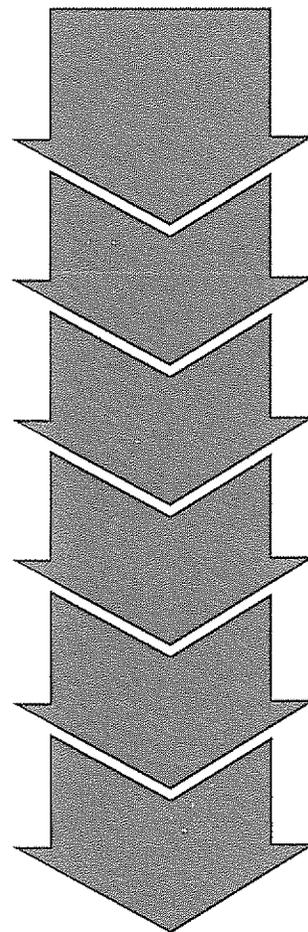


SEARS Kenmore

CONTENTS

SAFETY	1-3
INSTALLATION	4, 5
USE AND CARE	
Your Counter Unit and Its Features	6
TO START THINGS COOKING	
Cookware Tips	7
Cooktop Controls	7
CLEANING TIPS	8, 9
REMOVABLE KNOBS	10
BEFORE CALLING FOR SERVICE	10
WARRANTY	

MODELS 42625, 42629



USE • CARE • SAFETY MANUAL

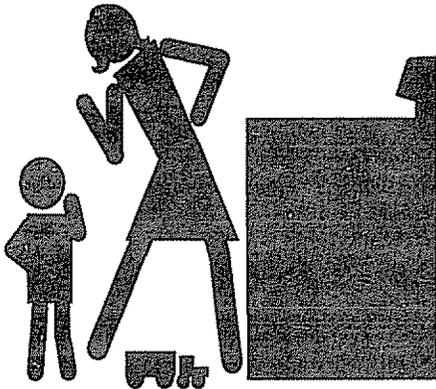
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IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

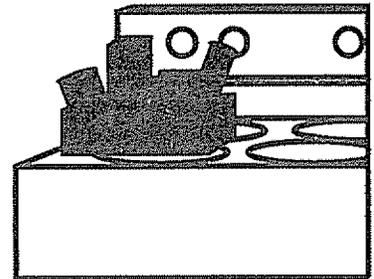
SAVE THESE INSTRUCTIONS

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



Teach children not to play with control knobs or any other part of the counter unit.

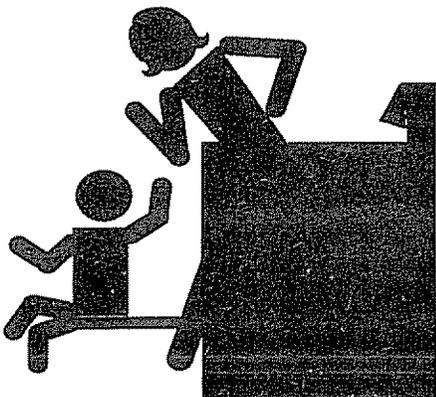
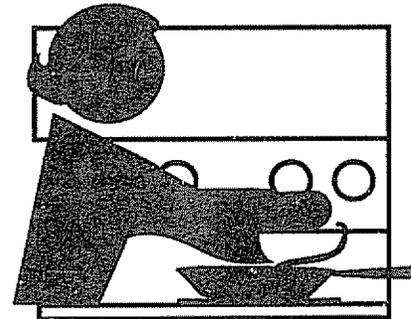
Never leave children alone or unattended where a counter unit is in use.



Caution:

Never store things children might want above a counter unit.

Never let anyone climb, sit or stand on the counter unit. They might be injured on a hot surface.



Never leave an oven door open when you are not watching.

