKING BURNER ADJUSTMENTS



If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the range.

All ranges are factory adjusted for use with the most common type of natural gas. The gas used in some parts of the country may be different. In order to assure safe and energy efficient operation of this appliance, you should check all adjustments described below and on the next page. **If you are using L.P. gas, all the adjustments must be made.**

Step 1: Check Oven Shut-off Valve

Raise the cooktop and check the oven shut-off valve in the right front corner of the burner box. It should be in the open position as shown in Fig. A5.

Step 2: Adjust Air Shutters

Turn all burners full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

If the flames are yellow or flutter, open the air shutter more.

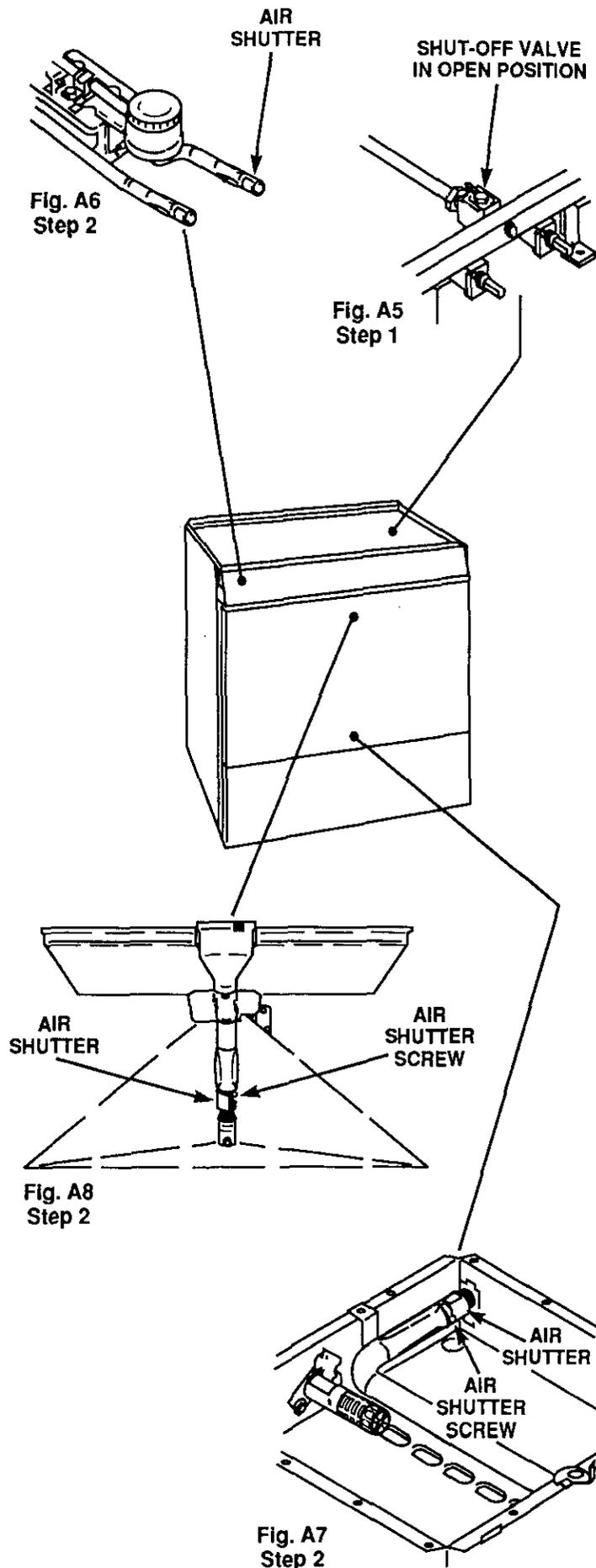
If the flames blow away from the burner, close the shutter more.

Check burner flames frequently and make adjustments when needed.

To adjust air shutters:

Cooktop burners, Fig. A6 - use pliers to adjust the air shutter. Be sure to keep the gap in the air shutter facing straight up. **Be very careful not to bend the air shutter when using pliers to make adjustments.**

Oven/broiler burners, Figs. A7 and A8 - use a screwdriver to loosen the air shutter screw. Adjust air shutter. Retighten the air shutter screw.



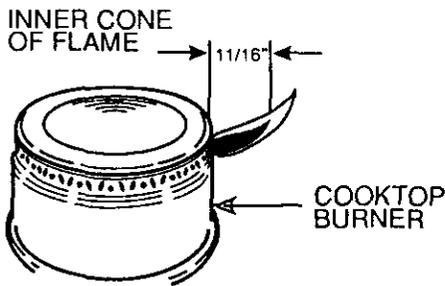
MAKING BURNER ADJUSTMENTS

Step 3: Adjust Orifice Hoods

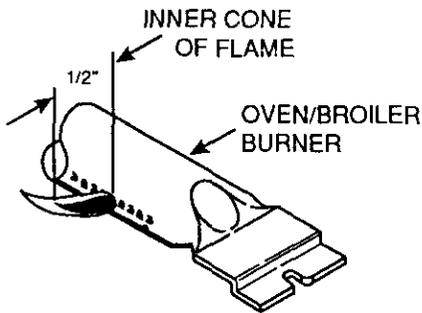
Check the inner cone of the flame. It should be about 11/16" long for cooktop burners and 1/2" long for the oven/broiler burners (see below). If the length of the inner cone of the flame is not correct, use a 1/2" open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction.

To lengthen the cones, loosen the orifice hood by turning in the Nat. direction, Figs. A9, A10 and A11.



WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.



Step 4: Low Flame Adjustments (some models)

Some models have a screw in the center of the stem of each of the cooktop burner control valves. The low position of the cooktop burner flame can be adjusted with this screw.

To make the adjustment, turn all the cooktop burners on to low and remove the knobs by pulling straight off. Use a 1/8" flat blade screwdriver to adjust the flames to the lowest flame that will be retained on the burner, Fig. A12.

Fig. A9 Step 3

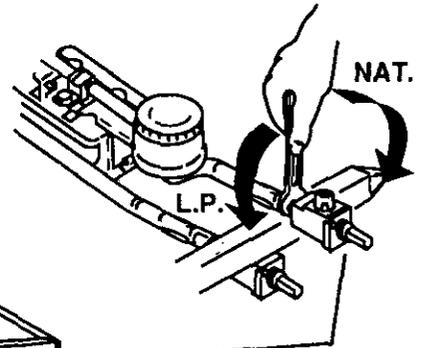


Fig. A10 Step 3

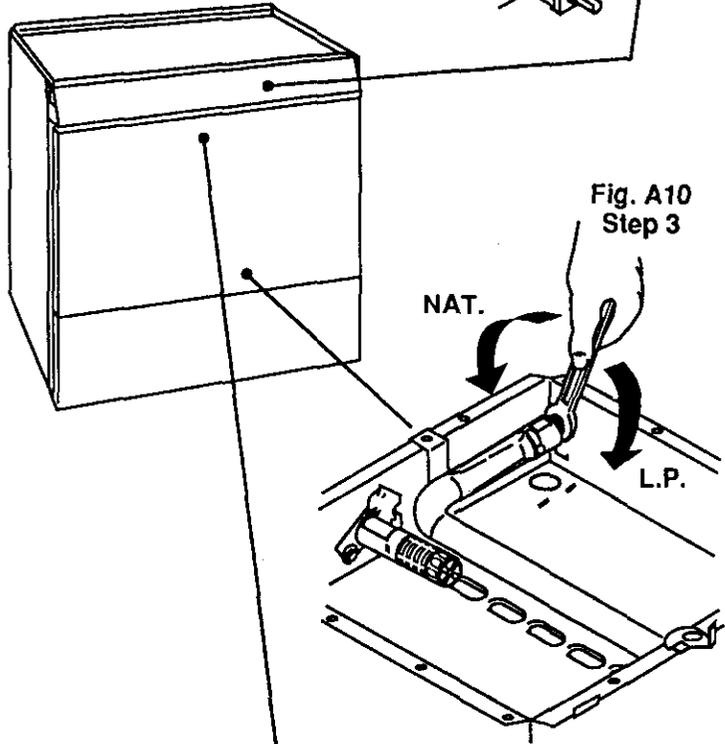


Fig. A11 Step 3

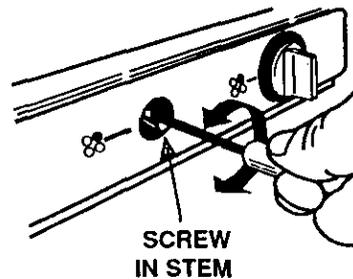
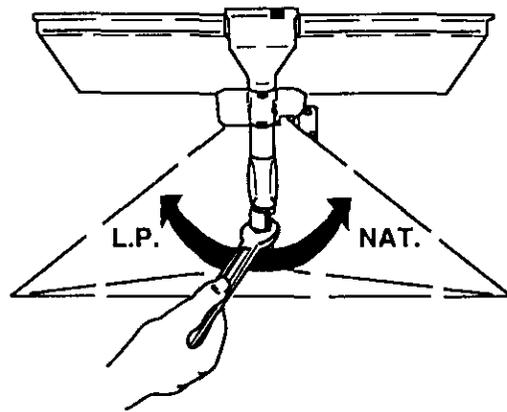


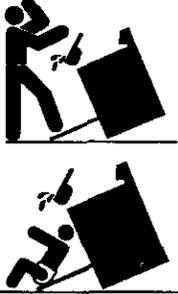
Fig. A12 Step 4

KIT PART NO. (KIT 045) 344119



WARNING:

- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTRUCTIONS

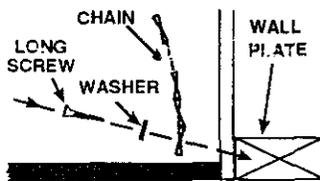
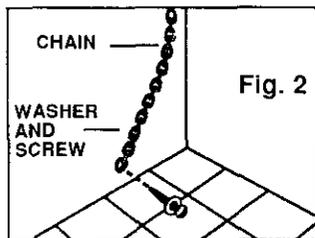
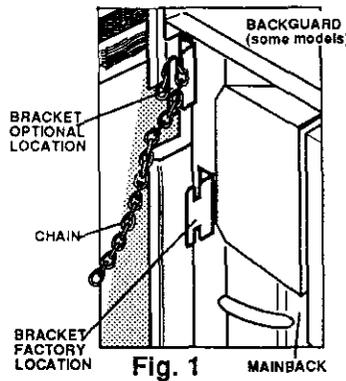


GAS RANGE STABILITY DEVICE INSTALLATION INSTRUCTIONS

REMOVE ALL PARTS FROM THE PLASTIC BAG
ATTACHED TO THE BACK OF THE RANGE
AND SAVE PACKAGING TAPE.

1) Before placing range in the counter, notice the location of the stability bracket which is already attached to the back of the range. This location should work for most installations. However, it may be more convenient to hook the stability chain to the unit when the stability bracket is attached to the upper set of holes in the back of the range. See Fig. 1.

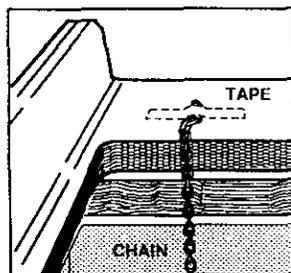
2) Fasten one end of the stability chain to the floor or the wall with the long screw and washer supplied. See Fig. 2. Make certain the screw is going into the wall plate at the base of the wall or one of the studs in the wall. See Fig. 3. Whether you attach the chain to the wall or floor, be certain that the screw is in at least 3/4" thickness of wood other than baseboard and that there are no electrical wires or plumbing in the area in which the screw could penetrate. Attach the stability chain in a location which will allow the chain to be in line with the bracket side to side as much as possible when attached to the unit. Test to see if the chain is securely fastened by tugging on the chain.



3) Temporarily attach the loose end of the chain to the rear of the countertop with the tape from the packaging. See Fig. 4.

4) Place the range in the counter cut out leaving just enough room between the back of the range and the wall to reach the stability bracket.

5) Hook the loose end of the chain onto the bracket by slipping the nearest link of the chain



into the slot in the bracket (See Fig. 1), making sure the chain is pulled as tight as possible and that there is no excess slack in the chain after chain is attached to the bracket.

* **Excess slack in the chain could allow the range to tip over excessively.**

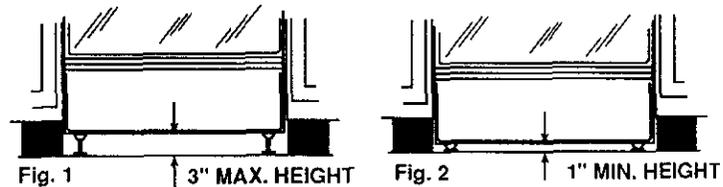
6) Slide the range all the way back into the counter. Once the range is pushed back in place, there will be a small amount of slack in the chain. This is normal.

IMPORTANT INSTALLATION INSTRUCTIONS FOR RANGES USED WITH COUNTERTOP HEIGHTS UP TO 38"

The height of the range must be adjusted to the countertop height. For countertop heights greater than 37", additional measurements may need to be taken as detailed below.

When the range is elevated to the maximum height, there is a large space between the bottom of the range and the floor, referred to as the toe space. This may be visually objectionable. The legs should not be extended any further than to provide a maximum of 3" toe space. See Fig. 1.

