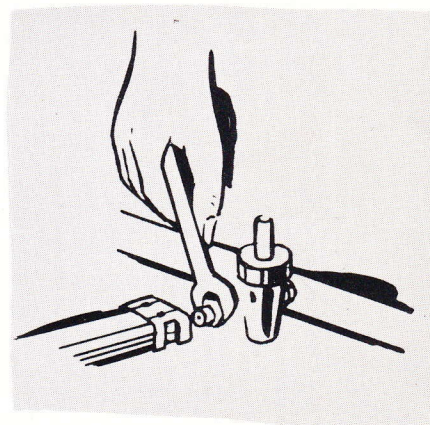
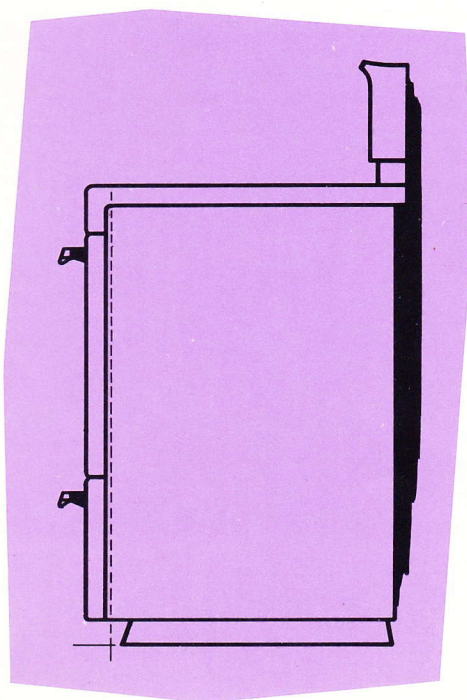
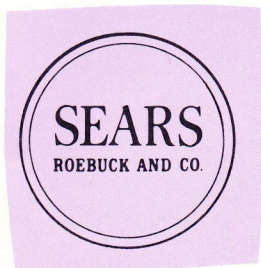


SEARS KENMORE GAS RANGE MANUAL



Installation and Adjustments

SEARS, ROEBUCK AND CO.

THE FOLLOWING STEPS MUST BE TAKEN BEFORE ATTEMPTING TO OPERATE YOUR RANGE

1. INSTALLATION

2. ADJUSTMENTS

This booklet gives valuable instructions covering the installation and adjustment of your new SEARS GAS RANGE. Preserve this book for future reference. Read instructions carefully on installation and adjustments, before operating your range.

Always mention the model number of your range when communicating with us regarding the range or when ordering repair parts. The model number is clearly marked on the name and number plate. See repair part booklet, for location of name and number plate.

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DELUXING AND INSTALLATION	4-7
PILOT AND BURNER ADJUSTMENT CHART	8
TOP BURNER ADJUSTMENT	9-10
OVEN BURNER ADJUSTMENT	11-13

DELUXING INSTRUCTIONS

TYPE OF RANGE. *Preadjusted type ranges* are shipped from the factory equipped with fixed orifices and a pressure regulator designed for operation on natural gas.

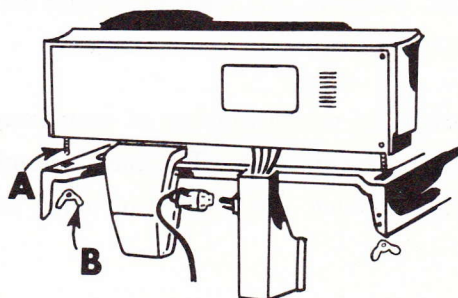
Universal type ranges are equipped with adjustable orifices to operate on natural, mixed, liquefied petroleum (LP) (bottled) gas. These ranges are set at the factory for natural gas at 7 inches water column pressure, 1050 BTU/CU. FT., 165 specific gravity.

If range is to be used with manufactured gas, your model may require special parts. Refer to the parts list.

NOTE: LPG (Liquefied Petroleum Gas), commonly called Bottled Gas, is heavier than air and requires special precaution. For information pertaining to LPG installation or any equipment for its use, contact your nearest Sears Retail Store or Catalog Sears Office. It is strongly recommended that a *Licensed* LPG Service man make the installation of the range which uses this type of gas. This installation procedure is also recommended when your range is moved from one location to another where LPG is involved.

THE BACKGUARD

1. Unpack the backguard and remove the two wing nuts from the bolts on each side of the backguard.
2. Insert the backguard wires into the wire cover below maintop to prevent crushing wire.
3. Locate backguard in place with bolts "A" through holes in maintop. Assemble wingnuts "B".
4. This unit is equipped with a 3 wire polarized service cord. A 3 wire ground receptacle must be provided. Positive means for grounding of the receptacle must be provided.



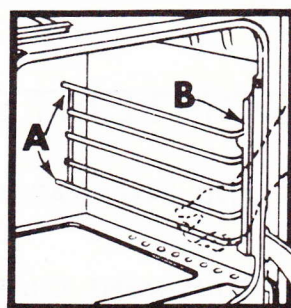
OVEN RACK SUPPORTS

36" RANGES

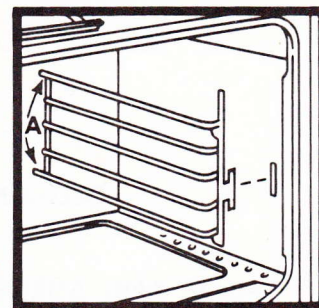
Insert ends A of rack supports into holes in rear oven wall, raise front end of support, pull it forward behind bracket B, and lower it until top rung rests on bracket B, as shown.

30" RANGES

Insert ends "A" of rack supports into holes in rear oven wall and pull rack down so ears will lock to liner. Ears at front of supports fit in slots in oven lining.



