

# Owners' Guide



**SEARS**  
ROEBUCK AND CO.

**KENMORE GAS RANGES**







Dear Homemaker:

You will find two sets of instructions for the use of your range — the INSTALLATION MANUAL and the OWNER'S GUIDE. The MANUAL covers assembly, installation, adjustment and a parts list. The GUIDE covers the use of each part of the range, general pan and cooking hints and Time-Temperature Charts. Some of this information will be familiar to you but suggestions for special or improved features will help you enjoy your range fully.

The specific features included on your range will depend, of course, on the model selected. The Feature Checklist on page 4 will tell you which pages refer to your particular range model.

Your Kenmore Range has been designed and factory tested to give you years of dependable service. If you have any questions, please write to me. Always include Model No. when you write.

*Jean Shaw*  
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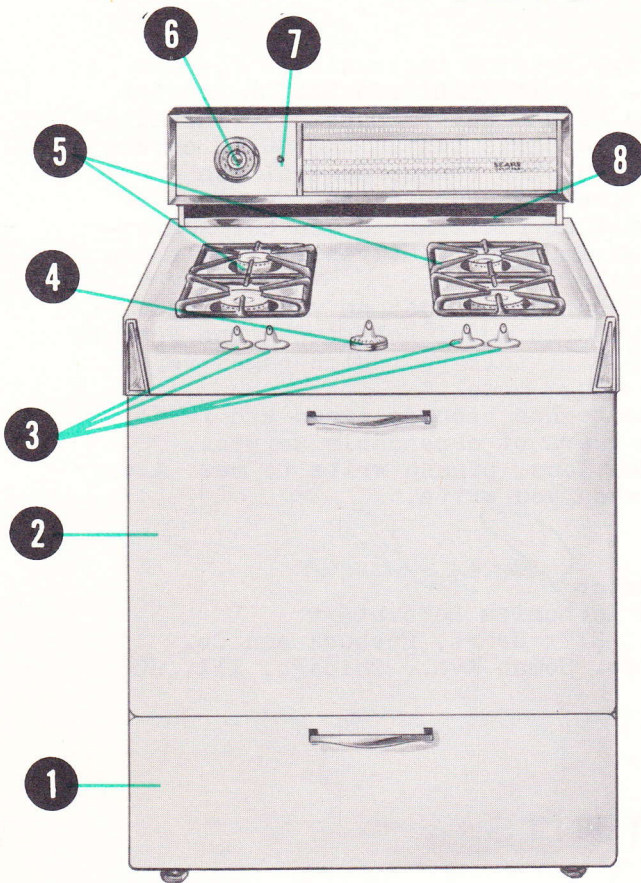
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# KNOW YOUR RANGE

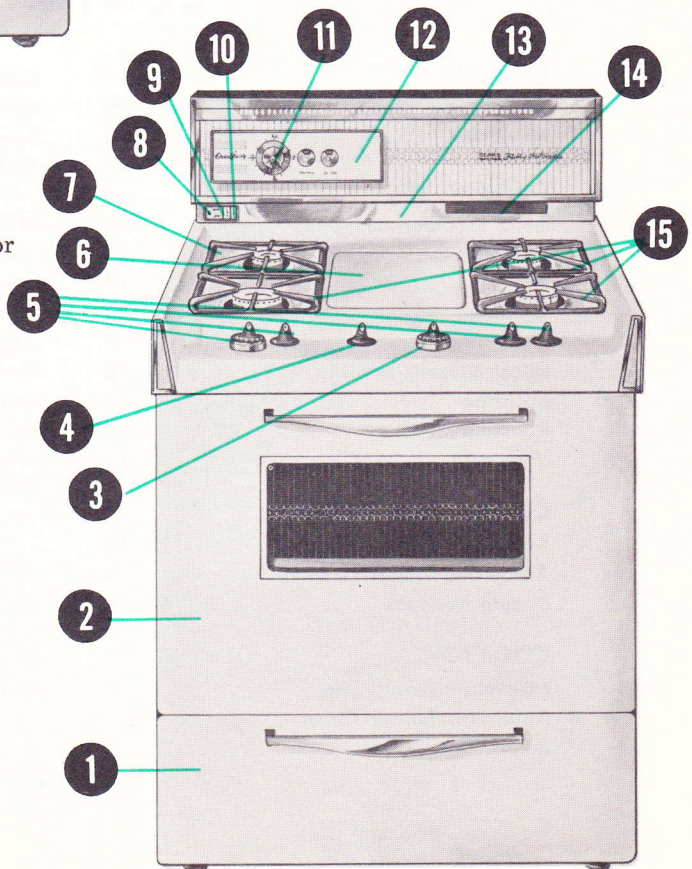


## MODEL 731, 732

- 1 Broiler
- 2 Removable Oven Door
- 3 Surface Burner Knobs
- 4 Oven Thermostat Knob
- 5 Surface Burners  
front—large to medium pans  
rear—medium to small pans
- 6 Timer
- 7 Top Light Switch
- 8 Oven Vent

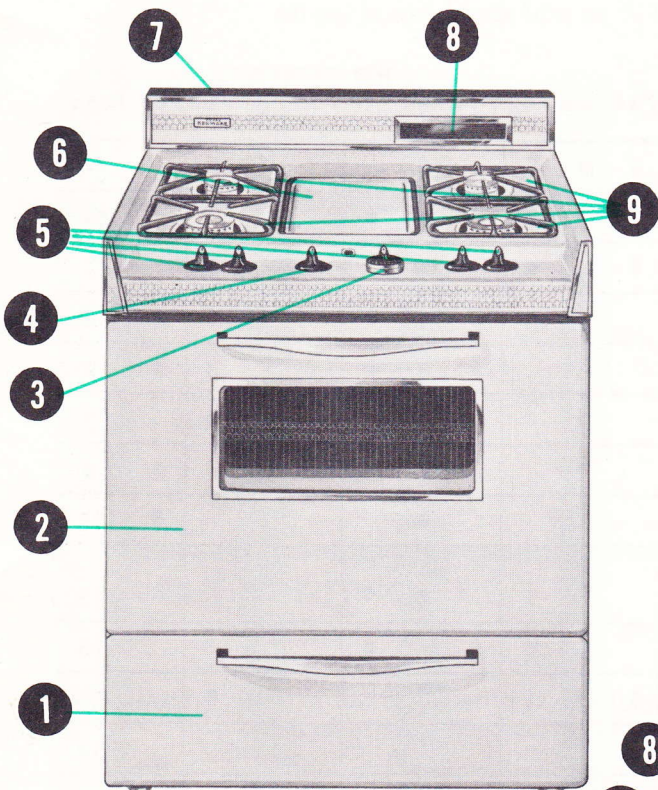
## MODEL 733, 734, 736, 738, 742, 744, 746, 748

- 1 Broiler
- 2 Removable Visi-Bake Oven Door
- 3 Oven Thermostat
- 4 Griddle Knob (except 733, 734)
- 5 Surface Burner Knobs
- 6 Griddle (except 733, 734)
- 7 Automatic Burner (746 only)
- 8 Appliance Outlet
- 9 Oven Light Button
- 10 Top Light Button
- 11 Clock and Timer
- 12 Serve Light (746 only)
- 13 Auto-Off Switch (746 only)
- 14 Oven Vent
- 15 Surface Burners  
front—large to medium pans  
rear—medium to small pans