The range is designed to provide a minimum of 1" air gap at the bottom of the range. See Fig. 2. (Example: When legs are screwed all the way into the base rail.)



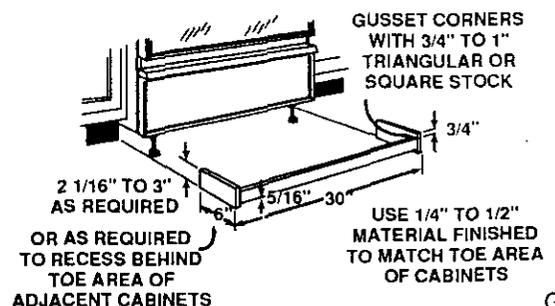
This gap is very important to the proper ventilation of the range and must be maintained when treating the appearance of the toe space.

The following is a suggested method of making a filler for the toe space when the legs are extended as mentioned before.

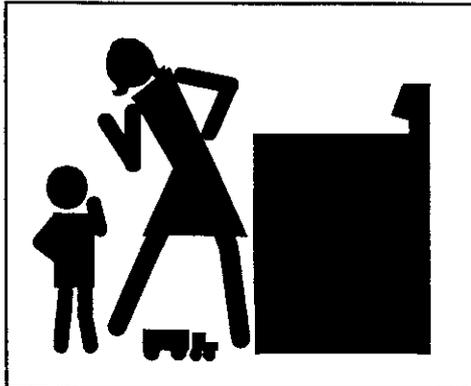
After the range is installed with the longer legs and is in position and level, measure from the bottom of the bodyside to the floor. This will be the required height of the toe space filler. See Fig. 1. This height may range from 2-1/16" to 3". Any height less than 2-1/16" may not be visually objectionable and not need the filler.

Build the filler as shown in Fig. 3. Make sure to provide the 3/4" gap at the top and the 5/16" gap at the bottom. These gaps will provide the proper ventilation as mentioned before.

If you wish to attach the filler to the floor or adjacent cabinets, use screws or other removable fasteners, so that the range can be readily removed if necessary.

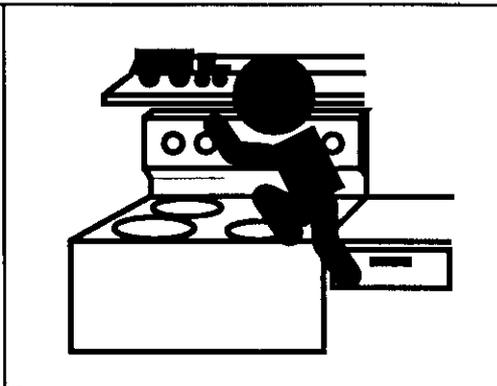


IMPORTANT INSTRUCTIONS FOR YOUR SAFETY



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

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



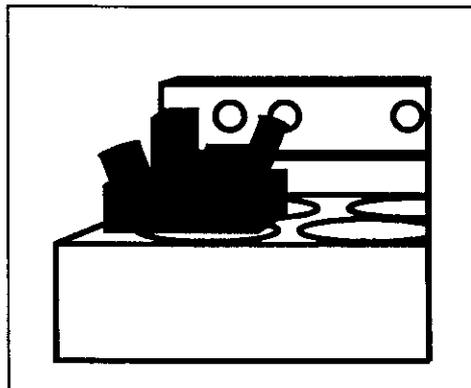
Never store things children might want above a range.

Never let anyone climb, sit or stand on the open door or any other part of the range. Their weight may make the range tip over.



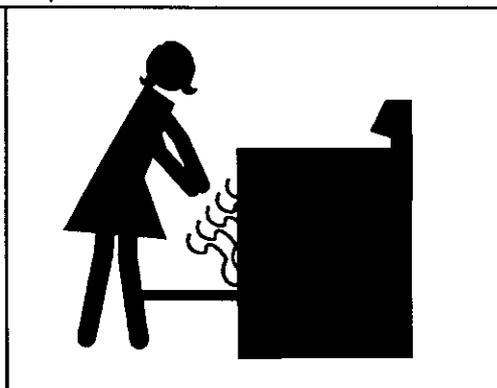
Never leave the oven door open when you are not watching the range.

WARNING: To prevent accidental tipping of the range, attach it to the wall or floor by installing the anti-tip bracket supplied. Be sure rear leg leveler enters slot in bracket.



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

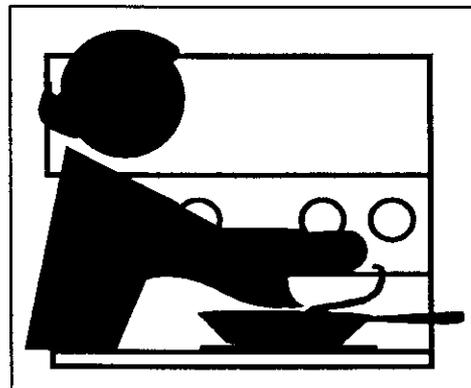
Never store things in an oven or near cooktop elements/burners. These things may catch fire and plastic items could melt.



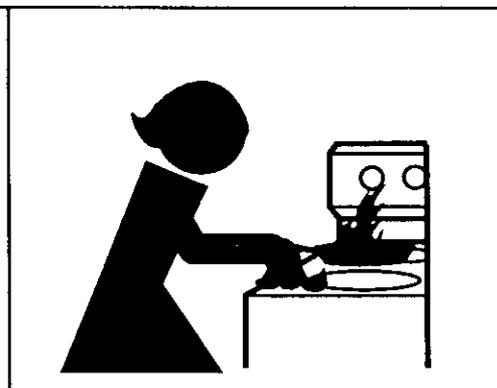
Never use your range for warming or heating a room. Such use could be dangerous and hurt range parts.



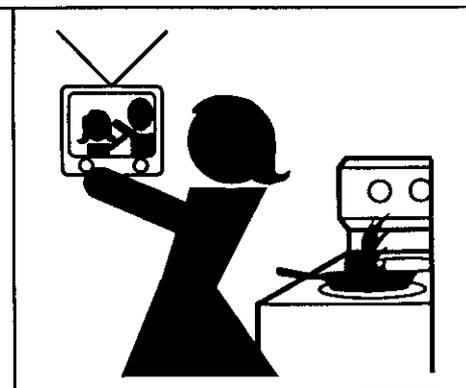
Never let pot handles stick out over the front of the range. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



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



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



Never leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy spillovers could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop burners.

Always change oven rack positions while oven is cool.

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 or cooktop. 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.

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 skilled 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 and cooktop burners.

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

Never try to remove burner bowls from glass top ranges.

FIRE!

Read and understand this information NOW! Should you ever need it, you will not have time for reading.

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

COOKTOP GREASE FIRE

Never pick up a flaming pan...Instead:

1. Turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.

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.

IMPORTANT SAFETY NOTICE

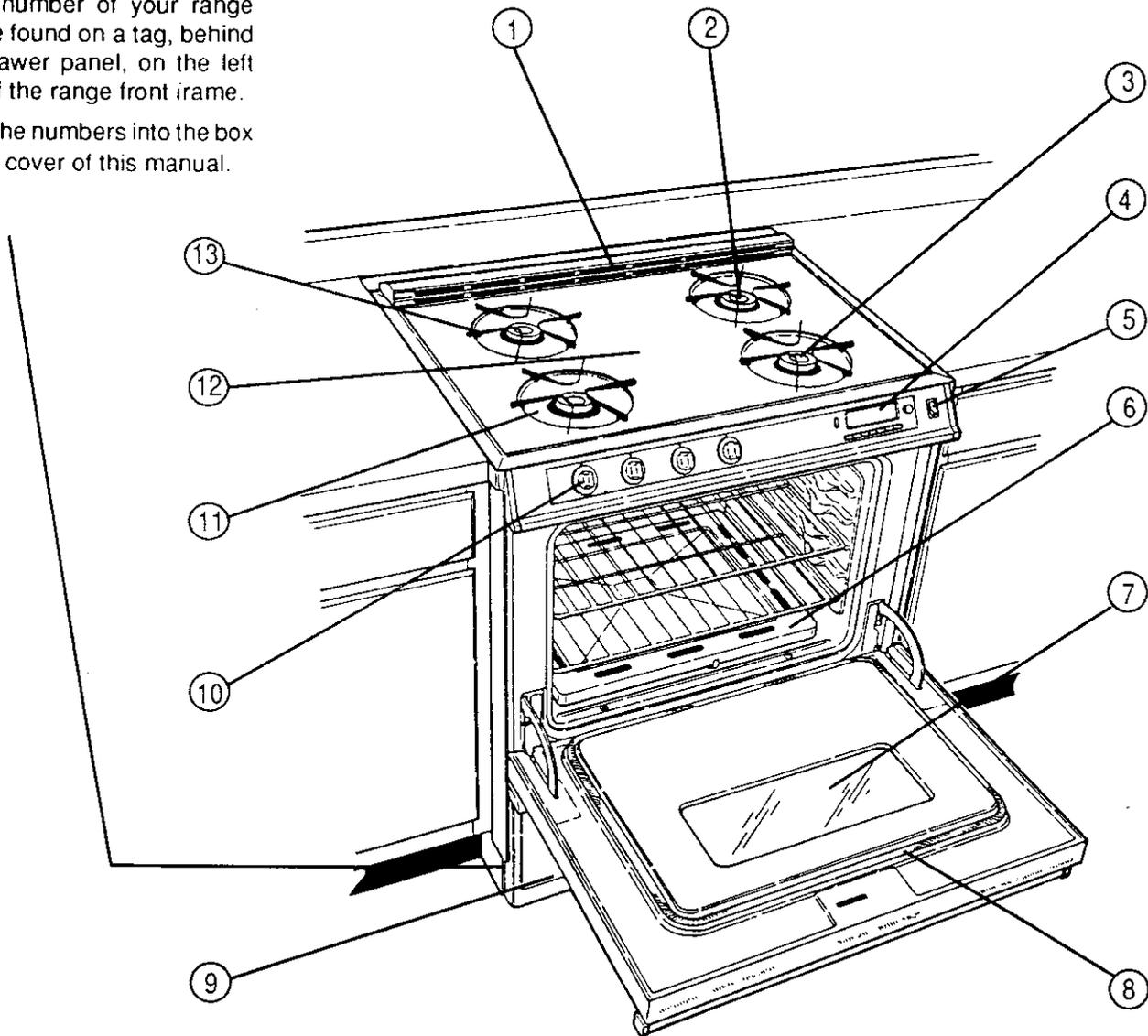
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects, or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. Gas appliances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

IMPORTANT: The model and serial number of your range can be found on a tag, behind the drawer panel, on the left side of the range front frame.

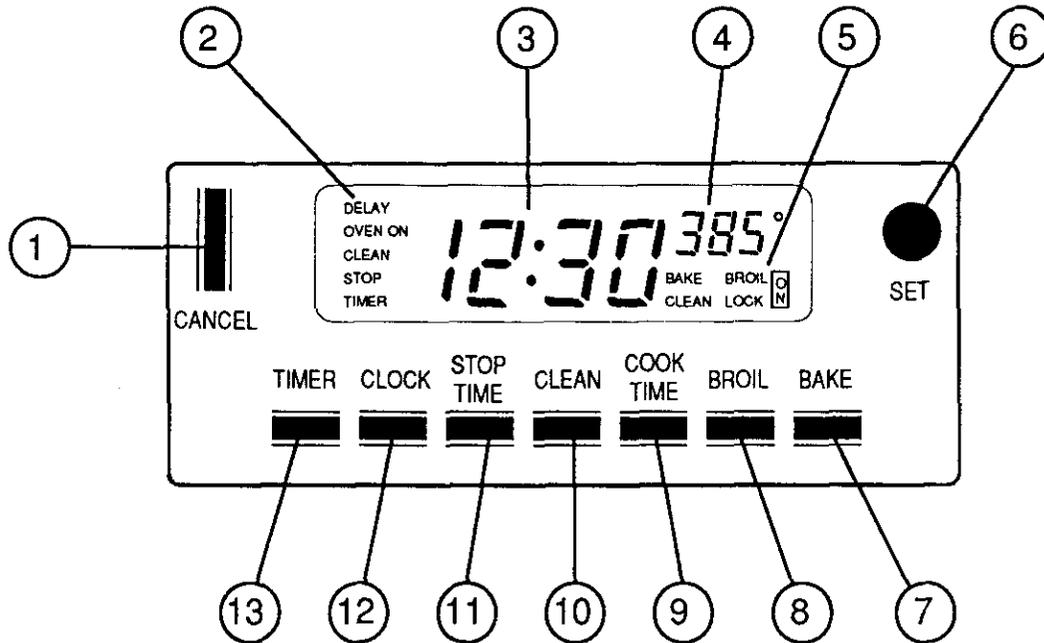
Copy the numbers into the box on the cover of this manual.



