



**30" Radiant  
Electric Cooktop**  
Use & Care Guide  
**Cubierta para Cocinar  
Eléctrica Radiante de 30"**  
Manual del consumidor

Models, Modelos 911.44022; 44023, 44024, 44029, 44424



**ENGLISH ESPAÑOL**

229C4020**P256-2**  
(SR-10487)

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

[www.sears.com](http://www.sears.com)

# **ELECTRIC RADIANT COOKTOP**

## **TABLE OF CONTENTS**

### **⚠ SAFETY INSTRUCTIONS**

Cooktop Safety ..... 3-4

### **OPERATIONS**

Protecting the Cooktop ..... 5  
Features of Your Cooktop ..... 6  
Removal of Packaging Tape ..... 6  
Cooking Zones ..... 7  
Hot Cooktop Indicator Light ..... 7  
Cooking Utensils and Woks ..... 7  
Checking Your Cookware ..... 8  
Cookware Performance ..... 8  
Radiant Coils ..... 8  
Temperature Limiter ..... 8  
Control Settings ..... 8  
Dual Cooking Zones ..... 9  
Bridge Surface Unit ..... 9  
Home Canning Tips ..... 9

### **CARE AND CLEANING**

Glass-Ceramic Cooktop .... 10-12  
Cleaning ..... 10-11  
Potential for  
Permanent Damage ..... 11  
Precautions ..... 12  
Control Knobs ..... 12

### **PROBLEM SOLVING**

Before Calling for  
Service ..... 13-14  
Warranty ..... 15  
Consumer Service  
Numbers ..... 32

**For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located on a tag underneath the cooktop.**

**MODEL NUMBER:**

**SERIAL NUMBER:**

\_\_\_\_\_

\_\_\_\_\_

© Sears, Roebuck and Co.

## IMPORTANT SAFETY INSTRUCTIONS

### SAVE THESE INSTRUCTIONS

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



**IMPORTANT:** To ensure safety for yourself, family, and home, please read your Use and Care Guide carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance, and not to sit, climb, or stand on any part of the appliance.
- **CAUTION: NEVER STORE** items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.
- **KEEP THIS** book for later use.
- **NEVER USE** your appliance for warming or heating the room.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this guide. All other work should be done by a qualified technician.
- **ALWAYS KEEP** combustible wall coverings, curtains, dishcloths, towels, potholders and other linens a safe distance from the appliance.
- **NEVER HEAT** unopened food containers. Pressure buildup can cause the container to burst and cause injury.
- **NEVER LEAVE** containers of fat or drippings on your cooktop.
- **ALWAYS KEEP** cooking zones free from things that will burn. Food, wooden utensils, and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids).
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.
- **NEVER WEAR** loose-fitting clothing when using your appliance.
- **NEVER USE** a towel or other bulky cloth as a potholder. Make sure the potholder is dry. Moist potholders and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot cooking zones.
- **DO NOT** touch cooking zones or surfaces near them. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the cooking zones until they have had time to cool.

## **IMPORTANT SAFETY INSTRUCTIONS**

### **COOKTOP SAFETY**

- **ONLY** certain kinds of glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking without breaking due to the sudden temperature change.
- **ALWAYS USE** care when touching cooking zones. They will retain heat after the cooktop has been turned off.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating zone being used. Undersized utensils expose the heating zone and may result in direct contact or ignition of clothing. The proper-size utensil will also improve efficiency.
- **NEVER LEAVE** cooking zones unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire. Contact a qualified technician for repairs.
- **LARGE SCRATCHES OR IMPACTS** to glass cooktops can lead to broken or shattered glass.

- **ALWAYS TURN** utensil handles inward and away from other cooking zones to reduce the risk of burns, ignition, unintended contact and spillage.
- **NEVER** use your appliance for warming or heating the room.
- **CLEAN** ventilating hoods frequently. Do not allow grease to accumulate on the hood or filter.
- **WHEN PREPARING** flaming foods under the hood, turn the ventilation fan on.
- **USE** extreme caution when moving a pan of hot fat. Wait until the fat is cool.

### **READ AND UNDERSTAND THIS INFORMATION NOW!**

**Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.**

### **COOKTOP GREASE FIRE:**

**Never pick up a flaming pan...**

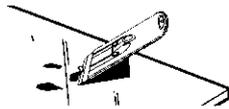
1. Turn off the surface elements.
2. Smother the flame with a tightly fitting lid, use baking soda, or use a dry chemical, foam or halon-type extinguisher.

