



MICROWAVE OVEN

Use and Care Guide

HORNO DE MICROONDAS

Manual de Uso y Cuidado

Models/Modelos 721.66092



ENGLISH

ESPAÑOL

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

P/NO.: 3828W5A8254

www.sears.com

TABLE OF CONTENTS

ENGLISH

WARRANTY	2	Auto Grill Cooking Table	11
SAFETY	3-4	Micro Cooking	12
Precautions To Avoid Possible Exposure		Multi - Stage Cooking	12
To Excessive Microwave Energy	3	Microwave Power Levels	13
Grounding Instructions	3	Grill Cooking	13
Important Safety Instructions	4	Grill Cooking Model Table	13
UNDERSTANDING YOUR		Combi. Cooking	14
MICROWAVE OVEN	5-8	Combi. Model Time Table	14
Specifications	5	Combi. Model Cooking Table	14
Installation	5	Cooking Tips	15-16
Parts And Accessories	6	Melt	17
Control Panel	6	Melt Table	17
Cookware Guide	7	Soften	17
Tips For Microwave Cooking	8	Soften Table	17
Cleaning	8	Auto Defrost	18
USING YOUR MICROWAVE OVEN	9-18	Express Defrost	19
Clock	9	Bread Defrost	19
Child Lock	9	Auto Defrost Table	19
Add Minute	9	TROUBLE SHOOTING	20-22
Quick Touch Cooking	10	Questions And Answers	20-21
Quick Touch Cooking Table	10	Before Calling For Service	22
Auto Grill Cooking	11	Master Protection Agreements	48
		Service Numbers	Back cover

WARRANTY

FULL ONE-YEAR WARRANTY ON MICROWAVE OVEN

For one year from the date of purchase, if this Kenmore microwave oven fails due to a defect in material or workmanship, Sears will repair it free of charge.

FOUR YEAR LIMITED WARRANTY ON MAGNETRON

For the second through the fifth year from the date of purchase, if the magnetron in this oven fails due to a defect in material or workmanship, Sears will supply a new magnetron, free of charge. Safety regulations, however, require the magnetron to be installed by Sears, and you must pay the labor cost of installation.

WARRANTY SERVICE

For warranty service, return the microwave to your nearest Sears Parts & Repair Center in the United States. For the location of your nearest Sears Parts & Repair Center, call 1-800-4-MY-HOME®.

This warranty is void if microwave is used for other than private household purposes.

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., D/817WA,
Hoffman Estates, IL. 60179 U.S.A.**

SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY ...

- **Do not attempt to operate this oven with the door open**, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlock.
- **Do not operate the oven if it is damaged**. It is particularly important that the oven door close properly and that there is no damage to the:
 - door (bent)
 - hinges and latches (broken or loose)
 - door seals and sealing surfaces.
- **Do not place any object between the oven front face and the door**, or allow soil or cleaner residue to accumulate on sealing surfaces.
- **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

ENGLISH

GROUNDING INSTRUCTIONS

This appliance must be grounded! If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and grounded.

WARNING

If you use the grounding plug improperly, you risk electric shock.

Ask a qualified electrician or the Sears Service Department if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded.

This appliance has a short power supply cord to reduce the risk of anyone's tripping over or becoming entangled in the cord. You may use an extension cord if you are careful.

If you use an extension cord, be sure that:

- The extension cord has the same electrical rating as the appliance.
- The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
- The extension cord is a grounding-type 3-wire cord.
- The extension cord does not drape over a countertop or tabletop, where it can be pulled on by children or tripped over accidentally.
- The electrical cord is dry and not pinched or crushed in any way.

NOTE: This oven draws 13 amperes at 120 Volts, 60 Hz.

SAFETY - MICROWAVE

IMPORTANT SAFETY INSTRUCTIONS

The safety instructions below will tell you how to use your microwave oven to avoid harm to yourself or damage to your oven.

WARNING — To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all the instructions before using your microwave oven.
2. Do not allow children to use this oven without close supervision!
3. Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 3.
4. Do not tamper with the built – in safety switches on the oven door! The oven has several built-in safety switches to make sure the power is off when the door is open.
5. When cleaning the door and the surfaces that touch the door, use only mild, nonabrasive soaps or detergents and a sponge or soft cloth.
6. If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it again.
7. To avoid a fire hazard:
 - a) Do not severely overcook foods. It can cause a fire in the oven.
 - b) Do not use recycled paper products in your oven. They can contain particles that can cause arcing or may ignite.
 - c) Do not overcook potatoes. Overcooking could cause a fire.
 - d) Do not store combustible items (bread, cookies, etc.) in the oven, because if lightning strikes the power lines, it may cause the oven to turn ON.
 - e) Do not use wire twist-ties in the oven. Be sure to remove them before placing the item in the oven.
 - f) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
8. If a fire should start:
 - a) Keep the oven door closed.
 - b) Turn the oven off.
 - c) Disconnect the power cord or shut off the power at the fuse or circuit breaker panel.
9. Do not use this oven for commercial purposes. This microwave is made for household use only.
10. Install or locate this appliance in accordance with the provided installation instructions.
11. To avoid electric shock:
 - a) This appliance must be grounded! Connect it only to a properly grounded outlet. (See the **Grounding instructions** on page 3.)
 - b) Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
 - c) Do not immerse the electrical cord or plug in water.
 - d) Keep the cord away from heated surfaces.
 - e) This appliance should be serviced only by qualified service personnel.
12. Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly boiling over. When the container is disturbed or when a spoon or other utensil is inserted into the liquid. To reduce the risk of injury to persons;
 - 1) Do not overheat the liquid.
 - 2) Stir the liquid both before and halfway through heating it.
 - 3) Use extreme care when inserting a spoon or other utensil into the container once heating has begun.
 - 4) Do not use straight-sided containers with narrow necks.
 - 5) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
13. Keep the glass tray and the turntable roller rest in the oven when you are cooking.
14. Do not use the oven outdoors. Do not store the oven outdoors. Do not use this product near water. – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
15. Do not cover or block any openings in the oven.
16. Do not run the microwave oven empty.
17. Do not let the cord hang over the edge of a table or counter.
18. Do not heat glass turntable excessively.
 - Do not cook bacon directly on the glass turntable.
 - Do not allow the grey film on special microwave cooking packages to touch the glass turntable. Put the package on a microwave-safe dish.
 - Keep a browning dish at least $\frac{3}{16}$ inch above the glass turntable. If you use the browning dish incorrectly, you could break the glass turntable.
19. Be careful not to chip or scratch the edges of the turntable. Chips or scratches may cause the turntable to break during use.
20. Some produce such as whole eggs and sealed containers - for example, closed glass jars are able to explode and should not be heated in this oven.