1. Oven Vent (area may get hot during range use; DO NOT block vent)
2. Removable Cooktop Burners
3. Super Burner (see cooktop cooking section)
4. Electronic Range control (see next page)
5. Oven Light Switch
6. Removable Oven Bottom

7. Removable Oven Door
8. Oven Door Gasket (see self-clean section)
9. Removable Storage Drawer
10. Removable Cooktop Controls
11. Chrome Drip Bowl Liners
12. Lift-up Cooktop
13. Removable Burner Grates

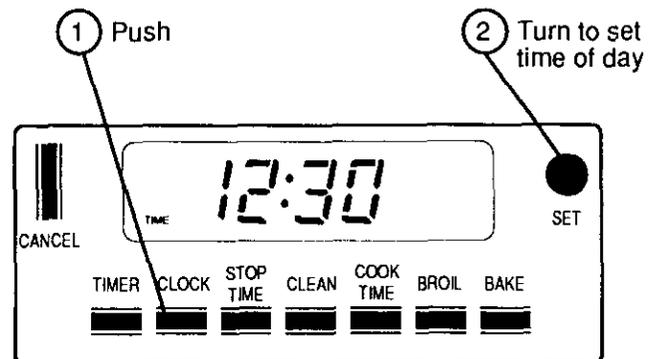
The Electronic Range Control (ERC)



1. **OVEN CANCEL BUTTON** - Cancels everything except the clock and timer. Push this button to turn the oven off or to clear everything if you've made a mistake in programming.
2. **DISPLAY INDICATORS** - Light up to tell you what is being shown in the TIME DISPLAY WINDOW.
3. **TIME DISPLAY WINDOW** - Shows the time of day or the times you set for the timer or automatic oven operation.
4. **OVEN TEMPERATURE AND BROIL DISPLAY WINDOW** - Shows the oven temperature or broil setting you have selected.
5. **FUNCTION INDICATORS** - Light up to show whether oven is baking, broiling or self-cleaning.
6. **SET KNOB** - Turn to set times and temperatures after pushing a function button.

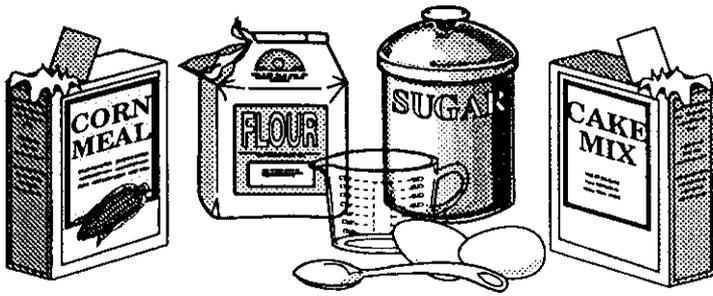
7. **BAKE** - Push before setting BAKE temperature.
8. **BROIL** - Push before selecting BROIL setting.
9. **COOK TIME** - Push before setting length of cook time for automatic oven operations.
10. **CLEAN** - Push to use self-clean cycle.
11. **STOP TIME** - Push before selecting the time when you want the oven to turn off for automatic oven operations.
12. **CLOCK** - Push before setting clock or to bring time of day into the TIME DISPLAY WINDOW.
13. **TIMER** - Push before setting amount of time.

TO SET THE CLOCK



7-13 FUNCTION BUTTONS

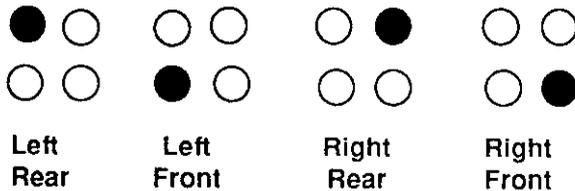
7. **BAKE** - Push before setting BAKE temperature.
8. **BROIL** - Push before selecting BROIL setting.



To Start Things Cooking

COOKTOP

The sign near each cooktop control knob shows which burner is turned on by that knob.



To operate cooktop controls:

1. Push to turn knob left to LITE.
2. After the burner lights, turn knob to desired flame setting.

IMPORTANT: Do not leave the knob on LITE after the burner lights, or the life of the spark igniter may be shortened.

If a cooktop burner fails to light within five seconds, turn the knob to OFF and wait one minute before trying again.

If the burner still will not light, check the service section in this manual.

Watch foods when heating them quickly on HI. As soon as the food reaches cooking temperature, turn down the heat to the lowest setting that will keep it cooking.



As a safety precaution you should set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste heat.

Cook with a minimum amount of water and use a pan with a tightly fitting lid.

THE 12,000 BTU BURNER

Some models have a cone-shaped cooktop burner, with a circular opening through the center of the burner, at the right front. This burner can provide 30% more power than the other three. Use it for cooking large amounts of food in a big pan, canning, etc.

BURNER IGNITION

COOKTOP SPARK IGNITION — When you turn the cooktop knob to LITE, the spark igniter makes a series of electric sparks (ticking sounds) which light the burner.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.



Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

OVEN GLOW BAR IGNITION — When you turn the Lower Oven Control 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.

Be sure that the cooktop and oven burners are adjusted properly. See the installation section for information. See the cleaning section for information on cleaning cooktop burners.

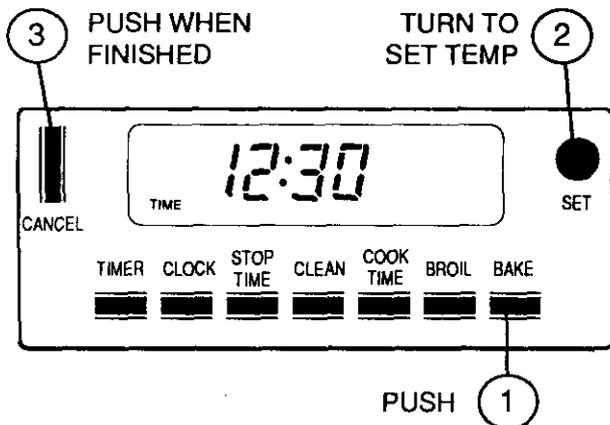
A clean, properly adjusted burner will light faster, use less gas and give better cooking results.

OVEN VENT

When the oven is on, heated air is vented through a vent in the panel behind the cooktop. On the cooktop, this hot air may make pot handles hot or melt plastic items left too near the vent.

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 to the range.**

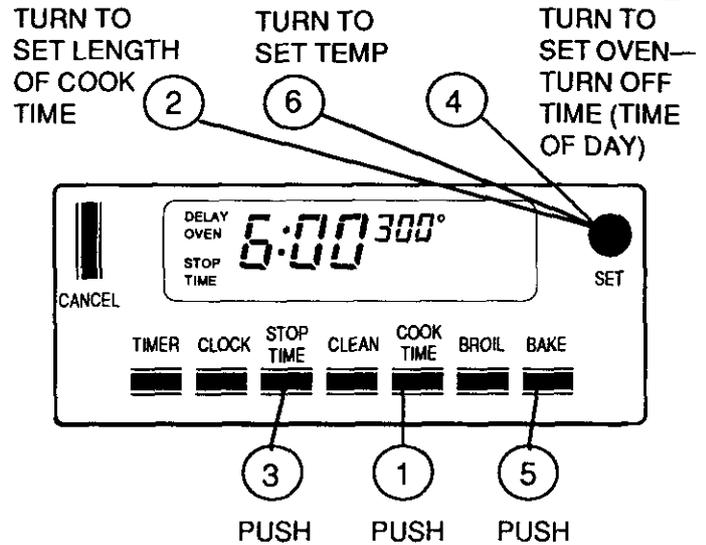
TO BAKE OR ROAST



The red display will show the oven temperature as it rises (in 5° steps).

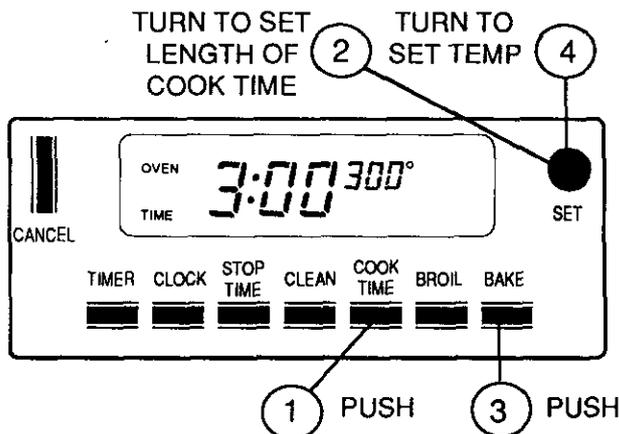
A tone will sound when the oven is ready.

DELAYED BAKE CYCLE



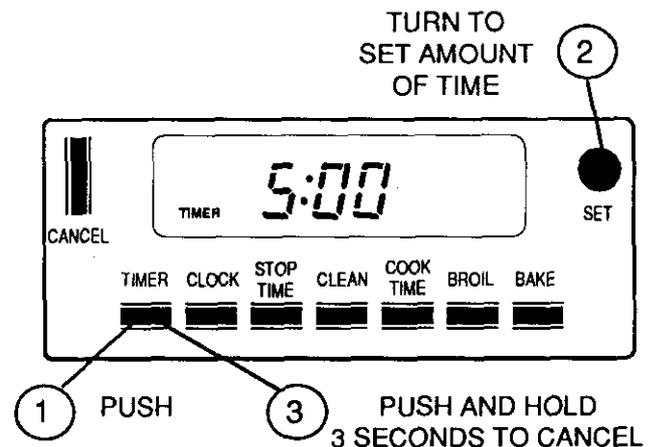
When cook time has ended, a tone will sound and the oven will turn off.

AUTOMATIC OVEN OFF



The control will calculate when to turn the oven off. When the stop time is reached, a tone will sound and the oven will turn off.

TO USE THE TIMER



A tone will sound when time is up.
NOTE: The timer is a reminder only and will not operate the oven.

INCOMPLETE OR INCORRECT SETTINGS

1. Attention Tone will sound if oven has only been partially programmed. For example, if you have selected a cook time but no temperature, you will hear the Attention Tone until you select a temperature or push CANCEL.
2. Function Error Tone will sound if there is a problem with one of the range functions. Cancel the tone by pushing the CANCEL button. If the tone starts again, call for service.

RECALLING FUNCTIONS

You may recall any set function by pushing the button of that function.

CANCELLING TONES

If you prefer that your range not have a tone whenever you push a button, you can eliminate those tones by pushing and holding the CANCEL button until you hear a beep. Repeat to activate tones again.

PREHEATING FOR AUTOMATIC OVEN OPERATIONS

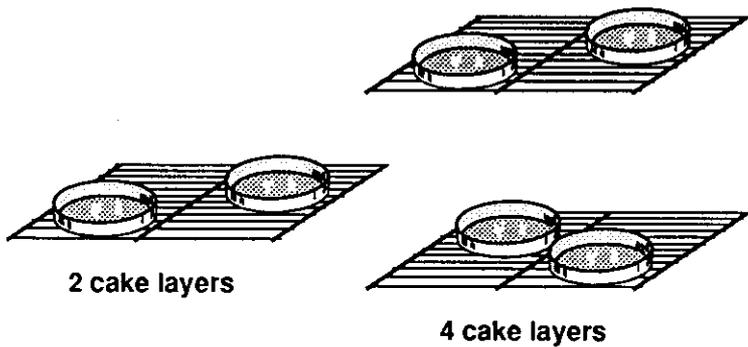
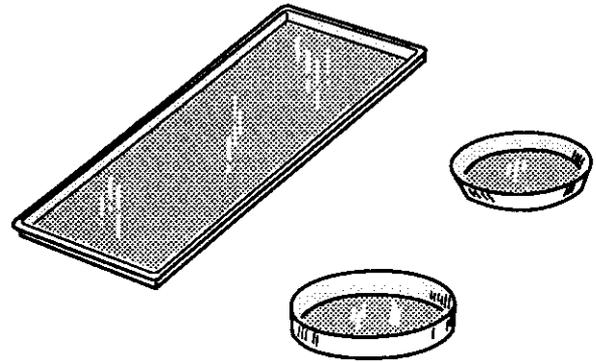
Cook times programmed for automatic oven operations start counting down when the oven first comes on, not when it has reached the set temperatures. It takes 10 to 15 minutes to reach the set temperature, thus additional cook time may be necessary.



- Let the oven preheat thoroughly before cooking baked products. Allow 15 minutes preheat time.
- 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 not reflect the heat and may cause over browning on the bottom of your food.

Oven Cooking

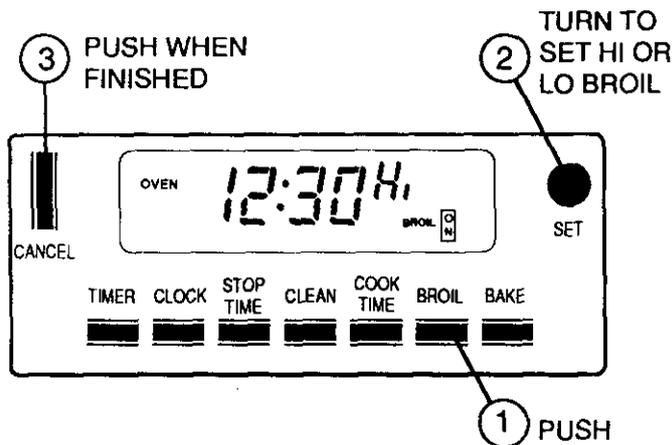
- Always follow recipe carefully.
- Measure ingredients properly.
- Use proper pan placement.
- Place pans on the oven racks with 1" to 1 1/2" of air space on all sides of each pan. Avoid overcrowding the oven.
- Pans too close to each other, to oven walls or to the oven bottom, block the free movement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



- 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 cookie sheets with low sides to allow the air to circulate properly.
- 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.

