CONTENTS

SAFETY 1-3

INSTALLATION 4-7

TO START THINGS COOKING

- Features of Your Single Oven 8
- Features of Your Double Oven 9
- Oven Controls (Single Oven, Upper Oven) 10-12
- Lower Oven Controls 13, 14
- Clock 11
- Timer 11
- To Bake 12
- Oven Cooking Tips 13
- Broiling 11, 14

CLEANING

- Self-Clean Cycle 15-16
- Cleaning Tips 17

REMOVABLE PARTS 18, 19

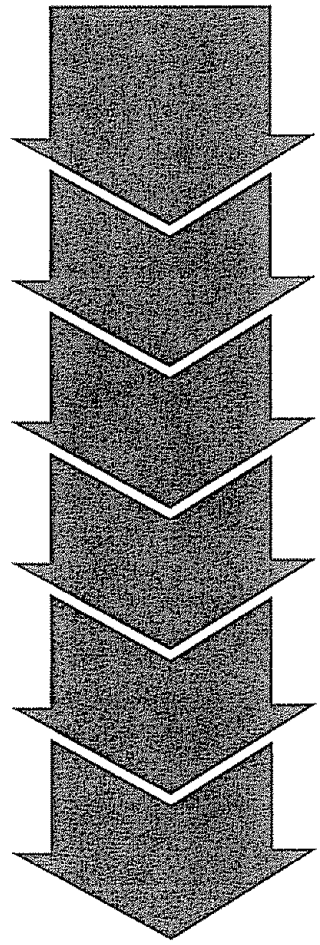
SERVICE

- Before Calling for Service 20, 21
- Thermostat Adjustments (Single Oven, Upper Oven) 22
- Thermostat Adjustment (Lower Oven) 21

WARRANTY

MODELS 48325, 48329
47425, 47429

SEARS
Kenmore



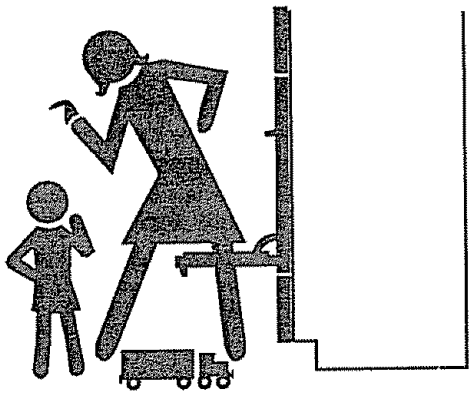
USE • CARE • SAFETY MANUAL

MNM159(346899)-5 SR10097

IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

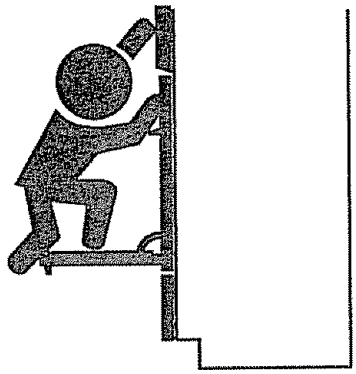
SAVE THESE INSTRUCTIONS

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



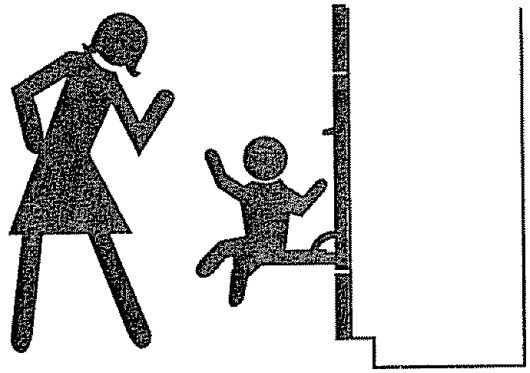
Teach children not to play with oven knobs or any other part of the oven.

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

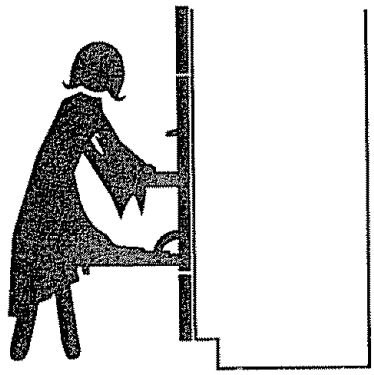


Never store things children might want above an oven.

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



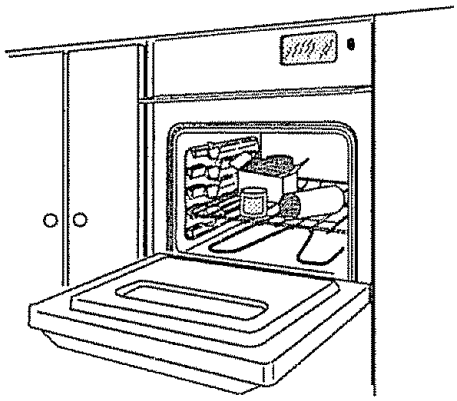
Never leave the oven door open when you are not watching the oven.



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

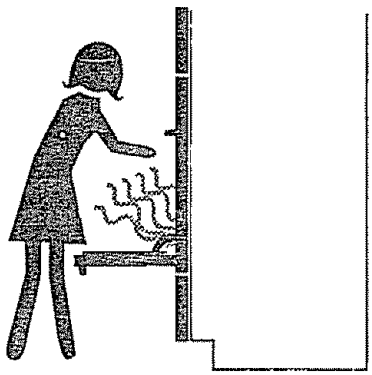
IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

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".

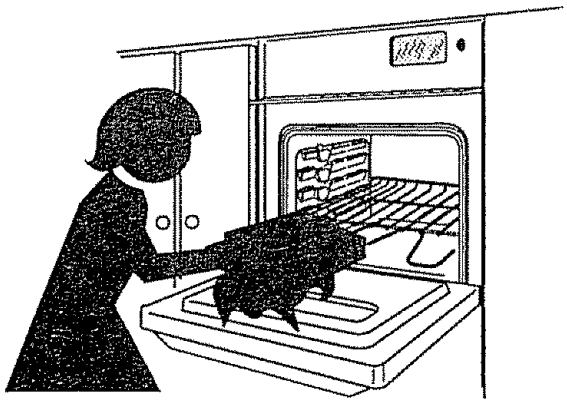


Always keep the oven area clear and free from things that will burn.

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



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



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

Always use care when touching oven heating elements or inside the oven. Heating elements could be hot enough to burn you even if they are dark in color. The oven vent duct and oven door may also become hot during oven use.

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. Moist or damp potholders can cause steam burns.

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

Always follow cleaning instructions in this book.

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

Always remove the broiler pan and other utensils from the oven before a self-clean cycle.

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

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

Clean Only parts listed in the Manual.

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.

A fan noise may be heard sometime during the clean cycle. This is normal.

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

Never leave jars or cans of fat or drippings on or 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.

Never block free airflow through the oven vent.

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

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

Never use your oven for warming or heating a room. Such use can be dangerous and can damage oven parts.

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

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

Never store things in an oven.

Do Not clean door gasket without following instructions in this manual.

Never rub, move, or damage the door gasket on self-cleaning oven. The gasket is essential for a good seal. Only clean the gasket by soaking it with hydrogen peroxide, as described in the self-clean section of this manual.

If the self-cleaning mode malfunctions, turn off and disconnect the power supply. Have serviced by a qualified technician.

Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the self-clean oven.

Be sure everyone in your home knows what to do in case of a 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.

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.

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 birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

INSTALLATION INSTRUCTIONS

Note to Installer - Be sure to leave these instructions with the Consumer.

Important - Save for local electrical inspector's use.

Note to Consumer - Keep these instructions with your Use • Care • Safety Manual for future reference.

TOOL LIST

3/32" Drill Bit

Electric or Hand Drill

Flat Bladed and Phillips Screwdriver

Pencil

Ruler or Tape Measure and Straightedge

Hand Saw or Saber Saw

LOCATION

Cabinet space must be provided to enclose the recessed part of your built-in oven. SINGLE OVEN INSTALLATION—See Figure 1 for all necessary dimensions. DOUBLE OVEN INSTALLATION—See Figure 2 for all necessary dimensions. It is best to make a template to insure accurate cutting.

Place the bottom of the template on a level base line, above the floor. See Dimension E in Fig. 1 (Single Oven) on page 5, or Fig. 2 (Double Oven) on page 6.

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

CAUTION: The electrical power to the oven supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

ELECTRICAL REQUIREMENTS

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse, having amperage as noted on rating plate. (Rating plate is located on oven frame.)

We recommend you have the electrical wiring and hookup of your oven done by a qualified electrician. After installation, have the electrician show you where your main range disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your oven according to governing codes could result in a hazardous condition. If there are no local codes, your range must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70-Latest Edition. You can get a copy by writing:

National Fire Protection Association
Battery March Park
Quincy, MA 02269

You must use a three-wire, single-phase A.C. 208Y/120 Volt or 120/240 Volt, 60 Hertz electrical system. If you connect to aluminum wiring, properly installed connections approved for use with aluminum wiring must be used.

