

Use & Care Guide  
Manual de Uso y Cuidado  
English / Español

Model/Modelo: 790.4130\*, 790.4132\*

# Kenmore®

## Electric Cooktop

## Parrilla de Cocinar Eléctrica

\* = color number, número de color

P/N A01704301 Rev. A

Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)  
[www.sears.com](http://www.sears.com)



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## KENMORE LIMITED WARRANTY

WITH PROOF OF SALE the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions.

### One Year on Appliance

FOR ONE YEAR from the date of sale this appliance is warranted against defects in material or workmanship. A defective appliance will receive free repair or replacement at option of seller.

### Two Years on Ceramic Glass Cooktop

FOR TWO YEARS from the date of sale, a free replacement part will be supplied for a ceramic glass cooktop that fails due to thermal shock. If the failure or defect is within the first year, a new cooktop will be installed at no charge. If the failure or defect is after the first year, a new cooktop will be supplied but not installed at no charge. You are responsible for the labor cost of cooktop installation after the first year from the date of sale.

### Lifetime on Cooktop Gas Burners and Cooktop Electric Elements

FOR AS LONG AS IT IS USED from the date of sale, a free replacement will be supplied for a defective cooktop gas burner or cooktop electric element. If the defect appears within the first year, a new burner or element will be installed at no charge. If the defect appears after the first year, a new burner or element will be supplied but not installed at no charge. This Lifetime warranty covers only the burners or elements, and does not apply to any other related component or mechanism. You are responsible for the labor cost of burner or element glass installation after the first year from the date of sale.

For warranty coverage details to obtain free repair or replacement, visit the web page: [www.kenmore.com/warranty](http://www.kenmore.com/warranty)

All warranty coverage applies for only 90 DAYS from the sale date if this appliance is ever used for other than private household purposes.

### This warranty covers ONLY defects in material and workmanship, and will NOT pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from accident or improper operation or maintenance.
3. Discoloration of cooktop surfaces resulting from normal use.
4. Expendable items that can wear out from normal use, including but not limited to filters, belts, bags or screw-in base light bulbs.
5. A service technician to clean or maintain this appliance, or to instruct the user in correct appliance installation, operation and maintenance.
6. Service calls to correct appliance installation not performed by Sears authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
7. Damage to or failure of this appliance resulting from installation not performed by Sears authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
8. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
9. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
10. Damage to or failure of this appliance, including discoloration or surface rust, caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
11. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
12. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

### Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year on the appliance and for as long as used on cooktop gas burners or cooktop electric elements, or the shortest period allowed by law. Seller shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used 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 Brands Management Corporation, Hoffman Estates, IL 60179

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the hazard type.

## DEFINITIONS

**⚠** This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

**⚠ WARNING** - Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

**⚠ CAUTION** - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**Important:** Indicates installation, operation, maintenance, or valuable information that is not hazard related.

## IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

**IMPORTANT** - Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

## GROUNDING INSTRUCTIONS

**⚠ WARNING** - Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

**⚠ WARNING** - Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

## IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

**⚠ WARNING** - **Storage In or On Appliance**—Flammable materials should not be stored near surface burners or elements. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

**⚠ WARNING** - **Do not leave children alone** - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

**⚠ WARNING** - Do not store items of interest to children in the cabinets above the appliance. Children climbing on or near the appliance to reach items could be seriously injured.

**⚠ WARNING** - Do not allow children to climb or play around the appliance.

**⚠ WARNING** - Never cover any slots, holes, or passages with any materials, such as aluminum foil or aftermarket liners. Aluminum foil and other liners may trap heat, causing a fire hazard.

**⚠ WARNING** - Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

**⚠ CAUTION** - When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

**⚠ CAUTION** - Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

Save these instructions for future reference.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

**⚠ CAUTION** - Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

**⚠ CAUTION** - Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

**⚠ CAUTION** - Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

**⚠ CAUTION** - Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop and surfaces facing the cooktop.

**⚠ CAUTION** - Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock (if equipped).

## IMPORTANT INSTRUCTIONS FOR USING YOUR RADIANT COOKTOP

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Cookware handles should be turned inward and not extend over adjacent surface elements — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.

Glazed cooking utensils— Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

# IMPORTANT SAFETY INSTRUCTIONS

**Read all instructions before using this appliance.**

Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.

Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.

When you are flaming foods under a ventilating hood, turn on the fan.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COIL COOKTOP

Make sure reflector pans or drip bowls are in place - absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Carefully check the reflector pans, drip bowls, and coils for packaging material. Remove all packaging material before using the cooktop. on the cooking zone will improve efficiency.

