

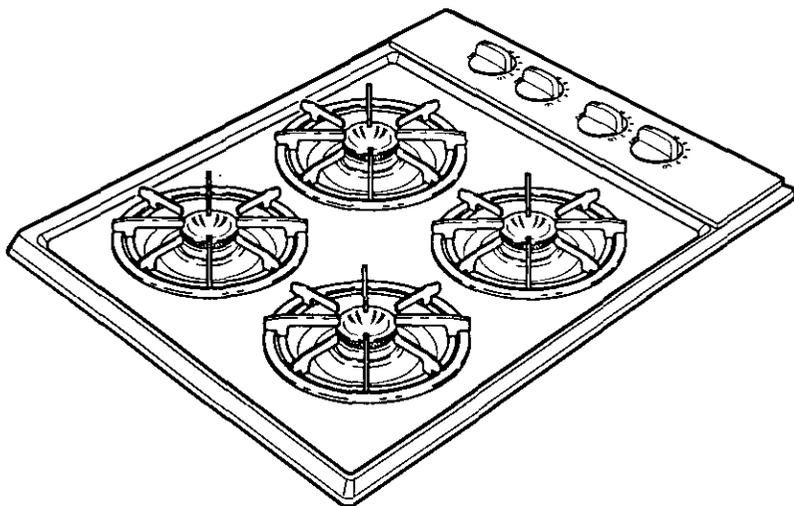
OWNER'S MANUAL



30" GAS COOKTOP

MODEL NO.

**911. 32085
911. 32088
911. 32089**



CAUTION:

Before using this cooktop, read this manual and follow all its Safety Rules and Operating Instructions.

- **Safety Instructions**
- **Operation**
- **Care and Cleaning**
- **Problem Solving**

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



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GAS COOKTOP

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For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located under the cooktop 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:

 **WARNING!!** If the information in this manual is not followed exactly, a fire, explosion, or gas leak may result causing property damage, personal injury, or death.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE!

WHAT TO DO IF YOU SMELL GAS:



- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

 **WARNING-L.P. BURNER ADJUSTMENTS**
If you intend to use Liquefied Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Instructions must be made before using your oven.
If your oven is not properly adjusted, flames may be too high, or the oven may use too much fuel, release toxic fumes or cook poorly.

To insure safety for yourself, family and home, please read your Owner's Manual carefully.

Keep it handy for reference. Pay close attention to the Safety sections.

BE SURE your cooktop is installed and grounded by a qualified technician.



IMPORTANT SAFETY INSTRUCTIONS



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 the state to cause birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted appliances, indicated by the bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by further venting with an open window or using a ventilation fan or hood.

- **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 the door, or any other 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** book 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, dishcloths, towels, potholders, and other linens a safe distance from the appliance.
- **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 in your oven.
- **ALWAYS KEEP** the oven and surface unit areas free from things that will burn. Food, wooden utensils, grease buildup, gasoline and other flammable vapors or liquids could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **NEVER WEAR** loose fitting clothing when using your appliance.
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.



IMPORTANT SAFETY INSTRUCTIONS

- **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 burners.
- **DO NOT** touch cooktop burners, surfaces near them, or interior oven surfaces. These may be hot enough to cause burns. During and after use, do not touch or let clothing or flammable material contact the burners or hot surfaces until they have had time to cool.

COOKTOP SAFETY

- **ONLY SOME** kinds of 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 the sudden temperature change.
- **ALWAYS USE** care when touching cooktop burners. 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. Undersized utensils expose the open flame and may result in direct contact or ignition of clothing.

- **DO NOT** use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard. Exposure to carbon monoxide may cause birth defects or other reproductive harm according to the California Safe Drinking Water and Toxic Enforcement Act.
- **NEVER** use aluminum foil to line drip bowls. Improper use of foil could start a fire and cause incomplete combustion.
- **NEVER** block the flow of combustion and ventilation air to cooktop burners.
- **NEVER LEAVE** cooktop burners unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **ALWAYS TURN** utensil handles inward and away from other surface burners to reduce the risk of burns, ignition, unintended contact, and spillage.