ELECTRICAL CONNECTION

1. De-energize oven branch circuit.
2. With oven in front of cabinet opening, connect flexible power cable to the junction box in such a manner that it will hang down in a natural loop against the left side of the back wall when the oven is installed. Do not shorten this flexible power cable. The flexible conduit connector must be securely attached to the junction box and the flexible conduit must be securely attached to the connector. If the flexible conduit will not fit within the connector, do not install the oven until a connector of the proper size is obtained.

- When connecting to a 3-conductor branch circuit, if local codes permit, connect the white and bare ground connector leads of the oven to the branch circuit neutral (white or gray in color), the oven red lead to the branch circuit red lead and the oven black lead to the branch circuit black lead in accordance with local codes.

SPECIAL GROUNDING INSTRUCTIONS

- When connecting to a 4-conductor branch circuit;
- When installing oven in a mobile home;
- When local codes do not permit grounding through neutral:

1. Attach the appliance grounding lead (green or bare copper) to the residence grounding conductor (green or bare) in accordance with local codes. If the residence grounding conductor is aluminum, see "WARNING" note on page 5.
2. Connect the oven neutral (white) lead to the branch circuit neutral (white or gray) in accordance with local codes.
3. Connect the oven red lead to the branch circuit red lead and the oven black lead to the branch circuit black lead in accordance with local codes. If the residence red and black leads are aluminum conductors, see "WARNING" note on page 5.

NOTE TO ELECTRICIAN: The 3 power leads supplied with this appliance are U.L. recognized for connection to larger gauge household wiring. The insulation of these 3 leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of the conductor is governed by the temperature rating of the insulation around the wire, rather than the wire gauge alone.

WARNING:

IMPROPER CONNECTION OF ALUMINUM HOUSE WIRING TO COPPER LEADS CAN RESULT IN AN ELECTRICAL HAZARD OR FIRE. USE ONLY CONNECTORS DESIGNED FOR JOINING COPPER TO ALUMINUM AND FOLLOW THE MANUFACTURER'S RECOMMENDED PROCEDURE CLOSELY.

FOR ALL INSTALLATIONS

The oven may be supported by either a solid bottom or two runners. The solid bottom or two runners should be level with the bottom edge of the cutout opening.

*** If a solid bottom is used instead of the runners, a 6" x 10" rectangle must be cut out of the bottom (see Fig. 2) in order to provide enough cooling air flow during self-clean operation.**

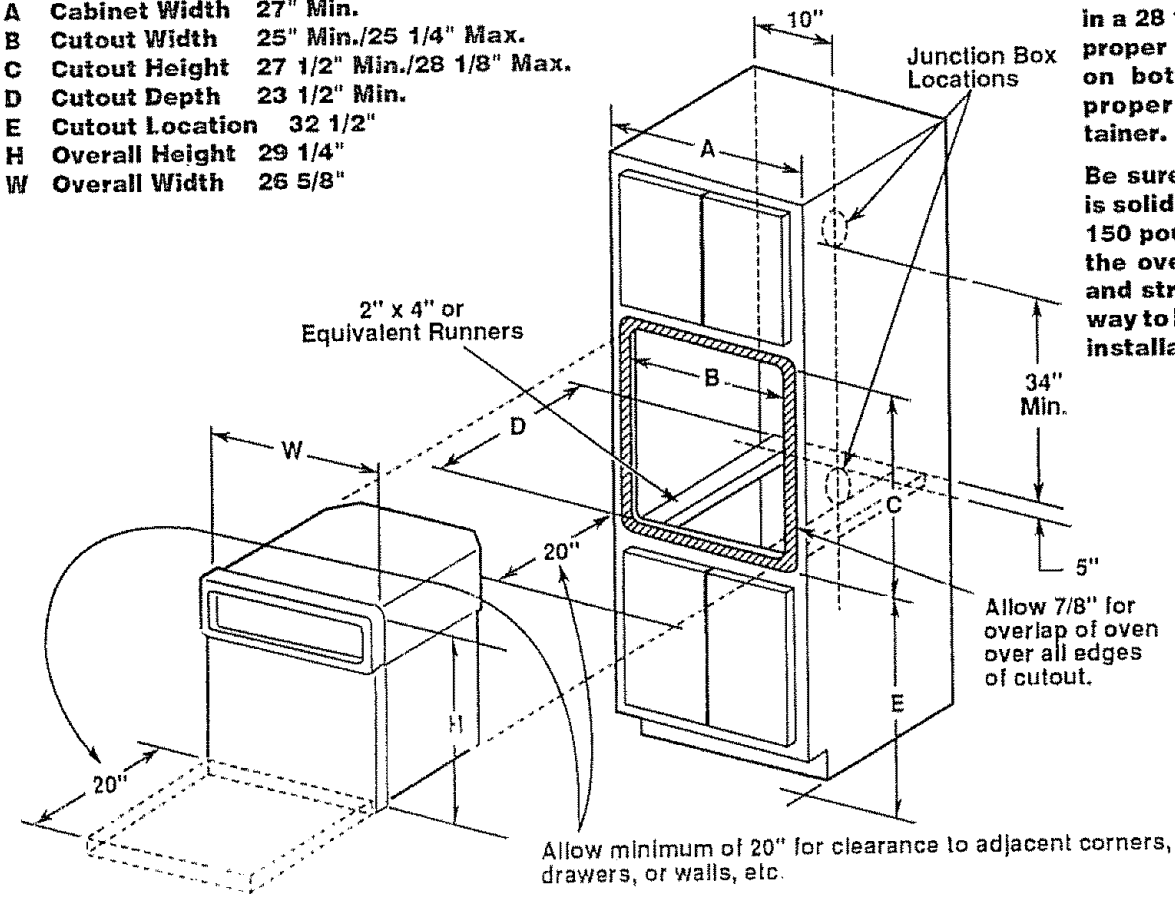
NOTE: The entire weight of the oven is supported by the 2" x 4" or equivalent runners. Make sure these runners are level, rigidly mounted and spaced 20 1/2" on center. The space between the runners is 19" wide.

PREPARE CABINET OPENING

DIMENSIONS

A	Cabinet Width	27" Min.
B	Cutout Width	25" Min./25 1/4" Max.
C	Cutout Height	27 1/2" Min./28 1/8" Max.
D	Cutout Depth	23 1/2" Min.
E	Cutout Location	32 1/2"
H	Overall Height	29 1/4"
W	Overall Width	26 5/8"

Fig. 1 — SINGLE OVEN



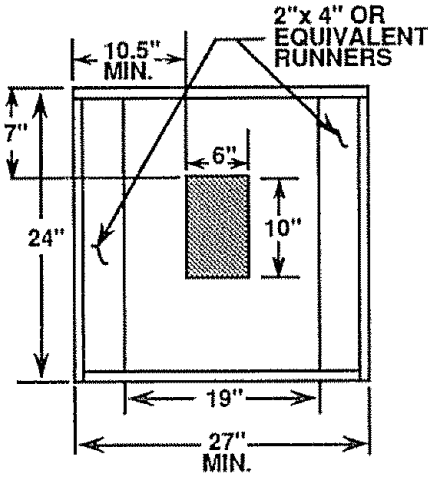
NOTE: Locate an approved junction box in one of the suggested locations; a minimum of 34" above the runners or 5" below the runners.

The oven can be installed in a 28 1/8" high cutout by proper use of long shims on bottom runners and proper cabinet top retainer. See Fig. 6.

Be sure the oven support is solid enough to support 150 pounds. Also be sure the oven support is level and straight. There is no way to level the oven after installation.