SAVE THESE INSTRUCTIONS!

UNDERSTANDING YOUR MICROWAVE OVEN

SPECIFICATIONS

Power Supply	120 V AC, 60 Hz
Rated Power Consumption	1,300 W
Microwave Output	900 W
Grill Output	1,000 W
Rated Current	11.3 A
Overall Dimensions (WxHxD)	20 x 19 ¹ / ₈ " x 16 ⁷ / ₁₆ "
Oven Cavity Dimensions (WxHxD)	13 x 8 x 14 ³ / ₁₆ "
Capacity of Oven Cavity	0.9 Cu. Ft.

*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.

INSTALLATION

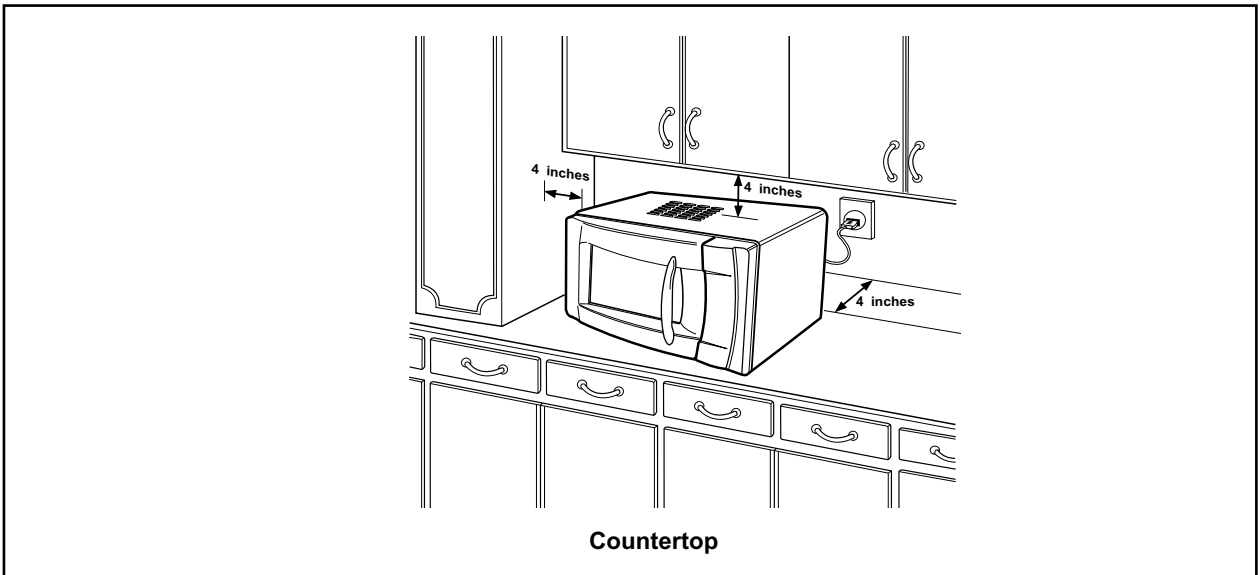
1. Remove your Kenmore microwave oven and all packing materials from the shipping carton.
2. Place the oven on a level surface that provides at least 4 inches of space at the left, right, top, and rear sides for proper ventilation.

NOTE: Do not install your microwave oven over a range, cooktop or other heat-producing appliances. This oven is not designed for Built-In use.

3. Place the turntable roller rest in the circle on the oven floor and then place the glass turntable on the top of the turntable roller rest.

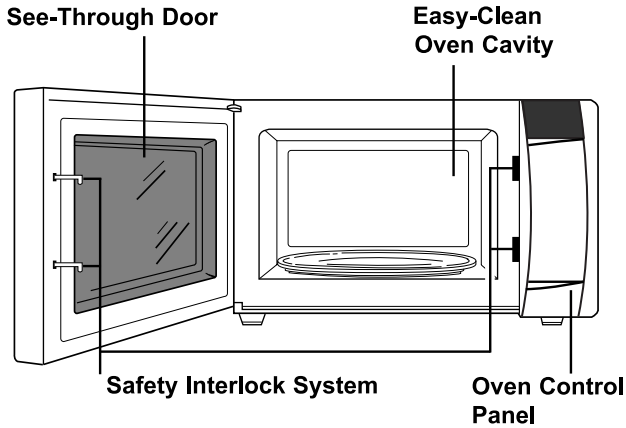
NOTE: Never place the glass turntable in the oven upside down. Blocking the inlet and/or outlet openings can damage the oven.

NOTE: Never use glass turntable without using the roller assembly in place.



