

SEARS Kenmore

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SAFETY

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USE AND CARE

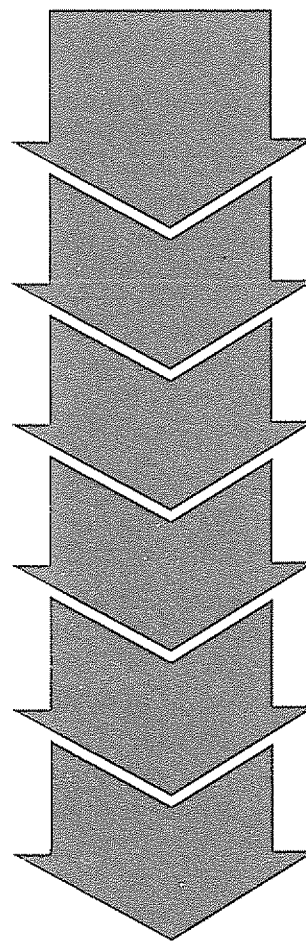
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WARRANTY

MODEL 33020, 33021,
33027



USE • CARE • SAFETY MANUAL

MNM231(SR10076)

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

SAVE THESE INSTRUCTIONS

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

WARNING: If the information in this manual is not followed exactly, a fire or explosion 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.



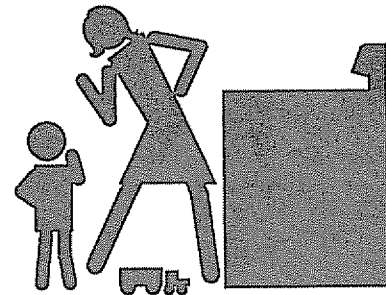
WARNING:

L. P. Burner Adjustments

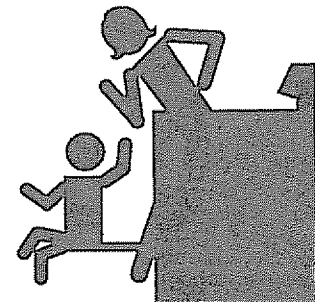
The adjustments in the Installation Section must be made before you try to use your range.

If you are using Liquefied Petroleum Gas (bottled gas) all L. P. adjustments in Installation Section must be made before use.

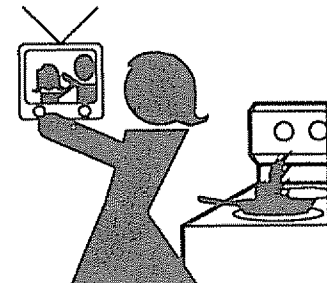
If your counter unit is not properly adjusted, flames may be too high, or the counter unit may use too much fuel, release toxic fumes or cook poorly.



Teach children not to play with control knobs or any other part of the counter unit. Never leave children alone or unattended where a counter unit is in use.




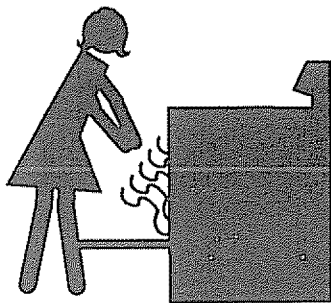
Never let anyone climb, sit or stand on an open oven door or any part of the counter unit.



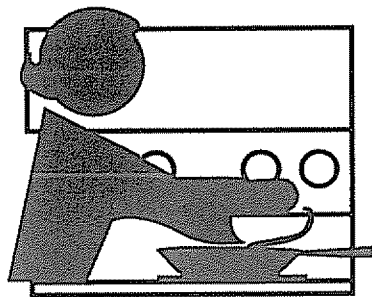
Never leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy spillovers could catch fire.

IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT IMPORTANT

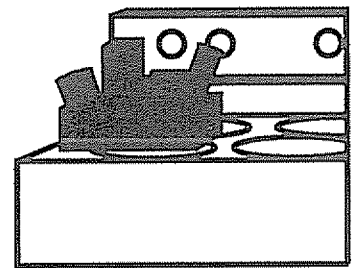
To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".