## OPERATION

### Protecting the Cooktop

#### IMPORTANT INSTRUCTIONS WHEN USING YOUR NEW RADIANT COOKTOP

- **DO NOT** slide cookware across your cooktop.
- **DO NOT** use a dishtowel or sponge to clean or wipe your cooktop.
- **DO NOT** use scouring powders or plastic, nylon, or metal cleaning pads on your cooktop.
- **DO NOT** apply your cooktop cleaning creme to the cooktop surface if the surface is hot.
- **READ** the instruction label on the cooktop cleaning creme bottle before attempting to clean the surface of your cooktop.
- **AFTER** cleaning the cooktop surface, be sure to wipe off any residue that may be left from the creme with a dry paper towel.
- **FOR MAJOR** spills, turn the surface control knob to OFF. Use a dry paper towel to wipe up spill, then use a razor scraper (held with a potholder) at a 45° angle against the surface of the cooktop to scrape remaining spill from the hot cooking zone.



- **DO NOT** cook directly on the surface of the glass.
- **DO NOT** use the cooktop as a cutting board.



**CAUTION:** When the surface controls are turned off, the Hot Surface Indicator light will remain lit until the cooktop surface has cooled to approximately 150°F. The glass ceramic surface will retain heat after the indicator light goes out. Use caution until the cooktop surface has had time to cool.

#### SPECIAL CARE

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

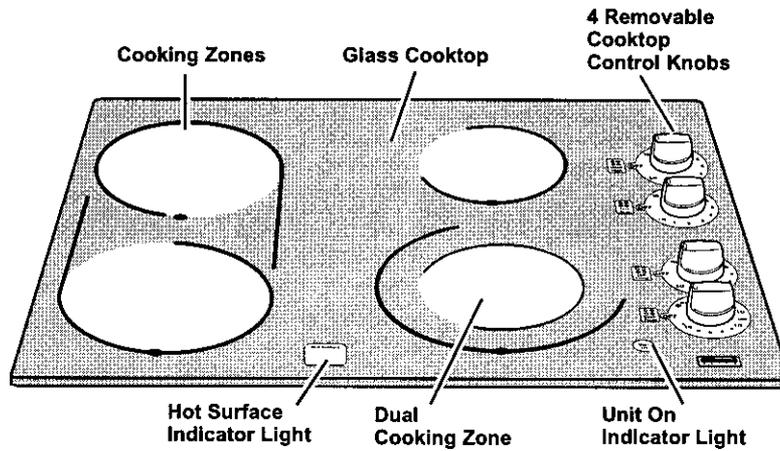
Follow these instructions carefully and remove soil while spill is hot.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use the razor scraper to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

**NOTE:** If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

## **OPERATION**

### **FEATURES OF YOUR COOKTOP**



### **REMOVAL OF PACKAGING TAPE**

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

## **OPERATION**

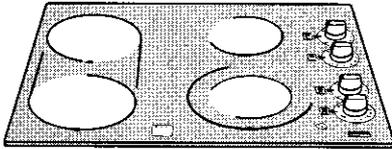
### ***Radiant Cooktop Cooking***

Before using your new radiant cooktop, clean it with the Cooktop Cleaning Creme®. This will leave a protective coating.

**NOTE:** On models with white glass-ceramic, it is normal for the surface to appear discolored when cooking zones are hot. This is temporary and will disappear as the glass cools.

### **COOKING ZONES**

The cooking zones are shown by the outline on the glass. The sign next to each control knob shows you which radiant zone is turned on by that knob.

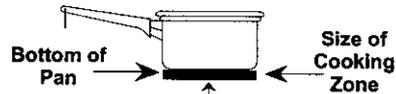


### **HOT COOKTOP INDICATOR LIGHT**

A Hot Cooktop Indicator Light will glow when the surface temperature exceeds 150°F, and will remain on until the surface has cooled to approximately 150°F.

### **COOKING UTENSILS AND WOKS**

Use pans and woks that are flat on the bottom. The size of the pan should be the same size as the zone used when cooking.



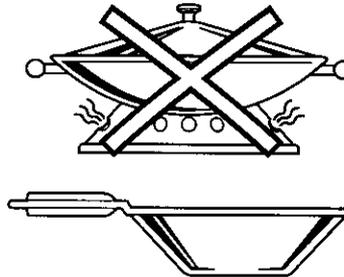
**Pans should be flat on bottom.**

### **Wok Cooking**

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

Placing the ring over the surface unit will cause a buildup of heat that will damage the cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok is tipped over.