UNDERSTANDING YOUR MICROWAVE OVEN

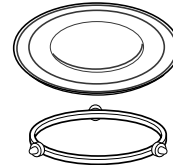
PARTS AND ACCESSORIES



Your oven comes with the following accessories:

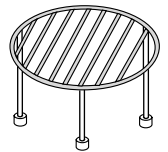
- 1 Use and Care Guide
- 1 Glass Turntable
- 1 Turntable Roller Rest
- 2 Rack

Glass Turntable



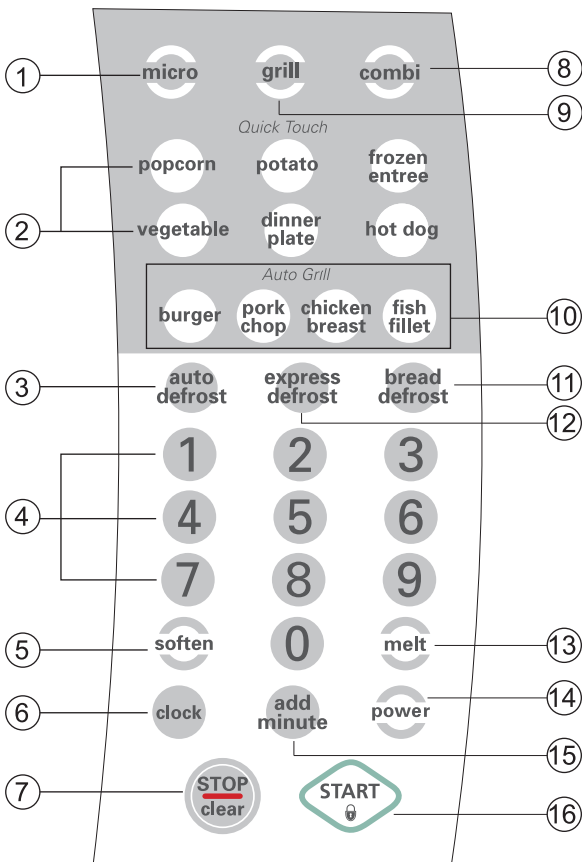
**Turntable
Roller Rest**

Rack



ENGLISH

CONTROL PANEL



- 1. MICRO.** The feature will allow you to cook food with microwave function.
- 2. QUICK TOUCH COOKING.** These pads allow you to cook most of your favorite foods without having to select cooking times and power levels.
- 3. AUTO DEFROST.** This pad is an accurate defrosting method for frozen meat, poultry and fish up to 6.0 lbs.
- 4. NUMBER PADS.** Touch Number Pads to enter cooking time, power level, quantities, or weights.
- 5. SOFTEN.** Touch this pad to soften icecream, cream cheese, butter or frozen juice.
- 6. CLOCK.** Touch this pad to enter the time of day.
- 7. STOP/CLEAR.** Touch this pad to stop the oven or stop entries.
- 8. COMBI.** This feature will allow you to cook food with microwave and grill function at the same time (or alternately).
- 9. GRILL.** This feature will allow you to brown and crisp food quickly.
- 10. AUTO GRILL.** Touch these pad to allow you to cook most of your favorite food easily with grill function.
- 11. BREAD DEFROST.** Touch this pad to defrost frozen bread.
- 12. EXPRESS DEFROST.** This pad provides you with the quick defrosting method for 1.0 pound frozen foods.
- 13. MELT.** Touch this pad to melt chocolate, cheese, butter, or marshmallows.
- 14. POWER.** Touch this pad to set a cooking power.
- 15. ADD MINUTE.** Touch this pad to cook at 100% cook power for 1 minute to 99 minute 59 seconds.
- 16. START.** Touch this pad to start all entries (except the Quick Touch Sensor, Express Defrost, Auto Cook and Add Minute function which start automatically) and to turn Child Lock on or off.

UNDERSTANDING YOUR MICROWAVE OVEN

COOKWARE GUIDE

Most heat-resistant, non-metallic cookware is safe for use in your microwave oven. However, to test cookware before using, follow these steps:

1. Place the empty cookware in the microwave oven.
2. Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.
3. Microwave on 100% power for 1 minute. If the dish is warm, it **should not** be used for microwave cooking.

USE	DO NOT USE
<p>Ovenproof Glass</p> <ul style="list-style-type: none"> • Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim. <p>China</p> <ul style="list-style-type: none"> • Bowls, cups, serving plates, and platters without metallic trim can be used in your oven. <p>Plastic</p> <ul style="list-style-type: none"> • When using plastic wrap as a cover, make sure that the dish is deep enough so the plastic wrap does not touch the food. As the food heats, it may melt the plastic wrap wherever the wrap touches the food. • Place plastic wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish. • Vent by turning back one corner of the plastic wrap. This will allow excess steam to escape. • Use plastic dishes, cups, semi-rigid freezer containers, and plastic bags only for short time cooking. Use these with care because the plastic may soften from the heat of the food. <p>Paper</p> <ul style="list-style-type: none"> • Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven. • Refer to the manufacturer's label for use of any paper product in the microwave oven. <div data-bbox="225 1426 554 1656" data-label="Image"> </div> <p>When popping prepackaged popcorn; Place carefully so the bag does not touch the oven walls. Fold each end of the bag in half toward the center top of the bag.</p>	<p>Metal Utensil</p> <ul style="list-style-type: none"> • Metal shields food from microwave energy and produces uneven cooking. Avoid metal skewers, thermometers, or foil trays. • Metal utensils can cause arcing, which is a discharge of electric current. Arcing can damage your microwave oven. <p>Metal Decoration</p> <ul style="list-style-type: none"> • Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc. <p>Centura™ Tableware</p> <ul style="list-style-type: none"> • The Corning Company recommends that you do not use Centura tableware and some Corelle™ closed-handle cups for microwave cooking. <p>Aluminum Foil</p> <ul style="list-style-type: none"> • Do not use large sheets of aluminum foil because they hinder cooking and may cause arcing. You may use small pieces of foil to shield poultry legs and wings. • Keep all aluminum foil at least 1 inch from the walls and door of the oven. <p>Wood</p> <ul style="list-style-type: none"> • Wooden bowls, boards, and baskets will dry out and may split or crack when you use them in the microwave oven. <p>Tightly Closed Containers</p> <ul style="list-style-type: none"> • Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware. <p>Brown Paper</p> <ul style="list-style-type: none"> • Do not use brown paper bags. They absorb heat and could burn. <p>Metal Twist Ties</p> <ul style="list-style-type: none"> • Always remove metal twist ties as they can become hot and cause a fire.