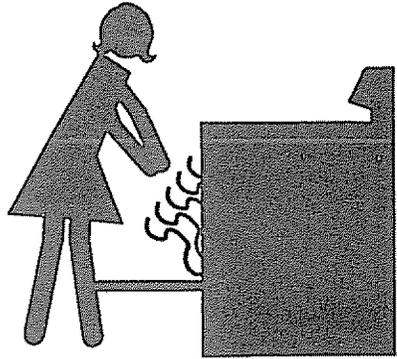


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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol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

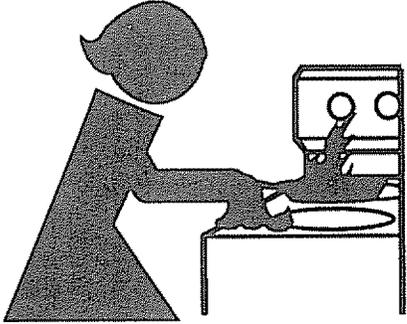
Always keep the counter unit area clear and free from things that will burn.

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



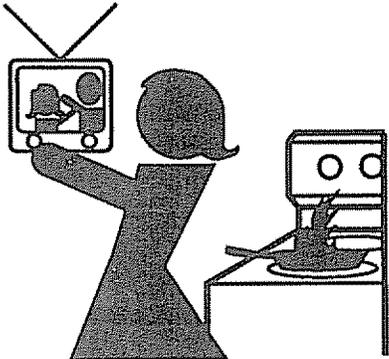
Never use your counter unit for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the unit.

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



Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire on a hot element/burner.

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.



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

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting potholders or clothing on fire with an uncovered element and waste less energy.

Always use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls are turned off.

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 elements.

Always use dry potholders when removing pans from the oven or 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 regularly.

Clean Only Parts Listed In Manual.

CAUTION: Do not store items of interest to children in cabinets above a counter unit. Children climbing on a counter unit to reach items could be seriously injured.

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. Never store such items on your counter unit.

Be sure everyone in your home knows what to do in case of fire.

Read and understand this information NOW!

Should you ever need it, you will not have time for reading.

Always keep the appliance area clear and free from things that will burn (gasoline and other flammable vapors and liquids).

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

Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.

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

For major spills — Turn unit to LO; use dry paper towels to wipe up major spills, and then use a razor scraper (held in a potholder) to scrape major spills from a hot cooking zone. DO NOT attempt further cleaning until cooktop surface has cooled.

Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

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 element.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR COOKTOP:

- Never slide cookware across your cooktop.
- DO NOT use a dish towel or sponge to wipe up the cooktop. They may leave a detergent film on the cooktop which may cause discoloration when heated. If this occurs, remove the discoloration with a recommended cooktop cleaner.
- Melted materials (plastic, aluminum foil, sugar, or foods with high sugar content) can cause damage to the cooktop. If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself! DO NOT attempt further cleaning until cooktop surface has cooled.
- DO NOT use scouring powders, plastic, nylon or metal cleaning pads. They may scratch the cooktop.
- DO NOT use chlorine bleach, ammonia, hydrofluoric acid, chemical oven cleaners, or any other kind of chemical cleaner. They may discolor the cooktop.

INSTALLATION

INSTALLER: Leave these instructions with the appliance.

OWNER: Keep these instructions for future use.

TOOL LIST

- 1/8" Drill Bit
- Electric or Hand Drill
- Flat Bladed Screwdriver
- Pencil
- Ruler or Tape Measure and Straightedge
- Hand Saw or Sabre Saw

LOCATION

See Figure 1 and Table 1 for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. To insure accuracy, it is best to make a template when cutting the opening in the counter.

When choosing a location, consider the following:

- The cooktop should be easy to reach and lighted with natural light during the day.
- To eliminate the risk of burns or fire when reaching over surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".

