



## **GAS COOKTOP**

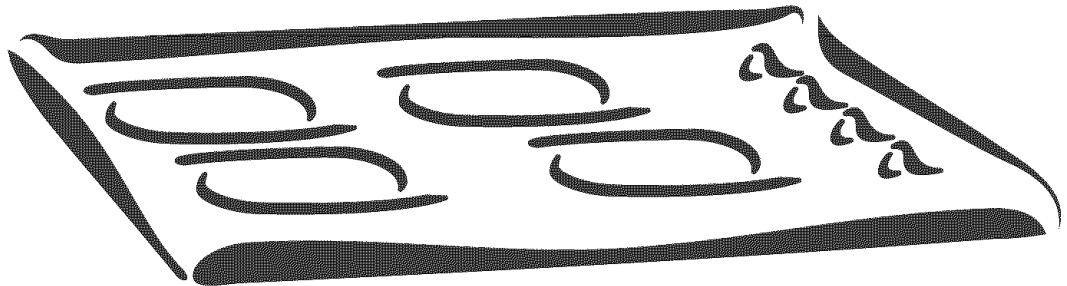
Use & Care Guide

## **PARRILLA DE COCINAR A GAS**

Manual del Usuario

Models, Modelos **790. 3209\***, **3239\***, **3339\***

\* = color number, número de color



ENGLISH

ESPAÑOL

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## Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on the serial plate. This serial plate is located under the cooktop. **See bottom** of this page for the serial plate location.

Model No. 790.

Serial No. \_\_\_\_\_

Date of purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

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## Cooktop Warranty

### FULL ONEYEAR 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.

Models with a ceramic glass surface are covered by an additional 2nd through 5th year limited warranty. This warranty provides replacement for the glass surface due to thermal breakage and for defective surface heating elements. You must pay the labor cost for installation. Damage or breakage due to customer abuse is not covered by this warranty.

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

WARRANTY SERVICE IS AVAILABLE BY CONTACTING SEARS AT **1-800-4-MY-HOME®**.

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

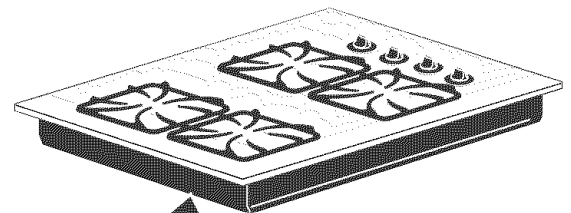
Sears Roebuck and Co., Dept. 817WA Hoffman Estates, IL 60179

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## Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located under the cooktop.

Please see the illustration for exact location. Remember to record the serial number for future reference (See Product Record above).



Serial plate is located under the burner box.

# Important Safety Instructions

Read all instructions before using this appliance.

Save these instructions for future reference.

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

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

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

## FOR YOUR SAFETY:

- 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, servicer or the gas supplier.



ENGLISH

- Remove all tape and packaging wrap before using the cooktop. Destroy the carton and plastic bags after unpacking the cooktop. Never allow children to play with packaging material. Do not remove the model/serial plate attached to the cooktop.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, and local code requirements. Install and/or adjust only per installation instructions provided in the literature package for this cooktop.
- Storage on Appliance—Flammable materials should not be stored on the cooktop, near surface burners. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on the cooktop. Flammable materials may explode and result in fire or property damage.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above the cooktop.

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

- **DO NOT TOUCH SURFACE BURNERS, GRATES, OR AREAS NEAR THESE BURNERS.** Surface burners may be hot even though the flames are not visible. Areas near surface burners 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 have had sufficient time to cool. Among these areas are the cooktop and the surfaces facing the cooktop.

- **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.

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

- **User Servicing—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 to reduce the risk of personal injury and damage to the cooktop.
- Never modify or alter the construction of a cooktop by removing panels, wire covers, or any other part of the product.