36" Ranges



30" Ranges

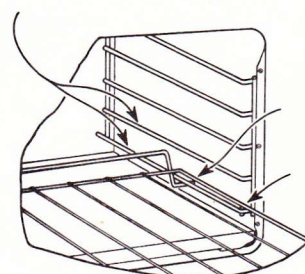
OVEN RACKS

Insert rear edge of rack over support RUNG, with REAR LUG under the rung, lift front edge of rack to place STOP LUG behind support rung at front, slide the rack back into place.

UNPACKING INSTRUCTIONS

When unpacking and assembling range parts, remove any tape, paper, or cardboard. Remove wire which holds burners in place and wires which hold flash tubes in place. These are for shipping purposes only.

RACK GUIDES



REAR LUG
prevents
tipping

STOP
LUG

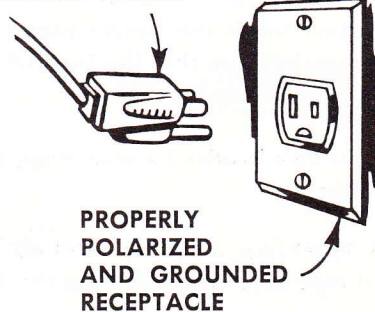
HOW TO INSTALL . . .

3-CONDUCTOR PLUG INSTRUCTIONS

The cord is designed for use with a three wire grounded receptacle. Fig. 1 shows the preferred method of electrical hookup. There is an acceptable alternate method depending on your present home wiring system.

1. PREFERRED METHOD

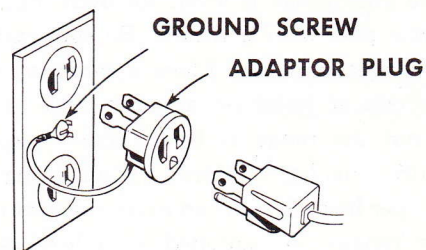
PLUG WITH GROUND PRONG



POLARIZED RECEPTACLE PROPERLY GROUNDED

This method is acceptable using adaptor plug supplied with unit and the green grounding wire connected to a properly grounded receptacle. It is essential that polarization be properly maintained. The wide $\frac{5}{16}$ " blade must connect with the neutral, and the narrow $\frac{1}{4}$ " blade with the hot side of the line.

2. ACCEPTABLE METHOD



TO DETERMINE PROPER POLARIZATION AND GROUND

1. Connect indicator test light from narrow blade to receptacle screw, if light lights, polarization is correct. Install adaptor and connect green ground lead to receptacle screw.
2. If light in (1) does not light, connect between wide blade receptacle cavity and receptacle screw. If light lights, polarization is incorrect and wires in wall outlet box must be reversed.
3. If light in (2) does not light, receptacle screw is not grounded and separate ground must be run from cold water pipe or other ground source to green wire. A ground is assured when light will light between narrow blade and ground source.

HOW TO INSTALL . . .

IN THE CORRECT LOCATION

This Sears Range is approved for installation flush to rear wall and flush to side walls below the cooking top. A 4-inch clearance must be maintained between the sides and any combustible construction extending above the cooking top. Do not install the range flush to cabinets, refrigerator, walls, etc., that extend above the cooking top. Do not install the range flush to cabinets, refrigerator, walls, etc., that extend above the main top of the range.

Also, do not install range flush to cabinets, refrigerator, walls, etc., that extend beyond the front edge of the side panels. Illustration shows the correct placement of a range next to a cabinet. As shown by dotted lines, the range should be installed so that the front edge of side panels are $\frac{1}{4}$ -inch beyond front surface of cabinets, etc.

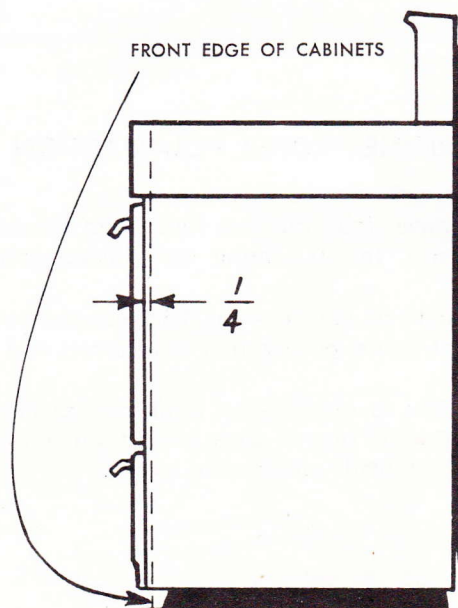
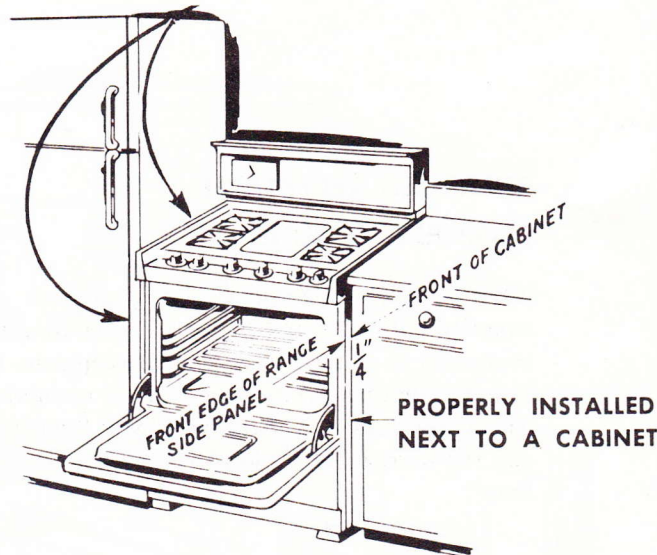
Select the most suitable location for your range, considering the following points:

- A. The cooking surface should be entirely accessible and be lighted with natural light during the day.
- B. The range should be reasonably close to the sink or work table.
- C. The range and floor around it should be accessible for easy cleaning.
- D. All controls should be accessible for operation and adjustment, and not be blocked by being placed too close to the adjoining wall or work surface.
- E. Make sure your range is level. An oven that is not level will cause poor baking results. Be sure rack supports are in correct position. Place a carpenter's level or a shallow pan of water on an oven rack to check whether or not the range is level. Some ranges are equipped with four leg levelers. By adjusting these levelers to proper heights, you can make sure your range is level. For ranges not supplied with levelers, thin pieces of wood, asphalt tile, etc., may be placed under the range where needed.
- F. Do not place your range near an outside door or where a draft could likely affect the operation of the range. A draft may extinguish the pilots, and they will have to be relighted.