READ AND UNDERSTAND THIS INFORMATION NOW!

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.

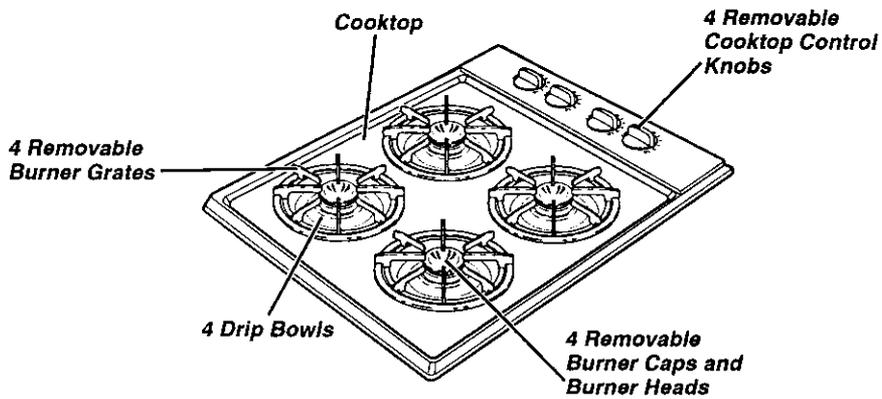
COOKTOP GREASE FIRE: Never pick up a flaming pan...

1. Turn off the surface burners.
2. Smother the flame with a tightly fitting lid. Use baking soda or a dry chemical, foam, or halon type extinguisher.



OPERATION

FEATURES OF YOUR COOKTOP



REMOVAL OF PACKAGING TAPE

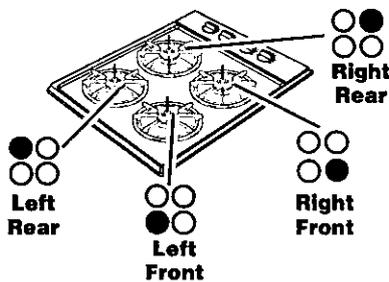
To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done to the appliance. **This should be done before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



OPERATION Gas Cooktop Cooking

COOKTOP BURNERS

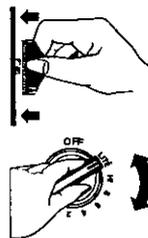
The sign near each control knob shows you which burner is turned on by that knob.



CONTROL SETTINGS

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

1. Push down to turn the knob.
2. Set on the **LITE** position.
3. When burner ignites set knob to desired flame setting.



CAUTION: When setting the flame size make sure the flame heats the bottom of the pan only. Flames that extend beyond the bottom edge of the pan or lick up the sides are unsafe and waste energy.



BURNER IGNITION

When the knob is turned to the lite position, a spark igniter sends a series of electrical sparks that will ignite the gas flowing to the burner automatically.

While cooking on glass or porcelain cooktops remember these areas may get hot. Use caution when working near these areas.



OPERATION **Gas Cooktop Cooking**

POWER FAILURE

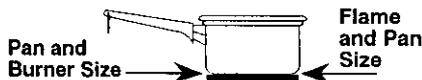
During a power failure, the cooktop burners will not light automatically. In an emergency, a cooktop burner may be lit using a wooden match. Follow the instructions below:

1. Light the wooden match.
2. Hold the flame next to the burner you want to use.
3. Push in and turn the correct knob to the light position.
4. When the burner lights turn the knob to your preferred setting.

Warning: Lighting gas burners with a match is dangerous. You should light the burners with this method only in an emergency.

COOKING **UTENSILS AND WOKS**

Use pans and woks that are the same size as the burner used when cooking.



Do not use woks that have support rings. Do not use stove top grills.

We recommend that you use only a flat-bottomed wok. Flat-bottomed woks are available at your local retail store. Do not use woks which have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may damage the burner grate and burner head.