The following **MINIMUM** clearance dimensions must be maintained:

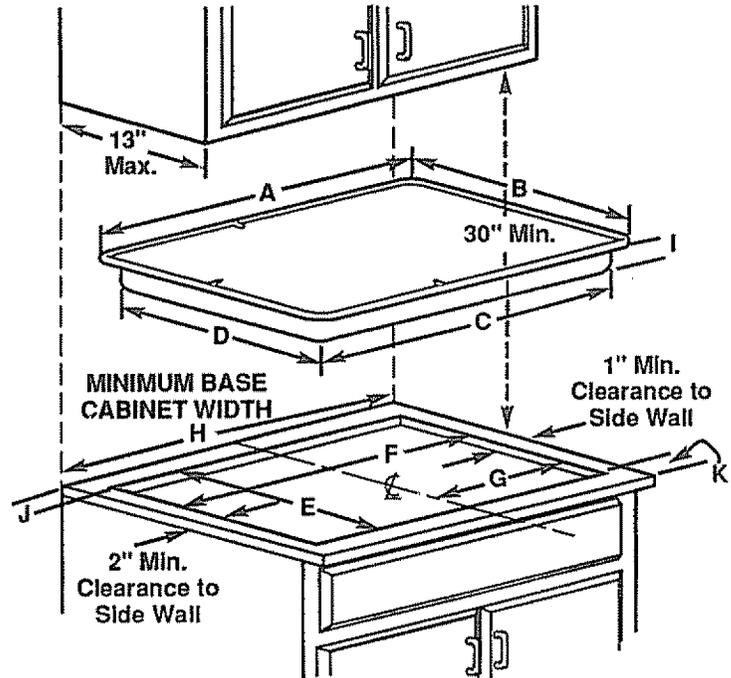
Thirty inches (30") minimum vertical clearance from the cooktop to the nearest unprotected overhead surface.

One inch (1") minimum on the right and two inches (2") minimum clearance on the left from counter unit to side wall to a height of eighteen inches (18").

One and one-half inches (1 1/2") between counter unit rear edge and wall behind unit.

Two and one-half inches (2 1/2") between front edge of counter unit and the front edge of the counter.

Five inches (5") minimum vertical clearance below the cooktop bottom.



UNIT AND CUTOUT DIMENSIONS

Table 1 — DIMENSIONS

MODEL 42629	
A	29 3/8"
B	20 1/2"
C	28 1/2"
D	19 1/2"
E	19 9/16"
F	28 9/16"
G	14 9/32"
H	33 1/4"
I	3 1/4"
J	1 1/2" Min.
K	2 1/2" Min.

MODEL AND SERIAL NUMBERS

The Model and Serial Numbers of your counter unit are found on a tag on the underside of your unit. Copy the numbers for future reference.

MODEL _____

SERIAL NO. _____

ELECTRICAL REQUIREMENTS



CAUTION: The electrical power to the counter unit supply line must be shut off at the fuse or circuit breaker while line connections are being made. Failure to do so could result in serious injury or death.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on rating plate.

Wiring must conform to National Electrical Codes. You can get a copy of the National Electrical Code, ANSI/NFPA No. 70-Latest Edition by writing:

National Fire Protection Association
Battery March Park
Quincy, MA 02269

We recommend that you have the electrical wiring and hookup of your counter unit done by a qualified electrician. After installation, have the electrician show you where your main disconnect is located.

The range connector block is approved for copper wire connection only, and if you have aluminum house wiring, you must use special UL approved connectors for joining copper to aluminum.

You must use a three-wire AC 208Y/120 Volt or 120/240 Volt, 60 Hertz electrical system. A white (neutral) wire is not needed for this unit. The white lead from the household electrical supply can be taped and terminated in the junction box.

Use a minimum wire size of No. 10 copper wire protected with a 30 Amp. fuse or circuit breaker.

INSTALLATION

Before installing the counter unit or moving it to another location, have the electrician verify:

- That your home is provided with adequate electrical service, and
- That the addition of the counter unit will not overload the household circuit on which it is used.

Install an approved junction box where it will be easily accessible through the front of the cabinet where the counter unit will be located. (See Figure 2.)

IMPORTANT: The junction box must be located where it will allow slack in the conduit for serviceability.

Before installing the unit in the cutout, attach foam tape (shipped with unit) around the bottom surface of the glass, near the edge of the maintop.

Install the counter unit in the cutout opening.

Note:

If the unit is being installed in a blind counter (one with no cabinet opening below), wire connections must be made before putting the unit into the cutout.

Secure the cooktop unit to the counter using the side retainers and screws shipped with the unit (Figure 2).