Protective Liners - Do not use aluminum foil to line surface drip bowls. Improper use of these liners may result in a risk of electric shock or fire.

Do not immerse or soak removable heating elements—Heating elements should never be immersed in water. Heating elements clean themselves during normal operation.

Do not use decorative surface burner covers. If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

Do not allow grease to accumulate around surface burners and drip bowls.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

**CAUTION** - Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

## IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

# **IMPORTANT SAFETY INSTRUCTIONS**

**Read all instructions before using this appliance.**

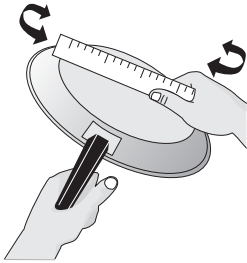
**Important Safety Notice** - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

**Save these instructions for future reference.**

# Before Setting Surface Controls

## Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 1 and Figure 2.



Check for flatness by rotating a ruler across the bottom of the cookware (see Figure 1). Cookware should have flat bottoms that make good contact with the entire surface of the heating element (see Figure 2).

Figure 1: Testing cookware

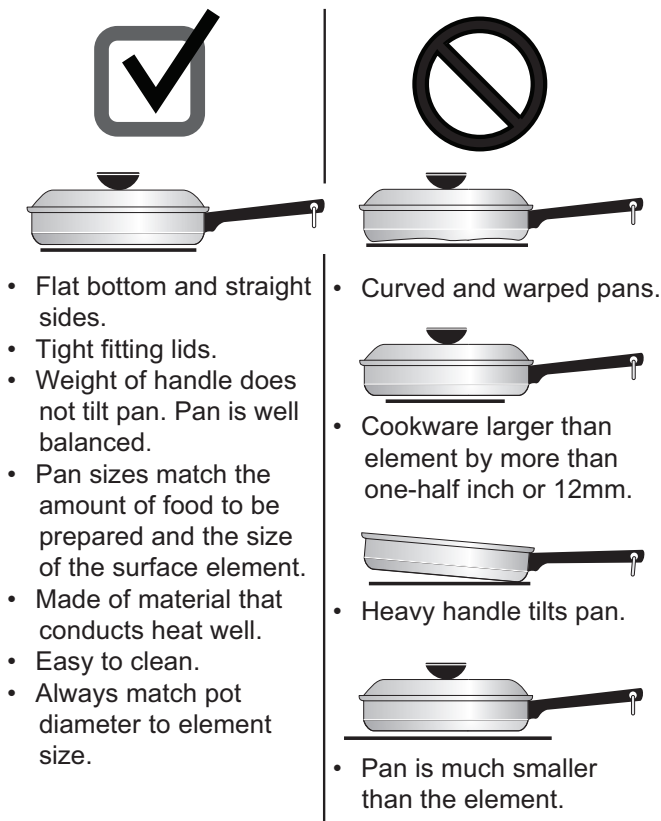


Figure 2: Proper cookware

## Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- **Copper** - Excellent heat conductor but discolors easily (see Aluminum).
- **Stainless** - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- **Cast Iron** - A slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material.
- **Glass** - Slow heat conductor.

**Important:** Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly, especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's

**Important:** NEVER place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.



### About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.

For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

**⚠ CAUTION** Surface elements may appear to have cooled after they have been turned off. **The element surface may still be hot**, and burns may occur if the element or surrounding area is touched before it has cooled to a safe temperature.

**⚠ CAUTION** Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.

**⚠ CAUTION** Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

### Notes:

- Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting.
- Be sure to read detailed instructions for coil cooktop cleaning in the [“Care and Cleaning”](#) section and [“Before You Call”](#) checklist section of this *Use and Care Guide*.

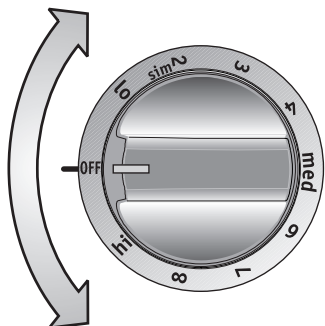
**Important:** Do not allow aluminum foil, or any material that can melt, to make contact with the cooking element. If these items melt on the cooktop, they will damage the cooktop.

# Setting Surface Controls

## Radiant surface elements

To operate the radiant element:

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction (Figure 1) to the desired setting (refer to the “Suggested radiant surface element settings” table, Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.



**Figure 1: Surface control knob**

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 1). A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

**CAUTION** - Radiant surface elements may appear to have cooled after they have been turned off. **The element may still be hot** and burns may occur if the element is touched before it has cooled sufficiently.