**⚠ WARNING** Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

**⚠ WARNING** Never use your appliance for warming or heating the room.

# Important Safety Instructions

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the potholders touch the flame or burners. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**
- **Know which knob controls each surface burner.** Always turn the knob to the LITE position when igniting the burners. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

**⚠ WARNING Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil.** The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

**⚠ WARNING Do not use stove top grills on your sealed gas burners.** If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

**⚠ WARNING Use proper pan size—**This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottom large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Utensil Handles Should Be Turned Inward from Edges of Cooktop and Not Extend Over Adjacent Surface Burners—**To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

- **Never Leave Surface Burners Unattended at High Heat Settings—**Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners—**Do not use aluminum foil to line surface burner pans. Protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the cooktop or personal injury may result.
- **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.
- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

## GLASS COOKTOPS (some models):

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do not slide pans across the cooktop surface.** They may scratch the cooktop surface.
- **Do not let pans boil dry.** Pans that boil dry may permanently damage the cooktop by breaking, fusing to, or marking it. (This type of damage is not covered by your warranty).

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## 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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

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# PROTECTION AGREEMENTS

## In the U.S.A.

### Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

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

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

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

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

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

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

### Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call **1-800-4-MY-HOME®**

## In Canada

### Maintenance Agreements

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 2400 Service Technicians and more than a million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

### The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's price
- Eliminates repair bills resulting from normal wear and tear
- Provides phone support from a Sears technician on products requiring in-home repair
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your product is in proper running condition.

**Some limitations apply. For more information about Sears Canada Maintenance Agreements, call 1-800-361-6665**

## Grounding Instructions

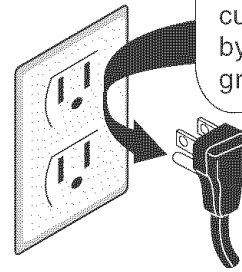
For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

**DO NOT** Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this cooktop for complete installation and grounding instructions.

**⚠ WARNING** This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

Grounding type wall receptacle



Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with 3-prong grounding plug

**⚠ WARNING** Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

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## Liquefied Petroleum (Propane) Gas Conversion

This appliance can be used with Natural Gas and Propane Gas. It is shipped from the factory for use with natural gas.

If you wish to convert your cooktop for use with propane gas:

- Models with Venturi (open) Burners, see the Installation Instructions for the conversion instructions.
- Models with Sealed Burners, use the instructions in the envelope attached, marked "FOR LP/PROPANE GAS CONVERSION".

The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

**⚠ WARNING** Severe electrical shock, or damage to the cooktop, may occur if the cooktop is not converted by a qualified installer or electrician.

**⚠ CAUTION** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Sears Service Center, Distributor or Qualified Agency.

## Surface Cooking

### Use Proper Cookware

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Be sure to follow the recommendations for using cookware as shown in Figure 2.

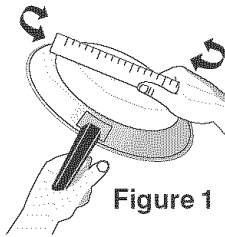
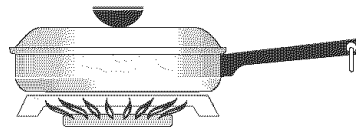


Figure 1

**Note:** The size and type of cookware used will influence the setting needed for best cooking results.

**Note:** Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

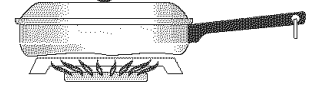
### CORRECT



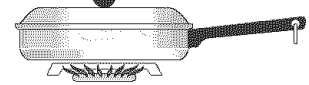
- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

### INCORRECT

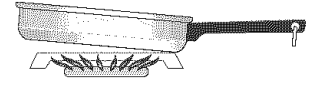
- Curved and warped pan bottoms.



- Pan overhangs unit by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Flame extends beyond unit.