# KNOW YOUR RANGE

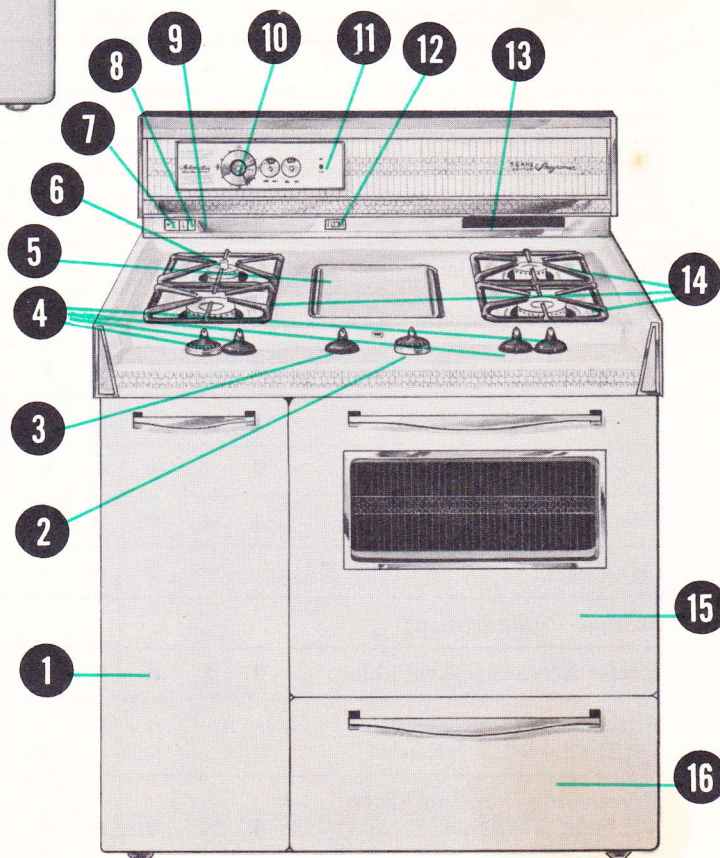


## MODEL 750, 754

- 1 Broiler
- 2 Removable Visi-Bake Oven Door
- 3 Oven Thermostat Knob
- 4 Griddle Knob (754 only)
- 5 Surface Burner Knobs
- 6 Griddle (754 only)
- 7 Oven Light Switch
- 8 Oven Vent
- 9 Surface Burners  
front—large to medium pans  
rear—medium to small pans

## MODEL 766, 768

- 1 Storage Compartment
- 2 Oven Thermostat Knob
- 3 Griddle Knob
- 4 Surface Burner Knobs
- 5 Griddle
- 6 Automatic Surface Burner (768 only)
- 7 Appliance Outlet
- 8 Oven Light Button
- 9 Top Light Button
- 10 Clock and Timer
- 11 Serve Light (768 only)
- 12 Auto-Off Switch (768 only)
- 13 Oven Vent
- 14 Surface Burners  
front—large to medium pans  
rear—medium to small pans
- 15 Removable Visi-Bake Oven Door
- 16 Broiler





# KNOW YOUR RANGE

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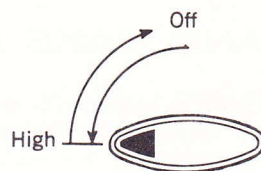


# SURFACE BURNERS

All gas burner knobs turn on to the left.

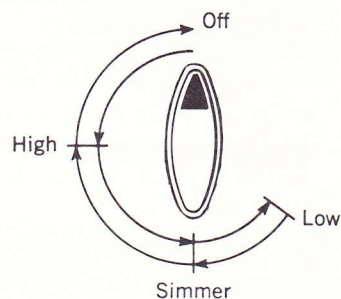
## STANDARD BURNER

Turn knob to high to light, then turn back toward off to the desired flame height.



## HIGH-SIMMER-LOW BURNER

Turn knob to high (first click) to light, then continue turning to desired flame height. The second click indicates a "simmer" position and turning further to the left will give you the lowest flame.

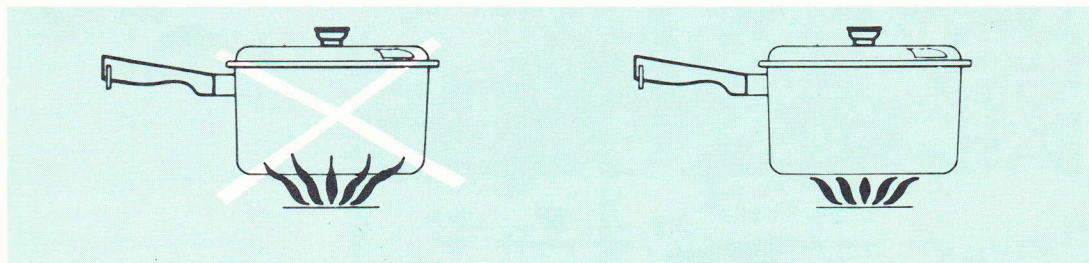


## SUGGESTED SETTINGS

- HIGH** Use only to light the burner; to bring large quantities of water to boil; or for deep fat frying with a thermometer.
- SIMMER** Use for low temperature frying (eggs, etc.); braising or simmering small quantities; finish pan frying; heating small quantities of milk, cream sauces, gravies, puddings.
- LOW** Use for holding warm small quantities or melting.
- Most pan preheating should be done between High and Simmer clicks.

## FOR BEST RESULTS

- Match pan size to burner size. Rear burners are designed for smaller pans; front burners are for larger pans.
- Adjust burner so flame heats bottom of pan but does not lick up sides of pan.



Wrong. Flame height too high for pan size.

Correct flame height for pan.

- To protect backguard glass from excessive temperatures:
  - do not operate burner without a pan on the grate;
  - do not allow utensil to touch the glass;
  - do not cock lid so steam hits glass directly.
- Remember, a medium boil in an uncovered pan will increase to a rapid boil when a well fitted cover is added.

# SURFACE PANS

## PANS MAKE A DIFFERENCE

Cooking is easier with the correct pan; a well designed pan. Look for these characteristics when selecting new pans.

### GOOD BALANCE

aids even heating and ease of use. The pan should sit level with and without a food load.

### STRAIGHT SIDES

aid even heating and ease in stirring. Sides should be almost straight with a rounded joint between side and bottom.

### FLAT BOTTOM

insures more even browning. A convex, concave or embossed pan bottom complicates the frying operation. Melted shortening, batter or eggs will run to the low point.

### WELL FITTED COVER

helps to retain moisture, flavor and nutrients during the cooking process.

### HEAT-RESISTANT HANDLE

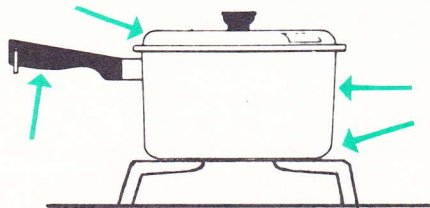
aids in easy handling of the utensil and avoids discomfort or burn.

### DENT-RESISTANT MATERIAL

aids in retaining the original shape of the pan to insure good lid fit and ease in cleaning.

### GOOD HEAT CONDUCTOR MATERIAL

insures more even heating of the pan and more even browning or cooking. Examples of good heat conducting materials are: aluminum, aluminum on stainless steel, copper on stainless steel, or aluminum-stainless steel laminate, such as Duranel.





# GRIDDLE

**TEFLON® GRIDDLE**—Prior to the first use, wipe griddle surface with two or three drops of cooking oil. This prepares the surface for first use and need not be repeated.

To preserve the Teflon finish, use Teflon, Nylon or wooden spatulas and spoons on the griddle. Avoid metal spatulas, metal forks and do not cut on the griddle surface.

Wash griddle in hot, sudsy water after each use. Do not scour with abrasive pads or cleansers.