**CAUTION** - **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to the surface elements.

**CAUTION** - **Do not** use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

## Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Settings	Type of Cooktop
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium High (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (4 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 3)	Keep foods cooking, poach, stew
Low (LO)	Keep warm, melt

**Table 1: Suggested settings for radiant elements**

### Notes:

- The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The Element ON indicator lights will glow when one or more elements are turned ON. A quick glance at these indicator lights when finished cooking is an easy check to be sure all control knobs are turned OFF. The Hot Surface indicator light will remain on AFTER the control knob is turned to the “OFF” position and will stay on until the heating surface area has cooled sufficiently.

**Important: Do not** place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

**Important: Do not** allow aluminum foil or ANY material that can melt to make contact with the radiant surface element. If these items melt on the cooktop, they will damage the cooktop.

## Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

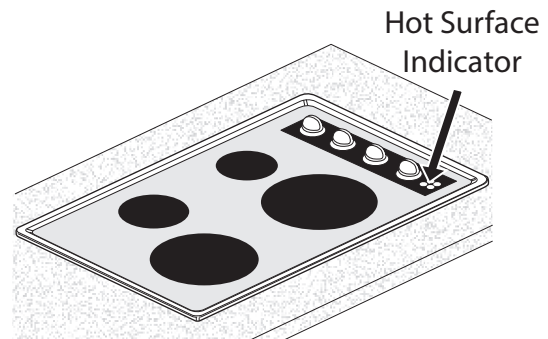
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## Indicator lights (Some models)

Some models have an indicator light for each heating unit, other models have an indicator light for each pair of heating units, also some other models have an indicator light for all heating units.

The indicator light glows as soon as a heating unit is turned on. Check if the indicator light glows when the control knob of the individual heating unit is turned on. If the knob is set to a very low temperature setting, the indicator may glow and yet, the heating unit may not be heating at all. If this happens, turn the knob to a higher setting until the heating unit comes on.

When cooking is finished, a quick glance at the indicator lights in an easy check to be sure all the control knobs have been turned OFF.



**Figure 2: Indicator light**

# Care & Cleaning

Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

**CAUTION** - Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.

**CAUTION** - If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

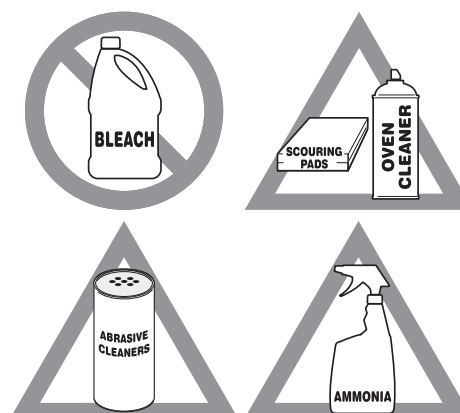


Figure 1: Use cleaners with caution

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Using a soft cloth, clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Glass cleaners may be used, but do not apply directly to surface; spray onto cloth and wipe.
Control panel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel - excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels - they will damage the finish.
Control knobs	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs: turn to the OFF position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the OFF markings and push the knobs into place.
Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use cleaners containing abrasives, chlorides, chlorine, or ammonia.
Easy Clean Stainless Steel Black Stainless Steel	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry with a soft clean cloth. Do not use appliance cleaner, stainless steel cleaner, or cleaner containing abrasives, chlorides, chlorine, or ammonia. These cleaners may damage the finish.
Porcelain body parts	Rinse with clean water and a damp cloth. Scrub gently with a soapy, non-abrasive scouring pad to remove most spots. Rinse with a 50/50 solution of clean water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse and wipe dry with a clean cloth. Remove all cleaners or future heating could damage the porcelain. Do not allow food spills with a high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on porcelain surfaces. These spills may cause a dull spot even after cleaning.
Coil surface elements and drip bowls	See <a href="#">"Surface elements and drip bowls"</a> on page 13.

## Surface elements and drip bowls

Your cooking product includes a new generation of electric coil element. This electric coil element design follows/supports a change made to the UL Standard for Household Electric Ranges related to cooktop surface temperature detection. If ordering replacement electric coil elements, you must refer to the parts catalog to obtain the correct part number for the electric coil element that was designed to function with the specific model that was purchased.

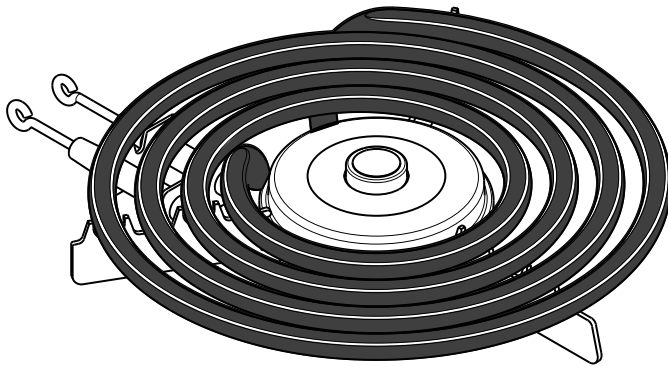


Figure 2: Coil element

**CAUTION** - Make sure drip bowls are in place - Absence of these bowls during cooking may subject wiring or components underneath to damage.