- When baking several items stagger pans so that no pan is directly above another.

Broiling



Most foods can be broiled at the HI Broil Setting. Select the LO Broil setting to avoid excessive browning or drying of foods that should be cooked to the well-done stage (such as thick pork chops or poultry).

- 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 on the rack in the lower broiler compartment. 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 and broiler doors 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.** 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

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

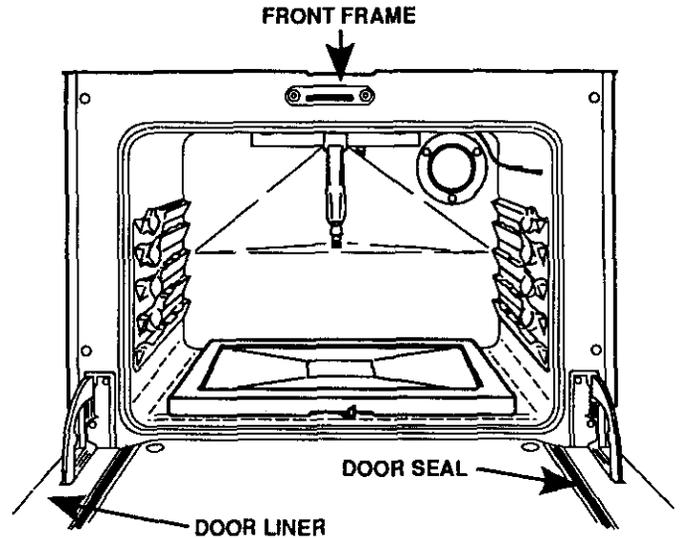
The Self-Clean Cycle (some models)

BEFORE A CLEAN CYCLE

1. Remove the broil pan and grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. **If oven racks are left in the range during a clean cycle, they will darken, lose their luster and become hard to slide.** If you choose to leave the racks in the oven, you can polish the edges of the racks with steel wool and apply a small amount of vegetable oil to the rack edges after the self-clean cycle. This will make the racks easier to slide.
2. Soil on the oven front frame, under the front edge of the cooktop (does not apply to built-in ovens), the door liner outside the door seal and the front edge of the oven cavity (about 1" into the oven) will not be cleaned during a clean cycle (see illustration). Clean these areas by hand before starting a clean cycle.

Use hot water with a soap-filled steel wool pad, then rinse well.

3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.
4. Clean the door seal by using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will help prevent excessive soil buildup. Do not rub the door seal. The fiberglass material of the seal has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.



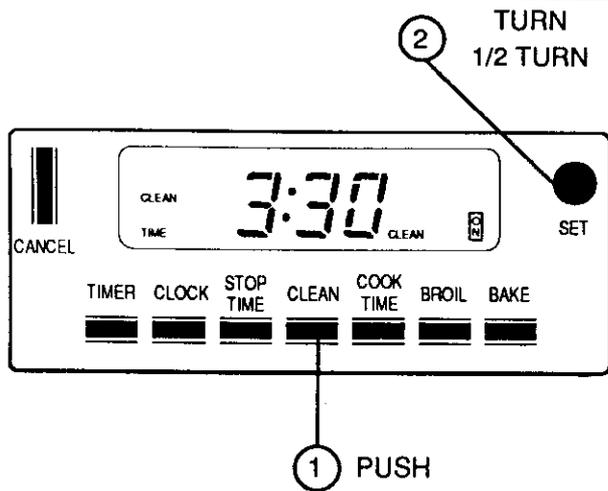
AFTER A CLEAN CYCLE

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may need to be repeated.

TO SET SELF-CLEAN CYCLE



Be sure oven door is closed.

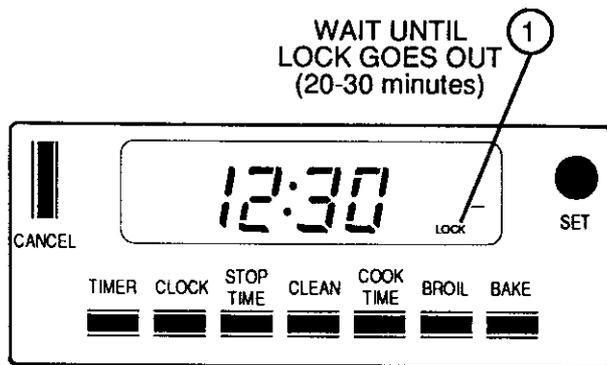
The door locks automatically after the controls are set.

The self-clean cycle lasts 3-1/2 hours.

When the oven reaches locking temperature the word LOCK will be shown in the ERC display.

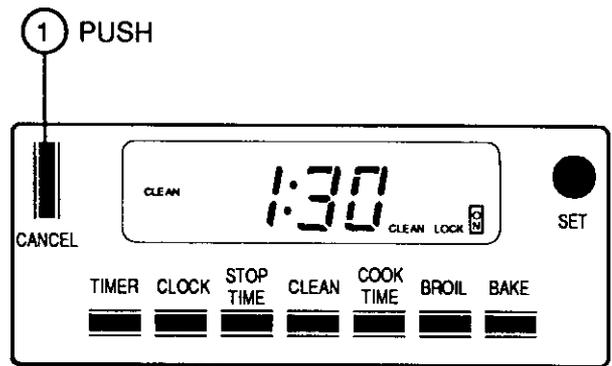
You can push STOP TIME BUTTON to find out when the cycle will end. Push CLEAN BUTTON to return to count down.

WHEN A CLEAN CYCLE IS FINISHED



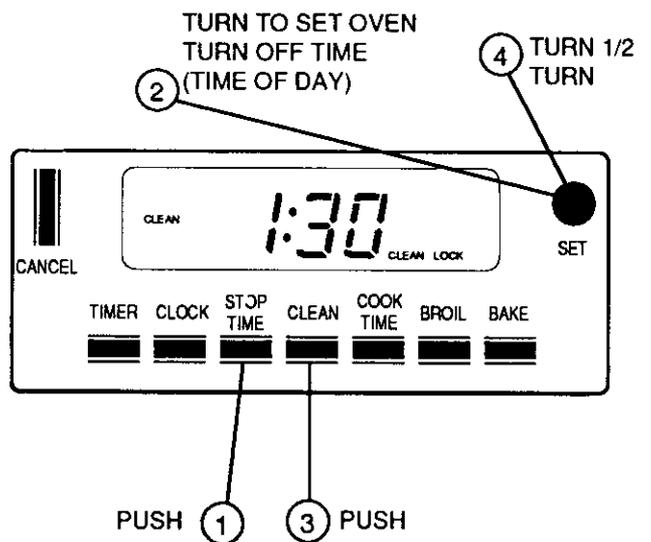
After a clean cycle, the oven door cannot be opened unless the word LOCK is off in the ERC display and the oven has cooled. If you cannot open the door immediately after the word LOCK goes off, wait about one minute and try again.

TO INTERRUPT A CLEAN CYCLE



Then follow instructions under WHEN A CLEAN CYCLE IS FINISHED.

TO SET DELAY SELF-CLEAN CYCLE



STOP TIME must be more than 3-1/2 hours later than current time of day.

You can press and hold CLEAN button to find out when clean cycle will start.

INCOMPLETE SETTINGS

Attention Tone will sound if CLEAN button is pushed and SET knob is not turned.

Display will show "door" if the oven door is not fully closed. Close the door and the cycle will resume.

Cleaning Tips

On the following pages, all removable parts on your range are shown. Refer to those pages when cleaning.

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 (except on cooktop burner; see below). Do not use metal scouring pads, except where recommended.

Range cooktop finishes will be either porcelain enamel or brushed chrome. Porcelain enamel looks like a painted surface. Brushed chrome has a metallic appearance.

PART	CLEANING MATERIALS	REMARKS
Control panel knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Porcelain enameled cooktop, chrome drip bowls (some models), area under cooktop, burner grates	Detergent, warm water, plastic or nylon scouring pad	Clean after each spillover. Rub chrome bowls (some models) gently with scouring pad. Soak stubborn soil. Bowls can be removed during burner use to keep clean and to avoid discoloration caused by excessive heat.
Cooktop burners	Detergent, warm water, plastic or nylon scouring pad or boil in Dip-it® solution to remove stubborn soil	Do not use all-purpose cleaners, ammonia, powder cleansers or oven cleaners. Such products can scratch or discolor the burners. To use Dip-it® solution, remove burners and boil for 20 minutes in 2 T. Dip-it® granules per quart of water. Boil with burner head down. Rinse thoroughly, drain and completely dry burners in a 200°F oven for 1/2 hour. After cleaning or a spillover, light the burners and make sure that no ports are clogged (see next page).
Brushed chrome cooktop	Detergent, warm water, soft cloth or a chrome cleaner or Sears Cooktop Cleaning Creme	Do not scour chrome tops. Stubborn stains may be removed by using Espree Magwheel Cleaner® or Turtle Wax Polishing Compound®. To remove finger prints on brushed chrome, apply a little baby oil with a paper towel. Rub in the direction of the brush marks. Armor All Protectant® can also be used (after cleaning). Be sure to clean spills of acidic foods quickly. Vinegar spills can permanently stain chrome.
		If cleaning methods described above prove ineffective, baked-on food residue or stains on chrome cooktops can be removed by using pad type oven cleaners. Use extreme caution. Oven cleaners are caustic and will damage painted or aluminum surfaces, such as range sides, backguard or control panel. Do not use spray type oven cleaners. Overspray will damage nearby painted surfaces and heating elements. Use several layers of newspaper and masking tape to cover surfaces such as the backguard, control panel, range sides, countertops, etc. Remove cooktop elements (except solid disk elements), burner bowls, grates, etc. Apply the pad type oven cleaner evenly to the entire top surface. The entire top must be cleaned to keep the finish consistent in color. Use extreme caution to prevent the oven cleaner from coming in contact with any other surface. Let the cleaner remain on the top for 20-30 minutes. Rinse the top well to remove every trace of oven cleaner. Dry the top and apply Armor All Protectant® to protect the finish.
Glass oven door/window	Glass cleaner and paper towels	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.
Self-cleaning oven finish	Detergent, warm water, scouring pad or soap-filled steel wool pad	Rinse well after cleaning. Cleaning inside the oven need only be done as an optional touch-up between self-clean cycles. See the self-cleaning oven section in this manual for more information.
Oven door gasket	Hydrogen peroxide	Soak with hydrogen peroxide, using a sponge. Frequent soaking helps prevent soil buildup. Do not rub. See self-cleaning section for more information.

Cleaning Tips *(continued...)*

Refer to the removable parts section 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 be used.

Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Oven racks (and removable guides on some models)	Detergent, warm water, scouring pad or soap-filled steel wool pad	Remove from oven to clean. Rinse thoroughly.
Broiler pan and grid	Detergent, warm water, soap-filled scouring pad, commercial oven cleaner (pan only)	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.

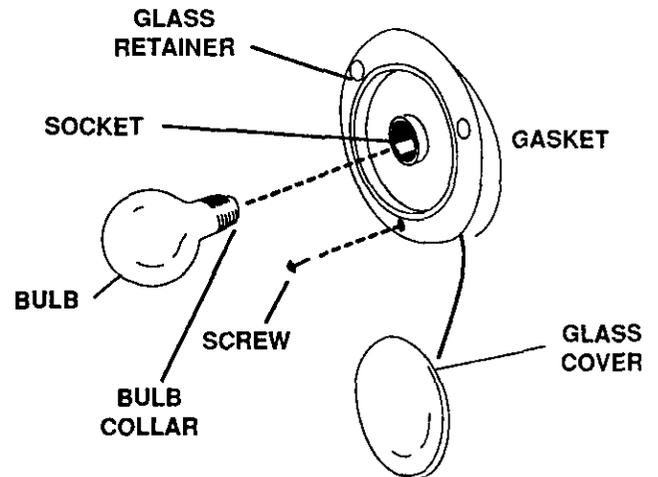
REPLACING THE OVEN LIGHT (self-cleaning models)

Do not touch hot oven bulb. Do not touch oven bulb with wet hands. Do not wipe oven light area with wet cloth. Unplug or disconnect the electrical supply to range before removing.

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

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

1. Remove the three screws and lift off the glass retainer, glass cover and gasket.
2. Replace the bulb with a 40 watt appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb.
3. Replace the gasket, glass cover and glass retainer. Tighten screws securely.