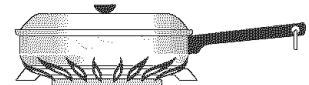
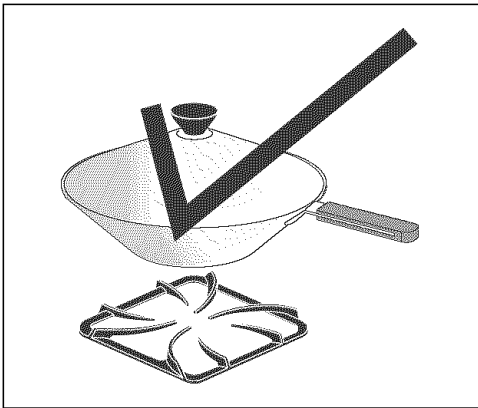


Figure 2

\* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

**Note:** Do not use griddle over more than one burner. That can damage your cooktop and that can result in exposure to carbon monoxide levels above allowable current standards. That can hazardous to your health.

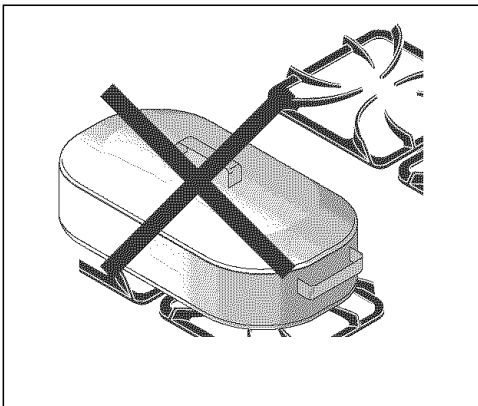
## Specialty Pans & Trivets



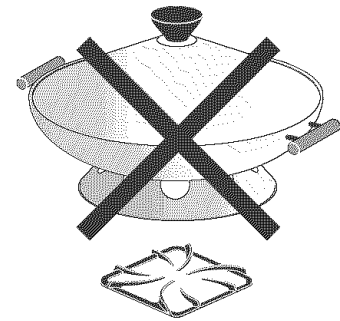
**Woks** with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

**Wire trivets:** Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

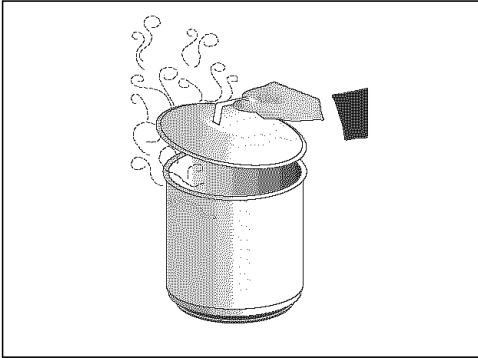
**CAUTION** DO NOT use two burner units to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the appliance cooking surface, and damage to the grates and burner units.



**DO NOT** use a wok if it is equipped with a metal ring that extends beyond the burner unit. Because this ring traps heat, the surface unit and cooktop surface could be damaged.



## Surface Cooking



**CAUTION** Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning with a pressure canner, the pressure must be maintained continuously for the required time.

## Canning Tips & Information

**CAUTION** Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you.

1. 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.
2. Use flat-bottomed canners only. Heat is spread more evenly when the bottom surface is flat.
3. Center canner on the burner grate.
4. Start with hot water and a high heat setting to reduce the time it takes to bring the water to a boil; then reduce the heat setting as low as possible to maintain a constant boil.
5. It is best to can small amounts and light loads.

