



**36" Radiant
Electric Cooktop**
Use & Care Guide

Models 911.43675, 43679





ELECTRIC RADIANT COOKTOP

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For your convenience and future reference, please write down your model and serial numbers in the space provided. The model and serial numbers of your cooktop can be found on a tag underneath the unit.

MODEL NUMBER:

SERIAL NUMBER:



IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

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



IMPORTANT: To insure safety for yourself, family and home, please read your Owner's Manual carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance, and not to sit, climb or stand on any part of the appliance.
- **CAUTION: NEVER STORE** items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.
- **KEEP THIS** manual for later use.
- **NEVER USE** your appliance for warming or heating the room.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **ALWAYS KEEP** combustible wall coverings, curtains, dish cloths, towels, potholders, and other linens a safe distance from the appliance.
- **ALWAYS KEEP** cooking zones free from things that will burn. Food, wooden utensils, and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **NEVER HEAT** unopened food containers. Pressure buildup can cause the container to burst and cause injury.
- **NEVER LEAVE** jars or cans of fat or drippings on your cooktop.
- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.
- **NEVER WEAR** loose fitting clothing when using your appliance.
- **NEVER USE** a towel or other bulky cloth as a potholder, and make sure the potholder is dry. Moist potholders and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot cooking zones.
- **DO NOT** touch cooking zones or surfaces near them. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the cooking zones until they have had time to cool.



IMPORTANT SAFETY INSTRUCTIONS

COOKTOP SAFETY

- **ONLY SOME** kinds of (heat proof) glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking, without breaking due to sudden changes in temperatures.
- **ALWAYS USE** care when touching the cooking zones. They will retain heat after the cooktop has been turned off.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating area being used. This improves heating efficiency. Undersized utensils expose the element and may result in direct contact or ignition of clothing.
- **NEVER** leave surface units unattended at high heat settings. Boilovers result in smoking or greasy spills that could catch fire.
- **ALWAYS** turn utensil handles inward and away from other surface units to reduce the risk of burns, ignition, unintended contact and spillage.
- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire.



READ AND UNDERSTAND THIS INFORMATION NOW!

Should you ever need it, you will not have time for reading. Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

COOKTOP GREASE FIRE:

Never pick up a flaming pan...

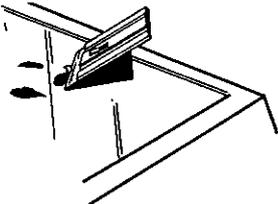
1. Turn off the surface elements.
2. Smother the flames with a tightly fitting lid, baking soda or use a dry chemical, foam or halon type extinguisher.



Protecting the Cooktop

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR NEW RADIANT COOKTOP

- **DO NOT** slide cookware across your cooktop.
- **DO NOT** use scouring powders or metal cleaning pads on your cooktop.
- **DO NOT** apply your cooktop cleaning creme to the cooktop surface if the surface is hot.
- **READ** the instruction label on the cooktop cleaning creme bottle before attempting to clean the surface of your cooktop.
- **AFTER** cleaning the cooktop surface, be sure to wipe off any residue that may be left from the creme with a dry paper towel.
- **FOR MAJOR** spills, turn the surface control knob to **OFF**. Use a dry paper towel to wipe up spill, then use a razor scraper (held with a potholder) at a 45° angle against the surface of the cooktop to scrape remaining spill from the hot cooking zone.



- **DO NOT** cook directly on the surface of the glass.
- **DO NOT** use the cooktop as a cutting board.