Never use your counter unit for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the counter unit.



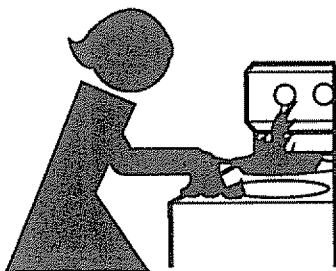
Never wear loose clothing when using your counter unit. Such clothing could catch fire.



Always keep the counter unit area clear and free from things that will burn.

CAUTION:

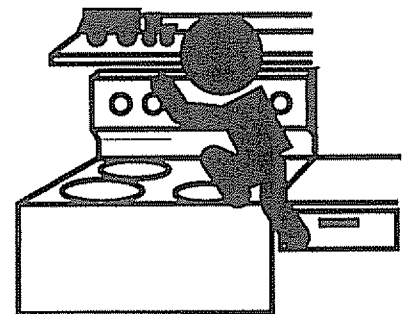
Never store things in an oven or near cooktop elements/burners. These things may catch fire and plastic items could melt.



Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire.



Never let pot handles stick out over the front of the counter unit. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



CAUTION:

Do Not store items of interest to children above a counter unit. Children climbing on a counter unit to reach such items could be seriously injured.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

Be sure your counter unit is installed and grounded properly by a qualified technician.

Always keep the counter unit area clear and free from things that will burn, gasoline and other flammable vapors and liquids.

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop burners.

Always use dry potholders when removing pans from the cooktop. Moist or damp potholders can cause steam burns.

Always follow cleaning instructions in this book.

Always keep the counter unit clean. Food and grease are easy to ignite. Clean the counter unit and vent hoods regularly.

Always keep combustible wall coverings, curtains or drapes a safe distance away from your counter unit.

Always keep dish towels, dish cloths, potholders and other linens a safe distance away from your counter unit.

Always keep canned food and wooden or plastic utensils a safe distance away from your counter unit.

Never clean cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

Never try to repair or replace any part of the counter unit unless instructions are given in this book. All other work should be done by a skilled technician.

Never heat unopened food containers. Pressure buildup may make container burst and cause injury.

Never leave jars or cans of fat or drippings on or near the counter unit. Never let grease build up on your counter unit. You can keep grease fires from starting if you clean up grease and spills after each counter unit use.

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 try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

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...Instead:

1. Turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or with a dry chemical or foam type extinguisher.

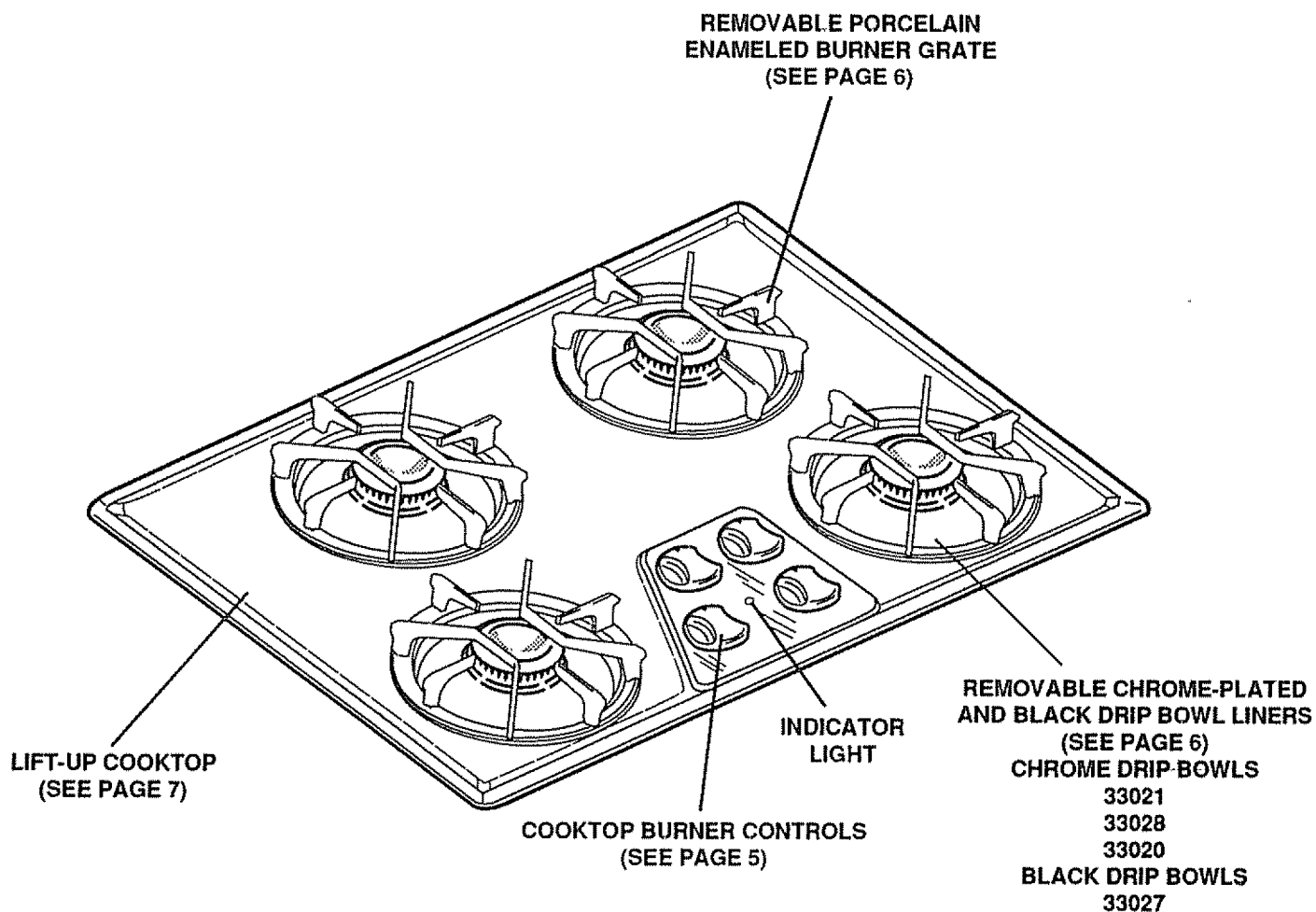
IMPORTANT SAFETY NOTICE

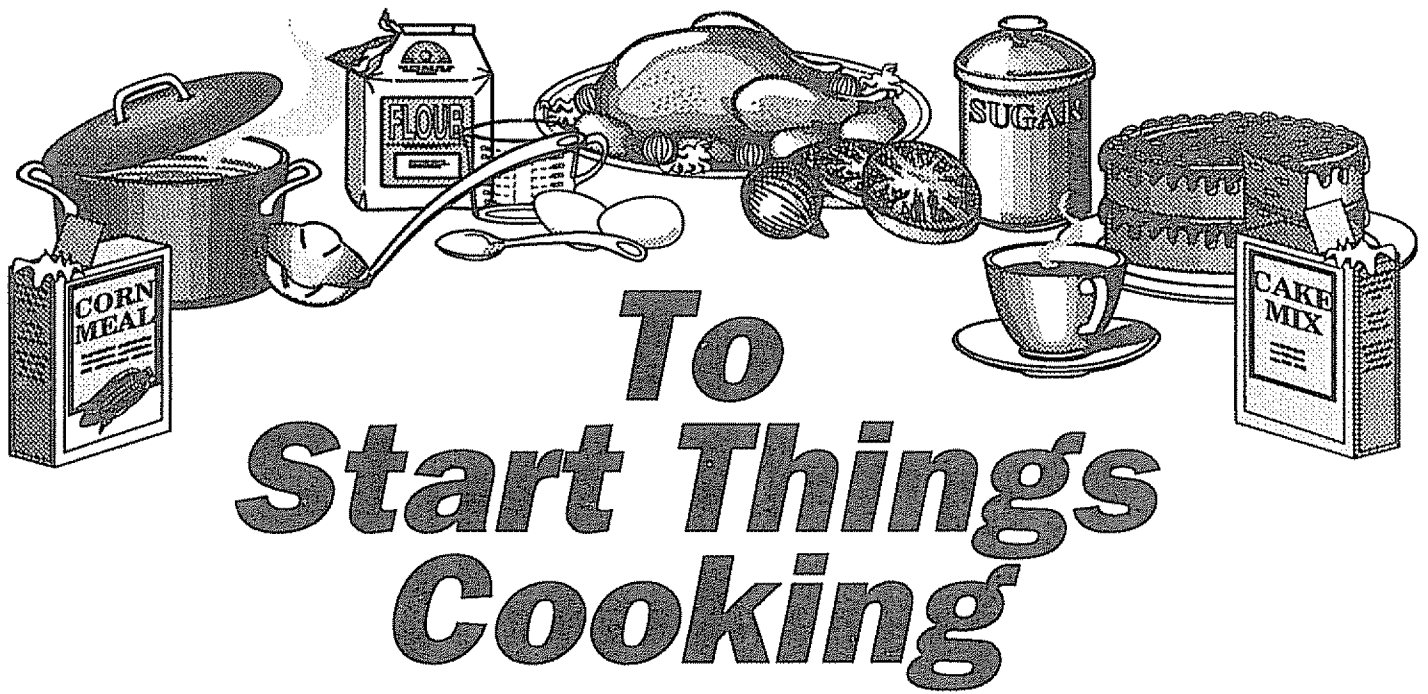
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer and requires businesses to warn customers of potential exposure to such substances. Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

YOUR COUNTER UNIT

IMPORTANT: The model and serial number of your cooktop can be found on a tag under the lift-up cooktop.

Copy the numbers onto the cover of this manual.





To Start Things Cooking

Cooktop

COOKTOP SPARK IGNITION—When you turn the cooktop knob to LITE, the spark igniters make a series of electric sparks (ticking sounds) which light the burner.

TO OPERATE CONTROLS—The sign near each cooktop control knob shows which burner is turned on by that knob.

1. Push in and turn knob left to LITE.
2. After the burner lights, turn knob to desired flame setting.

IMPORTANT: Do not leave the knob on LITE after the burner lights, or life of the spark igniter may be shortened.



As a safety precaution you should set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste heat.

Watch foods when heating them quickly on HI. As soon as the food reaches cooking temperature, turn down the heat to the lowest setting that will keep it cooking.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again. If the burner still will not light, check the service section in the this manual.

CLEANING TIPS

Refer also to next page when cleaning your counter unit.

Warm water, a mild detergent and a soft cloth are safe to use on all cleanable parts of your counter unit.

Cooktop finishes will be either porcelain enamel or brushed chrome. Porcelain enamel looks like a painted surface. Brushed chrome has a metallic appearance.