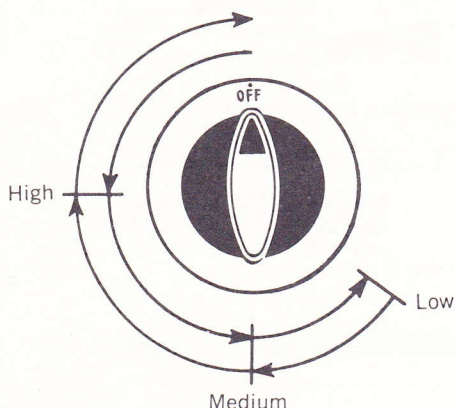
**Satin Griddle**—Prior to the first use, season the griddle as follows: Spread a thin coating of hydrogenated shortening, such as Crisco or Spry, oven the griddle surface. Follow steps below and adjust flame to Medium High. Heat griddle just until fat smokes. Turn flame off, allow griddle to cool, then wash with hot sudsy water. The griddle surface, when seasoned as above, will not need extra shortening for griddle cakes or other “natural fat foods” such as bacon, meat patties, etc.

## HOW TO ADJUST THE FLAME

Flame decreases from **(full-on)** to **low** as control is turned. You will probably have to experiment a little to learn to adjust the flame correctly. **Medium flame** is used for most griddle operations. To set a **medium flame**:

- 1 Place drip pan at rear of opening, and griddle over opening with griddle drain hole to rear.
- 2 Turn control to first “click” for **(full-on)** to light the burner.
- 3 Continue turning control to second “click” for a **(medium flame)**. Preheat the griddle 3-5 minutes.
- 4 Reset control to flame recommended for food to be cooked.

When a **high flame** is needed, turn control halfway between **medium flame** and **full-on**.



## TOP OF RANGE GRIDDLE CHART

FOOD	FLAME	APPROXIMATE TIME
Bacon	Medium	To desired doneness
Eggs	Low	To desired doneness
French Toast	Med. Low	2 to 2½ minutes per side
Fried Mush	Medium	15 to 20 minutes
Grilled Cheese Sandwich	Med. High	3 to 4 minutes per side
Grilled English Muffin	Medium	4 to 5 minutes
Hamburgers	Medium	5 to 6 minutes per side
Pancakes		
Buttermilk Griddle Cakes	Med. High	1 to 2 minutes per side
Pancakes Prepared Mix	Med. High	1 to 2 minutes per side
Rice-Ham Griddle Cakes	Medium	2 to 3 minutes per side
Pork Sausage	Medium	15 to 20 minutes

# AUTOMATIC SURFACE BURNER

The Automatic Surface Burner has a spring loaded sensor button in the center.



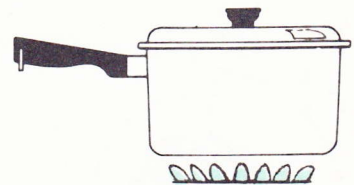
## THIS BURNER ALWAYS STARTS ON HIGH HEAT\*

regardless of the temperature setting. Then, as the pan approaches the setting, the burner cycles off and on to hold pan and food at that setting. While the burner is cycling on and off, a small flame burns constantly at the side tower. Medium to heavy weight aluminum pans give the best results. Glass, cast iron, Corning Ware and some stainless steel pans will not work well on this burner because they normally require a slow heat up, at a medium or low flame.

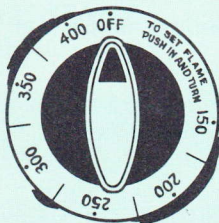
### \* HIGH HEAT CAN BE



FULL FLAME . . . LOWER . . . LOWER . . . OR LOWER



To select the High Heat that fits the pan like this; push knob in and turn.



## TO SET THE BURNER

- 1 Turn knob left to 400, to light burner.
- 2 Press knob in and adjust flame to fit pan as illustrated above. Release knob.
- 3 Turn knob back to desired temperature.

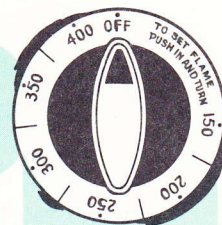
The flame can be re-set at any time by pushing in and turning knob; release, then turn back to the desired temperature.

## TO GAIN CONFIDENCE:

Consistent cooking action can be demonstrated with water. Measure 2 cups of water into an uncovered, 3 quart, aluminum sauce pan. Place pan on the burner. Turn knob to 400 to light burner, then to 225. Watch water come to a light boil and wait 5 minutes to assure yourself the water action remains the same. Then turn knob to 300 and repeat. The water action at 300 will be a rapid boil.



# AUTOMATIC BURNER CHART



The chart below is given as a guide for various uses of automatic (Maid-O-Matic) burner. When following your favorite recipe or package directions, refer to the chart until familiar with burner.

For frozen vegetables cook 3-4 minutes longer to allow for heating of utensil and water.

## FOOD

## TEMPERATURE

Beverages.....	175°-200° F.
Bread—Quick (Bake in covered saucepan).....	225°-250°
French Toast.....	325°-350°
Candy.....	225°-250°
Cereals—(Add to boiling water and cover).....	175°-200°
Fried Mush.....	350°-360°
Cheese—Grilled Sandwich.....	325°-350°
Melting.....	175°-200°
Souffles.....	225°-250°
Desserts—Cakes (Bake in 10" skillet, covered).....	225°-250°
Puddings.....	175°-200°
Eggs—Cooked, hard and soft (Egg added to simmering water).....	190°-200°
Fried.....	250°-275°
Poached (Egg added to simmering water).....	175°-190°
Scrambled.....	200°-225°
Frosting and Icings	
Caramel and Fudge.....	225°-250°
Seven Minute (in 3 minutes).....	190°-200°
Icing (Melting chocolate, caramels, marshmallows, etc.).....	175°-200°
Fruits—Dried or Fresh.....	200°-225°
Jellies and Preserves	
Jellies.....	250°-270°
Preserves.....	225°-250°
Meats and Poultry	
Braising.....	300°-325° *
Frying—Chicken.....	300°-325° *
Pan Broiling—Bacon or Ham.....	300°-325°
Hamburger, Chops, etc.....	300°-325°
Sausage.....	265°-285°
Stewing.....	300°-325° *
Pancakes—Buttermilk Cakes.....	325°-350°
Prepared Mix.....	350°-360°
Rice-Ham Griddle Cakes.....	350°-360°
Pressure Cooking.....	225°-250°
Sauces—Cream (all thicknesses).....	175°-200°
Gravy.....	200°-210°
Hollandaise.....	175°-190°
Soups—Clear.....	200°-210°
Cream.....	175°-200°
Warming Rolls (covered aluminum pan).....	175°-200°
Vegetables—Baked.....	375°-400°
Boiled.....	200°-225°
Fried (Potatoes).....	300°-325°
Frozen.....	190°-200°

\* Cover and cook at 200°-225° F.

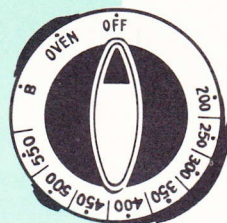
# OVEN

## OVEN THERMOSTAT

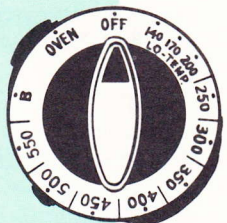
Kenmore ovens have either a Standard or a Lo Temp Oven Thermostat.

*Standard Oven Thermostats* are marked with temperatures from 200° to 550°. Once the Thermostat has been set and oven allowed to preheat, the selected temperature will be thermostatically controlled.

*Lo Temp Oven Thermostats* are marked with temperatures from 140° to 550°. This thermostat will control Warming and Hold-Warm temperatures (140°-200°), as well as cooking temperatures. See page 12.



*Standard Oven Thermostat*



*Lo Temp Oven Thermostat*

## LIGHTING THE OVEN

**Matchless Models**—Once the pilot has been properly lighted, the burner will light when the Oven Thermostat is turned to the desired setting. If the burner does not light within 20 to 40 seconds, turn Thermostat off and check the following:

- Is pilot lighted? See page 24, for re-lighting pilots.
- Is range cord plugged into 110-120 volt wall outlet?
- Automatic Clock Models—Have you pushed the STOP TIME KNOB for manual operation? See page 16.
- Programmer Clock Models—Turn both STOP TIME and START TIME knobs to the time of day. Both knobs will pop out. Then push STOP TIME knob in for manual operation. See page 15.