OPERATION

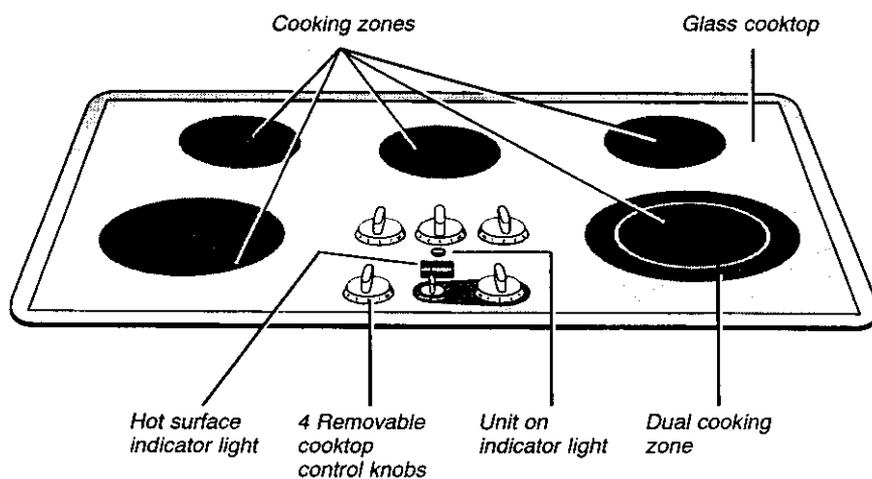


CAUTION: When the surface controls are turned off, the Hot Surface Indicator light will remain lit until the cooktop surface has cooled to approximately 150°F. The glass ceramic surface will retain heat after the indicator light goes out. Use caution until the cooktop surface has had time to cool.



OPERATION

FEATURES OF YOUR COOKTOP



REMOVAL OF PACKING TAPE

To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done to the appliance. **This should be done before the cooktop is turned on for the first time. The tape cannot be removed once the cooktop has heated.**



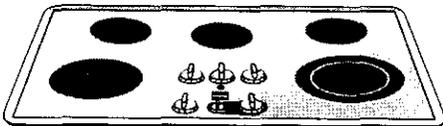
OPERATION

Radiant Cooktop Cooking

Before you use the cooktop for the first time, clean it with cooktop cleaner. This will leave a protective coating.

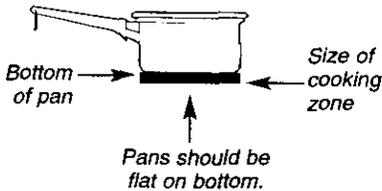
COOKING ZONES

The cooking zones are shown by the outline on the glass. The sign near each control knob shows you which radiant zone is turned on by the knob.



COOKING UTENSILS AND WOKS

Use pans and woks that are flat on the bottom. The size of the pan should match the size of the cooking zone as closely as possible.



CHECKING YOUR COOKWARE

If you don't know if your cookware is flat on the bottom, try this test. Turn your pan



upside down on the countertop and place the edge of a ruler flat against the surface of the pan. Rotate the ruler a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.

COOKWARE PERFORMANCE

Stainless Steel: Highly recommended for use with your new cooktop. Especially good with a sandwich clad bottom.

Aluminum: Heavyweight aluminum cookware recommended.

Cast Iron: Cast iron cookware that is completely covered with porcelain enamel is recommended. Cast iron that is not covered with porcelain enamel may scratch the glass ceramic surface of the cooktop.

Copper Bottom: Has good performance, but it can leave a residue on the cooktop surface if allowed to boil dry.

Glass-Ceramic or Stoneware: Usable, check for rough edges or burrs which may scratch the cooktop surface.

RADIANT COILS

When the knobs are turned on, coils beneath the glass radiate heat through the glass to the cooking utensil. It will take a few moments for the coils to heat; as they do, a red glow can be seen on the surface of the cooktop.



OPERATION

Radiant Cooktop Cooking

HOME CANNING TIPS

Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooking zone may be used for canning. **However**, do not use large diameter canners, pots or pans for anything other than boiling water. Most syrup or sauce mixtures, and all types of frying, cook at temperatures much higher than boiling water. Such temperatures could eventually harm the cooktop surfaces surrounding the cooking zones.

OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Center canner over the cooking zone.
2. Make sure the canner is flat on the bottom.
3. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service.
4. Use caution to prevent burns from steam or heat.

RADIANT UNIT CYCLE

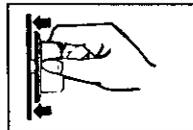
It is normal to see the elements glow red and then dark while cooking at settings below **HI**. This cycling on and off is used to maintain your selected control setting. Cycling when the selector is set on **HI** is due to poor transfer of heat to cookware that is not flat. The Temperature Limiters of the cooking zones provide a protection for your new cooktop.

The Limiters will turn the radiant coils on and off while cooking or canning. This procedure helps maintain an even cooking temperature without allowing the cooking zones to overheat.