ELECTRICAL CONNECTIONS

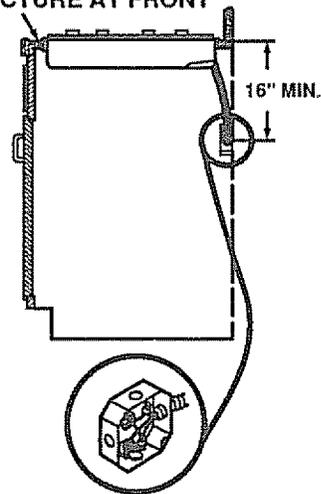


WARNING: The electrical power to the range supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

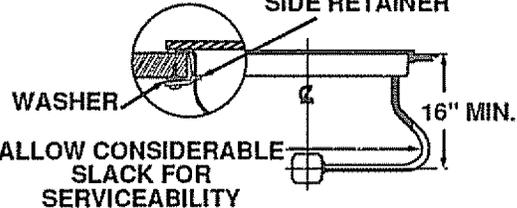
When making the wire connections, use the entire length of conduit provided. The conduit must not be cut.

Connect the red and black leads from the counter unit conduit to the corresponding leads in the junction box. The bare ground wire in the conduit is connected to the counter unit frame. Use grounding terminal or lead to ground the unit in accordance with local codes.