**Match Lighted Models**—Open the oven door. Hold a lighted match at the ignition hole in front of oven bottom, turn the Oven Thermostat to 550° and watch until burner flame is visible through view hole. Turn Thermostat back to desired temperature. If the burner does not light within 3 to 4 seconds, turn Thermostat off and refer to page 24.

## USING THE OVEN

The oven should be allowed to preheat for most baking and roasting operations.

**To Preheat Oven:** Matchless Models—Set Oven Thermostat to desired temperature and allow to heat for 10 to 15 minutes before placing food in the oven. The oven burner will come on full when Thermostat is set. When the oven has reached the selected temperature, the oven burner will cycle off and on to maintain set temperature.

Match Lighted Models—Light oven as described above; turn Thermostat to desired temperature and allow oven to heat for 10 to 15 minutes. The oven burner will come on full when lighted. When oven has reached the selected temperature, the oven burner will reduce to a constant low flame to maintain the selected temperature.

**Cold Oven Start:** Place food in the oven, then light oven and set Oven Thermostat to desired cooking temperature. The Cold Oven Start should be used only when recipe recommends this procedure, for meat products or for oven meals.

**Important:** If you wish to use foil for possible spillovers, cut a piece of foil slightly larger than the pan, turn up edges of foil and place on the oven rack below the pan.

DO NOT cover the thermostat bulb or the holes in oven bottom with foil:

DO NOT cover an entire oven rack with foil:

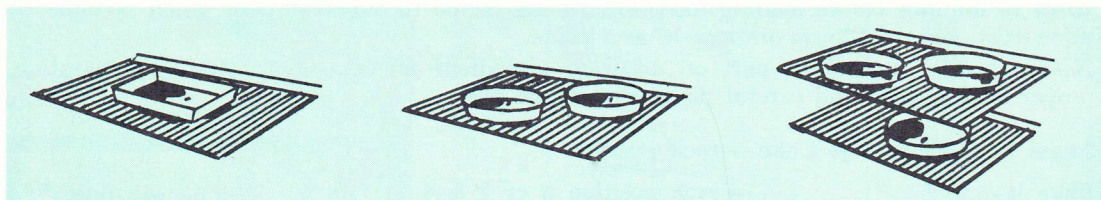
Either of these things can obstruct normal heat flow and cause cooking failures.



# OVEN



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



## PAN PLACEMENT

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

## PANS MAKE A DIFFERENCE

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

- For best results, the maximum cookie sheet size for

30 inch ranges—14 x 17 inches

36 inch ranges—12 x  $15\frac{1}{2}$  inches

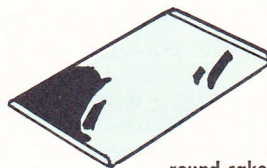
- Glass pans will produce a crispy crust, desirable for breads and pies.
- Cookie sheets should be light in color to produce even browning top and bottom.
- Cake pans, muffin tins and jelly roll pans should be light in color to produce even browning top and bottom.



square cake pan



jelly roll pan



cookie sheet



round cake layer pan



muffin pan



rectangular cake pan



pie pan



## BAKING AND ROASTING

In general, the oven should be thoroughly preheated for all baking and most roasting operations. Set the Oven Thermostat to recommended temperature and allow the oven to preheat 10 to 15 minutes before loading food. Follow the recipe recommendations when possible. If none exist, use the Charts on page 13 as a guide.

*Baking results* depend in part on accurate ingredient measurement, careful preparation, proper baking pans and careful placement in the oven.

Angel Food or Sponge Cake	— rack position 1
Cake layers	— rack position 2 or 2 & 4
Pies, Breads	— rack position 2 or 1 & 3
Sheet or Loaf Cake	— rack position 2 or 3
Cookies, Casseroles, Biscuits	— rack position 2 or 3

Rack positions are numbered from lowest (1) to highest (5).

*Roasting meats and poultry* is generally done in a shallow, open pan with meat resting on a rack or trivet. Chart time and temperature recommendations are based on this procedure. Chart roasting times are approximate and a meat thermometer is recommended for accurate doneness. Place roasting pan on lower rack positions, 1 or 2.

### THAWING, WARMING, HOLDING with the LO TEMP thermostat

For thawing frozen meats, warming plates, rolls, etc., or holding cooked foods at serving temperature, use the chart below.

**THAWING:** Set Oven Thermostat to 155°. Place freezer-wrapped meat on a pan in the oven. Thaw frozen meat in the original freezer packaging and thaw only until meat thermometer can be inserted. Aluminum freezer foil is a good wrap for this use. Unwrap thawed meat and cook immediately.

**WARMING:** Set Oven Thermostat to 155°. If oven is hot from a cooking operation, open oven door and allow oven to cool, 5 to 10 minutes before placing food or plates on oven racks to warm. If oven is cold, preheat oven 5 minutes before placing food or plates in the oven.

**HOLDING:** Set Oven Thermostat as recommended below, and allow oven to preheat 5 minutes. Cooked foods can be placed on serving dishes, covered or uncovered as recommended below, and held at serving temperature for 30 to 60 minutes. For good flavor, texture and appearance, longer holding of thoroughly cooked foods is not recommended. Programmer range models can be set for an automatic hold after cooking. See page 16.

### THAWING – WARMING – HOLDING CHART

155	<ul style="list-style-type: none"><li>● Thawing frozen beef (about 4 hours for a 5-6 lb. roast).</li><li>● Thawing frozen poultry (about 3 hrs. for an 8 lb. bird).</li><li>● Warm plates and serving dishes (avoid plastics).</li><li>● Keep gravy and cream sauces warm (uncovered).</li></ul>
170-180	<ul style="list-style-type: none"><li>● Keep cooked roasts warm (uncovered-whole)</li></ul>
180-190	<ul style="list-style-type: none"><li>● Warm baked products, such as pies and pastry, to serving temperatures.</li></ul>
190-200	<ul style="list-style-type: none"><li>● Warm or hold-warm biscuits, muffins, rolls (loosely wrapped in foil).</li><li>● Fish and seafood, baked or broiled (loosely covered).</li><li>● French fried foods (loosely covered).</li><li>● Casseroles, vegetables (covered).</li><li>● Baked potatoes (foil wrapped).</li></ul>
200-225	<ul style="list-style-type: none"><li>● Bacon, pancakes, waffles, pizza (loosely covered).</li><li>● Mashed potatoes (covered).</li></ul>



# OVEN CHARTS

## BAKING TIME TABLE

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

## POULTRY ROASTING TIME TABLE

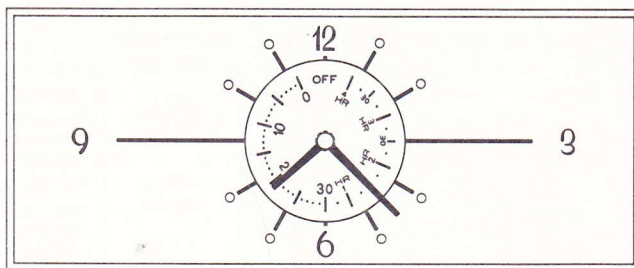
POULTRY	LBS.	OVEN TEMP. DEGREES F.	APPROXIMATE TIME HOURS	MEAT THERMOMETER TEMP. DEGREES F.
			UNWRAPPED	FOIL WRAP 450 OVEN
Chicken	3- 4	400	2 -3	190
Duck	5- 7	350	2½ -3½	190
Goose	10-12	325	3½ -4½	190
Turkey	6-10	325	2 -2½	190
	10-16	325	3 -3¾	190
	18-25	325	4½ -5½	190
				1½ -2
				2½ -3
				3½ -4