**CAUTION** Prevent damage to cooktop and burner grates:

1. Do not use water bath or pressure canners that extend more than one inch (2.5 cm) beyond the edge of the burner grate.
2. Do not leave water bath or pressure canners on high heat for an extended amount of time.
3. Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

## Flame Size

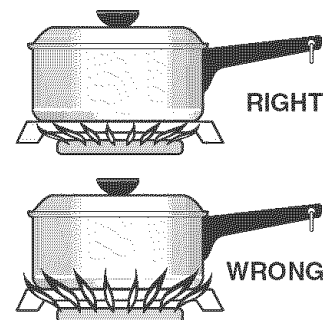
**For most cooking,** start on the highest control setting and then turn to a lower one to complete the process. Use the table below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

**For deep fat frying,** use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

**\*These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.**

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



## Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning.**



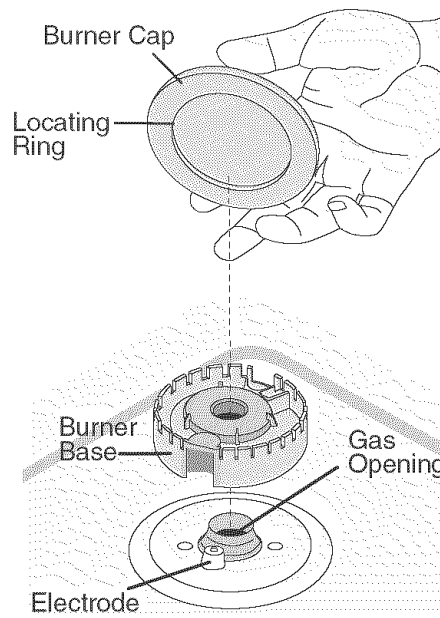
## Surface Cooking

### Placement of Burner Bases and Caps

(Models with sealed burner only)

Your cooktop is equipped with three different sized burners: Power Burner (large), Standard Burner (medium) and Simmer Burner (small).

Place the burner base over each gas opening, matching the burner base size with the gas opening size. Place the burner cap on each burner base, again matching the cap size to the burner base size. The cap for the each Burner has an inner locating ring which locates the burner cap in the center of the burner.



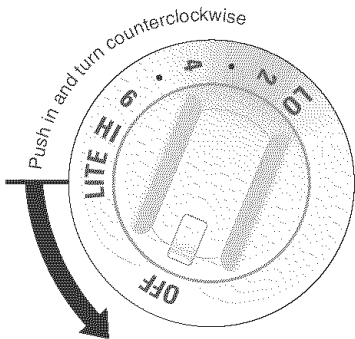
Make sure each burner cap is properly aligned and level.

Turn the burner on to determine if it will light. If the burner does not light, contact a Sears Service Center. Do not service the sealed burner yourself.

Sealed Burner

## Setting Surface Controls

The surface control knobs shown below may not look identical to the Surface Controls Knobs on your range; They are only representational.



### Venturi (open) Burner Models

#### To Adjust Low or "Simmer" Setting (some models)

The burner flame, at low setting, can be adjusted if it is too high or too low; refer to the Installation Instructions for adjustment procedure.

#### To operate the Surface Burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. After the burner lights, turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)

## Setting Surface Controls

### Sealed Burner Models

Your appliance may be equipped with any combination of the following burners:

Simmer Burner, this burner is best used for simmering delicate sauces, etc.

Standard Burner, can be used for most all surface cooking needs.

Power Burner, the larger burner is best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food.

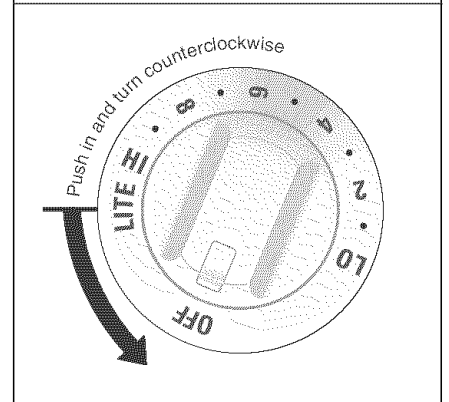
Regardless of size, always select a utensil that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Each burner lights from an electric ignitor when its control knob is turned to the lite position.