BE SURE THIS CUT DOES NOT INTERFERE WITH CABINET STRUCTURE AT FRONT



SIDE RETAINER

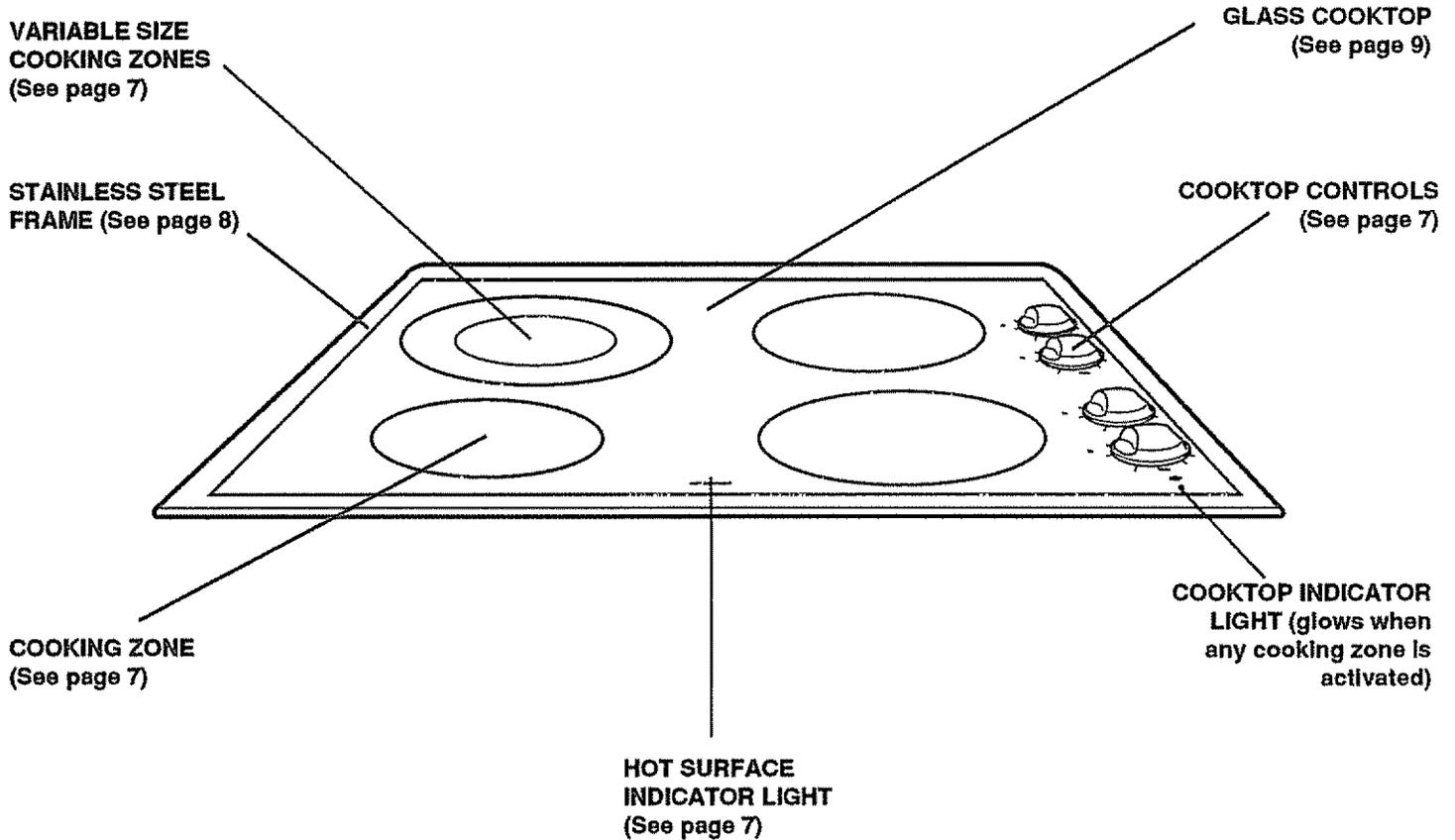


SUGGESTED MOUNTING OF AN APPROVED JUNCTION BOX.

Fig. 2

YOUR COUNTER UNIT

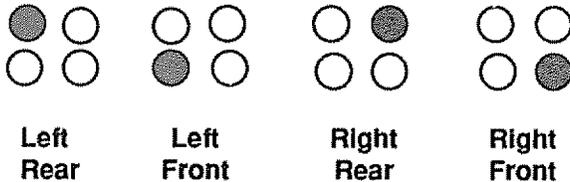
The model and serial number of your counter unit can be found on a tag underneath the unit. Copy these numbers into the space provided in your installation instructions on page 4.



To Start Things Cooking

Cooktop Cooking

Before you use the cooktop for the first time, clean it with cooktop cleaner. The sign near each cooktop control knob shows which element is turned on by that knob.



The cooking zones are shown by the outlines on the glass surface of the cooktop.

To operate cooktop controls:

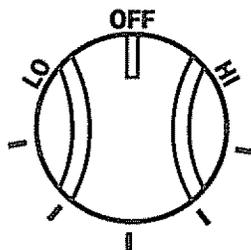
1. Push to turn.
2. Set on or between marks for desired heat.

The Indicator light will glow when any cooking zone is activated.

The left rear element has two cooking zones:

- To use the large 9" cooking area, push to turn the control knob clockwise to desired setting.
- To use the small 6" cooking area, push to turn the control knob to desired setting counterclockwise.

When a cooking zone is activated, coils beneath the zone radiate heat through the glass to the utensil. The red glow of the coils will be visible through the glass. It



will take the cooking zone on the surface a few moments to heat up. The coil cycles on and off to maintain your selected control setting.

See the Cleaning Tips for important information about maintaining your cooktop.

Do not slide cookware on the surface as it may scratch the glass. Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme. See Cleaning Tips.



The surface will retain heat after controls have been turned off. The HOT SURFACE Indicator light glows until the cooktop has cooled to a safe temperature. This may take up to an hour after use. The temperature of the metal frame around the glass will also rise during cooktop use. Use caution when working around your cooktop, especially if more than one cooking zone is on or if using the cooktop for an extended period of time. Be careful not to get burned when the unit has not had time to cool after use.

Do not let pots boil dry. Overheated metal may bond to the glass. An overheated copper pot will leave a residue that will permanently stain the cooktop.

Never cook food directly on the glass. You must use proper cookware. Do not use surface as a cutting board.

For best cooking results and energy efficient operation, you should use pans that:

- A. Have flat bottoms and straight sides.
- B. Have light handles that do not tilt pans.
- C. Are about the same size as the element.