DIMENSIONS

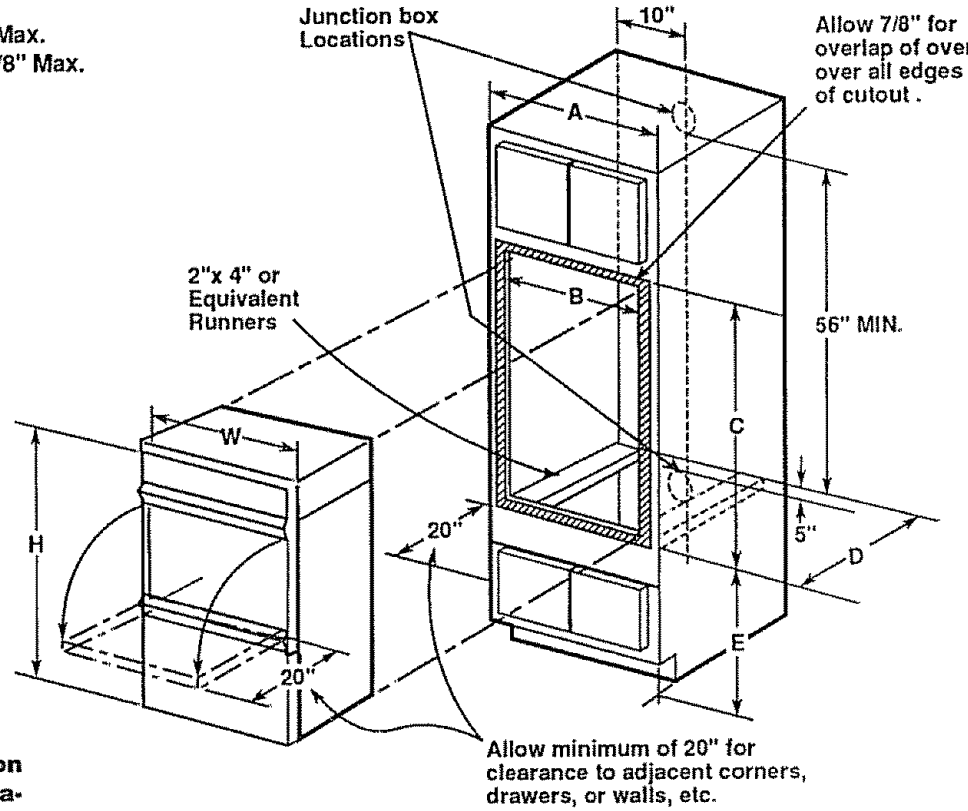
A	Cabinet Width	27" Min.
B	Cutout Width	25" Min./25 1/4" Max.
C	Cutout Height	49 1/2" Min./50 1/8" Max.
D	Cutout Depth	23 1/2" Min.
E	Cutout Location	13 1/4"
H	Overall Height	51 1/4"
W	Overall Width	26 5/8"



NOTE: Locate an approved junction box in one of the suggested locations; a minimum of 56" above the runners or 5" below the runners.

Be sure the oven support is solid enough to support 200 lbs. Also, be sure the oven support is level and straight. There is no way to level the oven after installation.

Fig. 2 — DOUBLE OVEN

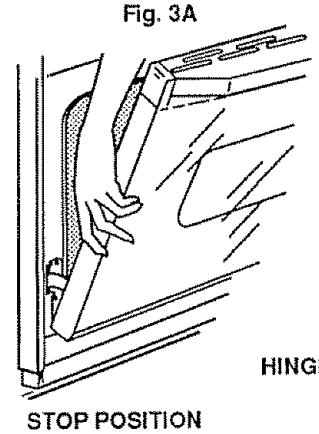


Your built-in oven is packed with a shipping base pad on the bottom of the unit. The lower front trim is shipped separately and should not be used until you are ready to install the oven with door removed, after making electrical connections. See Step 3.

Step 1:
Remove the oven door:

- Open the door to the stop position (See Fig. 3A).
- Grasp the door at each side and lift up and off the hinges (See Fig. 3B).

Fig. 3A



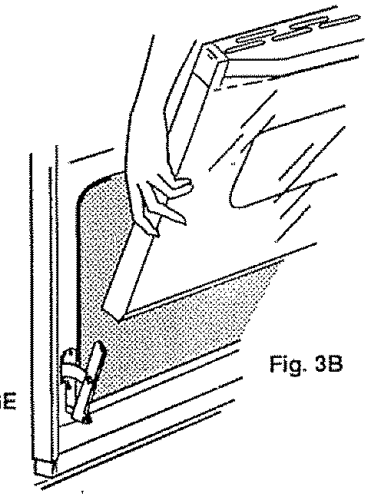


Fig. 3B

CAUTION:

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

Step 2:

Remove top trim by removing 3 top screws (See Fig. 4).

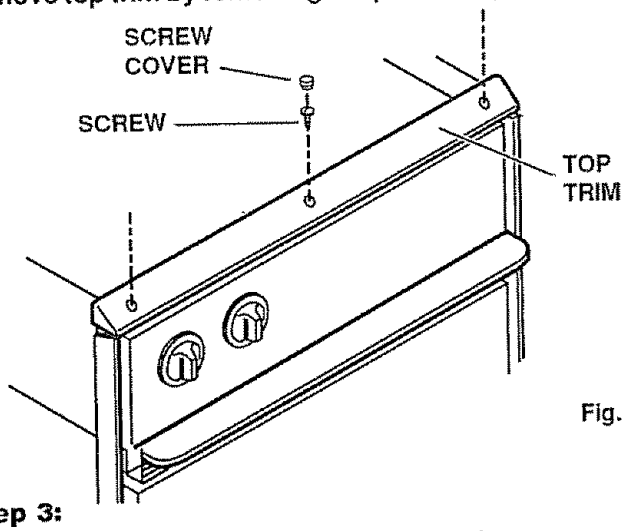


Fig. 4

Step 3:

Slide oven 3/4 way into the cabinet cutout.

Attach lower end caps and trim to front frame with 3 screws provided (See Fig. 5).

NOTE: End caps snap into side trim.

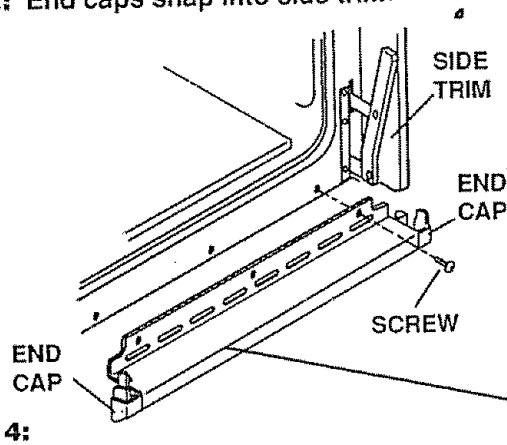
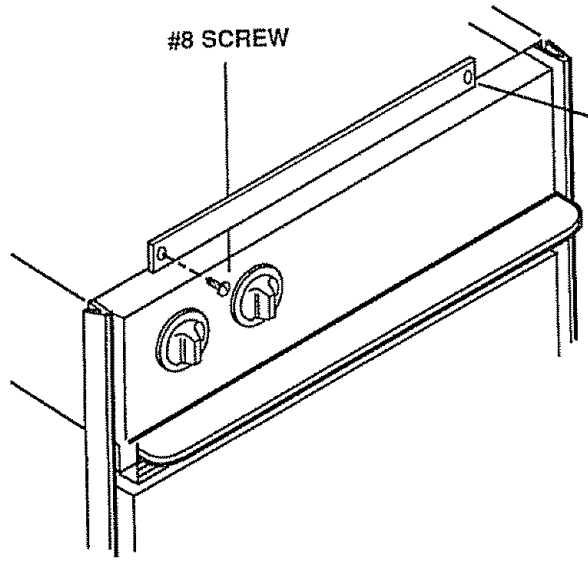


Fig. 5

Step 4:

Slide oven all the way into the cabinet cutout.

Drill 3/32" pilot holes for two #8 screws through the mounting holes in top cover. **The two screws must be 1/4" min. from the top of the cutout.** (See Fig. 6). Use dry wall screws if cabinet is particulate board.



Step 5:

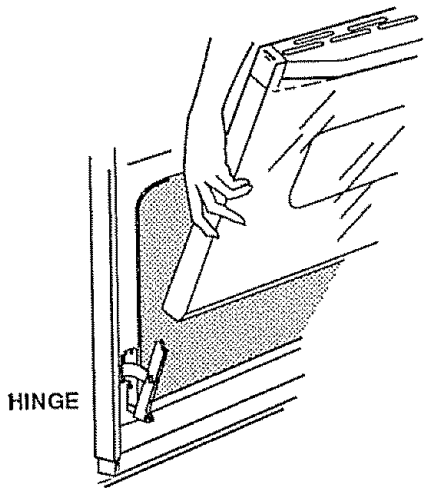
Mount the oven with the screws supplied.

Replace oven door and top trim. After tightening the two outer top trim screws, back them out 1/4 turn. **DO NOT OVER TIGHTEN THESE SCREWS.**

NOTE: 3 screw covers are provided to cover these screws.

To replace the oven door:

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.



The bottom of the trim provides an opening for cooling air to enter the cabinet. This opening should never be blocked.

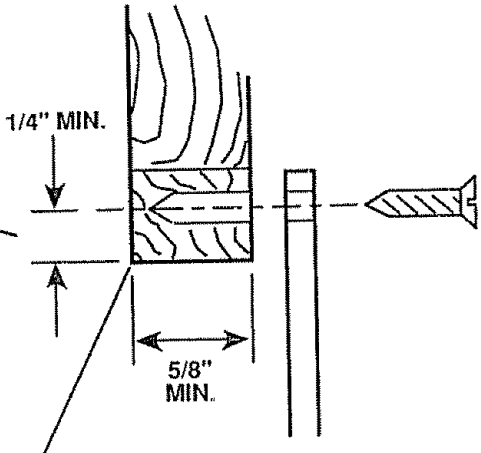


Fig. 6

Cabinet Top Retainer required for cutout heights approaching Maximum on Single Ovens.