WARNING

Do not install range flush against plastic wall tile since plastic is not sufficiently heat resistant to withstand normal operating temperatures. However, if it is absolutely necessary to install range flush against plastic wall tile, we suggest using $\frac{1}{4}$ " asbestos board between the wall and range. Also, vinyl (plastic) floor tile beneath the range should be protected by an asbestos covering to prevent heat damage.

IMPROPERLY INSTALLED NEXT TO A REFRIGERATOR BECAUSE THE REFRIGERATOR EXTENDS BEYOND THE SIDE PANEL AND ABOVE THE MAIN TOP OF THE RANGE.



HOW TO INSTALL . . .

FLUE CONNECTIONS

Your Sears Gas Range is built with a flue deflector which directs the hot oven and broiler gases through the backguard section and away from the kitchen walls.

A flue pipe is not essential unless required by local ordinance in which case a flue collar kit with instructions for its use is available through your Sears Retail Store or Catalog Sales Office. When ordering, be sure to give the model number of your range.

CONNECT RANGE TO THE GAS SUPPLY

A. Close range line shutoff. If range supply line does not have a shutoff, turn off all gas appliances in the house and shut off the gas supply at the main gas inlet or meter.

B. It is important to connect the piping to the range without placing a strain on any part of the pipe assembly. Normal procedure for a hookup is to build the hookup from the stubout in the floor up to the union. Using nipple lengths suggested, build the hookup to and including the half union. Assemble the other half union on the manifold pipe or close nipple. Push the range in place and complete hookup by joining the union halves. $\frac{1}{2}$ " pipe or range connector may be used when other than city gases are used. Range connector or $\frac{3}{4}$ " pipe must be used when city gases are used. The connector can be purchased at any Sears Retail Store or Catalog Sales Office. In the interest of safety, a new A.G.A. approved range connector is recommended.

C. To gain access to the end of the manifold pipe, remove the left top grates, aeration bowls and burners. The end of the manifold pipe can be seen in the burner box.

NOTE: Some local regulations forbid the use of copper tubing for gas lines. Before using a copper range connector, check with the local gas supply company.

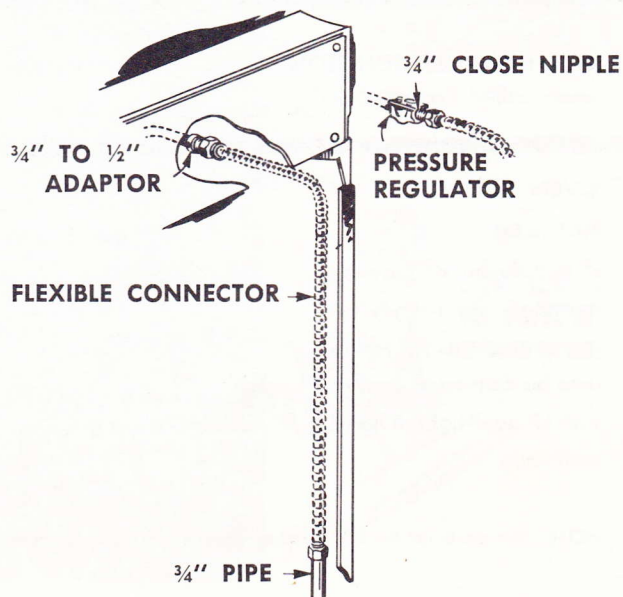
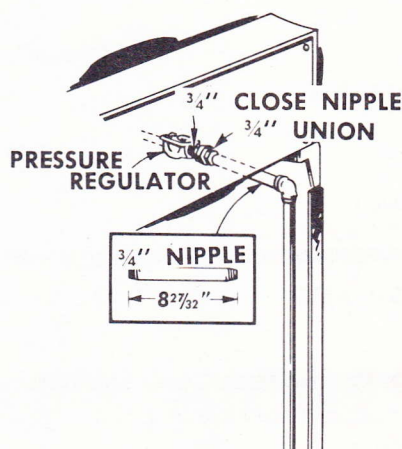
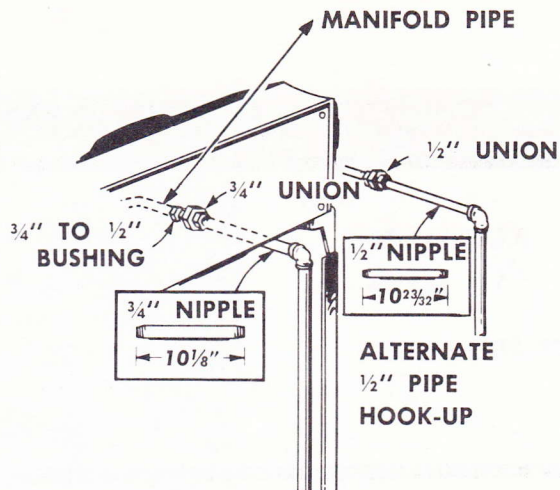
LEAKS

Suitable compounds should be used on all threads to prevent leaks, except on brass to brass fittings. After the range has been connected to the gas supply, be sure all appliances and gas valves, including top burner pilots, are shut off before turning on the gas at the main gas inlet of meter. To test for leaks, apply soap suds to all connections in the supply line and range.

WARNING

Never attempt to test for leaks with a lighted match or any other type of flame. If any leaks are present, bubbles will form at the point of leakage. If leaks are found, turn off the main gas supply before attempting to stop them. After the leaks have been stopped, turn on the gas, recheck all joints for leaks before adjusting the range as described in the "Adjustments" section. Any other gas appliance that was turned off may now be relighted.