Note: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

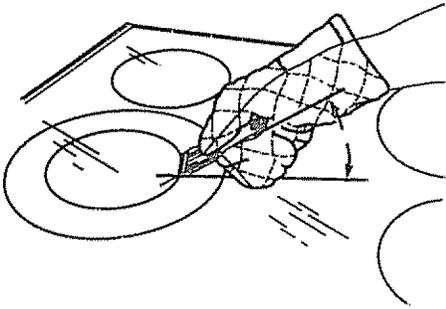
Questions & Answers

- Q. Can I use special cooking equipment, like an oriental wok, on any of the cooking zones?
- A. We recommend that you use only flat bottomed woks. Cookware without flat surfaces is not recommended.
- Q. May I can foods and preserves on my maintop cooking zones?
- A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the cooking zone selected. Canning should only be done on the maintop cooking zones. Canning generates large amounts of steam; be careful to avoid burns.
- Q. Why am I not getting the heat I need from my selected cooking zone even though the knob is on the right setting?
- A. Use cookware with flat bottoms and center the cookware inside the circle for the cooking zone selected. Metal cookware will conduct heat best.

Cleaning Tips

On the following pages, all removable parts on your counter unit are shown. Refer to those pages 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. All-purpose cleaners, such as Fantastik®, can also be used. Do not use metal scouring pads, except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Glass	<p>Sears Cooktop Cleaning Creme® (Stock No. 40079) or other all-purpose non-abrasive cleaner, single-edge razor scraper, soft cloth</p> <p>Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the cooktop surface.</p> <p>If you accidentally melt anything on your cooktop, turn unit to LO; wipe hot cooktop immediately with several dry paper towels. Scrape off remainder of burned material with razor scraper (held in potholder) at 30° angle while unit is warm. Be careful not to burn yourself!</p> 	<p>Correct and consistent cleaning is essential to maintaining your cooktop. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware are not removed, they will burn onto the cooktop and cause permanent discoloration. Be sure that the cooktop is cool before cleaning. Do not use cooktop cleaner on a hot surface. The fumes can be hazardous to your health and can chemically attack the cooktop. Wipe surface clean after each use. Do not use a dish cloth or sponge to wipe up the cooktop. They may leave a film of detergent which can discolor your cooktop when heated. If this happens, remove the film with the recommended cleaner. We recommend that you use paper towels or a clean cloth which is used only for cooktop cleaning. After the cooktop has cooled, remove any crusty soil with the razor scraper. Hold the scraper at about a 30° angle to the cooktop and scrape off spot. Scrub cooktop with Sears Cooktop Cleaning Creme® or other all-purpose, non-abrasive cleaner. Rinse well and wipe dry. NEVER USE ANY ABRASIVE SCOURING PADS OR POWDERS ON YOUR COOKTOP. Plastic mesh pads, such as Dobie®, may be used.</p>
Stainless steel frame	Sears Cooktop Cleaning Creme® (Stock No. 40079) or other all-purpose non-abrasive cleaner and a soft cloth	<p>Use same cleaning instructions as given above for glass surface except:</p> <p>DO NOT USE A RAZOR SCRAPER. Do not scrape the frame as this will mar the metal.</p>

GLASS-CERAMIC COOKTOP CLEANING

Cleaning of glass ceramic cooktop is different from cleaning a standard porcelain finish.

To maintain and protect the surface of your new glass-ceramic cooktop follow these basic steps.

DAILY CLEANING:

Use only Cook Top Cleaning Creme® on Glass-Ceramic.

For normal, light soil:

1. Rub a small amount of Cook Top Cleaning Creme® onto soiled area using a dry paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating of silicone which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme® after each use.

For heavy, burned-on soil:

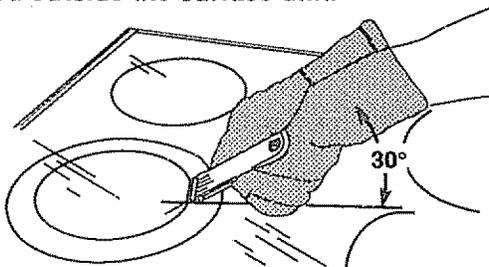
1. Apply a few drops of Cook Top Cleaning Creme® to the cool, soiled area.
2. Using a dry paper towel, rub creme into the burned-on area.
3. Carefully scrape remaining soil with razor scraper. Hold scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme®.