## MEAT ROASTING TIME TABLE Oven Temperature 325°

MEAT CUT	Lbs.	Approximate Time—Hours	Meat Thermo- meter Temp. Degrees F.	MEAT CUT	Lbs.	Approximate Time—Hours	Meat Thermo- meter Temp. Degrees F.
Beef—rolled rib				Lamb—leg half	3- 4	2¾ -3¼	180
rare	5- 6	2½ -3	140		6- 7	3½ -4	180
medium	5- 6	3 -3¼	160	Pork—fresh			
well done	5- 6	3½ -4½	170	loin	4- 5	3 -3½	185
Beef—standing rib				shoulder	4- 5	3½ -3¾	185
rare	6- 7	2¼ -2½	140	Pre-cooked Ham	3- 4	2 -2¾	160
medium	6- 7	2¾ -3	160		8-10	3 -3½	160
well done	6- 7	3¼ -3¾	170	Veal—loin	3- 4	2½ -3	170
Beef—rump roast				shoulder	5- 6	3 -3¾	170
medium	3- 4	2 -2¼	160				
well done	3- 4	2½ -3	170				

# CLOCKS AND TIMERS

**MODELS 733, 734,  
736 and 766**  
*have an Electric  
Clock and Minute  
Minder.*



## TO SET THE CLOCK—

Push in center clock knob and turn right to set the correct time of day. Reset Minute Minder Hand to OFF.

## TO SET THE MINUTE MINDER—

The Minute Minder can be set for any period of time from one minute to four hours. It is a reminder and does not turn the oven or outlet on or off.

Turn center clock knob left (do not push in) until small clock hand points to the desired number of minutes. A warning buzzer will remind you when the preset time is up. The buzz will continue until you turn Minute Minder Hand to OFF.

**Models 731 and 732 have a non-electric Minute Minder.**

**To Set The Minute Minder**—Any period from one to sixty minutes can be set on the Minute Minder. Turn timer hand to the desired number of minutes. At the end of the set time, a bell will ring *once* to remind you the time has elapsed.

## APPLIANCE OUTLET

The appliance outlet on your range can be an added convenience in your kitchen when using a portable heating appliance (toaster, automatic coffee maker, automatic skillet, etc.), when using a mixer or other small appliance at or near the range.

## Timing The Appliance Outlet—models 742, 744, 746, 748 and 768

Appliance outlets marked TIMED can be automatically turned on and off with pre-set clock controls. Steps to set the clock are given on pages 15 and 16. It is not necessary to set the Oven Thermostat when timing the outlet. The oven and outlet are timed together, however, and for those occasions when you wish to time both for the same period, plug appliance into TIMED outlet and set Oven Thermostat.

**Timing the Outlet Only**—Morning coffee, perked and ready when you arise.

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

Follow a similar procedure if you want coffee ready when you return from that golf date or if you want coffee to perk while you are finishing that hand of bridge. Coffee maker can be set before you leave or before your bridge guests arrive.

**REMEMBER:** After any Timed Operation, clock should be reset for manual operation by PUSHING IN STOP TIME KNOB and controls should be turned off.

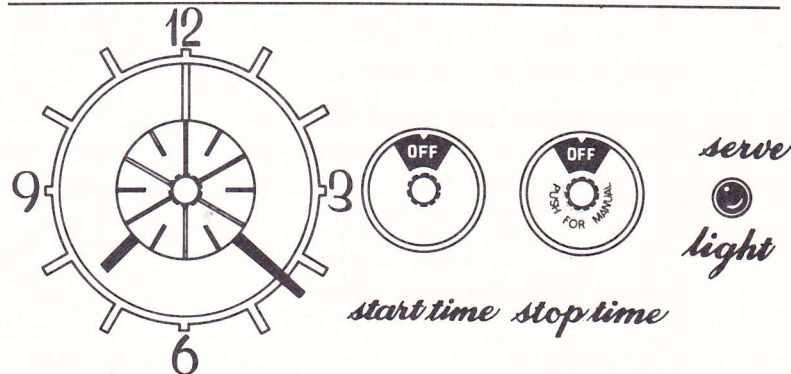


# CLOCKS AND TIMERS

## MODELS 746 and 768

*have the Programmer Clock that times the oven and the outlet.*

The electric clock must be set for the correct time of day. Push in and turn clock face knob to right. You will note, Minute Minder hand also turns. Reset Minute Minder to OFF by turning (do not push in) clock face knob to right.



## OVEN TIMING

There are only FOUR things to set, when using the oven automatically, then sit back and trust the clock. After food has been prepared for oven cooking and arranged on pans in the oven, proceed as follows:

- 1 STOP TIME KNOB** PUSH IN AND TURN. The time of day you want oven to start cooling down or turn off should be centered in the STOP TIME window. This can be 15 minutes to 12 hours after START TIME.
- 2 START TIME KNOB** PUSH IN AND TURN. The time of day you want oven to come on should be centered in START TIME window. This can be now or up to 10 hours from now.
- 3 THERMOSTAT KNOB** Set to desired oven temperature.
- 4 AUTO-OFF SWITCH** Flip to AUTO (will hold food warm after cooking) or to off.

**How Does It Work?** Both STOP and START knobs are linked to the electric range clock.

- When the range clock reaches the START TIME set,
    - START TIME knob pops out,
    - START TIME dial begins to rotate with clock hour hand, and
    - Oven heats to temperature set on Thermostat.
  - When the range clock reaches the STOP TIME set,
    - STOP TIME knob pops out,
    - STOP TIME dial begins to rotate with clock hour hand,
    - Oven cools to a low hold-warm temperature or oven turns off, depending on the position of the AUTO-OFF switch.
- If you have set AUTO-OFF switch to AUTO, the SERVE LIGHT will glow, indicating oven is cooling to a low, hold-warm temperature to keep food serving hot for hours.

The oven will remain off or at hold-warm temperature indefinitely or until you reset the clock for manual operation by PUSHING IN STOP TIME KNOB.

**REMEMBER:** When food is removed from the oven, turn Thermostat off. For Timing the Outlet, see page 14.

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

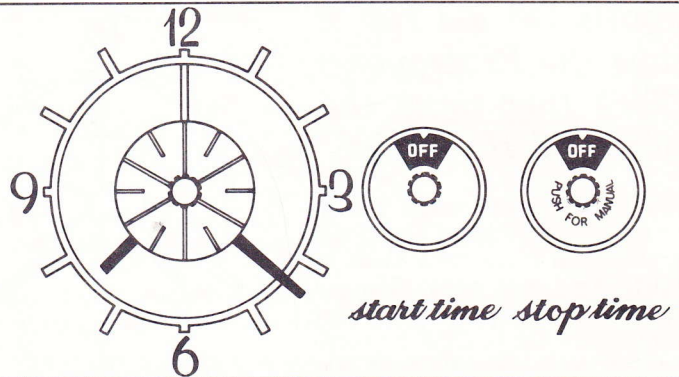
## To Set: Models 746 and 768

- Turn clock face knob left until Minute Minder disc points to the desired number of minutes.
- At the end of set time, turn Minute Minder to OFF.

# CLOCKS AND TIMERS

**MODELS 742, 744, 748**  
*have the Automatic  
Clock that times the  
oven and the outlet.*

The electric clock must be set for the correct time of day. Push in and turn face clock knob to right. You will note, Minute Minder hand also turns. Reset Minute Minder to OFF by turning (do not push in) clock face knob to right.