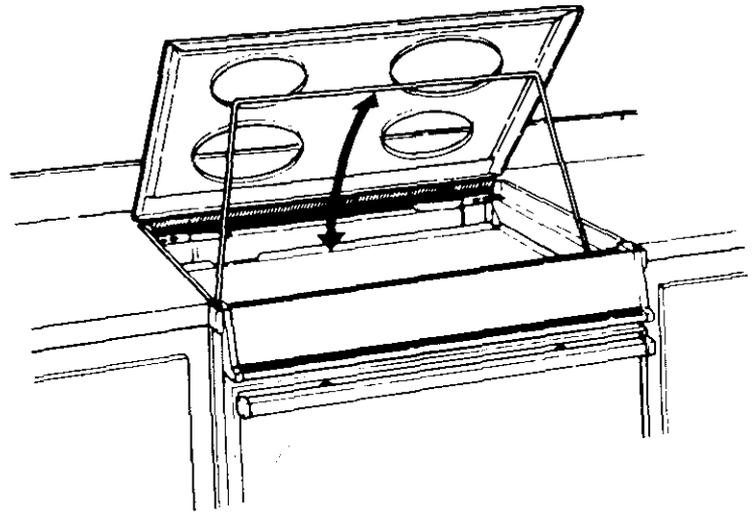


LIFT-UP COOKTOP

To raise the cooktop so the area underneath can be cleaned, grasp the cooktop at the front and lift up.

The range has a support to hold the cooktop while cleaning. Raise the support as shown in the illustration.

Porcelain enamel can chip if dropped. Handle porcelain enameled cooktops carefully.



REMOVABLE COOKTOP BURNERS

The cooktop burners on your range may be removed for cleaning. **Be sure all cooktop knobs are turned to OFF and burners are cool, then remove or raise the cooktop.**

Some models have two types of burners. One type of burner has a solid top and is used at the two rear cooktop positions and at the left front cooktop position of some models.

The second type of burner is cone-shaped and has a circular opening through the center of the burner head. This 12,000 BTU burner is used at the right front cooktop position or at both front cooktop positions of some models.

Do not try to use the burners in any other position. Damage to your range may result if the smaller burners are used in the 12,000 BTU burner positions.

If shipping screws were not removed from the burner when the range was installed, do so now (see your Installation Guide for instructions). These screws may be discarded.

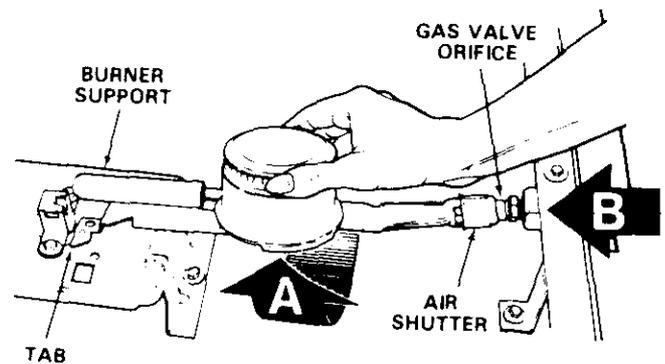


Fig. A.

To remove burners:

1. Grasp the burner head and tilt it to release the two tabs from the burner support (A in Fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (B in Fig. A).

Check lighter and burner ports (Fig. B). If they are clogged, use a wire or needle to clear them.

See the Cleaning Tips Chart in this manual. **Be careful not to disturb the air shutter setting while cleaning.** If you need to readjust the air shutter, see the Installation section.

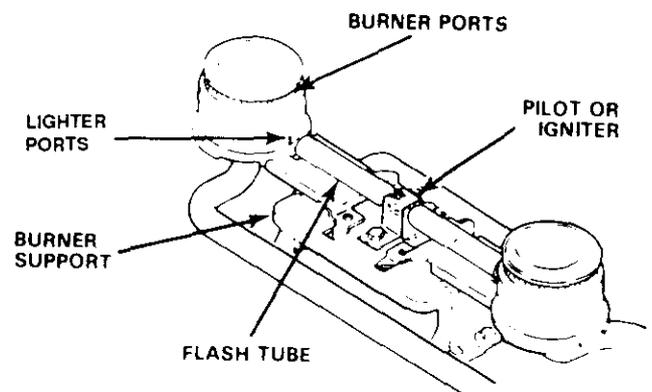


Fig. B

To replace burners:

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).

REMOVABLE OVEN DOOR

To remove:

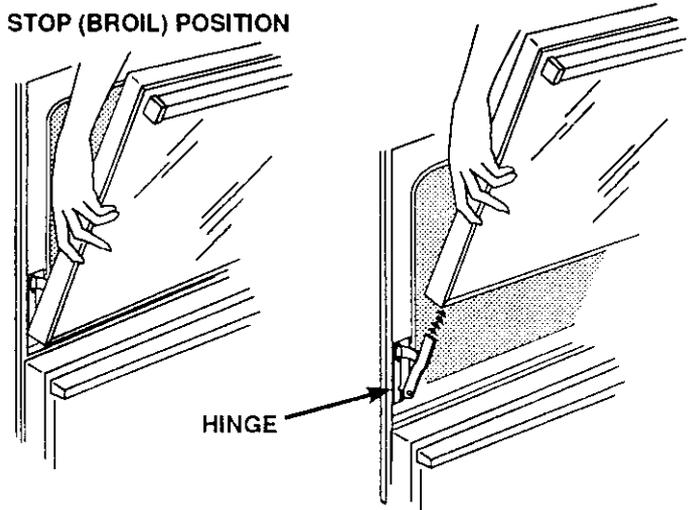
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

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 empty towel rolls 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.

STOP (BROIL) POSITION



REMOVABLE OVEN RACKS

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

To install:

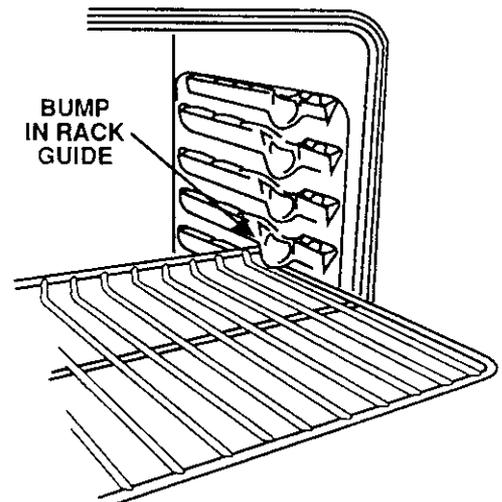
1. Set the raised back edge of the rack on a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

To remove:

1. Pull the oven rack out, then up.

Some models have one standard oven rack and one folding oven rack.

The folding rack can be conveniently stored away when not in use.



REMOVABLE OVEN BOTTOM

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

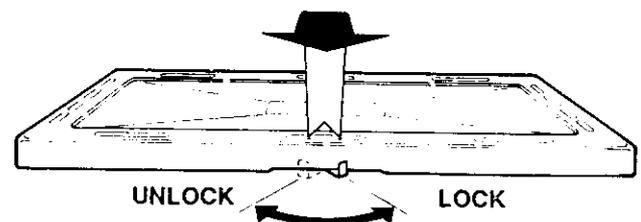
Be careful not to scratch the oven finish when removing or replacing the oven bottom.

To remove:

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

To replace:

1. 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.
2. Lower the front of the oven bottom into place and slide the tab at the front right to lock the oven bottom into place.



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 Store or Service Center for help. When calling, have this manual handy with the model number, serial number and purchase date filled in on the space on the front cover.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Range does not work; totally in-operative 	<ul style="list-style-type: none"> • No power to range 	<ul style="list-style-type: none"> • Check household circuit breaker or fuse. • Check power cord to be sure it is plugged in.
<ul style="list-style-type: none"> • Cooktop burners and oven burners do not work 	<ul style="list-style-type: none"> • Gas supply not connected or not turned on; if using L.P. gas, tank may be empty • Range not properly grounded or polarized; this can affect spark ignition • Controls not set correctly • Burners not adjusted properly • Shut-off valve below cooktop is not in the open position 	<ul style="list-style-type: none"> • To check if the gas is turned on, light the cooktop burners with a match by following the steps in the ignition section of this manual. If the burners do not light, check the shut-off valve below the lift-up cooktop (see valve to be sure that it is in the open position). If using L.P. gas; is there any gas in the L.P. tank? • Check installation section in this manual. • Check operating instructions in this manual. • See the installation section in this manual. • Check installation section in this manual.
<ul style="list-style-type: none"> • Cooktop burner does not work; oven OK 	<ul style="list-style-type: none"> • Soil clogging holes (ports) in burner or burner assembly mis-aligned • Improper operation of control • Burners not adjusted properly 	<ul style="list-style-type: none"> • See the removable cooktop burner section and the cleaning tips in this manual. • Be sure to push knob in while turning. • See the installation section in this manual.
<ul style="list-style-type: none"> • Foods do not bake properly 	<ul style="list-style-type: none"> • Oven not preheated long enough • Improper rack or pan placement • Oven vent blocked or covered • Improper use of foil • Improper temperature setting for utensil used • Recipe not followed • Improper thermostat calibration • Range and oven rack not level • Using improper cookware 	<ul style="list-style-type: none"> • Be sure to preheat: 15 minutes or until preheat tone signals • Maintain uniform air space around pans and utensils; see oven cooking section. • Be sure oven vent (in panel behind cooktop) is not blocked. • Foil use not recommended. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check oven temperature adjustment procedures (next page). • Check the installation section for leveling instructions. • See oven cooking section.

Before Calling for Service

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Foods do not broil properly 	<ul style="list-style-type: none"> Improper rack position Oven preheated Improper utensil used Improper broiling time 	<ul style="list-style-type: none"> Check broil pan placement; see Broiling section. Do not preheat when broiling. Use broiler pan and grid supplied with range. Check broiling chart.
<ul style="list-style-type: none"> Oven smokes 	<ul style="list-style-type: none"> Dirty oven Broiler pan full of grease left in oven 	<ul style="list-style-type: none"> Check for heavy spillover. Clean pan and grid after each use.
<ul style="list-style-type: none"> Oven light or work light does not work (if equipped) 	<ul style="list-style-type: none"> Light switch in off position Light bulb or fluorescent light starter burned out 	<ul style="list-style-type: none"> Check switch setting. Check or replace light bulb or fluorescent light starter; see use and care instructions.
<ul style="list-style-type: none"> Oven does not clean or poor cleaning results (Self-clean models only) 	<ul style="list-style-type: none"> Controls not set properly Clean cycle interrupted too soon Oven too dirty 	<ul style="list-style-type: none"> Check self-clean instructions. Heavily soiled ovens require a 3 1/2 hr. clean cycle. Heavy spillovers should be removed before setting clean cycle.
<ul style="list-style-type: none"> Oven door will not unlock (Self-clean models only) 	<ul style="list-style-type: none"> Clean cycle not complete 	<ul style="list-style-type: none"> Oven must cool below lock temperature (20 to 30 minutes after clean cycle is complete).
<ul style="list-style-type: none"> Tone does not sound 	<ul style="list-style-type: none"> Tone has been eliminated by pushing and holding CANCEL button 	<ul style="list-style-type: none"> Push and hold CANCEL button to activate tone.
<ul style="list-style-type: none"> Heavily soiled or stained chrome cooktop cannot be satisfactorily cleaned 	<ul style="list-style-type: none"> Spills were not wiped up promptly 	<ul style="list-style-type: none"> See the instructions, under Cleaning Tips, for cleaning chrome cooktops with oven cleaner. This procedure requires extreme caution. Read instructions carefully.

ADJUSTING OVEN TEMPERATURE

The temperature in your new oven has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F higher or lower 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 Oven Temperature:

1. Push the BAKE button.
2. Select a temperature between 500°F and 550°F with the SET knob.

3. Quickly (within two seconds, before the BAKE Function energizes) push and hold the BAKE button.

The display will change to the amount of degrees difference between the original factory temperature setting and the current temperature setting. If the oven has the original factory setting, the display will read 00.

4. The temperature can be adjusted up to 35°F hotter or cooler (in 5°F steps), by turning the SET knob. A minus sign (-) before the number means that the oven will be cooler by displayed amount of degrees.
5. When you have made the desired adjustment, push the CLOCK button to go back to the time of day display or use your oven as you would normally.

Note: The self-clean temperature will not be changed by the adjustments described above.

HOW TO ORDER REPAIR PARTS

All parts listed herein may be ordered from any Sears, Roebuck and Company retail or catalog store.