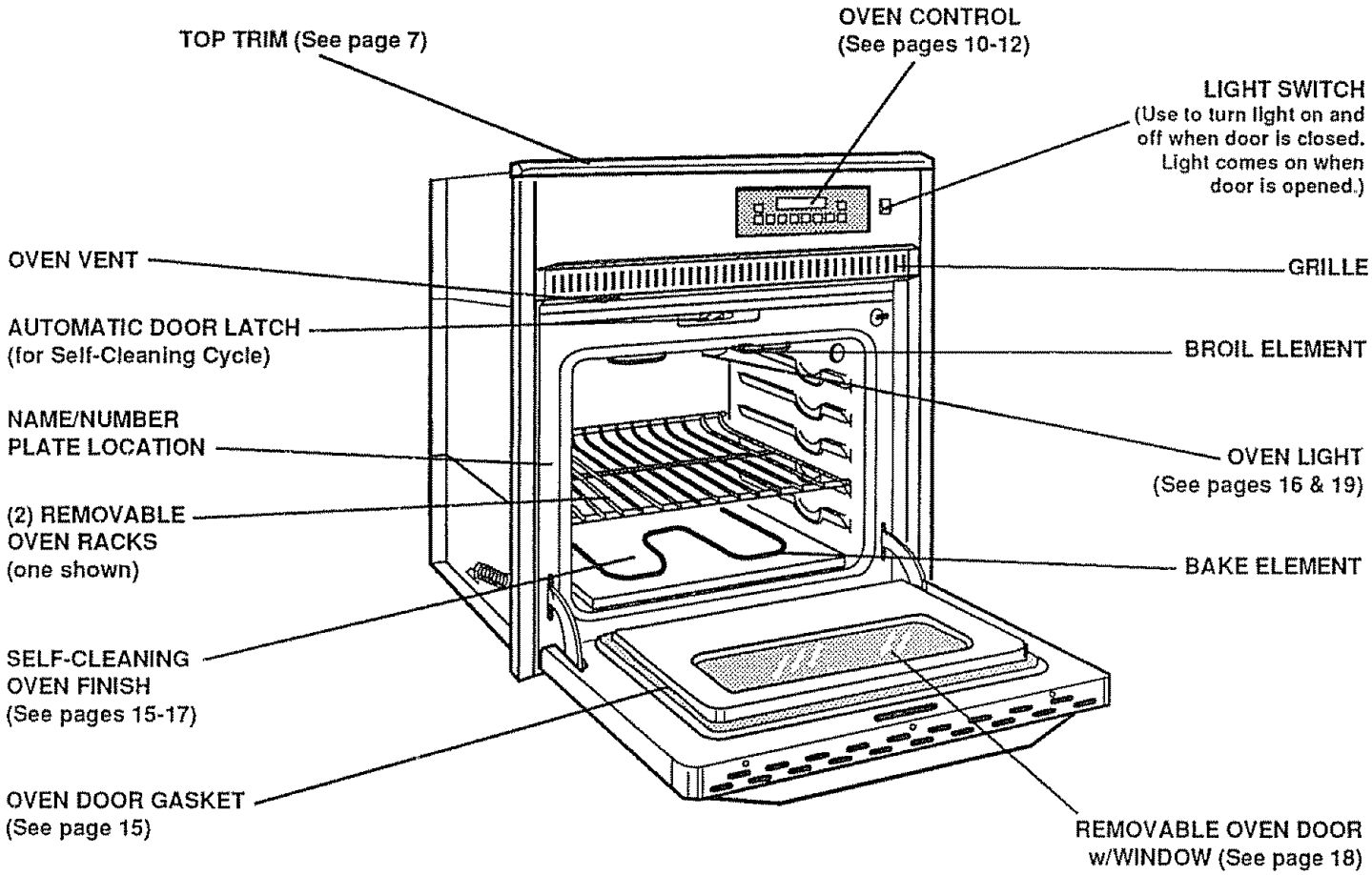
NEINS13

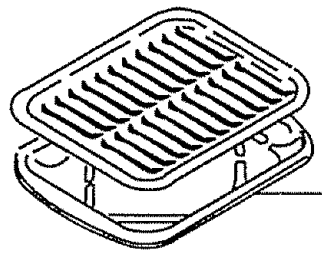
YOUR BUILT-IN OVEN

IMPORTANT:

This manual contains information for single and double ovens. Not all information will apply to your oven.

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





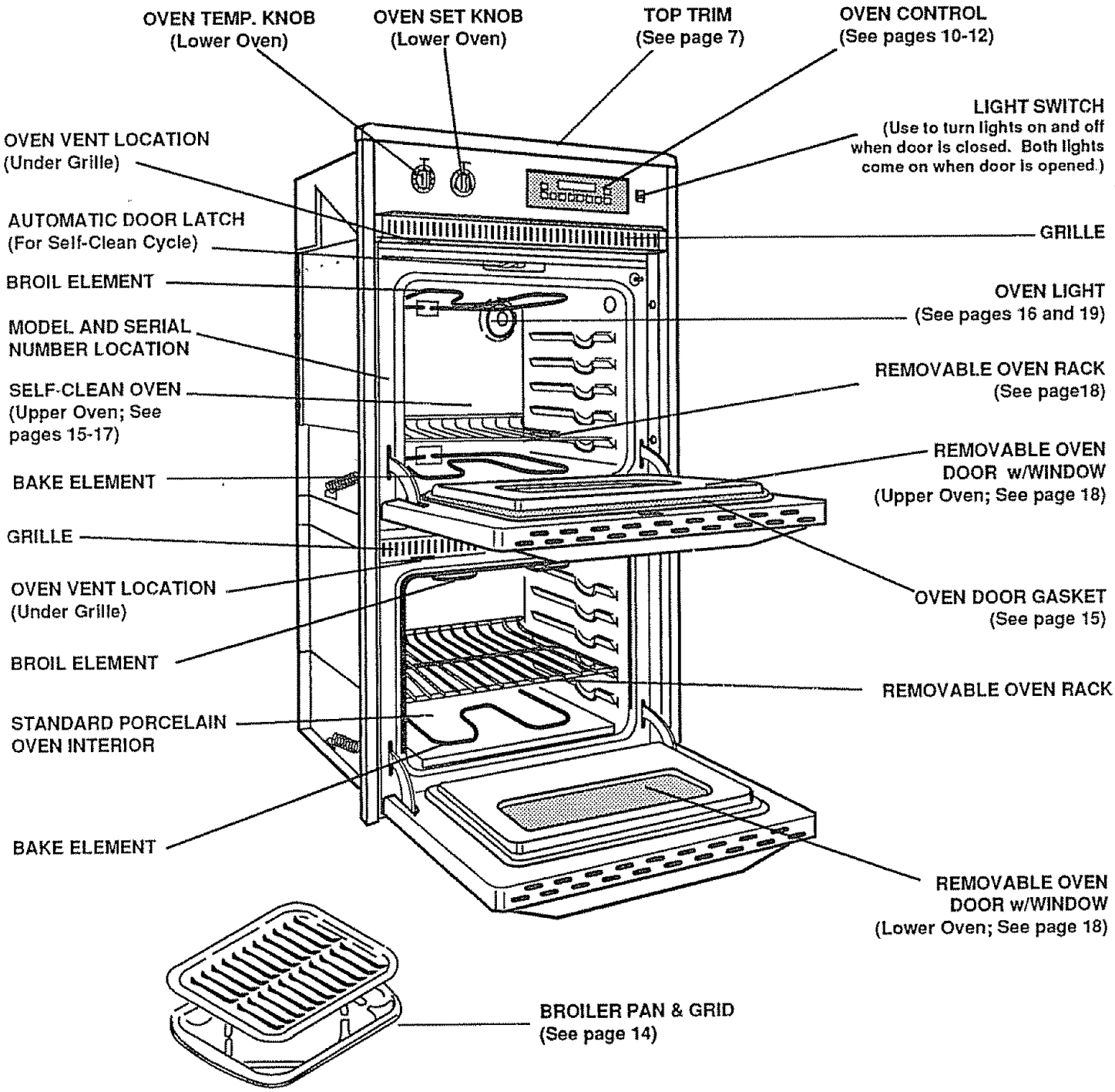
BROILER PAN & GRID (See page 14)