UNDERSTANDING YOUR MICROWAVE OVEN

TIPS FOR MICROWAVE COOKING

BROWNING

Meat and poultry with high fat content that are cooked for 10 or 15 minutes or longer will brown lightly. Foods cooked a shorter time can be brushed with a browning agent, such as Worcestershire sauce, soy sauce, or barbecue sauce.

COVERING

A cover traps heat and steam and causes the food to cook more quickly. Use a lid or microwave-safe plastic wrap with one corner folded back to vent the excess steam. Lids on glass casseroles can become hot during cooking. Handle carefully. Waxed paper will prevent the food from splattering in the oven and help retain heat. When warming bread items, use waxed paper, napkins, or paper towels. To absorb extra moisture, wrap sandwiches and fatty foods in paper towels.

SPACING

Arrange individual foods, such as baked potatoes, cupcakes, and hors d'oeuvres in a circle and at least 1 inch apart. This will help the food cook more evenly.

STIRRING

Stirring blends flavors and redistributes the heat in foods. Always stir from the outside toward the center of the dish. Food at the outside of the dish heats first.

TURNING

Large foods, such as roasts and whole poultry, should be turned so that the top and bottom cook evenly. Also turn over chicken pieces and chops.

CLEANING

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done weekly or more often, if needed. Never use cleaning powders or rough pads. Excessive oil splatters on the inside top will be difficult to remove if left for many days. Wipe splatters with a wet paper towel, especially after cooking chicken or bacon.

REMOVABLE PARTS

The turntable and turntable roller rest are removable. They should be hand-washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse well and dry with a soft cloth. Never use cleaning powders, steel wool, or rough pads.

ARRANGEMENT

Do not stack food. Arrange in a single layer in the dish for more even cooking. Because dense foods cook more slowly, place thicker portions of meat, poultry, fish, and vegetables toward the outside of the dish.

TESTING FOR DONENESS

Because foods cook quickly in a microwave oven, you need to test frequently for doneness.

STANDING TIME IN OVEN

Depending on density, food often needs to stand from 2 to 15 minutes either in or outside of oven after cooking power shuts off. Outside of oven, you usually need to cover food during standing time to retain heat. Remove most foods when they are slightly undercooked and they will finish cooking during standing time. The internal temperature of food will rise about 10°F during standing time.

SHIELDING

To prevent some portions of rectangular or square dishes from overcooking, you may need to shield them with small strips of aluminum foil to block the microwaves. You can also cover poultry legs and wing tips with foil to keep them from overcooking. **Always keep foil at least 1 inch from oven walls** to prevent arcing.

PIERCING

Pierce the shell, skin, or membrane of foods before cooking to prevent them from bursting. Foods that require piercing include yolks and whites of eggs, hot dogs, clams, oysters, and whole vegetables, such as potatoes and squash.

- The glass turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during use.
- The turntable roller rest should be cleaned regularly.

SPECIAL CARE

For best performance and safety, the inner door panel and the oven front frame should be free of food or grease buildup. Wipe often with a mild detergent; then rinse and wipe dry. Never use cleaning powders or rough pads.

After cleaning the control panel, touch STOP/CLEAR to clear any entries that might have been entered accidentally while cleaning the panel.





USING YOUR MICROWAVE OVEN

CLOCK

Example: To set the clock for 10:30 .

Touch:

Display Shows:

- | | | |
|----|---|-------------------------------|
| 1. |  | : |
| 2. |  | 12:00 |
| 3. |  | 10:30
<small>Start</small> |
| 4. |  | 10:30 |

NOTE: This is a 12 hour clock.



ADD MINUTE

A time-saving pad, this simplified control lets you quickly set and start microwave cooking at 100% power without the need to touch START.

Example: To cook for 2 minutes.

Touch:

Display Shows:

- | | | |
|----|---|----------------------------------|
| 1. |  | Time of day. |
| 2. |  Twice | Time counting down and power 100 |

NOTE: If you touch **ADD MINUTE**, it will add 1 minute up to 99 min 59 seconds.



CHILD LOCK

Use this safety feature to lock the control panel when you are cleaning it, or to prevent children from using the oven when you do not want them to.

To set CHILD LOCK:

Touch:

Display Shows:

- | | | |
|----|---|--------------|
| 1. |  | Time of day. |
| 2. |  | LOC |

Touch and hold until LOC appears in the display. (approximately 4 seconds)

To cancel CHILD LOCK:

Touch:

Display Shows:

- | | | |
|----|--|--------------|
| 1. |  | Time of day. |
|----|--|--------------|

Touch and hold until LOC disappears from from the display.(approximately 4 seconds)


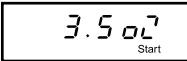
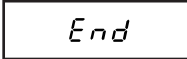
USING YOUR MICROWAVE OVEN

QUICK TOUCH COOKING

Use this function to cook food without entering a cook time or power. Refer to the Quick Touch Cook Table below for more information.



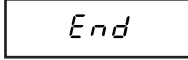
Example: To cook a 3.5oz. bag of microwave popcorn.

Touch: **Display Shows:**

1.  **popcorn** Once 
2. The oven will start automatically. Time counting down.
3. At the end of cooking time, 4 short tones will sound. 

Example: To cook 1 potato

Touch: **Display Shows:**

1.  **potato** Once 
2. The oven will start automatically. Time counting down.
3. At the end of cooking time, 4 short tones will sound. 