WHEN ORDERING REPAIR PARTS, ALWAYS GIVE THE FOLLOWING INFORMATION:

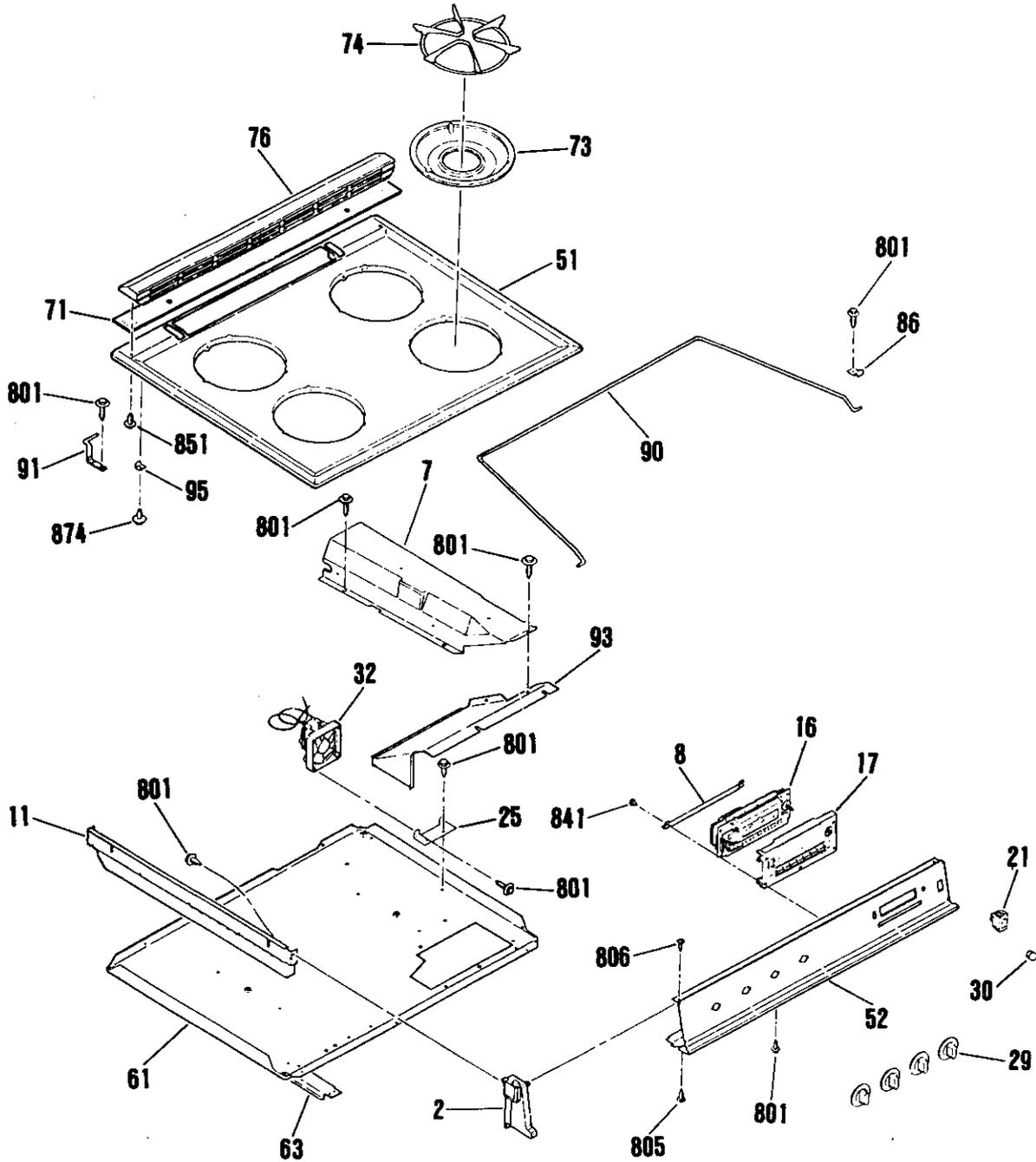
- | | |
|---------------------|------------------|
| 1. PART NUMBER | 4. COLOR OF ITEM |
| 2. PART DESCRIPTION | 5. NAME OF ITEM: |
| 3. MODEL NUMBER | Gas Range |

The Model Number will be found on a tag attached to the Range Front Frame. To locate tag, open the Storage Drawer. Always mention the Model Number when requesting service or repair parts for your Range.

If the parts you need are not stocked locally, your order will be electronically transmitted to a Sears Repair Parts Distribution Center for expedited handling.

Repair Parts are listed on the following pages.

**KENMORE 30" SELF-CLEANING GAS RANGE—MODEL NUMBER
911.3651190
ILLUSTRATION FOR MAIN TOP SECTION**

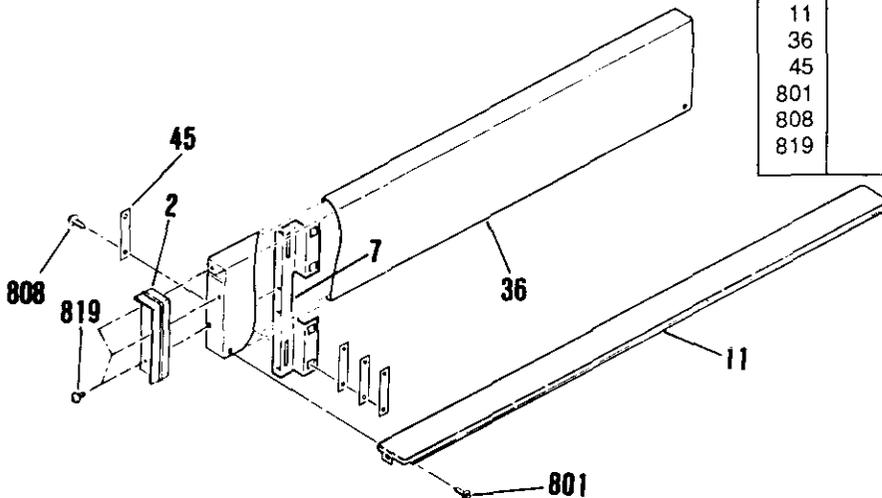


**KENMORE 30" SELF-CLEANING GAS RANGE
MODEL NUMBER 911.3651190
PARTS LIST FOR MAIN TOP SECTION**

KEY NO.	PART NO.	DESCRIPTION
2 330344	End Cap Left
	330345	Right
7	343802	Fan Duct
8	343008	Clock Stiffener
11	341638	Body Side Extension
16	342136	Clock/Oven Control
17	343084	Clock Lens Asm
21	334649	Switch
25	337484	Fan Bracket
29	336367	Gas Valve Knobs
30	339197	Clock Knob
32	340431	Fan
51 347299	Main Top Asm w/Hinge Bracket White
	347300	Almond
	347301	Chrome
52	343071	Manifold Panel Asm
61	339463	Burner Box Bottom
63 330558	Burner Box Bottom Stiffener Left
	337674	Right

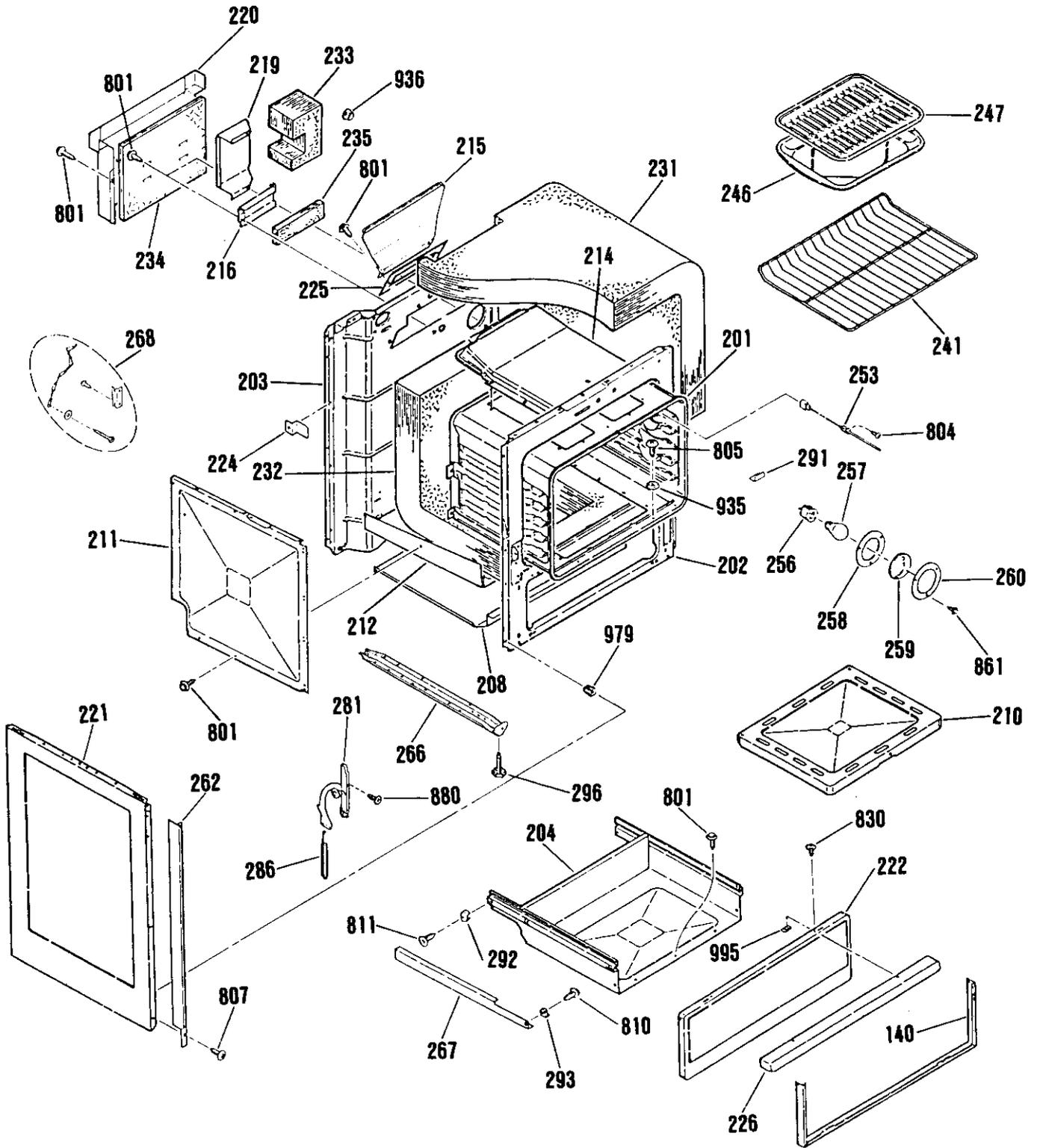
KEY NO.	PART NO.	DESCRIPTION
71	346545	Insulation
73	336363	Aeration Pan
74	330242	Top Burner Grate
76	345689	Vent Cover
86	337251	Clamp
90	336079	Main Top Support Rod
91 334844	Main Top Hinge Left
	334843	Right
93	337487	Wire Cover
95	335161	Hinge Bracket
801	346950	Screw 10-16x7/16"
805	326974	Screw 10ABx1/2"
806	316849	Screw 10-32x1/2"
831	327621	Screw 6-20x3/8"
841	78153	Screw 6-32x5/16"
874	286628	Screw 10-32x5/16"
*	346435	Owners Manual (Includes Installation Instructions and Parts List)
*	347857	Mini Manual w/Wire Diagram Parts Not Shown On Illustration

ILLUSTRATION AND PARTS LIST FOR BACKSPLASH



KEY NO.	PART NO.	DESCRIPTION
2	330339	End Cap
7	342125	Backsplash Support
11	334602	Filler
36	337503	Backsplash
45	342722	Spacer
801	346950	Screw 10-16x7/16"
808	321162	Screw 10-32x3/4"
819	337857	Screw 6-20x5/16"

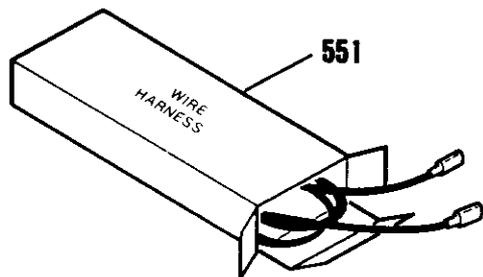
KENMORE 30" SELF-CLEANING GAS RANGE-MODEL NUMBER
 911.3651190
 ILLUSTRATION FOR OVEN BODY SECTION



**KENMORE 30" SELF-CLEANING GAS RANGE--MODEL NUMBER
911.3651190
PARTS LIST FOR OVEN BODY SECTION**

KEY NO.	PART NO.	DESCRIPTION	KEY NO.	PART NO.	DESCRIPTION
140	340356	Front Panel Frame	259	114989	Oven Light Lens
201	337039	Oven Body	260	229372	Oven Light Lens Retainer
202	336341	Front Frame	262	Side Trim
203	346115	Main Back		330340	Left
204	338189	Storage Drawer		330341	Right
208	338159	Heat Baffle	266	346477	Base w/Levelers (Lt. or Rt.)
210	335231	Oven Bottom	267	317656	Drawer Support
211	328959	Insulation Retainer (Lt. or Rt.)	268	344119	Stability Bracket Kit
212	331144	Lower Insulation Retainer	281	Oven Door Hinge
214	327781	Flue Box		332346	Left
215	345654	Flue Deflector		332345	Right
216	327809	Wire Shield	286	342300	Oven Door Spring (Lt. or Rt.)
219	343851	Wire Shield	291	304835	Cover
220	346204	Flue Deflector Shield	292	281913	Rear Slide Block
221	341640	Body Side (Lt. or Rt.)	293	281914	Front Slide Block
222	340377	Storage Door Front Panel	296	343627	Leg Leveler (4 Req)
224	343952	Spacer	801	346950	Screw 10-16x7/16"
225	336510	Insulation	804	120855	Screw
226	332205	Storage Door Handle	805	326974	Screw 10AB
231	329147	Insulation-Oven Top and Sides (1 Piece)	807	314124	Screw 8ABx5/8"
232	329146	Insulation-Oven Back/Bottom (1 Piece)	810	102428	Screw 10-32x17/32"
233	335815	Insulation	811	102563	Screw 8-32x3/8"
234	343768	Flue Deflector Insulation	830	102430	Screw 10-32x1/2"
235	330166	Insulation	861	69364	Screw 10ABx3/4"
241	326069	Oven Rack (2 Req)	880	341627	Screw 10-32x5/8"
246	346003	Broiler Pan	935	21067	Washer
247	326297	Broiler Pan Grid	936	324257	Bushing
268	344119	Stability Bracket Kit	979	312605	Expansion Nut Spacer (4 Req)
253	334300	Sensor	995	341134	Nut
256	344111	Oven Light Bulb Holder	*	344491	Extended Leg Leveler Kit
257	339665	Oven Light Bulb		*	Part Not Shown on Illustration
258	229371	Lens Gasket			