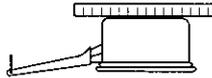


**Use only flat-bottomed woks.**

## **OPERATION** **Radiant Cooktop Cooking (cont.)**

### **CHECKING YOUR COOKWARE**

If you don't know if your cookware is flat on the bottom, try this test. Turn your pan upside down on the countertop, and place the edge of a ruler flat against the surface of the pan. Rotate the ruler in a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.



### **COOKWARE PERFORMANCE**

**Stainless Steel:** Highly recommended for use with your new cooktop. Especially good with a clad bottom.

**Aluminum:** Heavyweight aluminum cookware recommended.

**Cast Iron:** Cast-iron cookware that is completely covered with porcelain enamel is recommended. Cast iron that is not covered with porcelain enamel may scratch the glass-ceramic surface of the cooktop.

**Copper Bottom:** Has good performance, but it can leave a residue on the cooktop surface if allowed to boil dry.

**Glass-Ceramic or Stoneware:** Usable. Check for rough edges or burrs, which may scratch the cooktop surface.

### **RADIANT COILS**

When the knobs are turned on, coils beneath the glass radiate heat through the glass to the cooking utensil. It will take a few moments for the coils to heat; as they do, a red glow can be seen below the surface of the cooktop.

### **TEMPERATURE LIMITER**

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

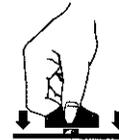
### **CONTROL SETTINGS**

**HI** For quick starts, such as bringing water to a boil.

**MED** For slow boil and sautéing.

**LO** For steaming foods or keeping cooked foods at serving temperature.

1. Push down to turn the knob.



2. Set on or between numbers for desired heat.

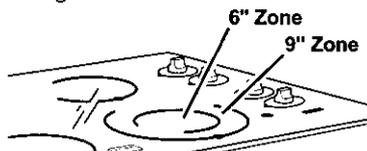


The Unit On Indicator Light will glow when any cooking zone is activated.

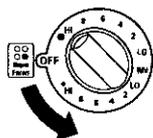
## OPERATION Radiant Cooktop Cooking (cont.)

### DUAL COOKING ZONES

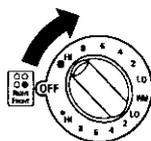
The right front element has two cooking zones:



To use the dual cooking zones:



To use the small 6" zone, push in and turn the cooktop control knob in the counter-clockwise direction to your desired setting.



To use the large 9" zone, push in and turn the cooktop control knob in the clockwise direction to your desired setting.

### BRIDGE SURFACE UNIT

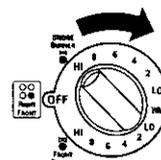
The surface unit on the left side of your cooktop is designed to let you heat all parts of a large utensil that is too large to fit on one surface unit. The Bridge Surface Unit is made up of a front section, a middle section, and a rear section. You can heat all sections at once, or the front and rear

section separately when cooking with normal-size utensils.

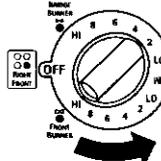


To use the bridge surface unit:

Push in and turn the left front surface unit control knob in the clockwise direction to your desired setting. This will allow you to heat the front and middle sections of the Bridge Surface Unit.



To use only the left front surface unit without the middle section, push in and turn the left front surface unit control knob in the counter-clockwise direction to your desired setting.



Use the left rear control knob to heat the rear section of the Bridge Surface Unit.

### HOME CANNING TIPS

1. Be sure the canner is centered over the zones.
2. Make sure the canner is flat on the bottom.
3. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service.
4. Use caution, while canning, to prevent burns from steam or heat.

## **CARE AND CLEANING**

### **Glass-Ceramic Cooktop Cleaning**

On models with white glass-ceramic, it is normal for the surface to appear discolored when cooking zones are hot. This is temporary and will disappear as the glass cools. Cleaning a glass-ceramic cooktop is different from cleaning a standard porcelain cooktop. To maintain and protect your glass-ceramic cooktop, follow these basic steps.

#### **CLEANING**

Use only Cooktop Cleaning Creme® on glass-ceramic.

#### **Normal daily use cleaning:**

To maintain and protect your glass-ceramic cooktop follow these basic steps.

1. Before using the cooktop for the first time, clean it with the Cooktop Cleaning Creme®. This helps protect the top and makes clean-up easier.
2. Daily use of the cooktop cleaning creme will help keep the cooktop looking new.
3. Shake the cleaning creme well. Apply a few drops of the creme directly to the cooktop.
4. Use a paper towel or sponge to clean the entire cooktop surface.

