

OWNER'S MANUAL



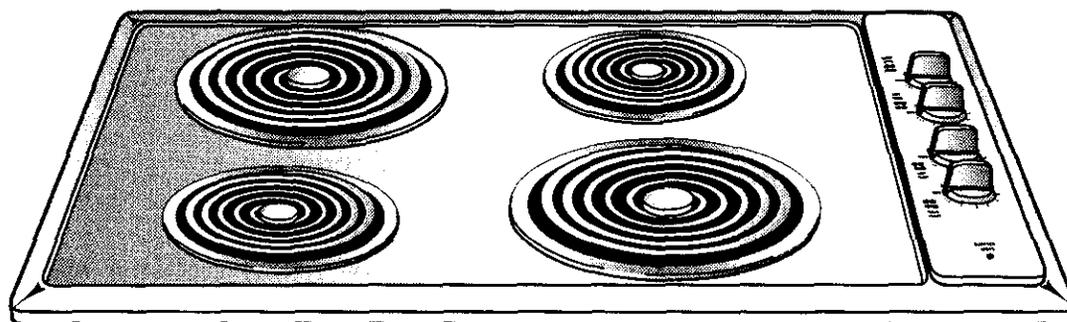
ELECTRIC COOKTOP

MODEL NO.

911. 42475

911. 42476

911. 42479



CAUTION:

Before using this appliance, read this manual and follow 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.

229C**4020P187** (SR-10395)



ELECTRIC COOKTOP

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For your convenience and future reference, please write down your model and serial number in the space provided. The model and serial number 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.
- **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** the element areas 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.
- **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 heating elements.
- **DO NOT** touch elements 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 elements until they have had time to cool.



IMPORTANT SAFETY INSTRUCTIONS

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 sudden changes in temperatures.
- **ALWAYS USE** care when touching the cooktop elements. 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.
- **ALWAYS USE** drip bowls to prevent wiring and component damage. Do not use aluminum liners or foil in drip bowls. Improper use may result in risk of electrical shock or fire.
- **NEVER** leave surface units unattended at high heat settings. Boilovers result in smoking or greasy spills that could catch fire.
- **NEVER** put heating elements in water.
- **ALWAYS** turn utensil handles inward and away from other surface units to reduce the risk of burns, ignition, unintended contact and spillage.



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:

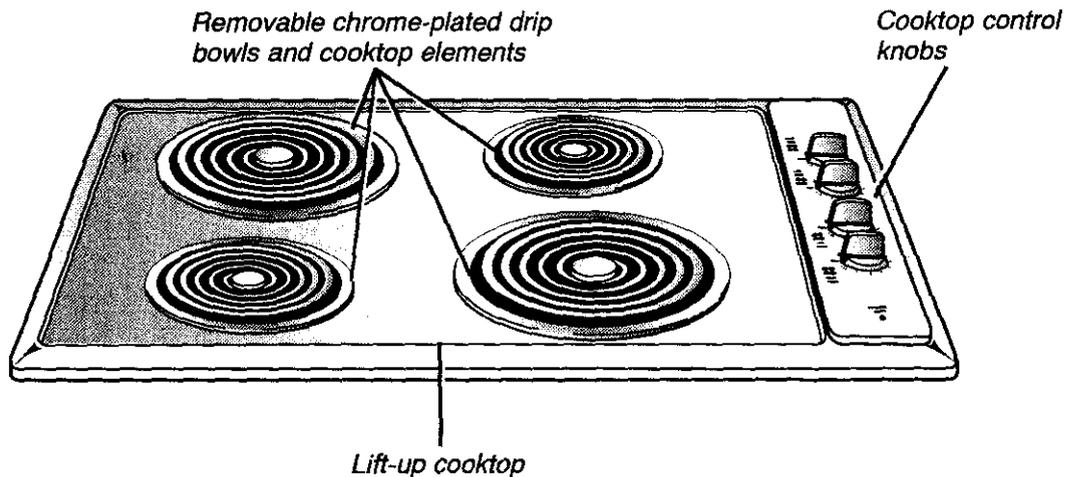
Never pick up a flaming pan...

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.



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.**

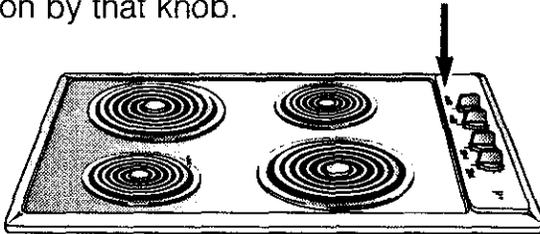


OPERATION

Cooktop Cooking

COOKING ELEMENTS

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



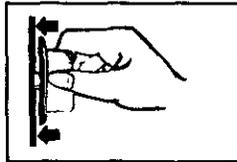
CONTROL SETTINGS

HI Used for quick starts, such as bringing water to a boil.

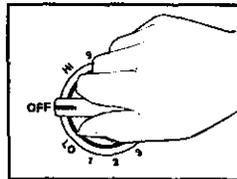
MED Used for slow boil and sautéing.

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 indicator light will glow when any cooking element is activated.

HOME CANNING TIPS

Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooktop element 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 surface units.

OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Center canner over the element.
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.



Cleaning and Removable Parts

CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

Do not use abrasive cleaners, industrial cleaners or bleach.

PORCELAIN ENAMEL COOKTOP AND BURNER BOX BOTTOM

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Paper towel
- Ammonia
- Abrasive cleaner
- Soap-filled steel wool pad

TO CLEAN

Clean after each use. If acidic foods (hot fruit filling, tomatoes, sauerkraut or sauces with vinegar or lemon juice) spill, use a dry paper towel to wipe up as much as possible. When surface has cooled thoroughly clean cooktop.

CARE AND CLEANING

REMOVABLE KNOBS

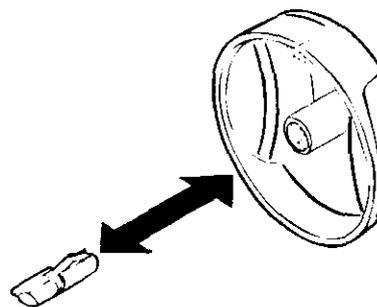
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the **OFF** position before removal.

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.





CARE AND CLEANING

Cleaning and Removable Parts

LIFT UP COOKTOP

The cooktop lifts up so the cooktop and the area underneath (burner box bottom) can be cleaned.

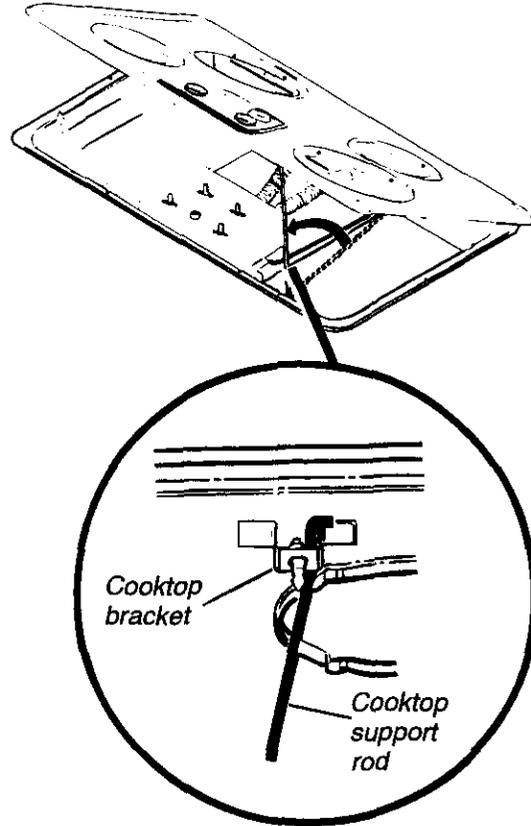
To raise the cooktop

1. Remove knobs.
2. Grasp at the front and lift up.
3. Raise the support rod into place to hold the cooktop while cleaning.

To lower the cooktop

1. Carefully replace the support rod and lower the cooktop. Press into place. Make sure the strikes fit in the catches to fasten the cooktop.
2. Replace knobs.

Be sure to secure cooktop support rod in the maintop strike bracket.



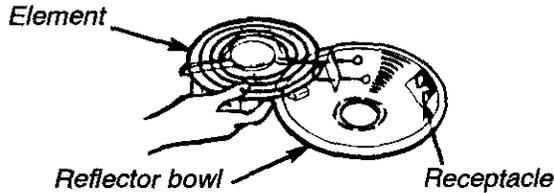
CAUTION: When working in this area, be careful not to bump into the support rod. The porcelain enamel surface of the cooktop can chip if dropped.



CARE AND CLEANING

Cleaning and Removable Parts

REMOVABLE COOKTOP UNIT



TO REMOVE

1. Be sure the controls are in the off position and the elements are cool before attempting to remove them.
2. Grasp the element and lift slightly, just enough to clear the drip bowl and pull it straight out.



CAUTION: Do not lift the element more than 1". Lifting the element more than 1" can damage the receptacle, causing the element not to lie flat when it is plugged back in.

3. Lift out the drip bowl.

TO CLEAN THE DRIP BOWL

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 cooking element.



CAUTION: Do not operate the cooktop elements without the drip bowls in place. Scorching of the cooktop, burning of wiring insulation and loss of energy will occur.

TO REPLACE THE UNIT:

1. Place the drip bowl into the opening and make sure the receptacle is visible.
2. Slide the element firmly back into the receptacle and lower it onto the drip bowl.



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
Cooktop elements do not work.	<ul style="list-style-type: none">a. No power to unit.b. Improper operation of control.c. Surface unit not replaced correctly.d. Surface element needs replacing.	<ul style="list-style-type: none">a. Check household fuse or circuit breaker.b. Be sure knob is pushed in while turning.c. When surface unit is cool, check to see if drip pans are set securely in countertop and unit is plugged in correctly.d. Unplug the element which will not heat. Plug in another element of the same size in its place. If the second element heats, replace the first element. If the second element does not heat, call for service.



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 Range, 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 Ranges 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 Range Maintenance Agreement.

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

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)

.....

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)

.....

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

Call 24 hours a day, 7 days a week

1-800-488-1222

.....

**For more 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.™