ILLUSTRATION AND PARTS LIST FOR WIRE HARNESSES AND OPTIONS



560



570

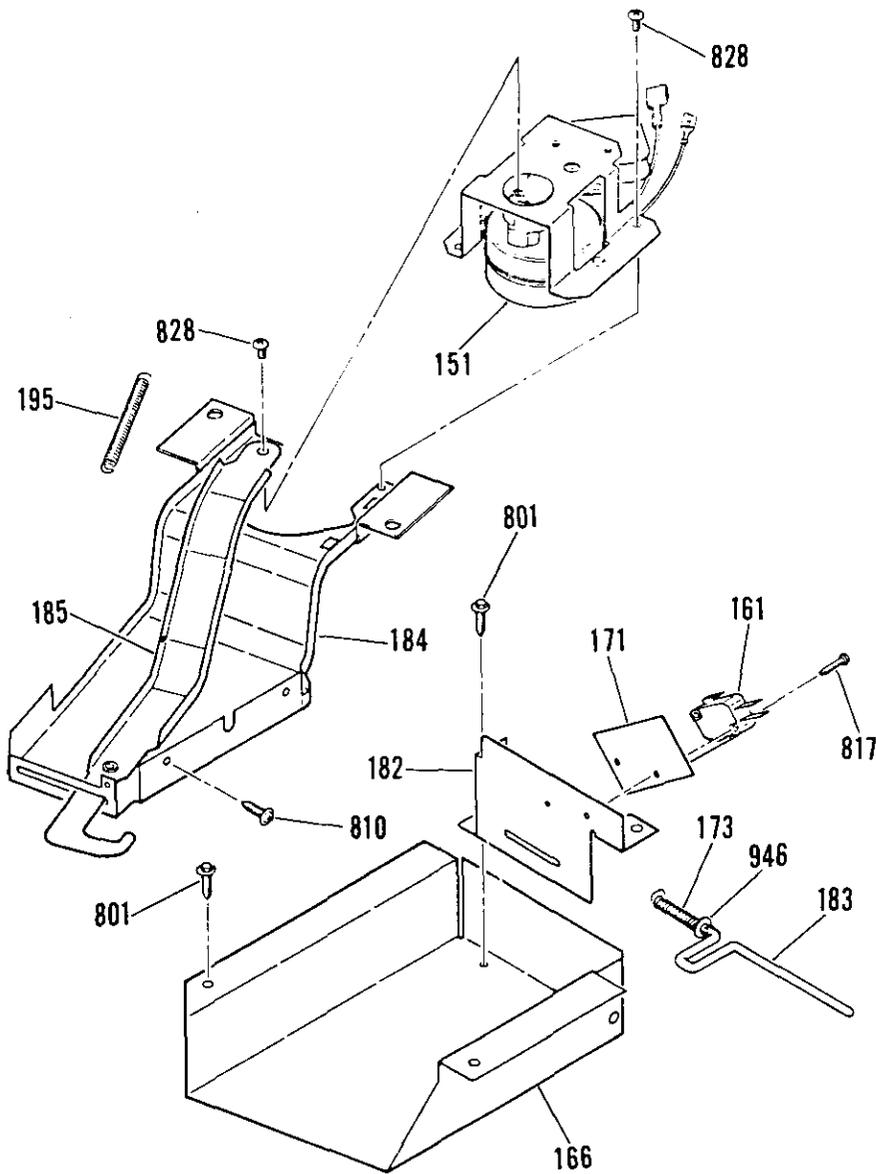


580



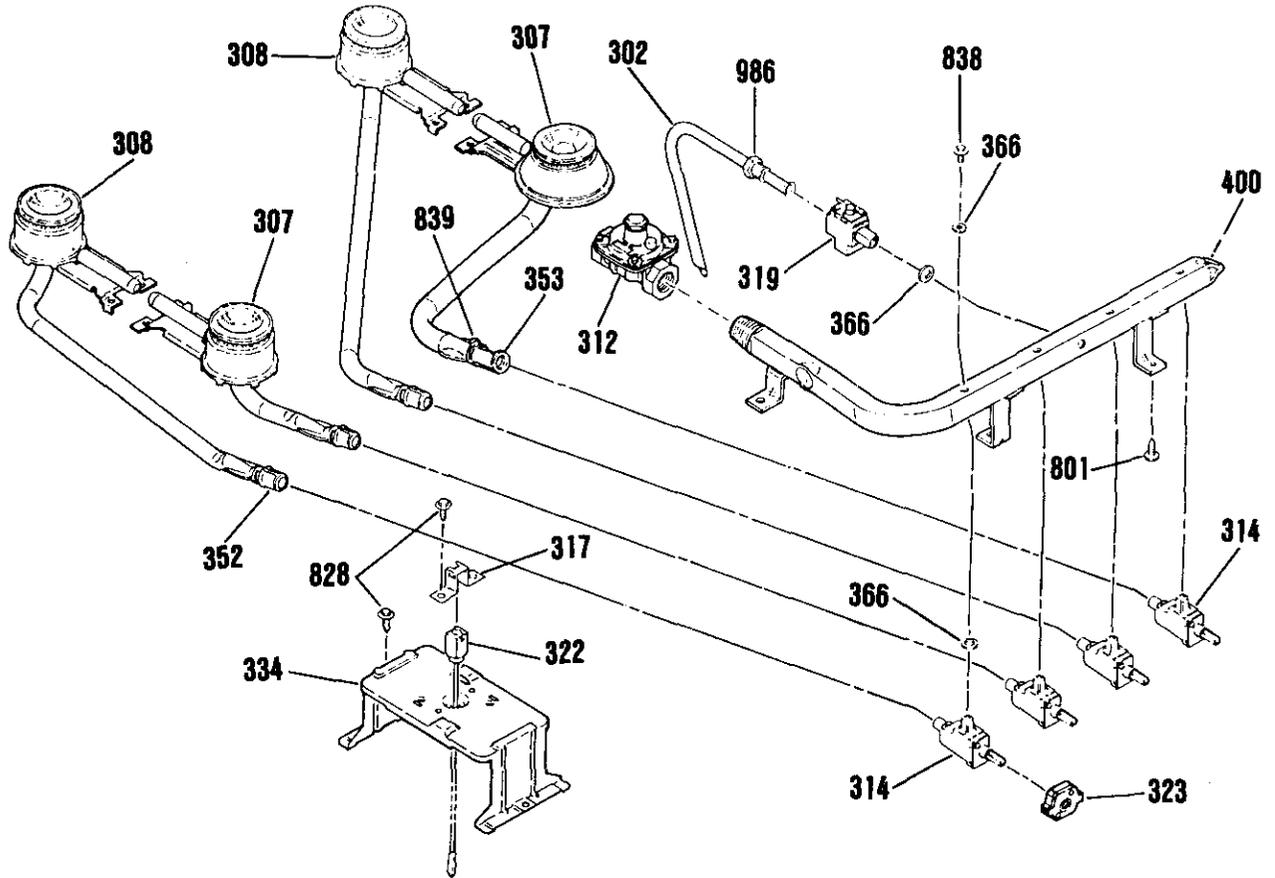
KEY NO.	PART NO.	DESCRIPTION
551	Wire Harness
	341866	Switch-Gas Valve
	347194	Main
	342445	Igniter
	333274	Sensor
	341291	Spark Module
	341780	Ground
	346123	ERC
560	238387	Eyelet Terminal
570	STD374251	Flag Terminal
580	Faston Terminal
	STD374180	3/16"
	STD374250	1/4"
	STD374120	.110-.020 (Switch Lead)
	STD374132	.110-.032 (Igniter Lead)

**KENMORE 30" SELF-CLEANING GAS RANGE-MODEL NUMBER
911.3651190
ILLUSTRATION AND PARTS LIST FOR DOOR LOCK SECTION**



KEY NO.	PART NO.	DESCRIPTION	KEY NO.	PART NO.	DESCRIPTION
151	336910	Lock Motor Asm	185	337971	Lock Lever Asm
161	334078	Micro Switch	195	337933	Lock Spring
166	337485	Lock Box	801	346950	Screw 10-16x7/16"
171	329171	Insulator	810	102428	Screw 10-32x17/32"
173	337834	Spring	817	338318	Screw 4ABx3/4"
182	343239	Door Switch Bracket	828	97217	Screw 8-32x3/8"
183	337771	Switch Actuator Pin	946	335039	Washer
184	337937	Door Lock Plate			

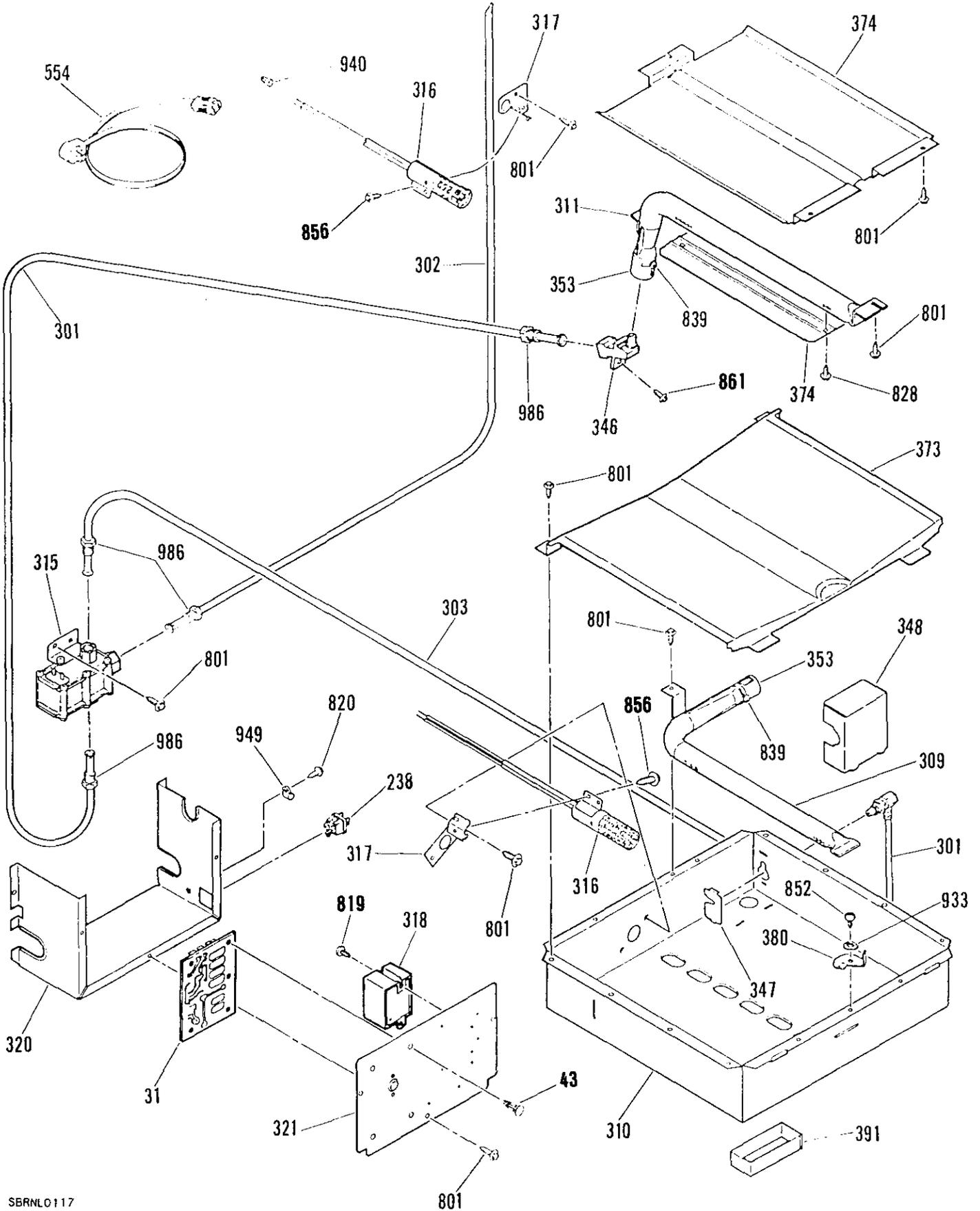
**KENMORE 30" SELF-CLEANING GAS RANGE—MODEL NUMBER
911.3651190
ILLUSTRATION AND PARTS LIST FOR TOP BURNER SECTION**



KEY NO.	PART NO.	DESCRIPTION
302	331107	Tubing 3/8" (Shut-Off Valve to Control Valve)
307	Top Front Burner
	342545	Left
	342543	Right
308	Top Rear Burner
	342544	Left
	342546	Right
312	324528	Pressure Regulator
314	336369	Gas Valve (Rt. Front)
314	333508	Gas Valve (Lt. Frt., Lt./Rt. Rear)
317	312453	Spark Igniter Bracket (Lt. or Rt.)
319	326830	Shut-Off Valve
322	Spark Igniter Electrode
	342819	Rear
	342820	Front