NOTE: Any opening in the wall behind the range and in the floor under the range must be sealed to eliminate drafts.



PILOT and BURNER LOCATION CHART

ADJUSTMENT TO MAKE	TOOL REQUIRED	TYPE OF ADJUSTOR AND LOCATION
TOP PILOT FLAME	$\frac{3}{16}$ " Screwdriver ($\frac{3}{16}$ " wide at tip)	Some models have an adjusting screw on gas filter on Manifold Pipe. Other models have the adjusting screw on the oven thermostat control.
TOP BURNERS		
<i>Hi-Flame Size</i>	$\frac{1}{2}$ " Open-End Wrench	Adjust the Orifice Hood on the end of the Control Valve.
<i>Air Shutter</i>	Screwdriver $\frac{3}{16}$ " to $\frac{1}{4}$ "	On the Burner Body at the front of the burner box area.
<i>Low Flame Size</i> (Only on Control Valves that can be turned further than $\frac{1}{4}$ turn). (Some ranges only.)	$\frac{1}{8}$ " Screwdriver	Adjusting screw <i>inside</i> of valve stem. Pull off the Control Knob.
OVEN BY-PASS FLAME	$\frac{3}{16}$ " Screwdriver	Matchlit Models only: Adjusting screw on left hand side of thermostat.
OVEN PILOT (Stand-By Pilot)	$\frac{3}{16}$ " Screwdriver	Matchless Models: Some models have an adjusting screw on safety valve at left of broiler drawer. Some models have an adjusting screw on the oven thermostat control. Matchlit Models: Adjusting screw on right hand side of thermostat.
OVEN BURNER IGNITION PILOT (Also called "Heater Pilot")	$\frac{3}{16}$ " Screwdriver	Matchless Models: Adjusting screw on thermostat body. Remove the control knob and bezel.
OVEN BURNER HI-FLAME (No adjustment may be necessary for ranges using natural gas.) If range is to be converted for use with LP gas—tighten hood until snug.	$\frac{1}{2}$ " Open-End Wrench	Orifice Hood on brass fitting at left front corner of oven.

NOTE: See parts list for Kit Number required for ranges used on manufactured gas.

TOP BURNER ADJUSTMENTS

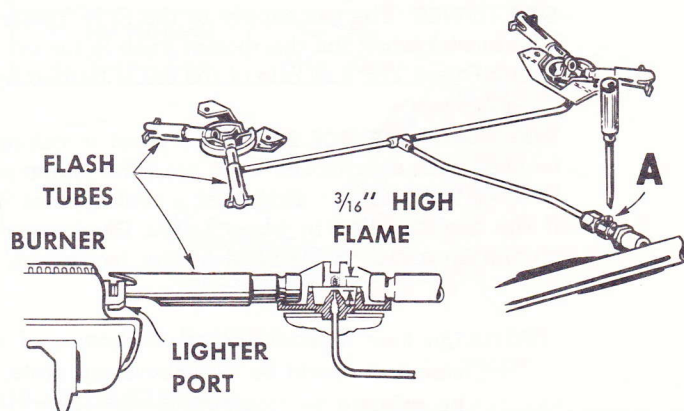
TOP BURNER PILOTS (SOME MODELS)

Remove the top grates and aeration pans. Trace the pilot supply line to the adjusting screw (A in illustration). Adjust pilot to about 3/16" high with a slightly white tip. Recheck the adjustment after the top burners have been properly adjusted.

If there is some delay or failure in the lighting of the top burner, this condition cannot be corrected by increasing the height of the pilot flame to more than 1/4". Spilled food or other foreign matter may be clogging the gas parts of the burner. This will cause lighting failure, especially if the *Lighter Port* (see illustration) is clogged. Clean these ports with a toothpick. Also recheck the gas and air shutter adjustments for the top burner.

NOTE: Be sure each burner is level and is attached to the valve at the front. See *Oven Burner Adjustment*, page 12, for instructions on adjusting top burner pilots for other models.

FLASH TUBE IGNITION PILOTS



FLAME SIZE

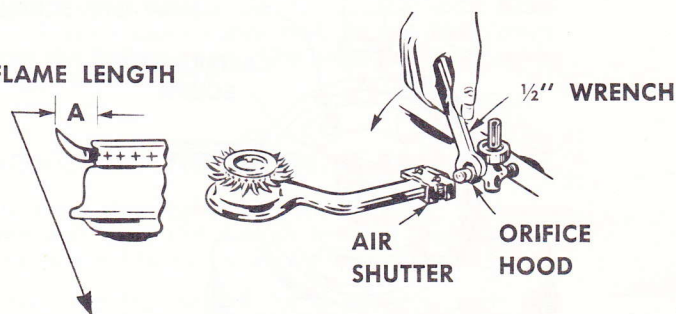
WARNING: No adjustment may be necessary for ranges using natural gas.

1. Turn the valve knob counter-clockwise 90° (1/4 turn) and light the burner with a match.
2. If the range is to be used with LP gas, tighten the orifice hood until snug. See illustration "A" at right for recommended flame length. Adjust the air shutter before measuring length of flame.
3. Adjustment may be required for use with manufactured gas.