ENGLISH

QUICK TOUCH COOKING TABLE

Category	Touch	Serving size	Directions
Popcorn	1 time 2 times	3.5 oz. 3.0 oz.	<ul style="list-style-type: none"> Follow package instructions. Do not try to pop unpopped kernels. Heat only 1 package at a time.
Potato	1 time 2 times 3 times 4 times	1 ea (8 oz.) 2 ea (16 oz.) 3 ea (24 oz.) 4 ea (32 oz.)	<ul style="list-style-type: none"> 8-10 oz. per potato. Pierce potato several times with fork. Place in center of the turntable tray on paper towel. After cooking, let stand for 5 minutes.
Frozen Entree	1 time	10 oz.	<ul style="list-style-type: none"> Remove from outer display package. If not in microwave-safe container, place on plate cover with plastic wrap and vent.
Vegetable	1 time 2 times 3 times 4 times	1 cup 2 cups 3 cups 4 cups	<ul style="list-style-type: none"> Prepare as desired, wash, and leave residual water on the vegetables. Place the appropriately-sized microwave container. Cover with plastic wrap and vent.
Dinner Plate	1 time 2 times	10.5 oz. 16 oz.	<ul style="list-style-type: none"> Arrange food on the microwave plate. Place meaty portions and bulky vegetable to the outside of the plate. Cover with plastic wrap and vent. After cooking, let stand for 2 minutes.
Hot Dog	1 time 2 times 3 times 4 times 5 times 6 times	1 ea 2 ea 3 ea 4 ea 5 ea 6 ea	<ul style="list-style-type: none"> Pierce the skin and place hot dogs in microwave-safe bowl. Cover with water. Heat uncovered. After heating, Stir well. Drain and serve.

USING YOUR MICROWAVE OVEN

AUTO GRILL COOKING

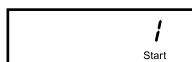
Use this function to cook food without entering a cook time or power. Refer to the AUTO GRILL Cook Table below for more information.

Example: To cook 1 piece chicken breast

Touch:

Display Shows:

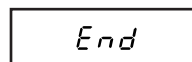
1. **chicken breast** Once



2. The oven will start automatically.

Time counting down.

3. At the end of cooking time, 4 short tones will sound.



NOTE: When the oven stops, use oven mitts to carefully remove the dish. It may be very hot.

NOTE: During and after use, do not touch, or let clothing, pot holders or other materials contact the cooking elements. These surface may be hot enough to burn. Allow sufficient time for cooling first.

ENGLISH

AUTO GRILL COOKING TABLE

Category	Touch	Serving size	Directions
Hamburger	1 time 2 times 3 times 4 times 5 times 6 times	1 patty 2 patties 3 patties 4 patties 5 patties 6 patties	<ul style="list-style-type: none"> Remove all packaging from hamburger patties. Place on rack. When the oven beeps, turn food over and press start to continue. After cooking, let stand for 1-2 minutes.
Pork Chop	1 time 2 times 3 times 4 times	1 chop 2 chops 3 chops 4 chops	<ul style="list-style-type: none"> Brush the pork with melted margarine or butter. Place on rack. When the oven beeps, turn food over and press start to continue. After cooking, stand covered with foil for 2-5 minutes.
Chicken Breast	1 time 2 times 3 times 4 times	1 piece 2 pieces 3 pieces 4 pieces	<ul style="list-style-type: none"> Wash and dry skin. Brush the chicken with melted margarine or butter. Place on rack. When the oven beeps, turn food over and press start to continue. After cooking, stand covered with foil for 2-5 minutes.
Fish Fillet	1 time 2 times 3 times 4 times	1 fillet 2 fillets 3 fillets 4 fillets	<ul style="list-style-type: none"> Clean and dry. Place on rack. When the oven beeps, turn food over and press start to continue. After cooking, stand covered with foil for 2-5 minutes.

USING YOUR MICROWAVE OVEN

MICRO COOKING








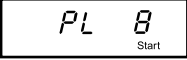

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH power (100%). Refer to the "Microwave Power Level Table" on page 15 for more information.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

Example: To cook for 5 minutes, 30 seconds at 80% power.

Touch:

Display Shows:

1.  
2.  
3.  
4.  
5.  Time counting down and POWER 80.


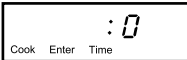

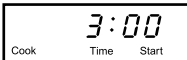

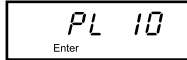

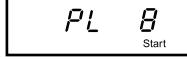

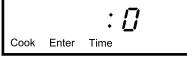

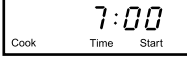

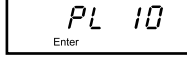

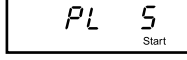

MULTI-STAGE COOKING

For best results, some recipes call for different cook powers during different stages of a cook cycle. You can program your oven to switch from one power level to another for up to 2 stages.

Example: To set a 2-stage cook cycle.

Touch:

Display Shows:

1.  
2.  
to set a 3 minute cook time for first stage.
3.  
4.  to set an 80% cook power for the first stage. 
5.  
6.  
to set a 7 minute cook time for second stage.
7.  
8.  to set an 50% cook power for the second stage. 
9.  Time counting down

USING YOUR MICROWAVE OVEN

MICROWAVE POWER LEVELS

Your microwave oven has 10 cook power levels to let you cook or heat a wide variety of foods. Refer to the table below for suggestions:

Microwave Power Level Table

Power Level	Use
10 (High)	<ul style="list-style-type: none"> Boiling water. Making candy. Cooking poultry pieces, fish, & vegetables. Cooking tender cuts of meat. Whole poultry.
9	<ul style="list-style-type: none"> Reheating rice, pasta, & vegetables.
8	<ul style="list-style-type: none"> Reheating prepared foods quickly. Reheating sandwiches.
7	<ul style="list-style-type: none"> Cooking egg, milk, & cheese dishes. Cooking cakes, breads. Melting chocolate.
6	<ul style="list-style-type: none"> Cooking veal. Cooking whole fish. Cooking puddings & custard.
5	<ul style="list-style-type: none"> Cooking ham, whole poultry, & lamb. Cooking rib roast, sirloin tip.
4	<ul style="list-style-type: none"> Thawing meat, poultry, & seafood.
3	<ul style="list-style-type: none"> Cooking less tender cuts of meat. Cooking pork chops, roast.
2	<ul style="list-style-type: none"> Taking chill out of fruit. Softening butter.
1	<ul style="list-style-type: none"> Keeping casseroles & main dishes warm. Softening butter & cream cheese.
0	<ul style="list-style-type: none"> Standing time.