KEY NO.	PART NO.	DESCRIPTION
323	310253	Gas Valve Switch (4 Req)
334	330358	Top Burner Support (Rt. or Lt.)
352	342613	Air Shutter (3 Req)
353	342615	Air Shutter
366	313563	Rubber Gasket-Valve
366	311692	Rubber Gasket-Valve Screw
366	304241	Safety Valve Gasket
400	330348	Manifold Pipe
801	346950	Screw 10-16x7/16"
828	97217	Screw 8-32x3/8"
838	311455	Mounting Screw 1/4-20
839	301911	Screw
986	113384	Inverted Nut 3/8"

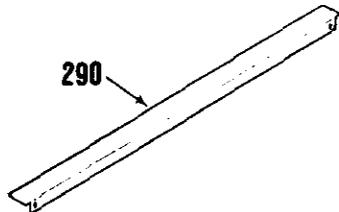
**KENMORE 30" SELF-CLEANING GAS RANGE—MODEL NUMBER
911.3651190
ILLUSTRATION FOR BROILER AND OVEN BURNER SECTION**



**KENMORE 30" SELF-CLEANING GAS RANGE--MODEL NUMBER
911.3651190
PARTS LIST FOR BROILER AND OVEN BURNER SECTION**

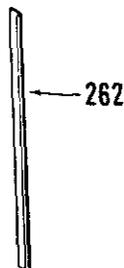
KEY NO.	PART NO.	DESCRIPTION	KEY NO.	PART NO.	DESCRIPTION
31	337633	Relay Circuit Board	348	331864	Orifice Fitting Shield
43	334955	Spacer	353	312988	Air Shutter
238	232150	Disconnect	373	335196	Oven Burner Baffle
301	341647	Tubing 3/8" -Cont. Valve to Broiler Orifice	374	327807	Broiler Burner Baffle
302	331107	Tubing 3/8" -Cont. Valve to Shut-Off Valve	374	328660	Baffle
303	342226	Tubing 3/8" w/Orifice Fitting-Cont. Valve to Oven Burner	380	328479	Oven Burner Box Bottom Latch
309	333746	Oven Burner	391	329279	Oven Orifice Insulation Retainer
310	327775	Oven Burner Box Bottom	554	235822	Range Service Cord
311	327806	Broiler Burner-Inc's Key 374-839-353-828	801	346950	Screw 10-16x7/16"
315	306267	Control Valve	819	329382	Screw 6-32x3/8"
316	337263	Broiler and Oven Burner Igniter	820	343720	Screw 10-32x7/16"
317	327804	Broiler Burner Igniter Bracket	828	97217	Screw 8-32x3/8"
317	311689	Igniter Bracket	839	312989	Adjustment Screw-Air Shutter
318	320990	Spark Igniter Module	852	328584	Shoulder Screw
320	345365	Wire Cover	856	105771	Screw 10-32x7/16"
321	345366	Wire Cover Front	861	69364	Screw 10ABx3/4"
346	331992	Broiler Orifice Fitting	933	333674	Spring Washer
347	328473	Orifice Fitting Plate	940	103595	Wire Connector
			949	106767	Clip
			986	113384	Inverted Nut 3/8"

OPTIONAL REAR MAIN TOP FILLER 8028790



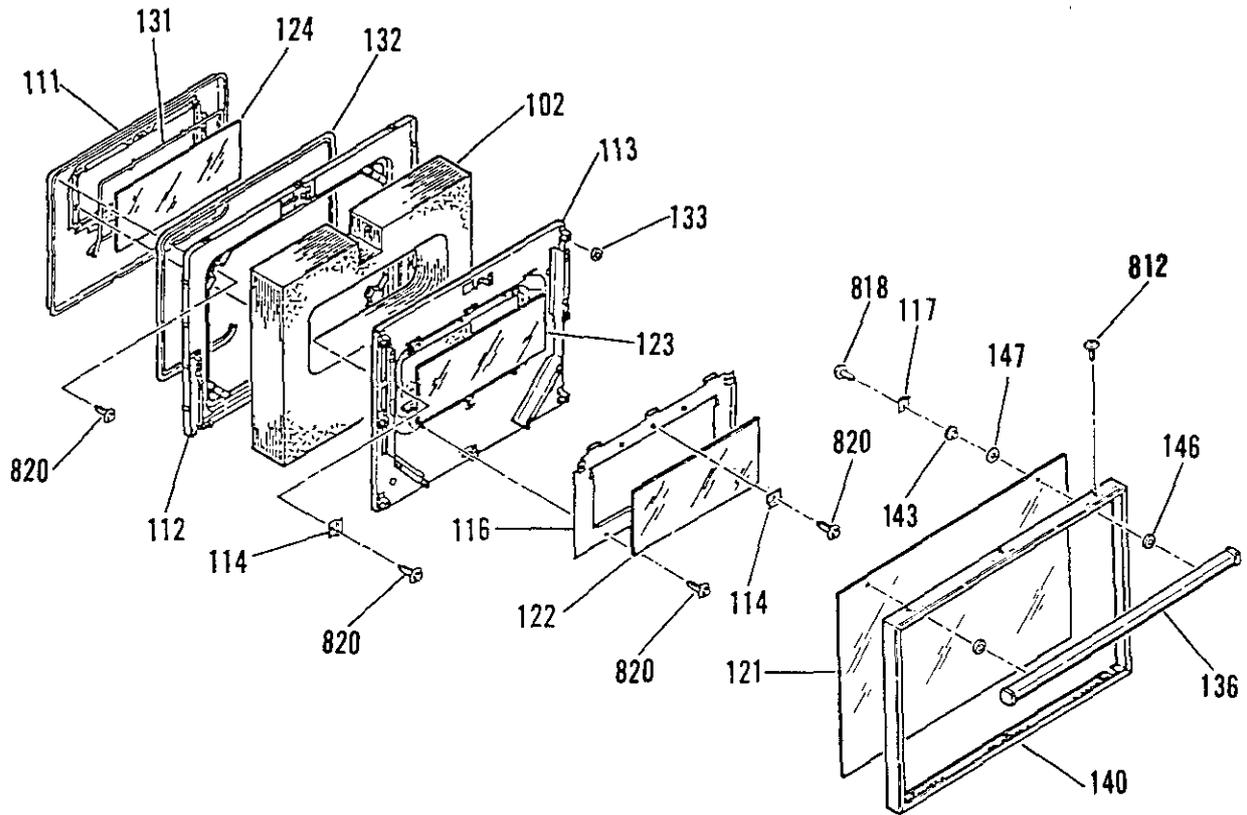
KEY NO.	PART NO.	DESCRIPTION
290	Filler Main Top Trim
	334389	.500"
	335388	1.562"
	335389	2.062"
*	326974	Screw 10ABx1/2"
*	69365	Speed Nut
*	335639	Instructions Installation
	*	Parts Not Shown On Illustration

OPTIONAL VERTICAL TRIM EXTENSION 8068690



KEY NO.	PART NO.	DESCRIPTION
262	331512	Extension-Vertical Trim
*	331678	Instruction Installation

**KENMORE 30" SELF-CLEANING GAS RANGE-MODEL NUMBER
911.3651190
ILLUSTRATION AND PARTS LIST FOR OVEN DOOR SECTION**

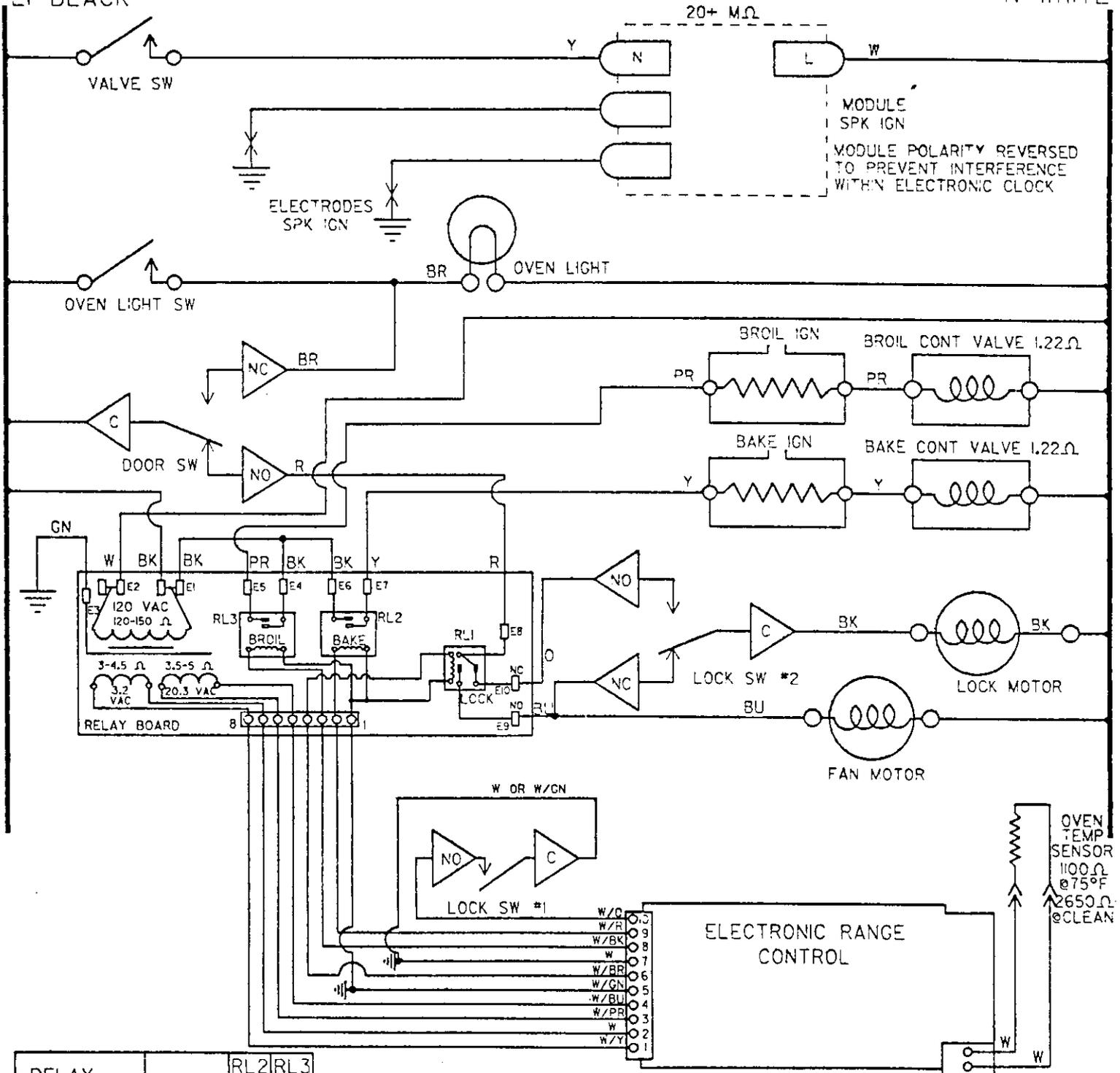


KEY NO.	PART NO.	DESCRIPTION
102	335782	Insulation
111	331555	Plug
112	344427	Lining
113	338326	Insulation Retainer
114	345646	Retainer
116	328615	Glass Mounting Plate
117	341060	Glass Retainer
121	332067	Outer Glass
122	326088	Intermediate Glass
123	338108	Center Glass
124	342332	Inner Glass

KEY NO.	PART NO.	DESCRIPTION
131	302935	Inner Glass Seal
132	292244	Gasket
133	335945	Felt Washer
136	332452	Handle
140	337765	Frame
143	333015	Glass Spacer
146	107158	Handle Spacer
147	333014	Washer
812	331704	Screw 10-32x5/8"
818	339965	Screw 10-32x3/4"
820	343720	Screw 10-32x7/16"

"LI" BLACK

"N" WHITE



MODULE
SPK IGN
MODULE POLARITY REVERSED
TO PREVENT INTERFERENCE
WITH N ELECTRONIC CLOCK

RELAY CONTACTS MADE	RL1 LOCK		RL2 BAKE	RL3 BROIL
	NC	NO		
OFF	*			
BAKE/TIMED	*		*	
BROIL	*			*
CLEAN		*	**	**

* - CYCLING CONTACTS.
** - IN THE CLEAN CYCLE BROIL BURNER CYCLES FOR THE FIRST 30 MINUTES AND BAKE BURNER CYCLES DURING THE REMAINDER OF THE CLEAN CYCLE.

COMPONENT SYMBOLS DO NOT REFLECT TRUE CONFIGURATION. ALL FEED LINE COLORS ARE AS NOTED. ALL COMPONENTS SHOWN IN "OFF" OR "RELAXED" POSITION.

DOOR POSITION	LOCK SW#1	LOCK SW#2	DOOR SW
OPEN		C-NC	C-NC
CLOSED		C-NC	C-NO
LOCKED	C-NO	C-NO	C-NO

PT.NO. LBW074-1

KENMORE GAS RANGE WARRANTY

Dear Customer:

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

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

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

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

If, within 30 days from the date of installation, any glass part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

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

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

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