## OVEN TIMING

There are only **THREE** things to set, when using the oven automatically, then sit back and trust the clock. After food has been prepared for oven cooking and arranged on pans in the oven, proceed as follows:

- 1 STOP TIME KNOB** PUSH IN AND TURN. The time of day you want oven to turn off should be centered in the STOP TIME window. This can be 15 minutes to 12 hours after START TIME.
- 2 START TIME KNOB** PUSH IN AND TURN. The time of day you want oven to come on should be centered in START TIME window. This can be now or up to 10 hours from now.
- 3 THERMOSTAT KNOB** Set to desired oven temperature.

**How Does It Work?** Both STOP and START knobs are linked to the electric range clock.

- When the range clock reaches the START TIME set,
  - START TIME knob pops out.
  - START TIME dial begins to rotate with clock hour hand, and
  - Oven heats to temperature set on the Thermostat.
- When the range clock reaches the STOP TIME set,
  - STOP TIME knob pops out,
  - STOP TIME dials begins to rotate with clock hour hand, and
  - Oven turns off.

The oven will remain this way until you reset the clock for manual operation by **PUSHING IN STOP TIME KNOB**.

**REMEMBER:** When food is removed from the oven, turn Thermostat off. For Timing the Outlet, see page 14.

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

**To Set: Models 742, 744 and 748**

- Turn clock face knob left until Minute Minder disc points to the desired number of minutes.
- At the end of set time, turn Minute Minder to OFF.



# PROGRAMMED OVEN MEALS IDEAS

## PLANNING PROGRAMMED OVEN MEALS

The menu below will give you an idea of the types of foods to use when planning a Programmed (Cook and Hold-Warm) oven meal. Foods must cook in the same length of time and at one oven temperature. When breads, fruits or vegetables are included in the meal, meats must be confined to those that will cook in 1 to 1½ hours.

Foods that work most successfully are those commonly done in the oven:

**meats**  
**breads**  
**fruits**  
**tomatoes**  
**potatoes**  
**vegetables**

those commonly baked or roasted  
those made with baking powder  
those commonly baked, as for pies or cobblers  
stuffed, breaded or scalloped  
baked (wrap in foil), scalloped (cover)  
most yellow vegetables and beets work well.  
Use 1 cup of water, 2 Tbsp. butter in covered  
casserole for 1 lb. fresh or 1 pkg. frozen vegetable.

Foods to avoid. Custards; cream fillings, cream sauces; yeast breads; vegetables of the cabbage type (cabbage, cauliflower, broccoli, brussels sprouts).



## M E N U

Prepare recipes given below and arrange in oven as suggested. Set Programmer Clock as described on p. 15 and allow 1½ hours of cooking time for this meal. Set Oven Thermostat to 350°.

Remember to re-set Programmer or Automatic Clock for Manual operation after food has been removed from the oven.

### Serves: 6

Barbecued Meat Balls.....rack 1 (lower).....Medium Baked Potatoes  
Casserole Sliced Carrots.....rack 4 (higher).....Frozen Blueberry Pie

### BARBECUED MEAT BALLS

- 1½ c. soft bread crumbs
- ¾ c. milk
- 1½ lb. ground beef
- 1 tsp. salt
- pepper
- 2¼ Tbsp. worcestershire sauce
- ⅓ c. vinegar
- 4½ Tbsp. sugar
- ¾ c. catsup
- ¾ c. water
- ¾ c. chopped onion
- ¾ c. chopped green pepper

Moisten crumbs with milk. Combine with ground beef, salt and pepper. Shape mixture into 24 small meat balls and place in baking dish. Combine remaining ingredients to make barbecue sauce. Pour sauce over meat balls and bake uncovered.

### BUTTERED CARROTS

- 8-10 carrots
- 2 Tbsp. butter
- ½ tsp. salt
- ⅛ tsp. pepper
- 1 c. water

Peel carrots, slice, arrange in oiled casserole. Add seasoning and water. Cover.

### BAKED POTATOES

Oil 6 medium baking potatoes. Wrap separately in aluminum foil and place on oven rack.

### FROZEN BLUEBERRY PIE

Place frozen pie on small cookie sheet or a piece of aluminum foil slightly larger than the pie pan. Bake uncovered.

# HOLD-WARM OVEN

All Programmer Clock controlled ovens have the automatic HOLD-WARM feature. All Lo Temp Oven Thermostat ovens can be set to Hold-Warm manually. See page 12.

Why use the HOLD-WARM feature?

Use it to ease that last minute rush prior to serving: to spend more pre-meal time with family or guests.

The HOLD-WARM feature can provide greater flexibility in meal serving time, if you plan ahead.

The Chart below is designed specifically for planned Roast-Hold-Warm operations. The cooking times have been shortened to compensate for the cooking during oven cool down; 45 minutes to 1 hour. Consequently, food will not be done until after oven cool down.

## ROAST AND HOLD-WARM CHART

MEAT CUTS	WEIGHT LBS.	APPROXIMATE COOKING TIME
		Cook & Hold-Warm* Oven 325° F.
Beef Rolled Rib	5-6	
Rare		2-2 $\frac{1}{4}$
Medium		2 $\frac{1}{4}$ -2 $\frac{1}{2}$
Well Done		2 $\frac{1}{2}$ -2 $\frac{3}{4}$
Standing Rib (8")	6-7	
Rare		1 $\frac{1}{4}$ -1 $\frac{1}{2}$
Medium		1 $\frac{3}{4}$ -2
Well Done		2 $\frac{1}{4}$ -2 $\frac{1}{2}$
Rump Roast	3-4	
Medium		1 $\frac{1}{4}$ -1 $\frac{1}{2}$
Well Done		2-2 $\frac{1}{4}$
Lamb Leg (half)	3-4 6-7	2 $\frac{1}{4}$ -2 $\frac{1}{2}$ 3-3 $\frac{1}{4}$
Pork, Fresh	4-5	
Loin		2 $\frac{1}{4}$ -2 $\frac{1}{2}$
Shoulder		2 $\frac{1}{2}$ -3
Cured Ham		
Whole	12	3
Piece	6	2 $\frac{1}{4}$
Pre-cooked Ham	8-10 3-4	2 $\frac{1}{2}$ -2 $\frac{3}{4}$ 1 $\frac{1}{4}$ -1 $\frac{3}{4}$
Veal		
Loin	3-4	1 $\frac{3}{4}$ -2
Shoulder	5-6	2 $\frac{1}{4}$ -2 $\frac{3}{4}$
Poultry** (stuffed weight)		
Chicken	2 $\frac{1}{2}$ -4 $\frac{1}{2}$	1 $\frac{1}{2}$ -2 $\frac{3}{4}$
Turkey	10-11 12-14	3 $\frac{1}{2}$ -4 4-4 $\frac{1}{4}$

\*REMEMBER for Cook and Hold-Warm: Food will not be done if removed during the first hour after end of set cooking time.

Hold foods no longer than 5 hours after end of set cooking time.

\*\*For the best flavor and texture, do not hold poultry more than one hour.



# BROILER

## GENERAL DIRECTIONS — FOODS

- 1 To keep meat from curling, slit fatty edge.
- 2 To retain juices, avoid piercing meat with fork or knife.
- 3 Brush food with butter, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, buttered foil may be placed on broiler rack to avoid troublesome sticking.
- 4 Precooked vegetables (or canned) may be used for broiler meals. Allow approximately 10 minutes to heat through.

## GENERAL DIRECTIONS — BROILER

- 1 For even cooking from both sides, always start meat on a cold pan.
- 2 Allow approximately  $\frac{2}{3}$  of the recommended time for side one, then turn the food. It is not necessary to turn fish.
- 3 Place food on rack and slide broiler pan into rack position recommended below.
- 4 Turn Oven Thermostat to setting recommended in Chart below. DO NOT PREHEAT BROILER.
- 5 Close broiler door.