YOUR BUILT-IN OVEN

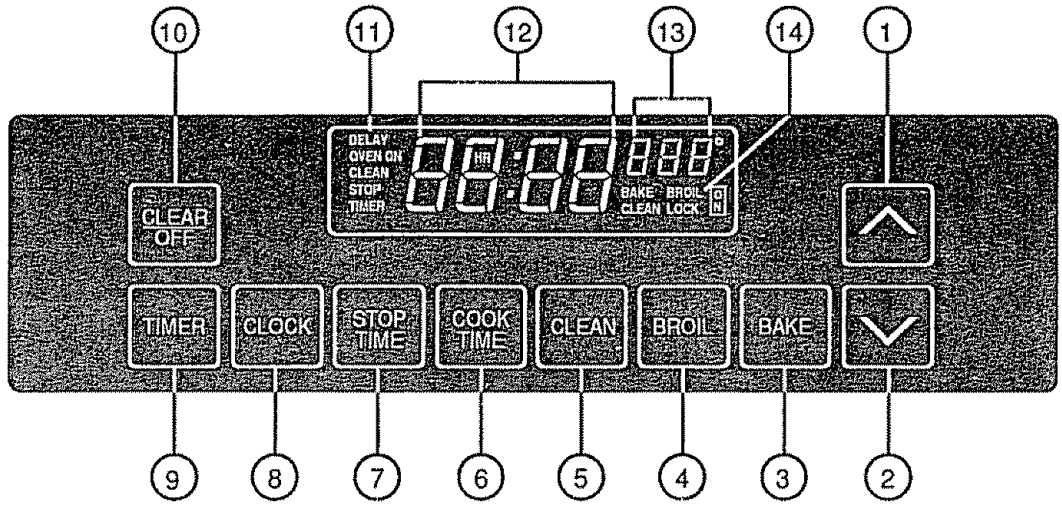
IMPORTANT:

This manual contains information for single and double ovens. Not all information will apply to your oven.

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



Electronic Range Control II — ERC II



PRESS AND RELEASE ⌃ OR ⌄ FOR SLOW CHANGES. HOLD ⌃ OR ⌄ FOR FAST CHANGES.

1. ⌃ - Press to increase time and temperature. Press and hold for larger increases.
2. ⌄ - Press to decrease time and temperature.
3. **BAKE** - Press before setting temperature with ⌃ or ⌄ .
4. **BROIL** - Press before setting Lo or Hi Broil with ⌃ or ⌄.
5. **CLEAN** - Refer to self-cleaning section of this manual for instructions.
6. **COOK TIME** - Press before using ⌃ or ⌄ to set how long oven is to be on.
7. **STOP TIME** - Press before setting **STOP TIME** with ⌃ or ⌄.
8. **CLOCK** - Press before setting time with ⌃ or ⌄.
9. **TIMER** - Press before setting **TIMER** with ⌃ or ⌄.
   To cancel **TIMER**, hold **TIMER** for 4 seconds.
10. **CLEAR/OFF** - Cancels all oven operations. Does not cancel **TIMER** or **CLOCK**.
11. **PROGRAM STATUS** - "Delay", "Oven", "Stop", "Time", "Clean", "Timer".
12. **TIME DISPLAY.**
13. **TEMPERATURE DISPLAY.**
14. **FUNCTION INDICATORS** - "Bake", "Broil", "Clean", "Lock", "On".

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

You cannot set **BAKE, BROIL** or **COOK TIME** while the oven door is in the locked position. If you try, the word "door" will appear in the display.

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

To stop the end-of-cycle tone, tap **CLOCK** or **TIMER**

See the following page(s) for instructions.

NOTE: If the time display flashes "F - any number", you have a function error code. Note the number after the "F". Press CLEAR/OFF. Disconnect all power to the range. Call for service. Advise your service technician of the "F - number".

CLOCK:

1. Press **CLOCK.** The word **"TIME"** will flash in the display.
2. Press ⌃ or ⌄ to set the time.

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

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

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

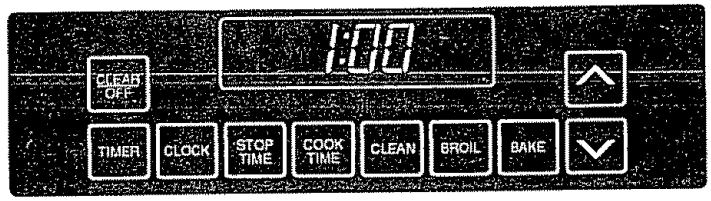


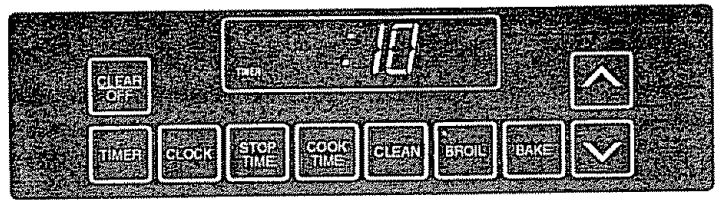
Fig. 1

TIMER:

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

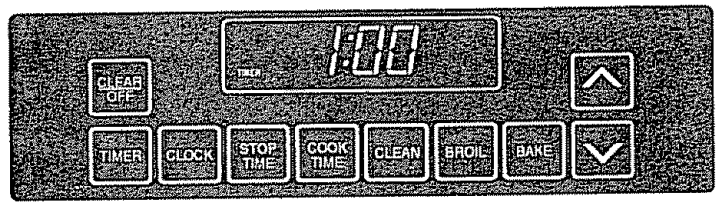
1. Press **TIMER. "TIMER"** will flash in display.
2. Press and release ⌃ for slower changes in time. Hold ⌃ for fast changes in time.

The **TIMER** display will increase as follows:



Displays ten seconds

Fig. 2



Displays one minute: zero seconds

Fig. 3

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

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

Note: Press and release or hold ⌄ to decrease time.

TO RESET TIMER:

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

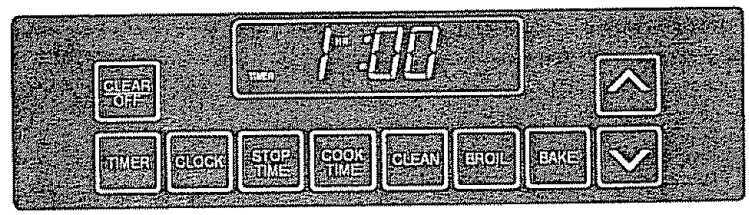
TO CANCEL TIMER:

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

BROIL:

1. Press **BROIL. "Broil"** will flash and (- - -) will appear in display. **See Fig. 5.**
2. Select **LO Broil** by pressing ⌃ one time. Select **HI Broil** by pressing ⌃ twice. To change from **HI Broil** to **LO Broil**, press ⌄.

*** Note: You cannot set a Delayed Broil Cycle.**



Displays one hour: zero minutes

Fig. 4

NOTE: Press **CLOCK** or **TIMER** to stop the end-of-cycle tone.

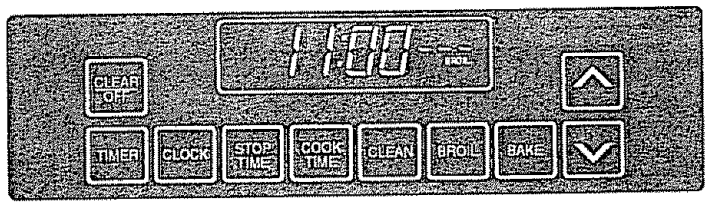


Fig. 5

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 port chops or poultry).

After Broil is finished, **press CLEAR/OFF.**

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

BAKE:

1. Press **BAKE.** **"BAKE"** will flash and (- - -°) will appear in display.
2. Press ^ . The display will show 150° the first time power is supplied to the oven. The display will show the last used bake temperature the next time you set BAKE.

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

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

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

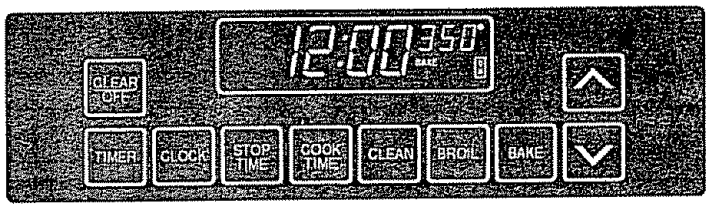


Fig. 6

AUTOMATIC OVEN OFF:

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

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

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

Never let food such as dairy products, fish, meat, poultry, etc., sit for more than 1 hour before cooking starts, when you set your oven for a delay start. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

AUTOMATIC OVEN ON AND OFF:

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

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

NOTE: If control beeps, you have not completed your timed oven setting. Complete the setting or press CLEAR/OFF and start again with Step 1.