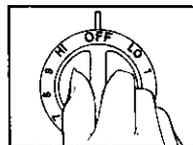
CONTROL SETTINGS

- HI** Used for quick starts, such as bringing water to a boil.
- MED** Used for slow boil and sautéing.
- LO** Used for steaming foods or keeping cooked foods at serving temperature.

1. Push down to turn the knob.



2. Set on or between marks for desired heat.

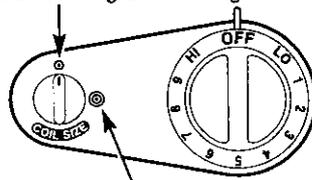


The **UNIT ON** indicator light will glow when any cooking element is activated

DUAL COOKING ZONE

The right front cooking zone has two sizes.

Small 6" cooking zone setting



Large 9" cooking zone setting

- To use the large 9" cooking zone, push to turn the small control knob to the dual setting.
- To use the small 6" cooking zone, push to turn the small control knob to the single small setting.



Glass-Ceramic Cooktop Cleaning

Cleaning a glass-ceramic cooktop is different from cleaning a standard porcelain cooktop. To maintain and protect your glass-ceramic cooktop follow these basic steps.

DAILY CLEANING

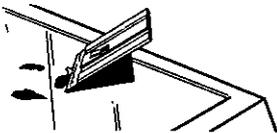
Use only Cooktop Cleaning Creme® on glass-ceramic.

For normal, light soil:

1. Using a damp paper towel, rub a few drops of creme onto soiled area. Wipe until all soil and creme are removed.
2. Clean surface with creme after each cooktop use. Frequent cleaning is essential in preventing scratches and abrasions.

For heavy, burned-on soil:

1. Apply a few drops of cleaning creme to the cool, soiled area. Spread the creme across the entire soiled area.
2. Hold scraper at a 45° angle against the glass-ceramic surface. The 45° angle makes the scraping easier.



3. Scrape soil with the enclosed razor scraper. Keep small amount of creme on the soil as you scrape. Heavily soiled areas may require repeated applications of creme. It will be necessary to press down on the razor scraper while scraping the soiled area with cooktop creme.
4. If any soil remains, repeat the steps listed above.

CARE AND CLEANING



IMPORTANT: Using a razor scraper will not damage the surface if the 45° angle is maintained. Do not use a dull or nicked razor blade on your cooktop. Store the razor scraper out of reach of children.

SPECIAL CARE

Sugar spills (such as jellies, fudge, candy syrups) or melted plastic can cause pitting of the cooktop surface unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

Follow these instructions carefully and remove soil while spill is hot.

1. Turn off the cooking zone affected by the spill. Remove the utensils.
2. Wearing an oven mitt, hold the razor scraper at a 45° angle against the cooktop and scrape hot spill to a cool area outside the cooking zone.
3. With the spill in a cool area, use a dry paper towel to remove any spillover. Any spill remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled cooking zone until all of the spill has been removed. Follow the steps under Heavy Soil to continue the cleaning process.

GENERAL INFORMATION

As the creme cleans, it leaves a protective coating that helps prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergent removes the protective coating and should not be used.



CARE AND CLEANING

Glass-Ceramic Cooktop Cleaning

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives that damage the surface of your cooktop. Use only the Cooktop Cleaning Creme® for proper cleaning and protection of your glass ceramic surface.
- If you slide aluminum or copper bottom cookware across the surface of the cooktop, they may leave metal markings which appear as scratches. Use the razor scraper and cooktop creme to remove these marks. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper or enamel boil dry, bonding with the glass ceramic surface of the cooktop may occur. This black discoloration should be removed immediately or it could become permanent.
- Use of glass cleaner may leave an iridescent film on the cooktop. Cleaning creme will remove this film.
- Water stains (mineral deposits) are removable using the creme or full strength white vinegar.
- Do not use a dull or nicked razor blade on your cooktop.
- Do not use abrasive cleaners or abrasive scouring pads on your cooktop.
- Plastic mesh pads, such as Dobie® may be used.

To order additional Cooktop Cleaning Creme®, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40079.

REMOVABLE KNOBS

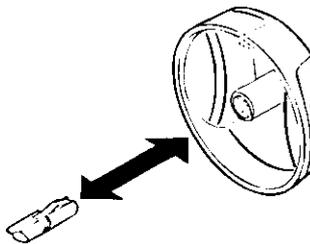
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the **OFF** position before removal.