AIR SHUTTER (All Gases)

Loosen the air shutter screws and set the *Air Shutter* on each burner so that the flames have distinct inner cones that do not blow away from the burner parts. *Measure these inner cones to determine the flame length.*

FLAME LENGTH



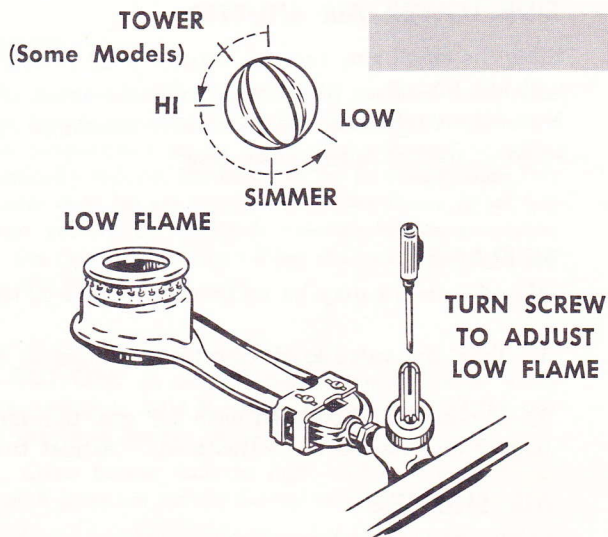
INNER CONE FLAME LENGTH			
FRONT BURNER	A	REAR BURNER	GRIDDLE BURNER
3/4"	FOR NATURAL OR MIXED GAS	5/8"	5/8"
1/2"	FOR MFG. GAS	3/8"	3/8"

LOW FLAME (Hi-Simmer-Low Valves Only)

1. If the valve knob can be turned more than 1/4 turn (HI), as illustrated, turn it as far as the valve will permit (LOW), and remove the valve knob. Grasp it firmly and pull it off the valve stem. (If the burner goes out in the LOW position, the adjustment screw is closed. This screw is inside the valve stem, shown in bottom illustration.)
2. Insert the end of a very small screwdriver (1/8" tip) into the stem of the valve and turn the adjusting screw either way until the smallest possible *stable* flame is obtained. This should be about a 1/8" flame, and it should not flicker. Replace the gas valve knob and check the adjustment several times in the following manner: turn knob 1/4 turn to light the burner, then continue turning the knob all the way to the LOW position. The flame should be the lowest possible without flickering.

SIMMER FLAME

Turn the valve knob 1/4 turn to the first *click* to light the burner, then turn 1/4 turn more to the second *click* position. The flame will be about twice the size of the LOW-FLAME. No adjustment is necessary because this flame size was automatically set when the LOW FLAME adjustment was made.

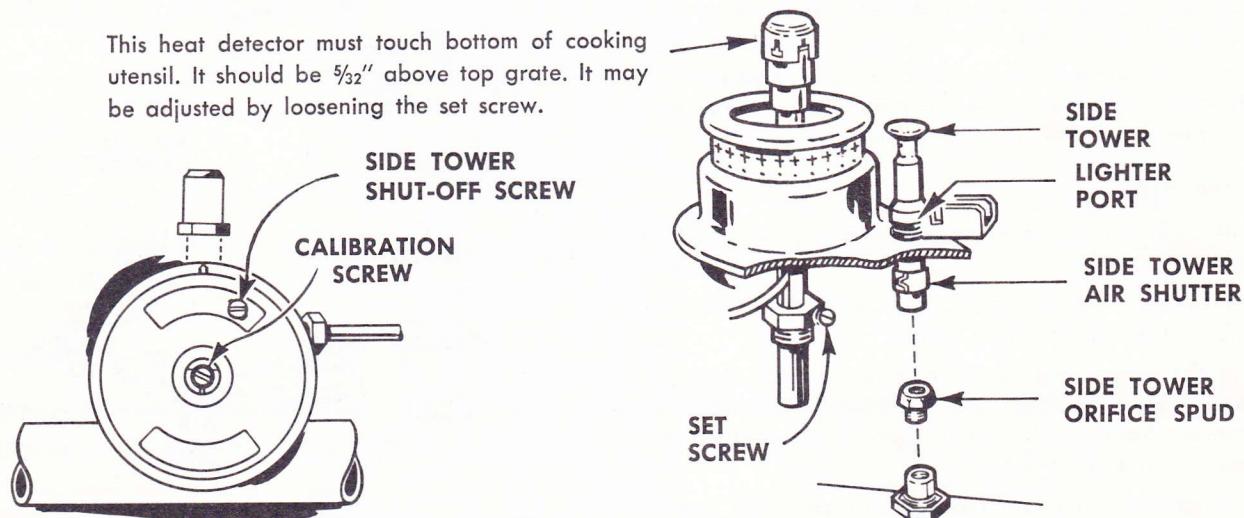


BURNER-WITH-A-BRAIN ADJUSTMENTS

AUTOMATIC SURFACE BURNER

SIDE TOWER The gas supply to the Side Tower flows through a passageway in the Automatic Surface Burner Thermostat when the thermostat knob is turned on. The Side Tower Shut-Off Screw (left Illustration) should be left Open. The flow rate of the gas is limited by a fixed orifice. (Side Tower Orifice Spud, illustrated at right).

SIDE TOWER ORIFICE SPUD This spud is colored for identification. The Chart below shows which spud is to be used with a particular type gas. The Name and Model Number Plate tells whether the range has Universal Orifices (adjustable). If it does, a replacement Side Tower Orifice Spud is located behind the plate, to be used if the one installed in place (right illustration) is incorrect for the gas to be used (see chart below). The aluminum orifice is installed at the factory on preadjusted ranges for natural gas.



TYPE OF GAS	Liquefied Petroleum (Bottle Gas)	Natural or Mixed Gas	Manufactured Gas
ORIFICE SPUD COLOR & SIZE	BRASS Twin Holes .005"	ALUMINUM Twin Holes .009"	ALUMINUM One Hole .016"

SIDE TOWER AIR SHUTTER

Slide the small ring-type air shutter until sufficient air is supplied to produce a sharp Lighter Port Flame that will not lift off or blow away from the tower. Such a flame will provide good ignition from the pilot. For Natural, or L.P. Gas, the air shutter should be open $\frac{3}{32}$ " at the top. For Manufactured Gas it may be necessary to cover the air holes completely.

HI-FLAME

No adjustment may be necessary if range is to be used with natural gas.