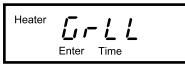

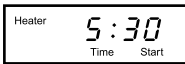

GRILL COOKING

This feature lets you program a specific cook time to brown and crisp food quickly. The grill rack can be used during cooking.

Example: To cook for 5 minutes, 30 seconds

Touch:

Display Shows:

- 

- 

- 

Time counting down

GRILL MODEL COOKING TABLE

Use this table as a guide to cooking common foods.

Category	Setting Model	Cooking Time	Hints
Beef burgers 50g (2 oz.) 100g (4 oz.)	Grill	2-4 minutes 3-5 minutes	<ul style="list-style-type: none"> Baste with oil or melted butter. Place foods on rack. Turn food over after half the cooking time.
Beef Steaks 2.5cm (1") thick Rare Medium Well	Grill	13-18 minutes 15-20 minutes 17-22 minutes	
Pork Chops 2.5cm (1") thick	Grill	19-25 minutes	
Lamb Chops 2.5cm (1") thick	Grill	16-21 minutes	
Sausages	Grill	4-7 minutes	

NOTE: When the oven stops, use oven mitts to carefully remove the dish. It may be very hot.

NOTE: During and after use, do not touch, or let clothing, pot holders or other flammable materials contact the cooking elements. These surface may be hot enough to burn. Allow sufficient time for cooling first.

USING YOUR MICROWAVE OVEN




COMBI. COOKING

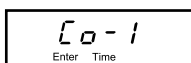
Your oven has a grill + micro cooking feature which allows you to cook food with heater and microwave at the same time (or alternately). This generally means it takes less time to cook your food. before cooking, You can select one of the 3 cooking model. The grill rack can be used during cooking.

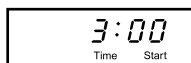
Example: To cook for 3 minutes with 1 cooking model.

Touch:

Display Shows:

1. 
2. 
3. 


Enter Time


Time Start

Time counting down

COMBI. MODEL TIME TABLE

CATEGORY	ALTERNATION TIME (s)	
	[0-1	Microwave
Grill		24
[0-2	Microwave	14
	Grill	18
[0-3	Microwave	20
	Grill	12

NOTE: When the oven stops, use oven mitts to carefully remove the dish. It may be very hot.

NOTE: During and after use, do not touch, or let clothing, pot holders or other flammable materials contact the the cooking elements. These surface may be hot enough to burn. Allow sufficient time for cooling first.

COMBI. MODEL COOKING TABLE

Category	Food Type	Serving Size	Approx. Cooking Time (in minutes)	Directions
[0-1	Sausage	100-600g	13-21	<ul style="list-style-type: none"> • Baste with oil or melted butter. • Place food on rack. • Turn frequently.
	Fish		13-21	
[0-2	Kebab	200-800g	15-23	
	Pork chop		15-19	
	Chicken Portion			
[0-3	Pork	500-1500g	15-21	
	Beef		22-28	
	Mutton		14-20	

USING YOUR MICROWAVE OVEN

WARNING: Do not use large sheets of aluminum foil because they hinder cooking and may cause arcing. You may use small pieces of foil to shield poultry legs and wings. Keep all aluminum foil at least 1 inch from the walls and door of the oven.

COOKING TIPS

Meat

1. No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
2. Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
3. Cook according to the Meat Cooking Table (below). Use the longer time for large cuts of meats and the shorter time for small cuts of meats. For thicker chops, use the longer time.
4. Turn the meat once halfway through the cooking time.
5. **Let stand** for 5-10 minutes wrapped in foil after cooking. The standing time is very important as it completes the cooking process.
6. Make sure meat, especially pork, is thoroughly cooked before eating.

Poultry

1. No special techniques are required. Poultry should be prepared as with conventional cooking. Season if desired.
2. Poultry should be thoroughly defrosted. Remove giblets and any metal clamps.
3. Prick the skin and brush lightly with vegetable oil unless the poultry is self-basting.
4. All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
5. Cook according to the instructions in the Poultry Cooking Table below. Turn over halfway through the cooking time. Because of its shape, poultry has a tendency to cook unevenly, especially in very bony parts. Turning food over helps to cook these areas evenly.
6. Remove from oven, wrap in foil, and let stand for 5 -10 minutes before carving. The standing time is very important, since it completes the cooking process.
7. Make sure poultry is thoroughly cooked before eating. Whole poultry is completely cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife. Poultry pieces should be pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.

Meat Cooking Table

Meat	Microwave Power	Cooking Time Per Pound
BEEF Standing/Rolled Rib – Medium – Well-done Ground Beef (to brown for casserole) Hamburgers, Fresh or defrosted (4 oz. each) – 2 patties – 4 patties	8 8 HIGH(100%) HIGH(100%) HIGH(100%)	9½ to 11½ minutes 11½ to 14 minutes 6½ to 9½ minutes 2½ to 4½ minutes 3½ to 5½ minutes
PORK Loin, Leg Bacon – 4 slices – 6 slices	8 HIGH(100%) HIGH(100%)	12½ to 16½ minutes 2½ to 3½ minutes 3½ to 4½ minutes

Poultry Cooking Table

Poultry	Microwave Power	Cooking Time Per Pound
CHICKEN Whole Breast (boned) Portions	8 8 8	11 to 15 minutes 10 to 14 minutes 11 to 17 minutes
TURKEY Whole	8	11 to 15 minutes

NOTES:

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.
- If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

NOTE: The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.