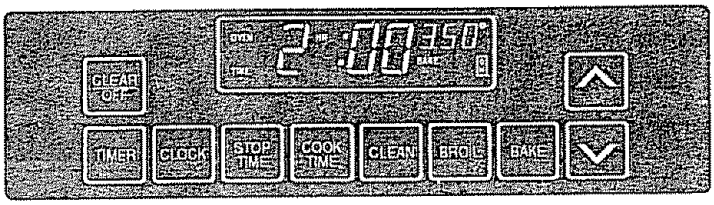


Fig. 7

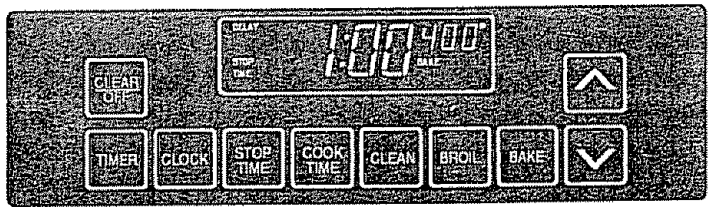
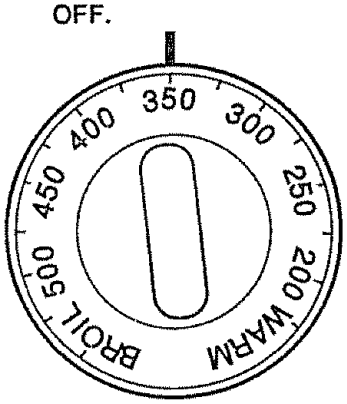


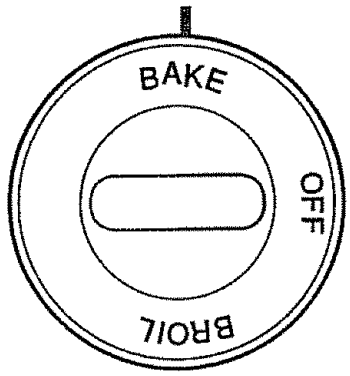
Fig. 8

To Bake In Lower Oven

1. Turn OVEN SET knob to BAKE.
2. Turn OVEN TEMP knob to temperature on recipe.
3. When baking is complete turn OVEN SET knob to OFF.



OVEN TEMP



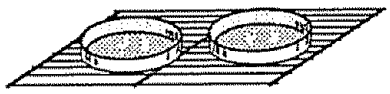
OVEN SET

Oven Cooking

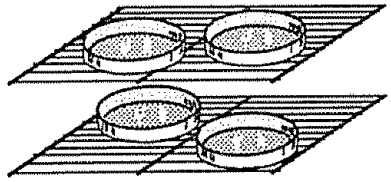
- When cooking a food for the first time in your new oven, use time given on recipes as a guide.

  Your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

  After you have used your oven for awhile, if you feel your oven should be hotter or cooler, you can adjust it yourself. See **THERMOSTAT ADJUSTMENTS** in this manual.
- 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.

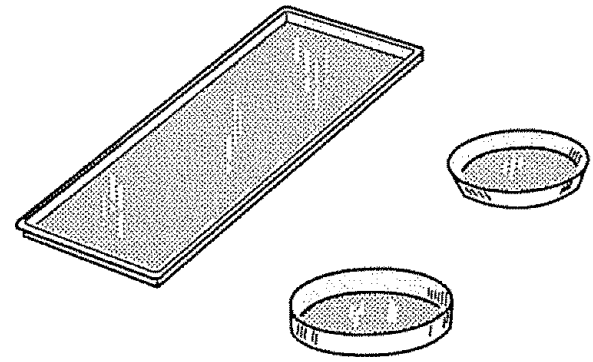


2 cake layers



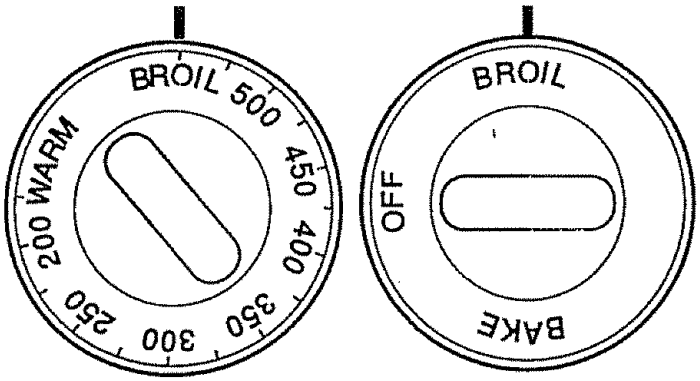
4 cake layers

- When baking several items stagger pans so that no pan is directly above another.
- Let the oven preheat thoroughly before cooking baked products. Allow 15 minutes preheat time. Listen for preheat notification tone and promptly put the food in the oven.
- Opening the door too often to check food during baking will allow heat loss and may cause poor baking results.
- Cakes, cookies, muffins, and quick breads should be baked in shiny pans — to reflect the heat — because they should have a light golden crust. Yeast breads and pie crusts should be baked in glass or dull (non-shiny) pans — to absorb the heat — because they should have a brown, crisp crust.
- Be sure the underside of the pan is shiny, too. Darkened undersides will absorb the heat and may cause over-browning on the bottom of your food.



- Oven temperatures should be reduced 25 degrees below recommended temperatures if exterior of pan is predarkened, darkened by age or oven proof glass.
- There may be some odor when the oven is first used. This is caused by the heating of new parts and insulation.
- Do not cover an entire oven rack with foil. The foil can block normal heat flow and cause poor baking results. Do not place any foil directly above the bake element. Foil used on the oven bottom under the element may damage the oven surface; therefore, it should not be used.
- Cookies should be baked on flat cookie sheets without sides to allow the air to circulate properly.
- 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.

To Broil in Lower Oven



OVEN TEMP OVEN SET

1. Open lower oven door to BROIL STOP position. (See removable lower oven door section.)
2. Turn both OVEN SET and OVEN TEMP knobs to BROIL.
3. When cooking is complete, turn OVEN SET knob to OFF.

BROILING TIPS

- **Your oven door should be open to the broil stop position while broiling. If the door is closed, the food will roast and not broil.**
- 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.

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).

POSITIONING BROILER PAN

Broiling is cooking by direct heat from the broil element. 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 an oven rack in the proper position. The recommended rack position and cooking time can be found in the chart below.

The closer the food is to the broil element, the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the element lets the meat cook to the center while browning outside. Side one should be cooked 1 - 2 minutes longer than side two.

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (minutes)
Steak – 1" Thick		
Rare	4	9-11
Medium	3	13-15
Well Done	3	21-23
Ground Beef Patties		
Medium-1" Thick	3	16-18
Medium-1/2" Thick	4	7-9
Lamb Chops – 1" Thick	3	18-21
Pork Chops – 1" Thick	3	27-29
Pork Chops - 1/2" Thick	3	16-18
Ham Slice – 1/2" Thick	3	11-12
Fish (Fillets)	3	11-13
Chicken (Pieces)	2	45-55
Frankfurters	3	8-11
Bacon	3	9-11

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.

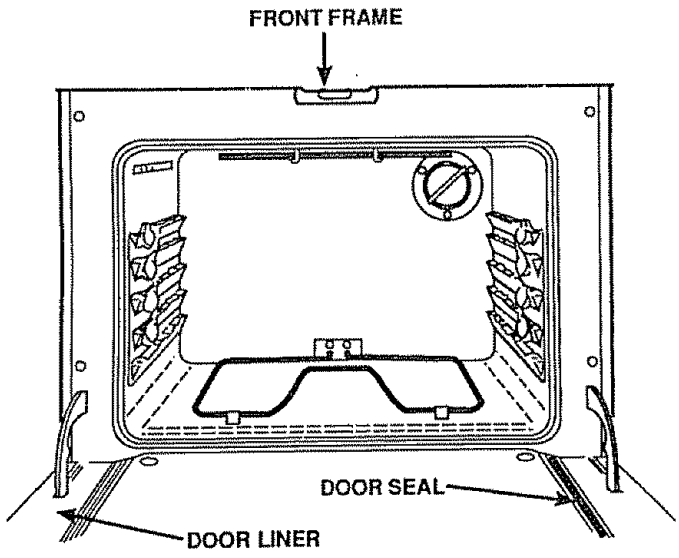
THE SELF-CLEAN CYCLE

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 and 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 below). Clean these areas by hand before starting a clean cycle. **Do not let water run down through openings in the top of the door.**

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

   No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as 'Soft Scrub®' brand or a similar cleaning product to keep white surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.



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 be repeated.

QUESTIONS AND ANSWERS

Q. If my oven control is not working, can I still self-clean my oven?
A. No. Your OVEN CONTROL is used to program the oven to start and stop the self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?
A. No cleaners or coatings should be used on or around any part of this oven.

Q. Can I clean the woven gasket around the oven door?
A. You cannot clean the woven gasket. You can soak it with hydrogen peroxide as explained in the Cleaning Tips section of this manual. Be careful not to rub, move, or damage the gasket.

Q. Is it normal to hear "crackling sound" during cleaning?
A. Yes. This is the metal heating and cooling.

Q. Why do I have ash left in my oven after cleaning?
A. Some types of soil will leave a deposit. It can be removed with a damp sponge or cloth.

Q. What should I do if excessive smoking occurs during cleaning?
A. This is caused by excessive soil and you should press CLEAR/OFF. Open windows to rid room of smoke. Allow the oven to cool for at least one hour before opening the door. Wipe up excess soil and reset the clean cycle.