1. Turn the valve knob counter-clockwise to 400°, and light the burner with a match.
2. If range is to be used with LP gas, tighten the hood until snug. For recommended flame height, refer to page 9 on "top burner adjustment." Adjust the air shutter before measuring length of flame.

AIR SHUTTER

Loosen the air shutter screws, and set the Air Shutter on the Automatic Surface Burner so that the flame has distinct inner cones that do not blow away from the burner ports. *Measure these inner cones to determine the flame length.*

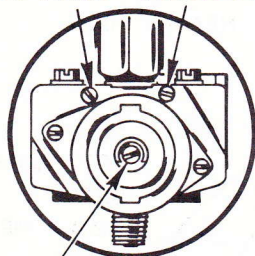
OVEN BURNER ADJUSTMENTS

(MATCH-LIT MODELS)

To adjust oven burner, it is necessary to first remove oven bottom. Remove oven bottom by lifting slightly at front and sliding forward. 30" RANGES—Remove oven racks and rack supports before removing oven bottom.

OVEN THERMOSTAT ADJUSTMENT

BY-PASS STAND-BY



CALIBRATION
SCREW

The thermostat is a precision instrument carefully made and properly calibrated at the factory to control oven temperatures. The oven by-pass and pilot flames may need adjustment when first installed; no other adjustments should be necessary.

OVEN BURNER PILOT FLAME

(Standby Pilot)

The oven pilot supply line is located on the right side of the burner and is securely clamped in the bracket. Hold a lighted match at the burner ports and press in, turning the thermostat dial counter-clockwise to light the burner. Set the dial at 300°. Without changing the setting, pull off the thermostat dial, the stem, and the chrome bezel. Using a screwdriver, turn the pilot adjustment screw counter-clockwise to increase the flame (clockwise to decrease it) until the flame is approximately $\frac{3}{4}$ " long. This pilot flame will be on only when the burner is lighted.

GAS ADJUSTMENT

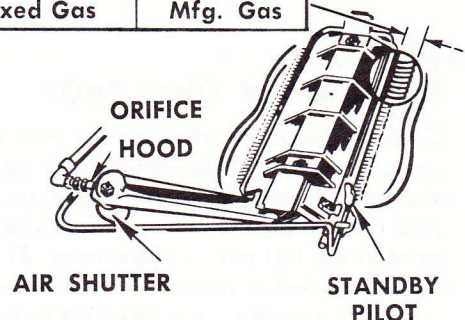
No adjustment may be necessary if range is to be used with natural gas. Refer to name and number plate if range is to be used with LP gas or manufactured gas.

If range is to be used with LP gas, tighten the hood until snug. Adjust the air shutter until flame inner cones are distinct and do not float or blow away from the burner. A special kit must be ordered for use with manufactured gas.

INNER CONE FLAME LENGTH

$\frac{7}{8}$ " for Natural
or Mixed Gas

$\frac{9}{16}$ " for
Mfg. Gas



AIR ADJUSTMENT

The proper air adjustment must be made before the flame length can be determined. Loosen air shutter screw and adjust Air Shutter until flame has distinct inner cones that do not blow away from the burner ports. The length of these cones is the *Flame Length*.

ADJUSTING THE OVEN BY-PASS FLAME

Turn the thermostat to BROIL. Close the oven door and allow the oven to heat for five minutes, then proceed to adjust the By-Pass Flame.

After oven has heated for 5 minutes, turn the thermostat dial back to a setting midway between 200° and OFF. Remove the dial and stem, again, by pulling upward. Using a screwdriver, turn the By-Pass screw counter-clockwise to increase the burner flame (clockwise to decrease it). Adjust until the burner flame is the smallest possible stable flame. It must not flicker or go out at any of the burner ports. Replace the chrome bezel, and the control dial, and turn the burner off. Replace oven bottom as previously covered in this booklet.

NOTE

The burner must be lighted with a match each time the burner is turned on. When the oven is heated to the temperature set on the dial, the thermostat automatically reduces the flame to the By-Pass Flame. This flame must be set accurately. If the flame is set too high, you will be unable to maintain low temperatures in the oven. If the flame is set too low, it may go out during the cooking cycle.

CAUTION: If any of the following occur while attempting to light the oven burner, turn off the gas to the oven burner at once.

1. Oven burner fails to light within 4 seconds, or match goes out before burner can be lighted.
2. Oven has been lighted and then goes out without the gas being turned off.
3. Odor of gas in the oven or room.

OVEN BURNER ADJUSTMENTS (MATCHLESS MODELS)

NOTE: Your range is equipped with either TYPE "A," (page 12) or TYPE "B," (page 13) OVEN CONTROLS.