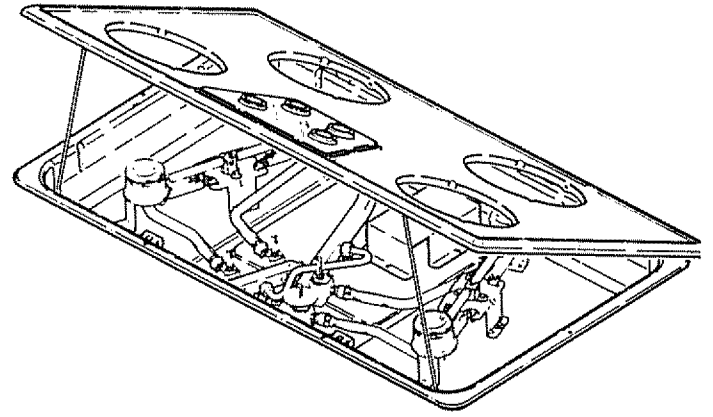
| PART | CLEANING MATERIALS | REMARKS |
|--|--|--|
| Control panel and knobs | Soap and water, damp cloth, paper towel | Wipe with a damp cloth to remove soil. DO NOT use abrasive cleaning powders, steel wool or plastic balls. They will mar the surface. |
| Porcelain burner grates, porcelain cooktop (some models), porcelain burner box | Cleaning powder, steel wool | If hot fruit fillings or foods that are acidic (such as milk, tomatoes, sauerkraut and sauces with vinegar or lemon juice) spill on the cooktop, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, wash with soap and water when cooled and then rinse. Polish with a dry cloth. |
| Chrome drip bowls, (some models) | | Bowls can permanently discolor if exposed to excessively high heat or if soil is allowed to bake on. |
| Brown food stains | Detergent and water, plastic scouring pads, mild abrasive cleaners, soap-filled scouring pads, ammonia | After each use, wash, rinse and dry to prevent difficult soils. If heavily soiled, place an ammonia-soaked paper towel on stains to loosen soil, then gently scrub with plastic scouring pad. |
| Blue/Gold heat stains | Metal polish | These stains are caused by overheating, normally occur over a period of time, and usually are permanent. |
| | To minimize: | |
| | 1. Avoid excessive use of the high heat setting. Use it to start cooking, then lower the heat setting to finish cooking. | |
| | 2. Use flat bottom pans that do not extend more than two inches from the surface element. If large pans or canners are used, alternate the elements that are used. | |
| Black drip bowls, (33027) | Ammonia or abrasive cleaners and scouring pad | Put 1/4 cup ammonia into drip bowl. Place in enclosed plastic bag or container. The fumes will soften the soil. Allow bowl to soak overnight. Do not clean porcelain bowls in self-cleaning ovens. Bowls can be cleaned in dishwasher. |
| Chrome Cooktop | Soap and water, Bon Ami® cleanser, chrome protectant | Wash and dry chrome cooktop after each use. For stubborn stains, use Bon Ami® and water. Rinse well. A chrome protectant helps to reduce spotting and finger printing. |
| Burner Heads | Detergent and hot water | 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 dry 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. |

LIFT-UP COOKTOP

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

1. Remove burner grates, drip bowl liners, and knobs. To lift the cooktop, grasp at the front through burner bowls and lift up; lift the support rod to hold the cooktop up while cleaning.

When finished, carefully lower the support rod and cooktop, press the cooktop into place. Make sure the strikes fit in the catches to fasten the cooktop into place. Replace drip bowl liners and burner grates.



REMOVABLE COOKTOP BURNERS

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

If shipping screws were not removed from the burner when the range was installed, do so now (see your installation section for instructions).

To remove burners:

- Place fingers from left hand (left side), right hand (right side), under flash tube bracket.
- Lift with an upward and outward motion to the left (for the left burners) and to the right (for the right burners).
- Ease off the valve orifice hood. (See Fig. A).

Check lighter and burner ports (Fig. B). If they are clogged, use a small sewing needle or pin to clear them.

See the Cleaning Chart.

Be careful not to disturb the air shutter setting while cleaning. If you need to readjust the air shutter, see the installation instruction packed with your counter unit.

To replace burners:

- Place venturi on valve orifice hood.
- Reinsert flash tube bracket tabs into slots on burner support.
- Make sure flash tube bracket is supported by burner support and burner head is resting on burner bracket. (See Fig. B).