Q. Should there be any odor during the cleaning?
A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

TO SET SELF-CLEAN CYCLE:

1. Close oven door. Push **CLEAN**. The time display will show (----). **See Fig. 1.** You may need to press slightly on the door.

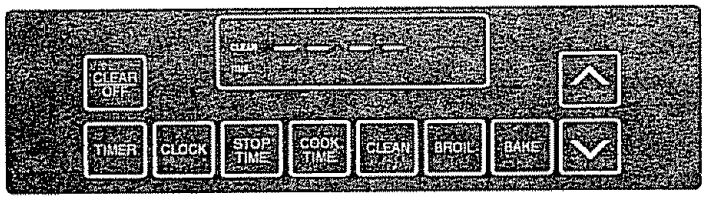


Fig. 1

2. Press ^ or v to set the desired length of clean time. **Clean time is normally 3 hours.** You can change it between 2 and 4 hours, depending on how dirty the oven is. **See Fig. 2.** The door locks automatically after the controls are set. The display will show "LOCK" when door locks.

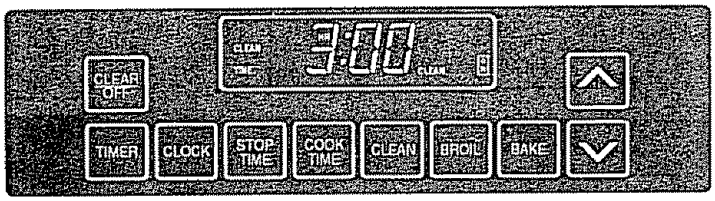


Fig. 2

You can push **STOP TIME** to find out when the cycle will end. Push **CLEAN** to return to countdown.

WHEN A CLEAN CYCLE IS FINISHED:

1. Wait until the **LOCK** display goes out. The oven temperature must drop to a safe level before the door can be opened. **See Fig. 3.**

WAIT UNTIL **LOCK** GOES OUT

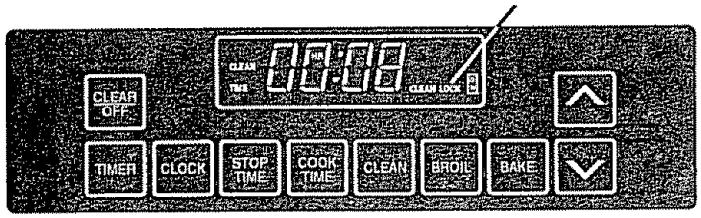


Fig. 3

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:

1. Push **CLEAR/OFF**.

   Follow instructions under **"WHEN A CLEAN CYCLE IS FINISHED."**

TO SET DELAYED SELF-CLEAN CYCLE:

Follow steps 1-3 under **"TO SET SELF-CLEAN CYCLE," THEN:**

4. Press **STOP TIME**.
5. Set the time of day when you want the clean cycle to end. **See Fig. 4.**

The control will calculate the start clean time.

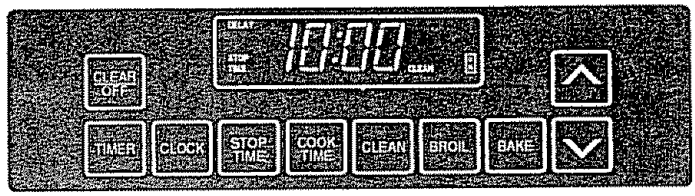


Fig. 4

Note: When selecting a stop time for a delayed clean cycle, you must allow time for the 2-4 hour clean time.

Your oven light should be OFF during a self-clean cycle to prolong the life of the bulb.

CLEANING TIPS

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 oven.
Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel	Detergent, warm water, soft cloth	**Do not use abrasive cleaners, steel wool or plastic scouring pads.** Dry thoroughly after cleaning.
Standard oven interior	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Rinse thoroughly after cleaning. Do not coat oven bake element or broil element with oven cleaner.
Self-cleaning oven interior	Do not use oven cleaner in or around any part of the oven Detergent, warm water, scouring pad or soap-filled steel wool pad	Rinse thoroughly 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 of this manual for more information.**
Oven rack	Detergent, warm water, scouring pad or soap-filled steel wool pad or oven cleaner	Remove from oven to clean. Rinse thoroughly. Racks are dishwasher safe.
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. Grid and pan may be washed in a dishwasher.
Glass	Glass cleaner and paper towels If you need additional cleaning for spotting, wash with equal parts white vinegar and warm water — Rinse well and dry Door should be completely open when cleaning top edge	Do not allow water to run down inside openings in door while cleaning. Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly. Door can be removed; see removable parts section.
Porcelain enamel and painted surfaces	Detergent, warm water, paper towel, dry cloth Door should be completely open when cleaning top edge; do not allow water to run down inside openings in door while cleaning	If acids (such as lemon juice, tomatoes or vinegar) should spill on the oven while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. Polish with dry cloth. No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand or a similar cleaning product to keep surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.
Bake element and broil element	Do not clean	Any soil will burn off when the unit is heated. NOTE: The bake element can be lifted gently to clean the oven floor. If spillover, residue or ash accumulates around the bake element, gently wipe the cooled element with warm water.
Oven door gasket	Hydrogen peroxide	See self-cleaning section.

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.

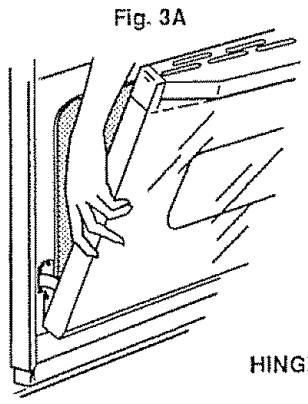
NOTE: When the door is removed and hinge arms are at stop position, do not bump or try to move the hinge arms. The hinges could snap back causing an injury to the hands or damage to the porcelain on the front of the range. Cover the hinges with toweling or empty towel rolls while working in the oven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

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

Fig. 3A



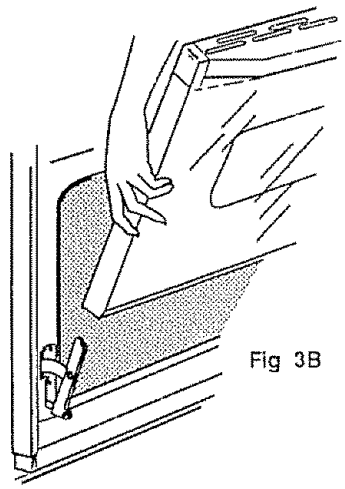


Fig 3B

REMOVABLE OVEN RACKS

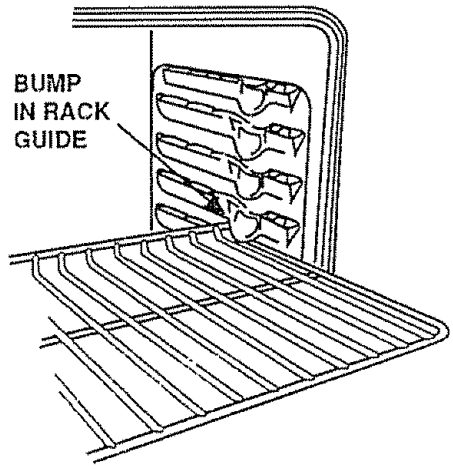
Be careful not to scratch the oven finish when installing or removing oven racks.

To install:

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

To remove:

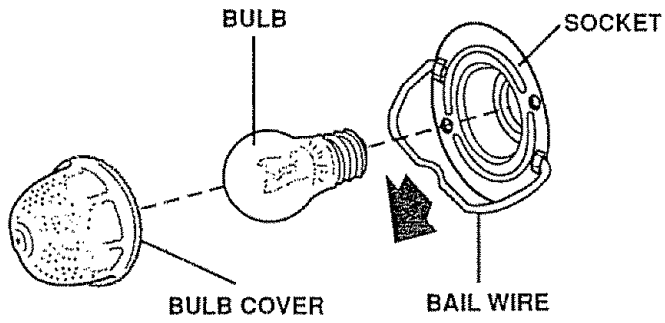
1. Pull the oven rack out, then up, in one motion. See the cleaning chart.



REPLACING OVEN LIGHT

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

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



To remove:

1. Disconnect electric power to the oven at the main fuse or circuit breaker.
2. Hold your hand under cover and firmly push back the bail wire until it clears the cover. The cover will fall into your hand. **DO NOT REMOVE ANY SCREWS TO REMOVE THE COVER.**
3. Replace bulb with 40-watt home appliance bulb.

To replace cover:

1. Place cover into groove of lamp receptacle. Pull wire bail forward until it snaps into place. Be certain wire bail is in center of cover. Wire will hold cover firmly when in correct position.
2. Connect power to oven

REMOVABLE KNOBS

All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

Hint: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

Caution: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clips on the stems. If this happens, the knobs will fit loosely.