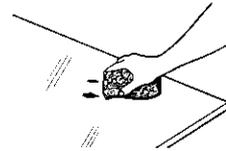
**NOTE:** It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.

Clean your cooktop after each spill.

#### **Burned on residue:**

**WARNING:** DAMAGE to your glass surface may occur if you use scrub pads other than BLUE Scotch-Brite® Multi-Purpose No Scratch scrub sponges by 3M.

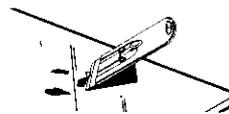
1. Allow the cooktop to cool.
2. Spread a few drops of Cooktop Cleaning Creme® to the entire burned residue area.
3. Using the scrub sponge, rub the residue area, applying pressure as needed.



4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with Cooktop Cleaning Creme® and a paper towel.

#### **Heavy, burned on residue:**

1. Allow the cooktop to cool.
2. Spread a few drops of Cooktop Cleaning Creme® to the entire burned residue area.
3. Hold the razor scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.



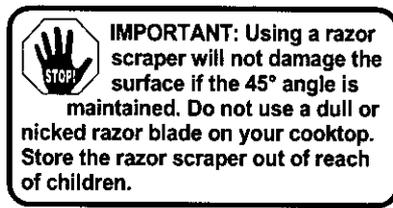
4. Keep a small amount of creme on the residue as you scrape.

## **CARE AND CLEANING**

### **Glass-Ceramic Cooktop Cleaning**

5. After scraping with the razor scraper, use the scrub sponge to remove any remaining residue.
6. For additional protection, after all residue has been removed, polish the entire surface with Cooktop Cleaning Creme® and a paper towel.

**NOTE:** Razor blade is packed inverted for safety reasons. Prior to use, the blade must be rotated and reinserted into slot.



#### **Metal marks and scratches:**

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.  
These marks are removable using the cleaning creme with a scrub sponge and/or razor scraper.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.  
This should be removed immediately before heating again or the discoloration may be permanent.

**WARNING:** Carefully check the bottom of pans for roughness that would scratch the cooktop.

#### **Cooktop seal:**

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.

**GLASS SURFACE –  
POTENTIAL FOR  
PERMANENT DAMAGE**

#### **Damage from sugary spills and melted plastic:**

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use the razor scraper to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

**NOTE:** If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

## CARE AND CLEANING

### Cleaning

#### PRECAUTIONS

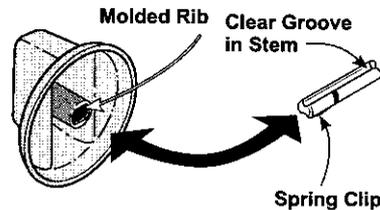
- Most cleaners contain ammonia, chemicals, and abrasives that damage the surface of your cooktop. Use only the Cooktop Cleaning Creme® for proper cleaning and protection of your glass-ceramic surface.
- If you slide aluminum or copper bottom cookware across the surface of the cooktop, they may leave metal markings which appear as scratches. Use the razor scraper and cooktop creme to remove these marks. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper, or enamel boil dry, bonding with the glass-ceramic surface of the cooktop may occur. This black discoloration should be removed immediately or it could become permanent.
- Use of glass cleaner may leave an iridescent film on the cooktop. Cleaning Creme will remove this film.
- Water stains (mineral deposits) are removable using the creme or full-strength white vinegar.
- Do not use a dull or nicked razor blade on your cooktop.
- Do not use abrasive cleaners or abrasive scouring pads on your cooktop.
- Plastic mesh pads, such as Dobie®, may be used.

To order additional Cooktop Cleaning Creme®, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40079.

#### REMOVABLE CONTROL KNOBS

#### CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth



#### TO REMOVE

1. Be sure the control knob is in the off position.
2. Pull straight off the stem.

Using a piece of string can make removing the knob easier. Slip the string under and around the knob, then pull straight out.

#### TO CLEAN

Wash the knob thoroughly with soapy water. Dry completely with a soft cloth. **DO NOT let the knob soak.**

#### TO REPLACE

1. Check the back of the knob. The molded rib of the knob is designed to fit perfectly onto the knob stem.
2. Align the molded rib to the clear groove in the knob stem.
3. Push the knob back as far as it will go.