## BROILING CHART

**NOTE:** Rack positions are numbered from lowest to highest, 1 to 4.

FOOD	RACK POSITION	DIAL SETTING	APPROXIMATE TOTAL TIME
Steak 1" thick			
Rare	4	550° or BR	10-12 min.
Medium	4	550° or BR	14-16 min.
Well Done	4	550° or BR	18-20 min.
Steak 1½" thick			
Rare	3	550° or BR	16-18 min.
Medium	3	550° or BR	20-22 min.
Well Done	3	550° or BR	26-28 min.
Hamburger Patties			
Well Done	3	550° or BR	12-14 min.
Lamb Chops 1" thick	3	550° or BR	12-14 min.
Ham Slice 1" thick	3	550° or BR	20-22 min.
Bacon	3	450°	8-10 min.
Toast	2	550° or BR	5- 8 min.
Fish (Fillets)	2	550° or BR	15-20 min.
Sandwiches	2	550° or BR	6-10 min.
Chicken (Halves)	1	450°	40-60 min.
Fruits (Half or Slice)	1	450°	10-15 min.
Vegetables (Half or Piece)	1	450°	10-15 min.
Frankfurters	3	550° or BR	10-15 min.

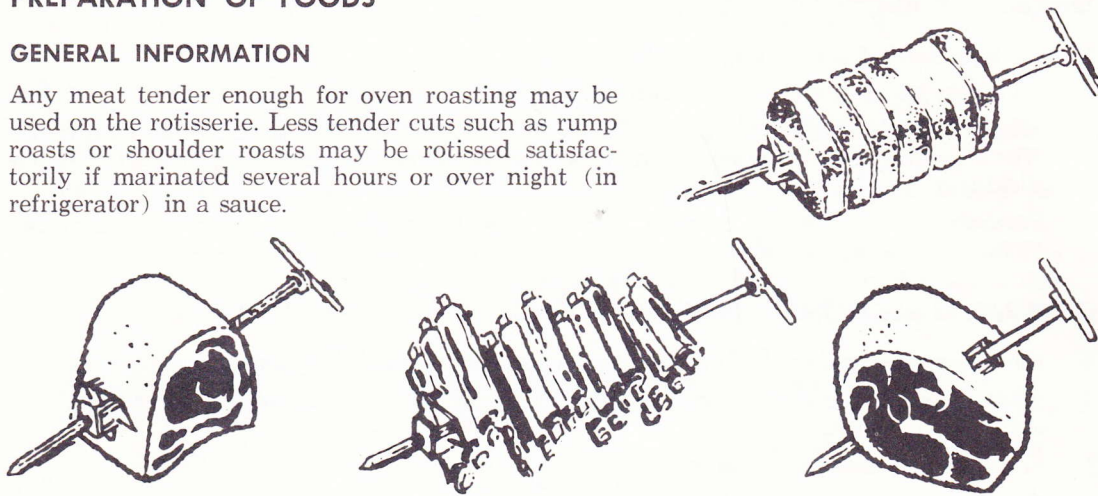
Suggestion: This Chart is to be used only as a guide. Do not broil veal or fresh pork. These meats need slow moist cooking.

# ROTISSING

## PREPARATION OF FOODS

### GENERAL INFORMATION

Any meat tender enough for oven roasting may be used on the rotisserie. Less tender cuts such as rump roasts or shoulder roasts may be rotissed satisfactorily if marinated several hours or over night (in refrigerator) in a sauce.



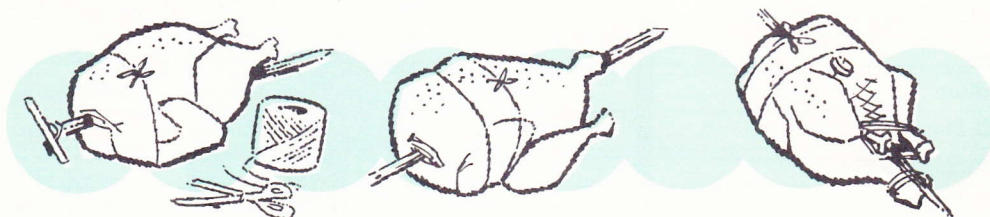
### ROASTS

Prepare as for oven roasting. Have butcher bone and roll the roast for easier placement on the spear.

### POULTRY

Select plump, young, tender birds for rotissing.

Dress poultry as for oven roasting. Have neck skin pulled back, and neck cut off. Remove oil sac at tail. Wash inside and out. Dry well. Season inside with salt or other preferred seasoning. Rotiss poultry with or without stuffing. (Stuffing may also be cooked in pan below rotisserie spear for last 15 minutes of rotissing time.) Close any openings with metal or wood skewers or sew with strong thread.



Truss the bird to retain a compact form and assure even rotation and browning during rotissing. To truss, secure wings and legs close to body with string or poultry pins.

Brush poultry generously with melted butter, oil or other fat.

### BARBECUING

Use your favorite barbecue sauce. Marinate meat in sauce for several hours or overnight, in refrigerator. If desired, baste foods with sauce every 20 minutes during cooking period. Heat remaining sauce and serve with meat.

### OTHER FOODS

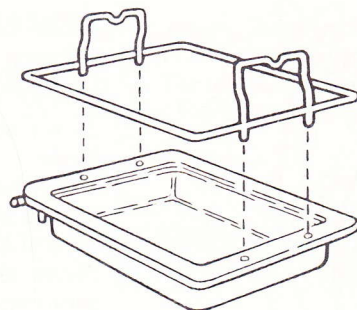
See the chart on Page 21 for other meats to rotiss. In all cases, the times recommended are approximate. Alter them to suit personal preference.



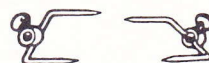
# ROTISSING

## STEPS TO USE

- 1 Place support rack on rotisserie pan, as illustrated.
- 2 Slip one prong on rotisserie spear, position food centrally on spear, slide second prong into place, and tighten both prong wing nuts.
- 3 Place spear on support rack and slide pan-rack-spear into oven on rack. Be sure pointed end of spear is pushed all the way into drive socket at rear of oven.
- 4 Rotisserie motor will start when spear is pushed into rear wall socket. Be sure spear and food rotate evenly before turning oven burner on. Because the spear starts and stops the rotisserie motor, some pressure will be required to insert and release.
- 5 Set Oven Thermostat to 300°. Oven door should be closed.
- 6 To stop rotisserie, pull pan and rack forward.



SPEAR



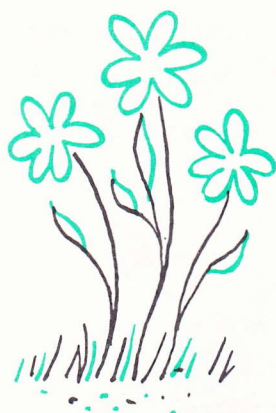
PRONGS

## ROTISSERIE CHART

set oven at 300°

Food	Weight Lbs.	Internal Meat Temperature	Approximate Total Time
Chicken—Unstuffed	2½	190°	1¾-2 hrs.
Stuffed		190°	3 -3½
Rolled Rib Beef	5	140° rare	2½-3
		160° med.	3 -3½
		170° well	3½-4
Lamb Rolled Boned Leg	5	180°	3½-4
Ham Half (cured)	6	160°	2½-3
Pork Loin	3-5	185°	3 -3¾
Spare Ribs	2-4	—	1 -1½
			(time will depend on leaness)

# CARE AND CLEANING



## EXTERIOR

## COOKTOP

## OVEN

## GRIDDLE

## BROILER

### GENERAL RULES OF GOOD PRACTICE

- 1 Frequently wipe all range surfaces with a damp cloth; wipe oven interior after each use.
- 2 Never scrape surfaces with a sharp object such as a knife or razor blade.
- 3 All removable parts (except aluminum) will clean more easily if soaked in ammonia and hot water solution (1 cup to 2 gallons) for several hours.
- 4 Never allow Commercial Oven Cleaner, ammonia or other alkaline solutions to contact aluminum parts. Aluminum will become permanently dulled or darkened by these products.  
See **CLEANING CHART** for methods of cleaning different parts of the range.