**CAUTION** - Never immerse a surface element in water.

**CAUTION** - Be sure the range is cool before removing surface elements or drip bowls. Be careful not to bend terminal ends when replacing surface elements after cleaning.

**CAUTION** - Protective liners—Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

Surface elements may be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element may be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used.

### To remove the surface elements and drip bowls:

1. Lift the edge of the drip bowl across from the terminal end. Lift the surface element and drip bowl together just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from terminal plug. Do not remove the hold-down clip (if equipped) from the drip bowl..

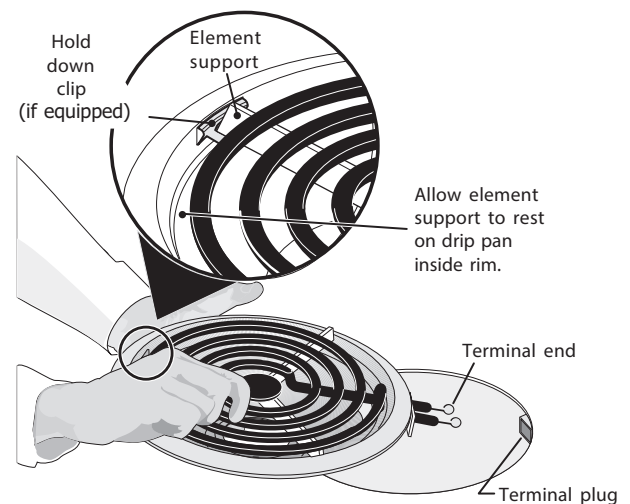


Figure 3: Removing coil and drip bowl

## Care & Cleaning

### Cleaning drip bowls

Wash in hot, soapy water. Rinse and dry while still warm. Hard to remove, burned-on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water). A nylon scrubber may be used after soaking. Do not use abrasive cleaners or steel wool, they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

#### To replace drip bowls and surface elements:

1. Slide the terminal end on the element through the opening in the drip bowl.
2. Align the element support to rest on the rim inside the drip bowl. If your drip bowl is equipped with a hold-down clip, align the element support opposite the terminal end with the slot in the hold-down clip, and snap into place.
3. After the element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown.
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of cookware sliding off the element.

### Aluminum Foil and Utensils

**Important:** Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under any circumstances.

**Important:** Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to or permanently damage the coil or cooktop.

### Cleaning under cooktop (some models)

#### To raise the cooktop for cleaning (some models)

1. Grasp the sides and lift from the front. Some models may have a lift-up rod to support the top in its raised position. Lift the top only high enough to allow the support rod to fit into place, then gently lower the cooktop onto the raised rod.
2. Clean underneath using a clean cloth and hot, soapy water.
3. Gently lower the cooktop into the frame. If your model has a support rod, lower the support rod, then gently lower the cooktop into the frame.

**⚠ CAUTION** - When lowering the lift-up range cooktop, grasp the sides with fingertips only. Be careful not to pinch fingers. Do not drop or bend the range cooktop when raising or lowering. This could damage the cooktop surface.

# Before You Call

## Solutions to Common Problems:

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed.

<b>Problem</b>	<b>Cause / Solution</b>
Entire appliance does not operate.	Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active.  Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.
<b>Cooktop Problems</b>	
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly.	Be sure the correct surface control knob is turned on for the element needed.  Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Drip bowls are pitting or rusting.	Foods with acids, such as tomatoes, will cause corrosion if allowed to stand in/on bowls. When cool, remove and wash drip bowls as soon as possible after a spill.  Normal environment - Houses located along sea coasts are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
Drip bowls have changing or distorting colors.	Bottom of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor drip bowls. DO NOT use cookware of this type. Pan sizes should match the size of the element. Replacement drip bowls may be purchased from your appliance dealer.
<b>Other Problems</b>	
Appliance is not level.	Be sure the counter top is level, strong, and stable enough to adequately support the cooktop.

# Kenmore®

## Customer Care Hotline

To schedule in-home repair service  
or order replacement parts

Para pedir servicio de reparación  
a domicilio, y ordenar piezas

# 1-844-553-6667

[www.kenmore.com](http://www.kenmore.com)