USING YOUR MICROWAVE OVEN

COOKING TIPS (continued)

Fish

1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic wrap or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the Fresh Fish Cooking Table below. Flakes of butter can be added to the fish if desired.
5. Let stand as directed in the Cooking Table before serving.
6. After standing time, check to see that the fish is thoroughly cooked. The fish should be opaque and flake easily.

Fresh Fish Cooking Table





Fish	Microwave Power	Cooking Time Per Pound	Butter	Standing Time
Fish Fillets	HIGH	4½ to 8 minutes	Add 1 to 2 tbsp (15 to 30 ml) of lemon juice.	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4½ to 8 minutes	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5½ to 9 minutes	–	3 to 4 minutes
Salmon Steaks	HIGH	5½ to 8 minutes	Add 1 to 2 tbsp (15 to 30 ml) of lemon juice.	3 to 4 minutes

USING YOUR MICROWAVE OVEN

MELT

The oven uses low power to melt foods (butter, chocolate, marshmallows and cheese). See the following table.





Example: To Melt 2 sticks butter.

Touch:	Display Shows:
1. 	Time of day.
2. 	<input type="text" value=" "/>
3. 	<input type="text" value="2"/> <small>Start</small>
4. 	Time counting down.

SOFTEN

The oven uses low power to soften foods (butter, ice cream, cream cheese, and frozen juice) See the following table.

Example: To Soften Quart Ice Cream.

Touch:	Display Shows:
1. 	Time of day.
2. 	<input type="text" value=" "/>
3. 	<input type="text" value="2"/> <small>Start</small>
4. 	Time counting down.

ENGLISH

MELT TABLE

Code	Category	Direction	Amount
1	Butter/ Margarine	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.	1, 2 or 3 sticks
2	Chocolate	Choose the 4 or 8 oz. (actual weight) selection to melt squares of baking chocolate or chocolate morsels. Unwrap squares and place them in a microwavable container. Stir at the end of the cycle to complete melting. NOTE: Add time if necessary to complete melting.	4 or 8 oz.
3	Cheese	Use processed cheese food only. Cut into cubes. Place in a single layer in microwavable container. Stir at the end of cooking to complete melting.	8 or 16 oz.
4	Marshmallows	Large or miniature marshmallows may be used. Place in microwavable container. Stir at the end of cycle to complete melting.	5 or 10 oz.

SOFTEN TABLE

Code	Category	Direction	Amount
1	Butter	Unwrap and place in microwavable container. No need to cover butter. Butter will be at room temperature and ready for use in recipe.	1, 2 or 3 sticks
2	Ice Cream	Place container in oven. Ice cream will be soft enough to make scooping easier.	Pint, Quart, Half gallon
3	Cream Cheese	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.	3 or 8 oz.
4	Frozen Juice	Remove top. Place in oven. Frozen juice will be soft enough to easily mix with water.	6, 12 or 16 oz.

USING YOUR MICROWAVE OVEN

AUTO DEFROST

Three defrost sequences are preset in the oven. The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting. For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange to get best defrost results. Three different defrosting levels are provided.

- 1 MEAT
- 2 POULTRY
- 3 FISH

*Available weight is 0.1–6.0 lbs.

Example: To defrost 1.2 lbs of ground beef.

Touch:

Display Shows:

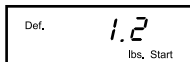
1. 

Once



2.  and 

to enter the weight



3. 

Time counting down

NOTE: 4 tones can be heard in middle of cycle.

NOTE:

When you touch the START pad, the display changes to defrost time count down. The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch START to resume the defrost cycle.

OPERATING TIPS

- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, shape your ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.



USING YOUR MICROWAVE OVEN

EXPRESS DEFROST

This feature should be used only when you defrost 1 pound of frozen ground beef.

Example: To defrost 1 lb Ground beef.

Touch: **Display Shows:**

- 
Time of day.
- 
Time counting down .

NOTE: 4 tones can be heard in middle of cycle.


BREAD DEFROST

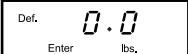


The bread defrost feature provides you with the best defrosting method for frozen bread.

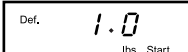
*Available weight is 0.1~1.0 lbs.


Example: To defrost 1.0 lbs of bread.

Touch: **Display Shows:**

- 


-  and 



to enter the weight
- 
Time counting down.

NOTE: 4 tones can be heard in middle of cycle.

AUTO DEFROST TABLE

Category	Food to be Defrosted
<i>DEF - 1</i> MEAT	Beef Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty Lamb Chops (1 inch thick), Rolled roast Pork Chops (1/2 inch thick), Hot dogs, Spareribs, Country-style ribs. Rolled roast, Sausage Veal Cutlets (1 lb., 1/2 inch thick)
	<i>DEF - 2</i> POULTRY Cornish Hens Whole Turkey Breast
	<i>DEF - 3</i> FISH Steaks/Chops Round beef steak, Tenderloin steak Lamb chops (1 inch thick) Pork chops (1/2 inch thick) Veal cutlets (1 lbs, 1/2 inch thick) Fish Fillets, Whole Steaks Shellfish Crab meat, Lobster tails, Shrimp, Scallops

TROUBLESHOOTING

Questions and Answers

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: <ul style="list-style-type: none"> • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is touched?	The tone tells you that the setting has been entered.
Can my microwave oven be damaged if food is cooked for too long?	It is possible to overcook food to the point of smoke and /or fire, causing damage to the inside of the oven. It is always best to remain near the oven while cooking.
What could be wrong when the oven is plugged into the wall outlet for the first time and it does not operate?	The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug in for the first time or when power resumes after a power interruption. Unplug the oven from the 120 volt household outlet and then plug it back in to reset the microcomputer.
Why do I see light reflection around the outer case?	This light is from the oven light which is located between the oven cavity and the outer wall of the oven.
What are the various sounds I hear when the microwave oven is operating?	The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF. The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