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

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

To replace the knob:

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





BEFORE CALLING FOR SERVICE

To save you time and money, before making a service call, check the list below for any problem you may feel you have with the performance of your cooktop. If the problem is something you cannot repair, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the model number, repair parts list, Use and Care Manual and the date of purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Tiny scratches or abrasions on the cooktop.	a. Use of incorrect cleaning materials. b. Coarse particles (salt, etc.) between cookware bottom and cooking surface. c. Cookware with rough bottoms.	a. Use only Cooktop Cleaning Creme. [®] b. Make sure the cooktop surface and bottom of cookware are clean before using. c. Use only flat-bottomed cookware.
Metal markings on the cooktop surface (may appear as scratches).	Sliding or scraping metal utensils and cookware across cooktop surface.	Use recommended cleaning procedure to clean the cooktop surface.
Areas of discoloration on the cooktop surface.	Mineral deposits from water or food.	Use recommended cleaning procedure to clean the cooktop surface.
Dark streaks and specks on the cooktop surface.	a. Encrusted boilovers or grease splatters. b. Incorrect cleaning materials.	a. Use a razor scraper and follow the directions in the Care and Cleaning section of this manual. b. Use only the Cooktop Cleaning Creme [®] on the cooking surface.
Cooktop zone does not work.	Improper operation of control.	Be sure the knob is pushed in while turning.
Counter unit does not work; totally inoperative.	No power to counter unit.	Check household circuit breaker or fuse.
Foods cook slowly.	Improper cookware.	Use pans that have flat bottoms and tight fitting lids (if applicable). Pans should match cooking zone size. Read the Radiant Cooktop Cleaning section for complete information.



RADIANT COOKTOP WARRANTY

FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge.

LIMITED WARRANTY ON RADIANT GLASS AND RADIANT SURFACE UNITS FOR SECOND THROUGH FIFTH YEAR:

For the start of the second year, from the date of installation, through the fifth year, from the date of installation, Sears will repair or replace, at our option, the radiant glass or radiant surface units (you will be responsible for any labor), if any of the following defects occur:

- Cracking of the radiant glass cooktop due to thermal shock
- Discoloration of the radiant glass cooktop
- Wear-off of the pattern on the radiant glass cooktop
- Cracking of the rubber seal between the radiant glass cooktop and the porcelain edge
- Burn-out of any of the radiant surface units.

If this product is subjected to other than private family use, the above warranties are effective for only 90 days.

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

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Roebuck and Co. Dept. 817 WA Hoffman Estates, IL 60179

To Further Add To The Value Of Your Cooktop, Buy a Sears Maintenance Agreement.

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts other than Radiant Glass and Radiant Surface Units	<i>W</i>	<i>MA</i>	<i>MA</i>
2. Radiant Glass and Radiant Surface Unit Parts	<i>W</i>	<i>W</i>	<i>W</i>
3. Labor	<i>W</i>	<i>MA</i>	<i>MA</i>
4. Annual Preventive Maintenance Check at your request	<i>MA</i>	<i>MA</i>	<i>MA</i>

W - Warranty MA - Maintenance Agreement

Kenmore Appliances are designed, manufactured and tested for years of dependable operation. Yet, any appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the additional benefits a Sears Maintenance Agreement offers compared to a Sears Warranty.

Contact your Sears Sales Associate or Local Sears Service Center to purchase a Sears Maintenance Agreement.

For in-home major brand repair service:

Call 24 hours a day, 7 days a week

1-800-4-MY-HOMESM (1-800-469-4663)

Para pedir servicio de reparación – 1-800-676-5811

Au Canada pour tout le service –

1-877-LE-FOYERSM (1-877-533-6937)

For the repair or replacement parts you need:

Call 6 a.m. – 11 p.m. CST, 7 days a week

PartsDirectSM

1-800-366-PART (1-800-366-7278)

www.sears.com/partsdirect

Para ordenar piezas – 1-800-659-7084

For the location of a Sears Service Center in your area:

Call 24 hours a day, 7 days a week

1-800-488-1222

**To purchase or inquire about a
Sears Maintenance Agreement:**

Call 7 a.m. – 5 p.m. CST, Monday – Saturday

1-800-827-6655