#### To operate the surface burner:

1. Place cooking utensil on burner.
2. **Push in and turn** the Surface Control knob to LITE. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. After the burner lights, turn the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the control knob in the LITE position. (The electronic ignitor will continue to click if left in the LITE position.)
5. To turn the burner off, turn the control knob as far as it will go, to the OFF position.

The surface control knobs shown below may not look identical to the Surface Controls Knobs on your range; They are only representational.



### Electric Ignition Models

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to LITE. Use caution when lighting surface burners manually.

Surface burner in use when an electrical power failure occurs will continue to operate normally.

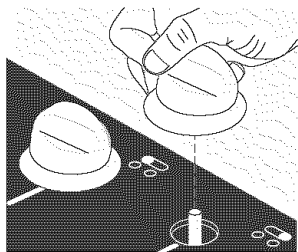
**CAUTION** Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the cooktop when it is in use. These items could melt or ignite. Pot holders, towels or wood spoons could catch fire if placed too close to a flame.

# General Care & Cleaning

## Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
<b>Aluminum (Trim Pieces) &amp; Vinyl</b>	Use hot, soapy water and a cloth or paper towel. Dry with a clean cloth.
<b>Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim</b>	<i>For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch or dull the finish.</i>
<b>Control Panel</b> 	<i>Wipe the control panel clean after each use. Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.</i>
<b>Stainless Steel, Chrome Decorative Trim</b>	Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.
<b>Ceramic-Glass Cooktop</b>	See <b>Ceramic-Glass Cooktop Cleaning and Maintenance</b> section in this Use & Care Guide.
<b>Porcelain Enamel</b> Burner Grates, Burner Pans (some models), Burner Rings (some models), Cooktop Surface	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth or paper towel. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.</i>
<b>Surface Burners</b>	<p>The holes in the burners of your cooktop must be kept clean at all times for proper ignition and a complete, even flame. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes.</p> <p>To remove and replace burner units per your model, see instructions under <b>General Cleaning</b>. To clean, soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and damp cloth. Dry the burners thoroughly in a warm oven for 30 minutes. Then replace them, making sure they are seated and level. <b>DO NOT</b> wash burner units in the dishwasher.</p>

ENGLISH

# General Care & Cleaning

## Porcelain enamel cooktop cleaning instructions (some models)

Correct and consistent cleaning is essential to maintaining your porcelain enamel cooktop. If food spills and grease spatters are not removed, they may burn onto the surface of the cooktop and cause permanent discoloration.

### Daily Cleaning

#### For normal soil:

1. Allow cooktop surface to cool.
2. Wipe off spills and spatters using a clean paper towel or a clean cloth with warm, soapy water.
3. If needed, use mild household cleaners or a soap-filled steel wool pad.
4. Be sure to rinse off all cleaning solutions or the porcelain may become damaged during future heating.

#### For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Use a soap filled scouring pad with warm water or cover heavily soiled spots with a solution of clear water and ammonia. Scour gently. Rinse and wipe dry with a clean cloth.

**⚠ WARNING** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the cooking surface.

**⚠ CAUTION** Before cleaning the surface cooktop, be sure the controls are turned to OFF and the cooktop is cool.

**⚠ CAUTION** DO NOT use commercial oven cleaners on the exterior surfaces including rangetop and door frame.

SURFACES	CLEANING AGENTS	INSTRUCTIONS
Porcelain enamel (cooktop, surface under cooktop)	Mild cleaners or soap-filled steel wool pads.	Use a damp sponge or dampened soap pad, rinse and dry.
Broil Insert Control Panel	Hot, soapy water or cleaner cream.	Use a clean soapy, dampened cloth or paper towel, remove soil and dry. Do not use abrasive products.

# General Care & Cleaning

## Venturi (open) Burner Models (some models)

### To Raise and Lower the Top for Cleaning

The cooktop is hinged and can be raised to clean the area underneath. Be sure all cooktop controls are turned to OFF and burner grates are cool.