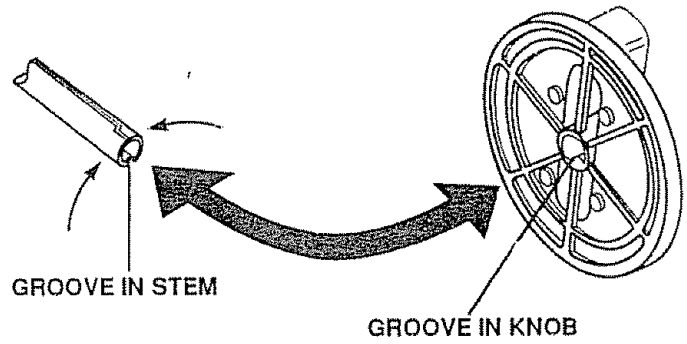
To replace the OVEN SET knob:

1. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.

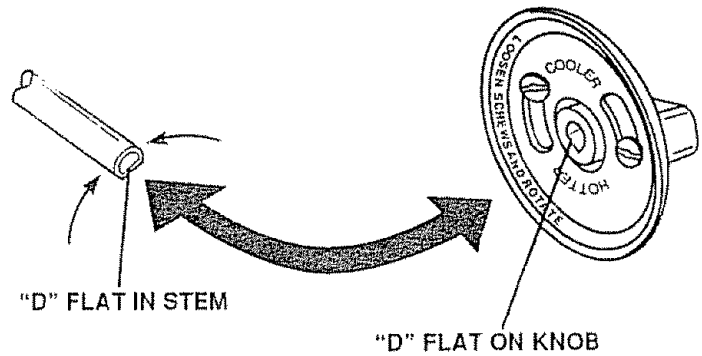
To replace the OVEN TEMP knob:

1 Match the flat side of the "D" shaft on the knob to the flat side of the stem and replace knob.

REPLACING OVEN SET KNOB



REPLACING OVEN TEMP KNOB



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 your manual and repair parts list handy with the model number, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
• Oven does not work; totally inoperative	• No power to oven	• Check household circuit breaker or fuse.
• Oven does not heat; clock okay	• Oven controls set incorrectly • Clock set incorrectly	• Check oven control instructions. • Clock must have correct time of day to set Timed Operations.
• Foods do not bake properly	• Oven not preheated long enough • Improper rack or pan placement • Improper use of foil • Improper temperature setting for utensil used • Recipe not followed • Oven rack not level • Using improper cookware	• Be sure to pre-heat: until preheat tone sounds or 15 mins. • Maintain uniform air space (1" to 1 1/2") around pans and utensils; see cooking hints section. • Do not line oven bottom with foil. Do not cover an entire rack with foil. • Reduce temperature 25 degrees for glass or dull/darkened pans. • Is recipe tested and reliable? • Check the installation section for leveling instructions. • See oven cooking section.
• Oven temperature seems inaccurate	• Oven calibration • Is recipe tested and reliable?	• See Thermostat Adjustments.
• Foods do not broil properly	• Improper rack position • Oven preheated • Improper utensil used • Oven door closed during broil • Improper broiling time	• Check broil pan placement. See broiling section. • Do not preheat when broiling. • Use broiler pan and grid supplied with range. • Open door to broil stop position; see removable oven door section. • Check broiling chart in broiling section.
• Oven smokes	• Dirty oven • Broiler pan containing grease left in oven	• Wipe up heavy spillovers on the oven bottom. • Clean pan and grid after each use.
• Oven light does not work	• Light switch in off position • Light bulb burned out	• Check switch setting. • Check or replace light bulb; see removable parts section.
• Tone does not sound	• Tone has been eliminated	• Push and hold CLEAR/OFF to activate tone.

Before Calling for Service (Cont.)

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
• Oven does not clean or poor cleaning results	• Controls not set properly • Clean cycle interrupted • Oven too dirty	• Check self-clean instructions. • Heavily soiled ovens require a 3 1/2 hour clean cycle. • Heavy spillovers should be removed before setting clean cycle. Repeat clean cycle.
• Oven door will not open	• Clean cycle not complete • Possible range function problem	• Oven must cool before lock temperature (approximately 30 minutes after clean cycle is complete). • Cancel and wait until oven cools. Then, resume normal operation by resetting the control. If function error occurs again, call for service.
• "Door" appears on display	• Oven door not closed after self-clean cycle selected	• Close door.

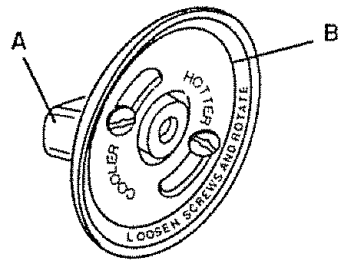
ADJUSTING OVEN TEMPERATURE (Lower Oven)

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.

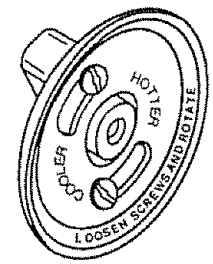
If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To adjust temperature:

1. Turn OVEN SET knob to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 50°F hotter or 50°F cooler, in 10° increments.
3. Use a screwdriver to loosen the two screws about 1 turn each.
4. Hold the knob handle (A on illustration) while turning the knob skirt (B on illustration) in the desired direction. As you turn you should be able to hear clicks and feel notches or teeth. Each click or notch is 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.
6. IMPORTANT: Before you replace the OVEN TEMP knob, carefully read the instructions for replacing the knob on page 19. Do not force the knob onto the thermostat stem or you may damage it.



MAKES OVEN COOLER



MAKES OVEN HOTTER

ADJUSTING OVEN TEMPERATURE (Upper Oven)

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

If you think the oven should be hotter or cooler, you can adjust the oven temperature 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 temperature follow these instructions:

1. Push **BAKE**.
2. Select a temperature between 500°F and 550°F by pressing ^ . See Fig. 1.
3. IMMEDIATELY, press **BAKE** again and hold for about 4 seconds. This display will show **"ON"** and **"BAKE"** will flash in the display.

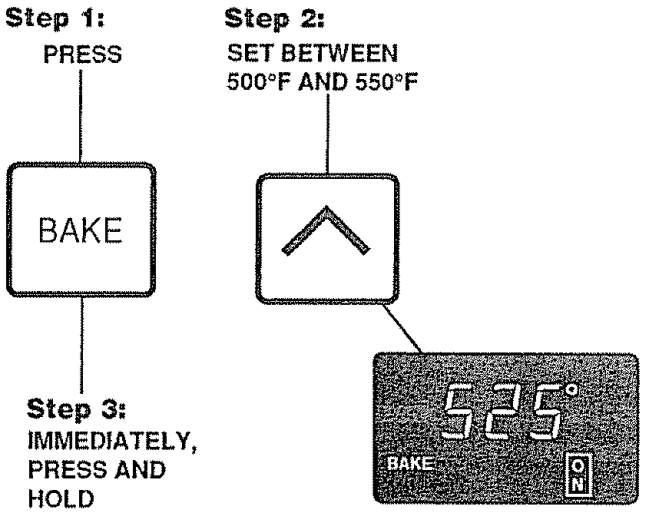
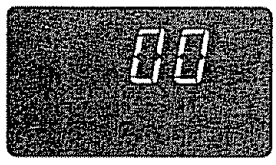


Fig. 1

Continue to hold **BAKE** until the display changes to show the preset oven temperature adjustment. See Fig. 2.

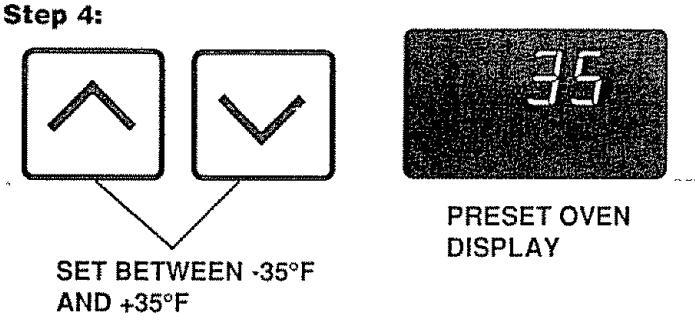


PRESET OVEN DISPLAY

Fig. 2

4. The temperature can be adjusted up to +35°F hotter or -35°F cooler. Use ^ or v to select the temperature adjustment you want. See Fig. 3. The temperature you select is the new preset oven display.

Step 4:



SET BETWEEN -35°F AND +35°F

PRESET OVEN DISPLAY

Fig. 3

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

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

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

The adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature.

KENMORE ELECTRIC OVEN WARRANTY

Dear Customer:
Our constant efforts are directed toward making sure your new Kenmore Oven will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your 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 or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

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

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

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

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

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

WE SERVICE WHAT WE SELL

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

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

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

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

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

W - Warranty MA - Maintenance Agreement

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

Kenmore® America's Best Selling Appliance Brand

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