TROUBLESHOOTING

Questions and Answers (continued)

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a wooden toothpick before cooking. CAUTION: Never microwave eggs in the shell.
Why are scrambled eggs sometimes a little dry after cooking?	Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons: <ul style="list-style-type: none"> • Eggs vary in size. • Eggs are at room temperature one time and at refrigerator temperature another time. • Eggs continue cooking during standing time.
Why do baked apples sometimes burst during cooking?	The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.
Why do baked potatoes sometimes burn during cooking?	If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm. CAUTION: Do not overcook.
Why is a standing time recommended after microwave cooking time is over?	Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.
Why is additional time required for cooking food stored in the refrigerator?	As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest Sears Parts & Repair Center by calling 1-800-4-MY-HOME®. Sears Parts & Repair Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	<ul style="list-style-type: none"> • Is the power cord plugged in? • Is the door closed? • Is the cooking time set?
Arcing or Sparking	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the oven operating while empty?
Unevenly Cooked Foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the glass turntable in the oven? • Did you turn over or stir the food while it was cooking? • Were the foods completely defrosted? • Was the time/cooking power level correct?
Overcooked Foods	<ul style="list-style-type: none"> • Was the time/cooking power level correct?
Undercooked Foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Were the foods completely defrosted? • Was the time/cooking power level correct?
Improper Defrosting	<ul style="list-style-type: none"> • Are you using approved cookware? • Was the time/cooking power level correct? • Did you turn over or stir the food during the defrosting cycle?

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the Microwave Oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

The manufacturer is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

Master Protection Agreements

Congratulations on making a smart purchase.

Your new Kenmore® product is designed and manufactured for years of dependable operation.

But like all products, it may require preventive maintenance or repair from time to time.

That's when having a Master Protection Agreement can save you money and aggravation.

Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.

The Master Protection Agreement also helps extend the life of your new product. Here's what's included in the Agreement:

- ☑ **Expert service** by our 12,000 professional repair specialists
- ☑ **Unlimited service and no charge** for parts and labor on all covered repairs
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months
- ☑ **Product replacement** if your covered product can't be fixed
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge
- ☑ **Fast help by phone** – phone support from a Sears technician on products requiring in-home repair, plus convenient repair scheduling
- ☑ **Power surge protection** against electrical damage due to power fluctuations
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service.

You can call anytime day or night, or schedule a service appointment online.

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information call 1-800-827-6655.

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call

1-800-4-MY-HOME®

Acuerdos Maestros de protección

Felicitaciones por haber hecho una compra inteligente

Su nuevo producto Kenmore® está diseñado y fabricado para años de operación segura.

Pero como todo producto, puede necesitar mantenimiento preventivo o reparaciones cada cierto tiempo. Es allí cuando el tener un Acuerdo Maestro de protección le puede ahorrar dinero o evitar que la falla empeore.

Adquiera un Acuerdo Maestro de protección ahora y resguárdese de cualquier molestia o gastos inesperados.

El Contrato de Protección Maestro ayuda también extender la vida de su nuevo producto. Estas son los aspectos incluidos en el Contrato :

- ☑ **Servicio experto**, llevado a cabo por cualquiera de nuestros 12.000 profesionales especialistas en reparaciones.
- ☑ **Servicio ilimitado y sin cargo alguno**, por las piezas o por el trabajo en toda las reparaciones cubiertas por el Acuerdo.
- ☑ **Garantía de "No-Lemon"** - cambio de su producto cubierto si ocurre más de cuatro o más fallas al producto dentro de doce primeros meses.
- ☑ **Reemplazo del producto** si su este asegurado no puede arreglarse.
- ☑ **Control anual de mantenimiento preventivo** a pedido suyo sin cargo extra.
- ☑ **Ayuda rápida vía telefónico** - Soporte telefónico de un técnico de Sears sobre los productos que se requiere de reparación en casa, más la programación conveniente de servicio.
- ☑ **Protección contra sobrecarga eléctrica**, por daños eléctricos causados por fluctuaciones de corriente.
- ☑ **Reembolso de alquiler** si la reparación del producto asegurado toma más tiempo de lo prometido.

Una vez que ha comprado el Acuerdo, una simple llamada telefónica es todo lo que le tomará para agendar un servicio. Puede llamar a cualquier hora del día o de la noche o hacer un compromiso de atención por teléfono.

Sears tiene más de 12,000 profesionales especialistas en reparaciones que tienen acceso a más de 4.5 millones de piezas de calidad y accesorios. Esa es la clase de profesionalismo con la que puede usted contar para ayudar a prolongar la vida de su nueva adquisición en los años por venir. ¡Suscriba ya un Acuerdo Maestro de protección!

Se aplican algunas limitaciones y exclusiones. Por precios e información adicional llame al 1-800-827-6655.

Servicio de instalación Sears

Para la instalación profesional de Sears de los aparatos del hogar, dispositivos de apertura de la puerta del garaje, calentadores de agua, y otros items principales del hogar, llame en los Estados Unidos a **1-800-4-MY-HOME®**.

Get it fixed, at your home or ours!

Your Home

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME® (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

www.sears.com www.sears.ca

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call or go on-line for the location of your nearest **Sears Parts & Repair Center.**

1-800-488-1222

Call anytime, day or night (U.S.A. only)

www.sears.com

To purchase a protection agreement (U.S.A.) or maintenance agreement (Canada) on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR®

(1-888-784-6427)

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

www.sears.ca

The Sears logo is centered at the bottom of the page. It features the word "Sears" in a bold, serif font. The letter "S" is significantly larger than the other letters. A curved line underlines the letters "ears".