Wash range exterior with a mild detergent and hot water, frequently. Dry with a soft cloth to avoid spotting.

We do not recommend the use of harsh detergents, waxes or cleaning abrasives on the exterior of your white porcelain appliances. Frequent washing with a mild detergent and water is most effective in keeping your range looking new.

To disassemble for cleaning:

- Grates and aeration pans lift off.
- Burners lift out and may be washed in detergent water in case of spillover.
- Drip trays remove from front of range. Open oven and compartment door (some models).
- Control knobs remove by pulling away from range. If knobs do not remove easily, slide a dish towel or cloth under the edge of the knob; encircle the knob and pull.

To disassemble for cleaning:

- Racks, rack guides and oven bottom remove for soaking when necessary.
- Pull racks forward and up to remove.
- Raise rack guide at front, press to rear of oven then pull out.
- To remove oven bottom, insert fingers inside holes and lift up and out.
- Oven doors remove. See page 24.
- Oven door windows should be washed in place.
- Porcelain Oven Liner Accessory—See instructions packaged with the Accessory.

**Satin**—Wash griddle in mild detergent and water after each use. Over a period of time, some normal darkening will take place. This does not affect griddle performance, however darkening can be removed on occasion, if desired. Use a cleaner for Automatic Fry Pans; these are designed for use on aluminum; or a soap filled steel wool pad. It will be necessary to re-season griddle surface after thorough cleaning. See page 7.

**Teflon**—Wash griddle in hot sudsy water after each use. Never use a scouring pad or abrasive to clean the surface. See page 7.

Remove broiler pan and grid for soaking when necessary.

Remove pull-out type broiler drawer from range by lifting up and out (some models).



# CLEANING CHART

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

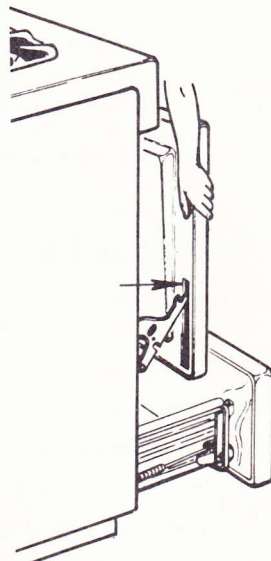
RANGE PART	MATERIAL OR FINISH	TO REMOVE SOIL
Burner Grates Oven Interior Broiler Interior Broiler Pan and Rack Cooktop (some models) Aeration Pans (some models) Side Panels and Door Panels	Porcelain Enamel	Detergent and hot water Commercial Oven Cleaner Soap filled steel wool pad with plenty of water
Handles Oven Racks and Guides Oven Door Liner (some models)	Chrome	Detergent and hot water Ammonia Solution (1 cup to 2 gal.) Commercial Oven Cleaner
Burner Heads Control Knob Inserts Backguard Trim Lamp Shade	Aluminum	Detergent and hot water It's best to rinse and dry aluminum parts fairly rapidly. Some darkening may take place if aluminum parts are allowed to soak. Soap filled steel wool pads may be used for stubborn stains on the burner caps.
Backguard Oven Window Control Knobs Range Bottom	Glass, Plastic and Enamel Paint	Detergent and hot water only. Do not use abrasive cleaners on range exteriors except as indicated above.

# SPECIAL INFORMATION

## OVEN DOOR REMOVAL



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



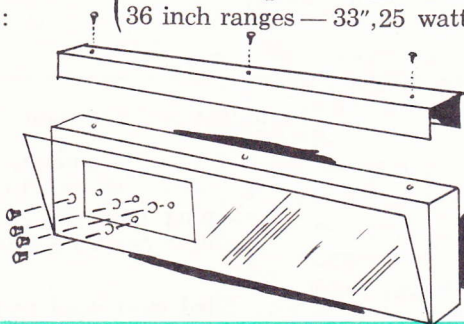
## REPLACING LIGHT BULBS

Oven Light Bulb: Unscrew bulb and replace with a 40 watt Oven Bulb.  
Top Light Bulb:

A.

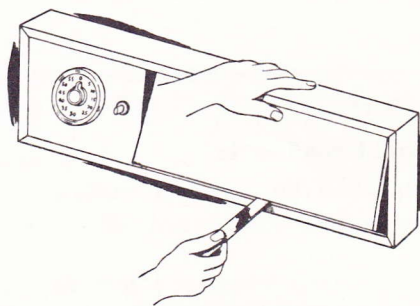
Remove three screws from top of backguard trim and lift top trim up and toward you. Pull clock knobs off, and lift glass out. Remove bulb with  $\frac{1}{4}$  turn.

Replacement (30 inch ranges - 24" 20 watt)  
bulb: (36 inch ranges - 33", 25 watt)



B.

Slide glass up enough to insert knife blade at bottom of glass. Pull glass out at the bottom and remove. Remove bulb and replace with a T10 Tubular 40 watt bulb.



## RELIGHTING GAS PILOTS

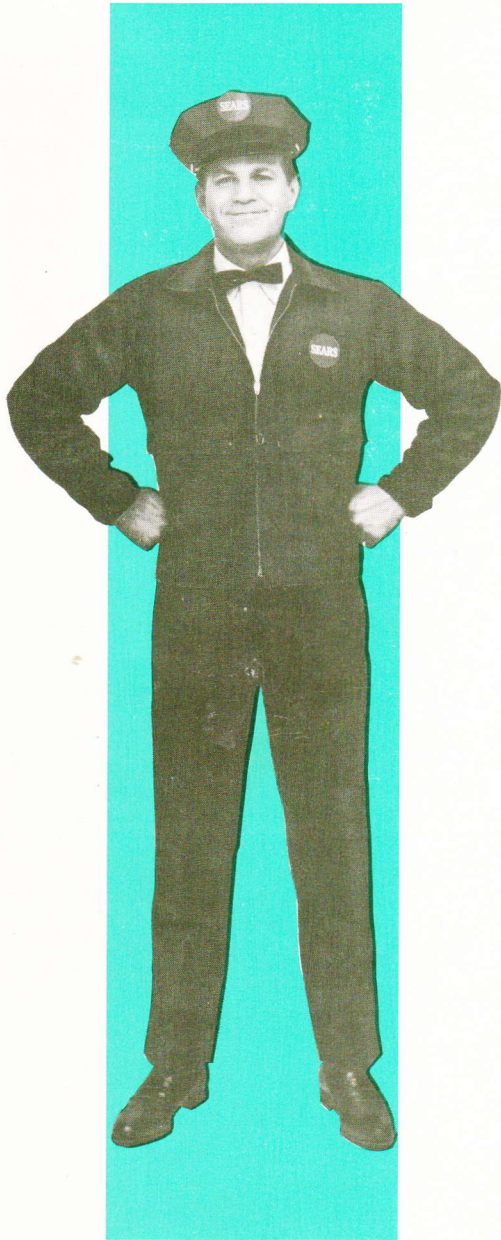
Griddle and Surface Burner Pilots—Remove griddle cover and griddle or aeration pans and grates. Light pilot(s) with a match.

Oven Burner-Matchless Models—Remove oven bottom and hold lighted match to pilot at rear of burner. If the pilot has been off for any length of time, burner will take 20 to 40 seconds to ignite the first time.

Oven Burner-Match Lighted Models—These models do not have a standing pilot. However, if the burner fails to ignite, turn the thermostat off, leave oven and broiler doors open for 10 minutes, then repeat lighting procedure on page 10.







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- 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.**

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