NOTE: Using a razor scraper will not damage the surface if the 30° angle is maintained. Store the razor scraper out of reach of children.

SPECIAL CARE:

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

1. Turn off all surface units affected by the spill. Remove hot utensils.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop and scrape hot spill to a cool area outside the surface unit.



3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spill remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spill has been removed. Follow the steps under Heavy Soil to continue the cleaning process.

GENERAL INFORMATION:

As the Cook Top Cleaning Creme® cleans, it leaves a protective silicone coating on the cooktop surface. This coating helps prevent buildup of mineral deposits (water spots) and will make future cleaning easier. Dishwasher detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

PRECAUTIONS:

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. Use only the Cook Top Cleaning Creme® for proper cleaning and protection of your glass-ceramic surface.
- If you slide aluminum or copper cookware across the surface of your cooktop, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cook Top Cleaning Creme® to remove these markings. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass-ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme® will remove this discoloration.
- Water stains (calcium deposits) are removable using Cook Top Cleaning Creme® or full strength white vinegar.

BEFORE CALLING FOR SERVICE

Save time and money - Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> Tiny scratches or abrasions on cooktop 	<ul style="list-style-type: none"> Use of incorrect cleaning materials Coarse particles (salt, etc.) between cookware bottoms and cooktop. Be sure cookware bottoms and cooktop are clean before use. Cookware with rough bottoms 	<ul style="list-style-type: none"> Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible.
<ul style="list-style-type: none"> Metal marking on cooktop 	<ul style="list-style-type: none"> Sliding or scraping metal utensils and cookware across cooktop 	<ul style="list-style-type: none"> Use recommended cooktop cleaners.
<ul style="list-style-type: none"> Darkstreaks and specks on cooktop 	<ul style="list-style-type: none"> Encrusted bollovers or grease spatters Incorrect cleaning materials 	<ul style="list-style-type: none"> Use razor scraper and follow directions in cleaning chart. Use recommended cleaners in cleaning chart.
<ul style="list-style-type: none"> Areas of discoloration on cooktop 	<ul style="list-style-type: none"> Mineral deposits from water or food 	<ul style="list-style-type: none"> Use recommended cleaners.
<ul style="list-style-type: none"> Counter unit does not work; totally inoperative 	<ul style="list-style-type: none"> No power to counter unit 	<ul style="list-style-type: none"> Check household circuit breaker or fuse.
<ul style="list-style-type: none"> Cooktop zone does not work; oven OK 	<ul style="list-style-type: none"> Improper operation of control 	<ul style="list-style-type: none"> Be sure knob is pushed in while turning.
<ul style="list-style-type: none"> Foods cook slowly on the cooktop 	<ul style="list-style-type: none"> Improper cookware 	<ul style="list-style-type: none"> Use pans that have flat bottoms and a tight fitting lid (if applicable). Pans should match cooking zone size. Read the cooktop cooking section for complete information.

REMOVABLE KNOBS

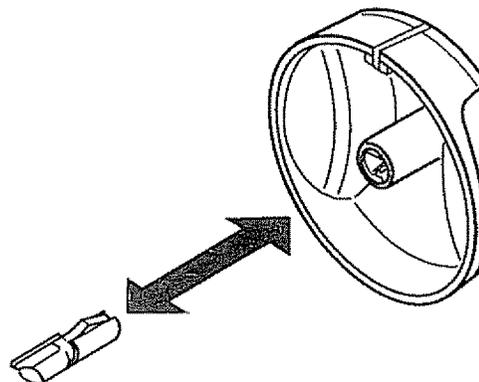
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

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:

- 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).
- Check the inside of the knob and find the molded rib.
- Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



NOTE: Be sure to replace knobs on correct stems from which they came.

KENMORE ELECTRIC RANGE WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Range 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 range 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 Range 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 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 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