1. Remove controls knobs, burner grates and spillover bowls. Set aside.
2. Grasp the front of the cooktop and lift. Some models have a swing-up rod to support the cooktop in its raised position.
3. Clean under the cooktop.
4. Lower the top gently after lowering the support rod (some models).
5. Replace bowls, grates and control knobs.

**⚠ CAUTION** When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, **DO NOT** drop or bend the cooktop when raising or lowering. This could damage the surface.

**⚠ WARNING** **DO NOT** turn on the burners when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

### To Remove and Replace Burners

The burners on your cooktop maybe removed for cleaning. Be sure all controls are turned to OFF and burner grates are cool before removing cooktop burner units.

#### To Remove Burners

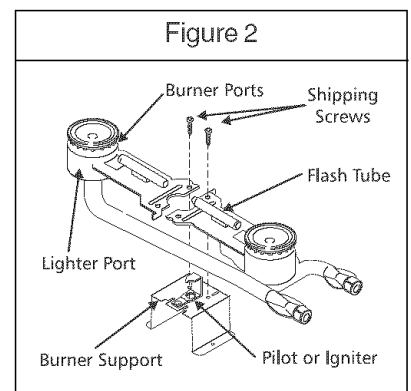
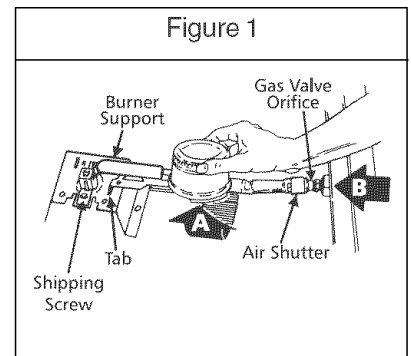
1. Remove the shipping screws from the support bracket. See illustrations for location of screws.
2. Grasp the burner head and tilt it to the right to release the tab from the burner support (A in Figure 1).
3. Lift the end of the burner assembly. Then pull away from the front of the cooktop to free the air shutter from the gas valve orifice (B in Figure 1).

Check the lighter and burner ports (Figure 2). If they are clogged, use a wire or needle to clear them.

To remove burned-on food, soak the burners in a vinegar and water solution for 20-30 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. **Do not wash burners in a dishwasher.**

#### To Replace Burners

1. Slide the air shutter over the gas valve orifice (Figure 1).
2. Lower the burner assembly and hook the tab in the slots in the burner support. Make sure it is properly seated and level.
3. Be sure both tabs are in the correct slots, the burner sits level and straight, and the flash tube forms a straight line from the igniter to the burner (Figure 2).
4. Replace shipping screws if desired. These screws are not necessary for the operation of the burner. They stabilize the burner during shipping of the appliance. Retain the screws for later use in the event the range is moved.



## General Care & Cleaning

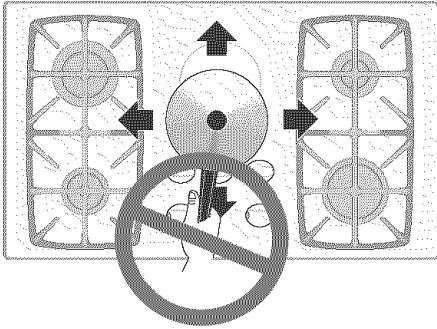
### Sealed Burner Models (some models)

Unlike the standard gas range, **THIS COOKTOP IS NOT REMOVABLE**. Do not attempt to remove or lift the cooktop.

### Ceramic Glass Cooktop Cleaning and Maintenance

*Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop*

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme (visit [www.sears.com](http://www.sears.com) for replacement cleaner) to the ceramic surface. Clean and buff with a paper towel or a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge (see instructions below). This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, or they may crack it.