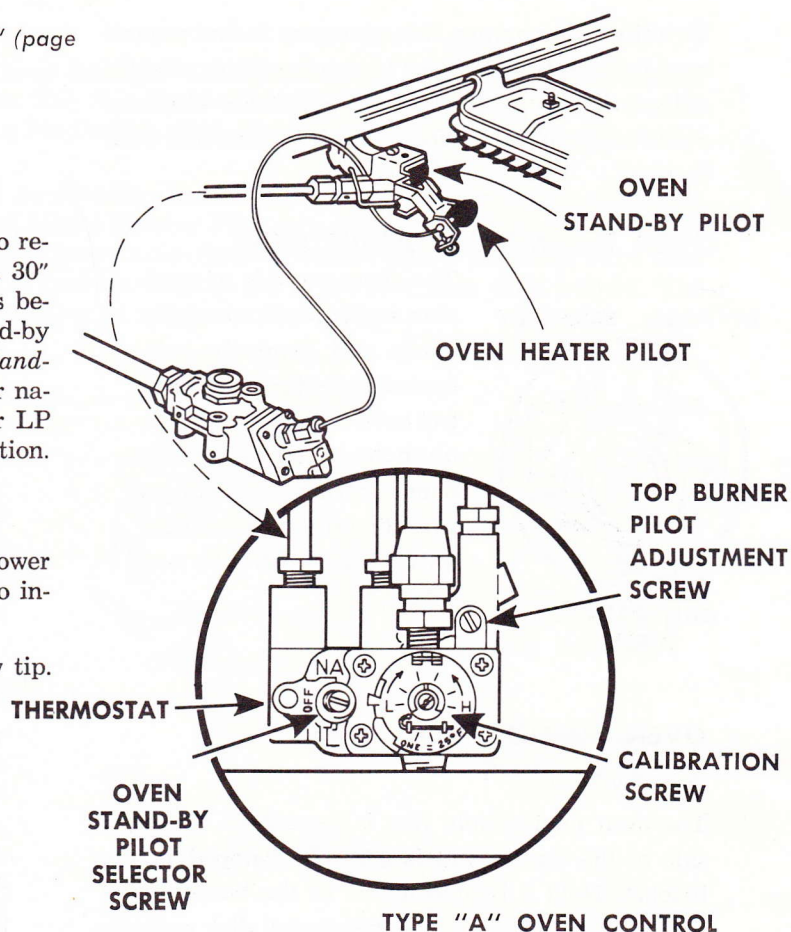
TYPE "A" LIGHTING THE OVEN PILOT

Remove the oven racks and the oven bottom. To remove the bottom, lift slightly and pull forward. 30" Ranges—Remove oven racks and rack supports before removing oven bottom. Light the oven stand-by pilot at the left rear of the burner. Turn oven stand-by pilot selector screw clockwise to full stop for natural gas, and counter-clockwise to full stop for LP gas. Screw is shown at off position in illustration.

TOP BURNER PILOT ADJUSTMENT

Turn top pilot adjustment screw clockwise to lower the top burner pilot flame—counter clockwise to increase.

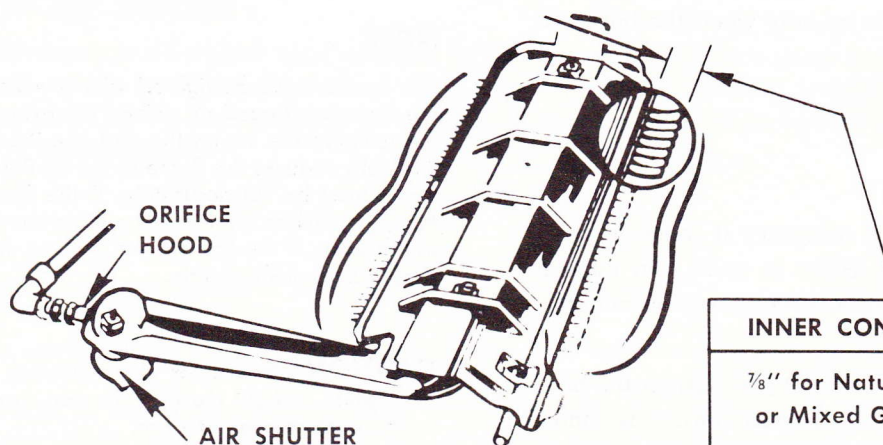
Adjust top pilots to blue flame with $\frac{1}{16}$ " yellow tip.



WHERE ABNORMAL GAS PRESSURES EXIST

To lower oven stand-by pilot on natural gas—turn selector screw halfway between NA and off.

To lower oven heater pilot on LP gas—turn selector screw halfway between L and off.



INNER CONE FLAME LENGTH

$\frac{7}{8}$ " for Natural
or Mixed Gas

$\frac{9}{16}$ " for
Mfg. Gas

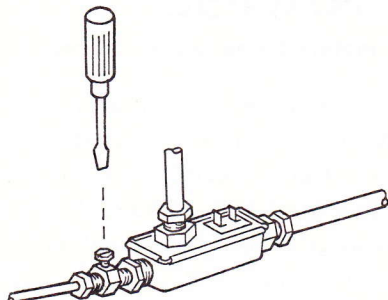
OVEN BURNER OPERATION

When the oven thermostat control dial is turned on, gas will be supplied to the Heater Pilot and ignited by the Stand-By Pilot. This will heat the sensing Element, which, when hot, will open the Snap Action Valve, permitting gas to flow to the burner. The burner will light 30 to 40 seconds after the oven dial is turned on. When the oven temperature is equal to the dial setting the oven burner will go off automatically and will cycle on and off, as necessary to maintain this temperature.

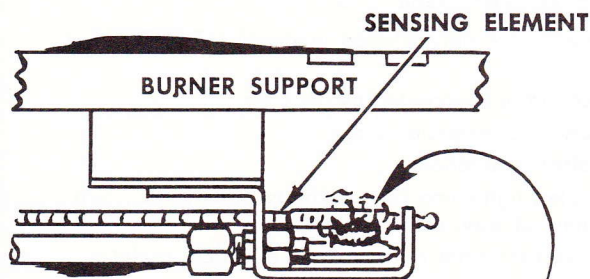
OVEN BURNER ADJUSTMENTS (MATCHLESS MODELS)

TYPE "B"

Pilot adjustment screw is located on the control valve in the broiler section. Remove oven bottom to adjust. Counter clockwise for higher flame—clockwise for lower flame. See sketch at left.