## **BEFORE CALLING FOR SERVICE**

To save you time and money, before making a service call check the list below for any problem you may feel you have with the performance of your cooktop. If the problem is something you cannot fix, use the Consumer Service Numbers located at the back of this guide. **When making any calls, have the Model No., Serial No., Repair Parts List, Use and Care Guide, and the Date of Purchase available.**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<b>Tiny scratches or metal marks (may appear as cracks) or abrasions on the cooktop.</b>	<ul style="list-style-type: none"> <li>a. Incorrect cleaning methods being used.</li> <li>b. Cookware with rough bottoms or coarse particles (salt, etc.) between cookware bottom and cooking surface.</li> </ul>	<ul style="list-style-type: none"> <li>a. Use only Cooktop Cleaning Creme®.</li> <li>b. Make sure the cookware is clean before using. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.</li> </ul>
<b>Metal markings on the cooktop surface (may appear as scratches).</b>	Sliding or scraping metal utensils and cookware across cooktop surface.	Use recommended cleaning procedure to clean the cooktop surface.
<b>Areas of discoloration on the cooktop surface.</b>	<ul style="list-style-type: none"> <li>a. Improper cookware being used.</li> <li>b. Food spillovers not cleaned before next use.</li> <li>c. Incorrect cleaning methods being used.</li> </ul>	<ul style="list-style-type: none"> <li>a. Marks from aluminum and copper, as well as mineral deposits from water or food, can be removed with the cooktop cleaning cream.</li> <li>b. See the Care and Cleaning section.</li> <li>c. Use recommended cleaning procedures.</li> </ul>
<b>Plastic melted to surface.</b>	Hot cooktop came into contact with plastic placed on the cooktop surface.	See the "Glass surface – potential for permanent damage" section in the Care and Cleaning section of this manual.
<b>Pitting (or indentation) of the cooktop.</b>	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.

## **BEFORE CALLING FOR SERVICE**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
<b>Dark streaks and specks on the cooktop surface.</b>	<b>a.</b> Encrusted boilovers or grease splatters.  <b>b.</b> Incorrect cleaning materials.	<b>a.</b> Use razor scraper and follow the directions in the cleaning section of this manual.  <b>b.</b> Use only the Cooktop Cleaning Creme® on the cooktop surface.
<b>Cooking zone will not work.</b>	You have not used the control correctly.	Be sure the knob is pushed in while turning.
<b>Cooktop will not work.</b>	No power to cooktop.	Check the circuit breaker or fuse.
<b>Cooking zones do not glow red.</b>	You may not notice the cooking zones glowing unless you are using a higher heat setting.	The cooking zone is heating even though it does not always glow. You can, however, increase the heat setting if needed.
<b>Food cooks slowly.</b>	Improper cookware being used.	Use pans which are flat and match the diameter of the cooking zone selected.



## RADIANT COOKTOP WARRANTY

### FULL ONE-YEAR WARRANTY ON ALL PARTS

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

### LIMITED WARRANTY ON RADIANT GLASS AND RADIANT SURFACE UNITS FOR SECOND THROUGH FIFTH YEAR:

For the start of the second year, from the date of installation, through the fifth year, from the date of installation, Sears will repair or replace, at our option, the radiant glass or radiant surface units (you will be responsible for any labor), if any of the following defects occur:

- Cracking of the radiant glass cooktop due to thermal shock
- Discoloration of the radiant glass cooktop
- Wear-off of the pattern on the radiant glass cooktop
- Burnout of any of the radiant surface units.

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

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

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

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

**To further add to the value of your Cooktop,  
Buy a Sears Maintenance Agreement.**

<b>Years of Ownership Coverage</b>	<b>1st Year</b>	<b>2nd Year</b>	<b>3rd Year</b>
<b>1. Replacement of Defective Parts other than Radiant Glass and Radiant Surface Units</b>	<b>W</b>	<b>MA</b>	<b>MA</b>
<b>2. Radiant Glass and Radiant Surface Unit Parts</b>	<b>W</b>	<b>W</b>	<b>W</b>
<b>3. Labor</b>	<b>W</b>	<b>MA</b>	<b>MA</b>
<b>4. Annual Preventive Maintenance Check at your request</b>	<b>MA</b>	<b>MA</b>	<b>MA</b>

**W - Warranty MA - Maintenance Agreement**

Kenmore Elite Appliances are designed, manufactured and tested for years of dependable operation. Yet, any appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the additional benefits a Sears Maintenance Agreement offers compared to a Sears Warranty.

Contact your Sears Sales Associate or local Sears Service Center to purchase a Sears Maintenance Agreement.