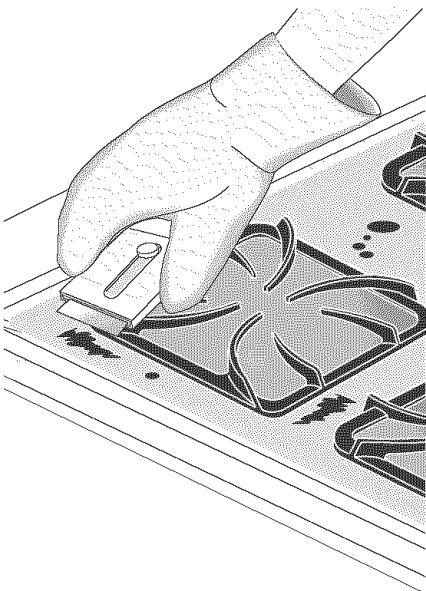
### Cleaning Recommendations for the Ceramic Glass Cooktop

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

**WARNING** **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface. **Do not use commercial oven cleaners on any part of the cooktop.** **Damage to the finish or parts could result.**

#### For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.



#### For heavy, burned on soil:

First, clean the surface as described above. Then, if soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

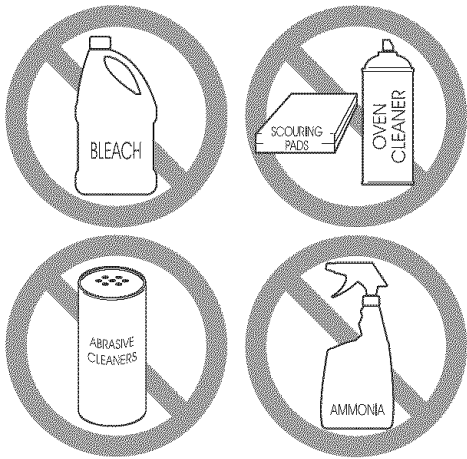
**CAUTION** Damage to the ceramic glass cooktop may occur if you use any scrub pad other than a 3M Scotch-Brite® Blue Multi-Purpose No Scratch Scrub Sponge.

#### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

## General Care & Cleaning

### Sealed Burner Models (some models)



Do not use the following on the ceramic glass cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

**⚠ WARNING DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface. **Do not use commercial oven cleaners on any part of the cooktop. Damage to the finish or parts could result.**

### Special Caution for Aluminum Foil and Aluminum Cooking Utensils

#### 1) Aluminum foil

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

#### 2) Aluminum utensils

The melting point of aluminum being much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pots that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

### Care and Cleaning of Stainless Steel (Stainless Steel models only)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Care & Cleaning** section.

# General Care & Cleaning

## Sealed Burner Models (some models)

### To Clean the Burner Grates, Contoured Burner Pans, Burner Cap and Burner Base

The burner grates, contoured burner pans, burner caps and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. See instructions below.

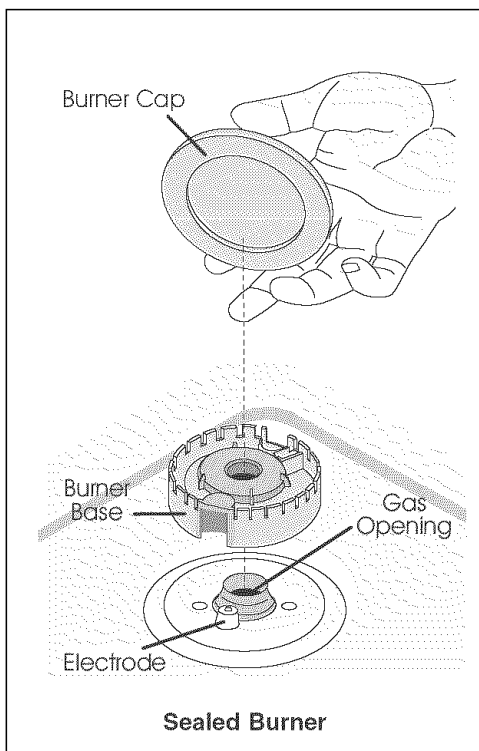
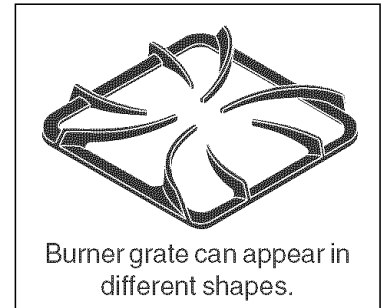
#### To Clean the Burner Grates

Be sure burners and grates are cool before you place your hand, a potholder, cleaning cloths or other material on them. The cast iron burner grates can be washed in hot soapy water. Rinse thoroughly and dry the grates with a cloth; don't put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners.