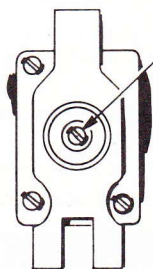
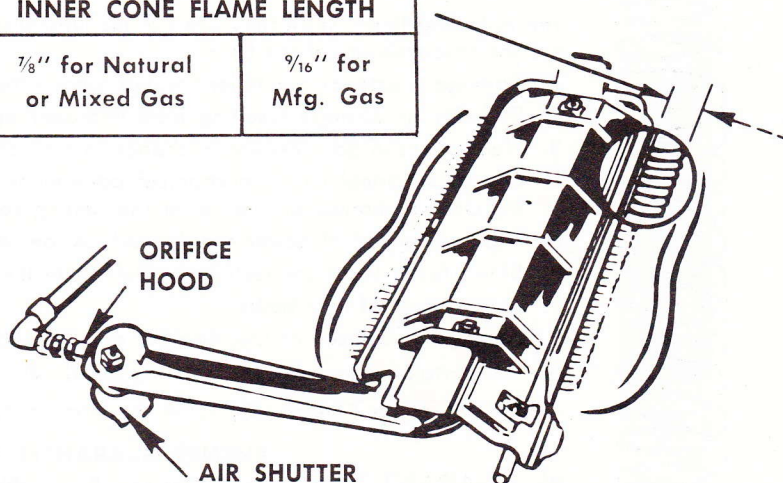


1. Turn oven pilot adjusting screw counter-clockwise about two full turns (from the closed position) and light the pilot with a match.
2. Adjust pilot to a small all blue flame that slightly envelops the sensing element directly above the flame. This pilot will remain on all the time. If the pilot should be extinguished accidentally by a strong draft, the burner cannot be turned on until the pilot is lighted again. No gas can flow to the burner unless a pilot is there to ignite it, even when the control dial is turned on. This is a safety device for your protection.



ADJUST THE PILOT FLAME TO ENVELOP THIS SENSING ELEMENT SLIGHTLY. SENSING ELEMENT SHOULD GLOW CHERRY RED.

INNER CONE FLAME LENGTH	
$\frac{7}{8}$ " for Natural or Mixed Gas	$\frac{5}{16}$ " for Mfg. Gas



TYPE "B"
OVEN CONTROL

TYPE "B" OVEN BURNER OPERATION

The oven thermostat control knob is located on the range maintop. Rotate the dial all the way on, to BR (broil). The burner will light from the pilot. (The range must be connected to electricity with the clock set at (manual).

GAS ADJUSTMENT

No adjustment may be necessary if range is to be used with natural gas. Refer to name and number plate if range is to be used with LP gas or manufactured gas.

If range is to be used with LP gas, tighten the hood until snug. Adjust the air shutter until flame inner cones are distinct and do not float or blow away from the burner. A special kit must be ordered for use with manufactured gas.

GUARANTEE

SEARS - KENMORE GAS RANGE

We **GUARANTEE** this Sears Gas Range to be free from defects in material and workmanship.

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

NORMAL RESPONSIBILITY OF THE USER

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

1. Damage to exterior or interior finish of range after merchandise is accepted by the User.
2. Difficulty or damage resulting from improper operation or commercial usage.
3. Fluctuations in gas pressure or change in type of gas after installation.
4. Gas or electrical minor mechanical adjustment (examples: tightening of nuts, bolts, screws, etc., turning clock to manual position after use, setting correct time of day, etc.).
5. Improper electrical power supply, such as low voltage or range not connected to electrical outlet.
6. Blown fuses, loose connections or defects in the house wiring system.
7. Replacement of light bulbs.
8. Damage as a result of fire, flood or acts of God.

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

BURNER GUARANTEE (Steel Porcelained Burners)

We **GUARANTEE** to the original purchaser that the main burners on this Sears Gas Range will not burn out for the life of range, providing that the range is used only for domestic household (not Commercial) purposes and is not subjected to misuse or abuse. Should the burner fail, it will be replaced free of charge.

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

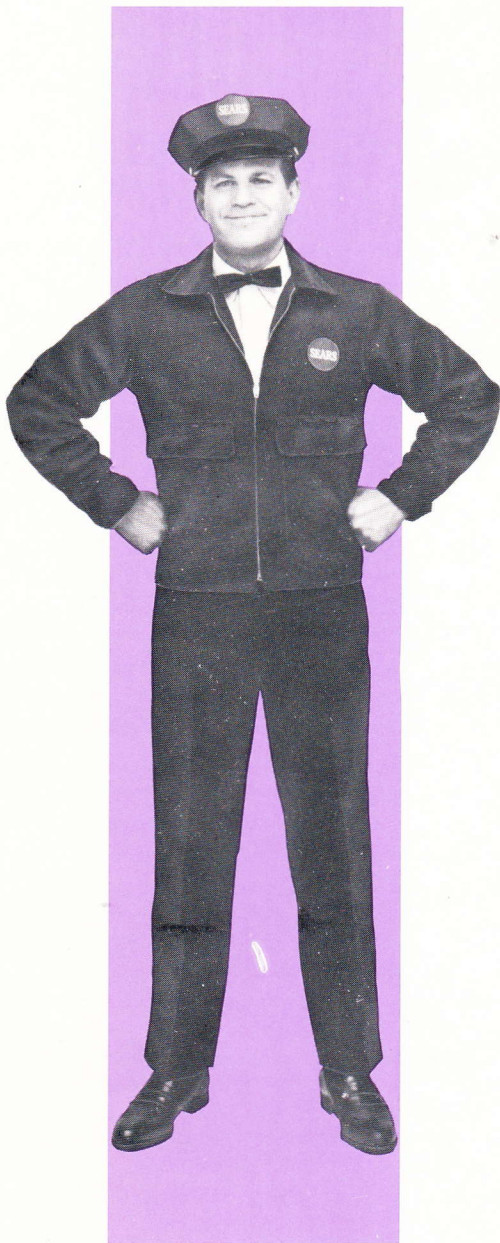
This **GUARANTEE** applies only to Sears Gas Ranges owned and operated in the United States.

Protect your investment by using factory-approved parts and thoroughly trained service technicians who know **SEARS** products.

Phone or write us for dependable SEARS service and genuine SEARS parts.

SEARS, ROEBUCK AND CO.

"Satisfaction guaranteed or your money back"



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

Your Kenmore range takes on new value when you discover that Sears has 2000 Service units around the country using 7500 fully-equipped trucks and staffed by 10,000 factory trained technicians. These men are service professionals who back up all Sears guarantees. They use Sears approved parts and methods for expert repairs to fulfill the pledge: "We Service What We Sell"!

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

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

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

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

Sears, Roebuck and Co.