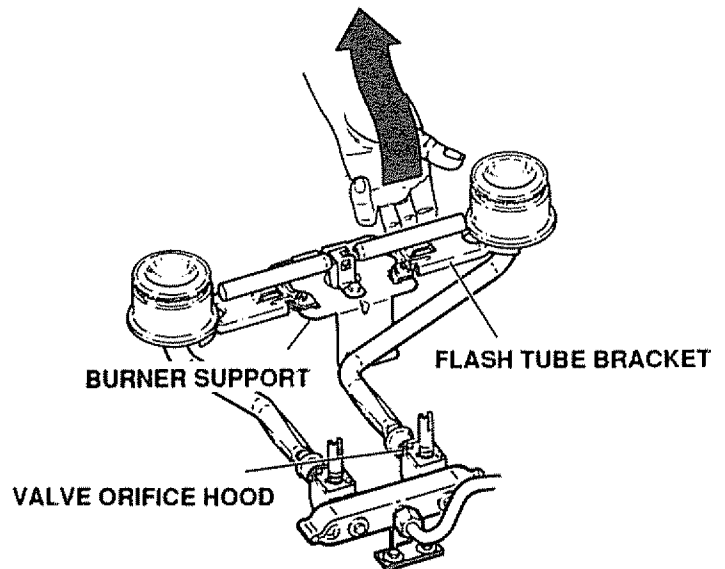


Fig. A

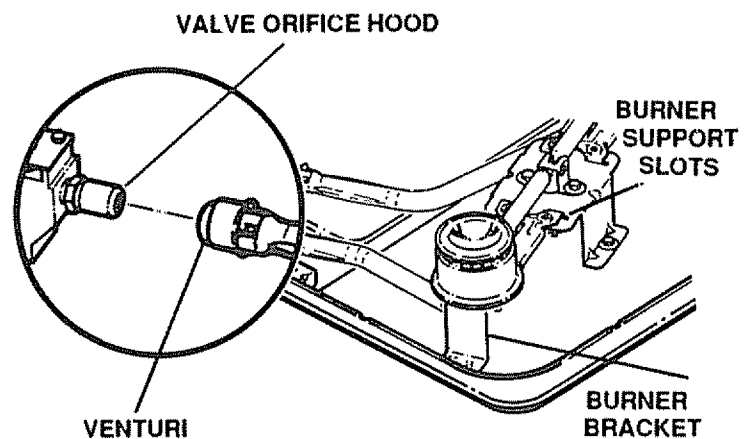


Fig. B

BEFORE CALLING FOR SERVICE

| PROBLEM | SOLUTION |
|--------------------------------|---|
| Cooktop knobs will not turn | <p>Push knobs in to turn.</p> <p>Soil buildup at back of knob. Be sure knob is in the OFF position. Pull knob straight off stem and check back of knob for any soil buildup.</p> |
| Cooktop burners will not light | <p>Gas supply not connected or not turned on.</p> <p>Counter unit not properly grounded or polarized. This can affect spark ignition. See installation instruction.</p> <p>No electricity to unit; check for tripped fuse or circuit breaker. Be sure unit is plugged in.</p> <p>Soil clogging holes in burner. Remove and clean.</p> |

NOTES

NOTES

KENMORE GAS COUNTER UNIT WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Counter Unit will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

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

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

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

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

This warranty applies only while this product is in use 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. 731 CR-W
Sears Tower
Chicago, IL 60684

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Counter Unit has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians. . . professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you — "We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Counter Units 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 provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

| Years of Ownership Coverage | | 1st Year | 2nd Year | 3rd Year |
|-----------------------------|--|--------------|----------|----------|
| 1 | Replacement of Defective Parts other than Porcelain or Glass | W | MA | MA |
| 2 | Mechanical Adjustment | 90 DAYS W | MA | MA |
| 3 | Porcelain and Glass Parts | 30 DAYS W | MA | MA |
| 4 | Annual Preventive Maintenance Check at your request | MA | MA | MA |

W - Warranty MA - Maintenance Agreement

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Kenmore® America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684