To remove burned on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.

#### To Clean the Contoured Burner Pans

The burner pans are attached to the cooktop and are not removable. The burner pan forms a recessed well area located around each burner unit. If spill occurs in one of the well areas, turn off burner and blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.



#### To Clean the Burner Cap

Remove burner cap. Use soap-filled pad or mild abrasive cleanser to clean burner caps. If necessary, cover stubborn spots with an ammonia-soaked paper towel for 30 minutes. Rub gently with a mixture of clean water and vinegar. Wipe dry. Remove all cleaners or the porcelain may become damaged during future heating.

#### To Clean the Removable Burner Base and Gas Opening (some models)

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes.

**Note:** If the electrode is damaged or broken, the surface burner will not light because it will not spark. Manual lighting with a match is still possible.

For proper flow of gas and ignition of the burner - DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING TUBE. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the gas opening orifice becomes soiled or clogged, use a small-gauge or needle to clean. ALWAYS keep the burner cap in place whenever a surface burner is in use.

#### To Replace the Burner Base and the Burner Cap

Make sure the pieces are thoroughly dry before placing back.

1. Replace burner base and burner cap in their places. Make sure each burner cap and burner base are properly aligned and leveled.
2. Replace the burner grate.
3. Turn the burner on to determine if it lights. If the burner does not light after cleaning, contact an authorized servicer. Do not service the sealed burner yourself.



# Before You Call

## Solutions to Common Problems

*Before you call for service*, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Surface burners do not light.</b>	Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control to desired flame size.
	Be sure gas supply valve is open.
	Gas-air mixture needs a straight line to travel. Be sure burner is properly seated in its support (models with open burners only).
	Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.
	Power cord is disconnected from outlet (electric ignition models). Be sure cord is plugged securely into outlet.
	Electrical power outage (electric ignition models). Burners can be lit manually. See <b>Setting Surface Controls</b> in this Use & Care Guide.
<b>Surface burner flame burns half way around.</b>	Burner ports or slots are clogged. With the burner off, clean ports with a small-gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. To avoid this occurrence dry the burners thoroughly following instructions under <b>General Care &amp; Cleaning</b> .
<b>Surface burner flame is orange.</b>	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.
<b>Scratches or abrasion on cooktop surface. (Ceramic-Glass Cooktop)</b>	Coarse particles such as salt or sand between cooktop and utensil can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.
	Cleaning materials not recommended for ceramic-glass cooktop have been used. See "To Clean the Ceramic-glass Cooktop" section under General Care & Cleaning.
	Cookware with rough bottom has been used. Use smooth, flt-bottomed cookware.
<b>Metalmarks. (Ceramic-Glass Cooktop)</b>	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use ceramic-glass cooktop cleaning cream to remove the marks. See "To Clean the Ceramic-glass Cooktop" section under General Care & Cleaning.
<b>Brown streaks or specks on ceramic glass cooktop surface.</b>	Boilovers are cooked onto surface. Use razor blade scraper to remove soil. See "To Clean the Ceramic-glass Cooktop" section under General Care & Cleaning.
	Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See "To Clean the Ceramic-Glass Cooktop" section under General Care & Cleaning.
<b>Areas of discoloration with metallic sheen. (Ceramic-Glass Cooktop)</b>	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. To avoid this occurrence use cookware with clean, dry bottoms.

## Notes

# Notes

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