Also, placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. See the Safety Section of this manual. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

OBSERVE THE FOLLOWING **POINTS WHEN CANNING**

1. Center canner over the burner.
2. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service.
3. Use caution, when canning, to prevent burns from steam or heat.



Cleaning

CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

Do not use abrasive cleaners, industrial cleaners, or bleach.

PORCELAIN COOKTOP, BURNER BOX BOTTOM

CLEANING MATERIALS

- Cleaning powder
- Steel wool (soap-filled)
- Dishwashing detergent
- Warm water
- Soft cloth

TO CLEAN

If hot fruit fillings or foods that are acidic (such as hot fruit fillings, tomatoes, sauerkraut or sauces with vinegar or lemon juice) spill on the cooktop, use a dry paper towel or cloth to wipe up as much as possible right away.

CONTROL KNOBS

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

TO CLEAN

Pull knobs straight off stem. Wash with detergent. Rinse and dry well. Return knobs to unit. **Do not allow knobs to soak!**

TO REPLACE

Match the flat side of the "D" Shaft knob to the flat side of the stem and replace knob.

CARE AND CLEANING

BURNER GRATES

CLEANING MATERIALS

- Dishwashing detergent
- Mild abrasive cleaner
- Soap-filled scouring pad
- Gas Grate Cleaner
- Ammonia
- Warm water
- Soft cloth

TO CLEAN

For stubborn stains, soak grates overnight in Gas Grate Cleaner solution, following the package instructions. Grates can also be cleaned by placing in a plastic bag with 1/4 cup of ammonia and soaking overnight. Be sure to seal the bag tightly. Wash and rinse grates well after soaking.

To order Gas Grate Cleaner, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40080.

CHROME DRIP BOWLS

TO CLEAN THE DRIP BOWLS

For Brown Food Stains – Use dishwashing detergent, warm water, plastic scouring pads, mild abrasive cleaners, soap-filled scouring pads or ammonia. Clean drip bowls after each use. Rinse and dry well. Foods that are not removed can cause permanent stains that cannot be removed. For heavily soiled bowls, place an ammonia-soaked paper towel over the bowl to loosen the soil, then gently scrub the bowl with a plastic scouring pad.

For blue-gold heat stains – Use a metal polish. These stains are caused by overheating, and are usually permanent. To help minimize this effect, avoid excessive use of high heat settings and use flat bottom pans that do not extend more than 1" from the edge of the drip pan.



CARE AND CLEANING

Cleaning And Removable Parts

LIFT-UP COOKTOP

The cooktop can be raised or removed so the area underneath (burner box bottom) can be cleaned.

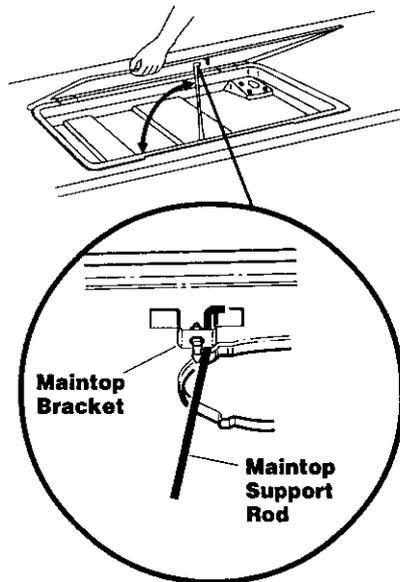
TO RAISE THE COOKTOP

1. Remove the burner grates, bowl and control knobs.
2. Grasp the cooktop at the front and lift up.
3. Raise the support rod into place to hold the cooktop while cleaning.
4. Secure the rod into the maintop bracket on the cooktop.

Porcelain enamel can chip if dropped. Handle porcelain enameled cooktops carefully.

TO LOWER THE COOKTOP

1. Carefully remove the support rod from the maintop bracket of the cooktop and lower the cooktop.
2. Press the cooktop into place.
3. Make sure the strikes fit in the catches to fasten the cooktop.
4. Replace the burner grates, bowls and control knobs.



BURNER HEADS

CLEANING MATERIALS

- Detergent
- Hot water

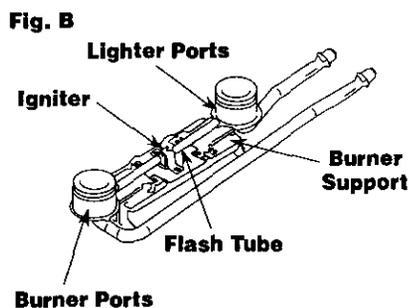
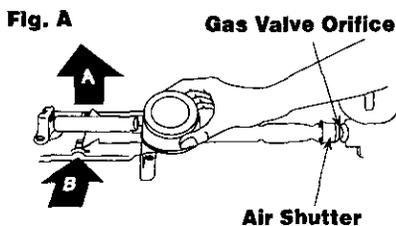
TO CLEAN

A soap-filled steel wool pad may be used, but will cause some scratching and dulling of the aluminum. Remove burners for easy cleaning.

To clean stubborn soil on burner heads, a Dip-It® solution is recommended. Put enough water in a non-aluminum pan to completely cover the burner head. After the water boils, add 2 T. of Dip-It® granules per quart of water. Add slowly to prevent foaming over. Then add burner with head down and boil 20 minutes. Remove burner and rinse in cool water. Wipe any remaining soil off with a cloth or soft brush. **Do Not use commercial oven cleaners, ammonia or other alkaline solutions on aluminum because they will permanently darken it.**

Kenmore
CARE AND CLEANING
Removable Parts

COOKTOP BURNER



The cooktop burners on your cooktop may be removed for cleaning. **Be sure all cooktop knobs are turned to OFF and burners are cool, then remove or raise the cooktop.**

If shipping screws were not removed from the burner when the cooktop was installed, do so now (see your Installation Instructions for information).

To remove

1. Grasp the burner head and tilt it to the right to release the two tabs from the burner support (A in fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (Fig. B).
3. Check all lighter and burner ports. If they are clogged, use a wire or needle to clear them.

Be careful not to disturb the air shutter setting while cleaning. If you need to readjust the air shutter, see the Installation Instructions.

To Replace

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).



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 fix, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the Model No., Repair Parts list, Use and Care Manual and the Date of Purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Cooktop knobs will not turn.	Knob isn't pushed down.	Push knobs down to turn.
Cooktop burners will not light.	a. Gas supply. b. Power supply. c. Spark ignition. d. Cleaning.	a. Gas supply not connected or not turned on. b. No electricity to unit; check for tripped fuse or circuit breaker. Be sure unit is plugged in. c. Cooktop not properly grounded or polarized. This can affect the spark ignition. d. Soil clogging holes in burner top. Remove and clean.
Ticking sound of spark igniter persists after burner lights.	Spark Igniter not deactivated.	Turn burner off and relight. Some ticking is normal. If ticking is excessive, call for service.
Cooktop cannot be satisfactorily cleaned.	Heavily soiled or stained.	See the instructions under cleaning tips.



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.

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

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/ DEPARTMENT 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	W	MA	MA
2. Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

Kenmore Cooktops are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement helps provide protection from unexpected repair bills.

The chart above compares the warranty and Maintenance Agreement and shows you the benefits of a Sears Cooktop Maintenance Agreement.

Contact your Sears Sales Associate or Local Sears Service Center today and 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-HOME™
(1-800-469-4663)

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

In Canada for all your service and parts needs call –
Au Canada pour tout le service ou les pièces –

1-800-665-4455

For the repair or replacement parts you need:

Call 7 am–7 pm, 7 days a week

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

Para ordenar piezas con entrega a domicilio –
1-800-659-7084

***For the location of a
Sears Parts and Repair Center
in your area:***

Call 24 hours a day, 7 days a week

1-800-488-1222

***For information on purchasing a Sears
Maintenance Agreement or to inquire
about an existing Agreement:***

Call 9 am–5 pm, Monday–Saturday

1-800-827-6655



The Service Side of Sears™