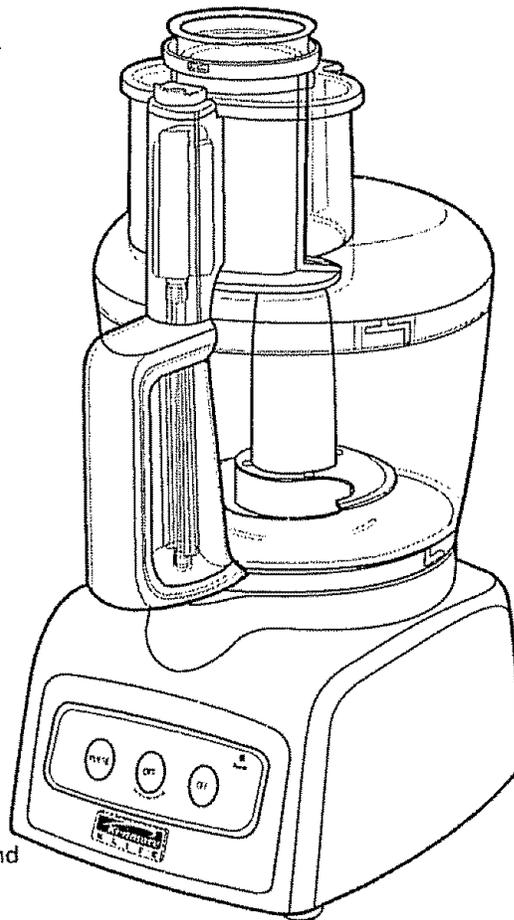


**Use & Care Guide**



**14-Cup Capacity  
Heavy Duty  
Food  
Processor**

**Model No.  
100.90002**



**CAUTION:** Read, understand and follow all important Safeguards and Operating Instructions in this Manual before using this product.

**Sears, Roebuck and Co.,  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)**



## WARRANTY

### KENMORE ELITE FULL WARRANTY

If this product fails due to a defect in material or workmanship within five years from the date of purchase, return it to any Sears store or other Kenmore outlet in the United States for free replacement.

If the motor of this product ever fails due to a defect in material or workmanship, return this product to any Sears store or other Kenmore outlet in the United States for free replacement.

This warranty does not include expendable parts, such as filters or blades, which can wear out from normal use within the warranty period.

This warranty applies for only 90 days if this product is ever used for other than private household purposes.

This warranty applies only while this product is used 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., Hoffman Estates, IL 60179

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

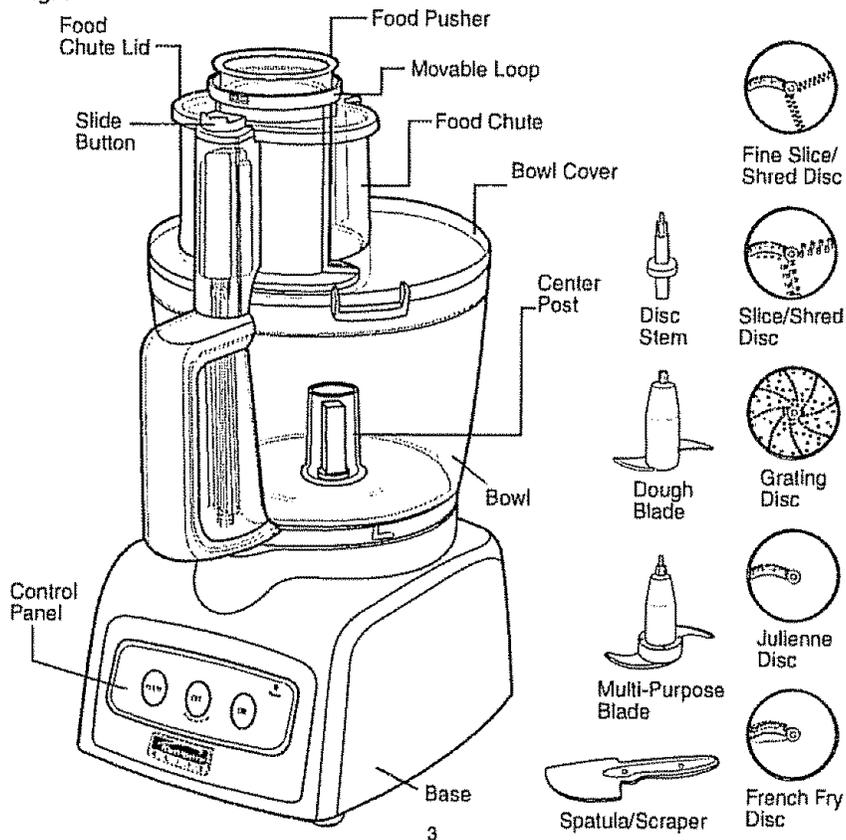
1. **Read all instructions.**
2. To protect against risk of electrical shock do not put Food Processor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. **UNPLUG** from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. **AVOID** contact with moving parts.
6. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause fire, electric shock or personal injury.
8. **DO NOT** use outdoors.
9. **DO NOT** let the cord hang over the edge of table or counter.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance.

## IMPORTANT SAFEGUARDS

- 14 **NEVER** feed food by hand. Always use food pusher.
- 15 **DO NOT** attempt to defeat the cover interlock mechanism.
- 16 To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type receptacle. **DO NOT** alter the plug for use in a 2-prong receptacle. If the plug will not fit into a receptacle, have the proper receptacle installed by a qualified electrician.
- 17 **SAVE THESE INSTRUCTIONS!**

## PARTS AND FEATURES

Fig. 1



## PREPARING TO USE YOUR FOOD PROCESSOR

Before using the food processor, wash all parts except the Base in hot, soapy water. Rinse dry. These parts can also be placed in the dishwasher on the top rack. Do not put in or near the utensil basket.



**CAUTION:** CAUTION: Blades are sharp. Handle carefully.



**CAUTION:** NEVER place food processor's motor/base in water or other liquids.

**NOTE:** DO NOT attempt to chop ice in this Food Processor; it will damage the Bowl and dull the Chopping Blade. This unit will not whip cream, beat egg whites to a desirable volume, grind coffee beans, spices or other items with high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

**IMPORTANT:** For your protection, this unit has an interlock system. The Processor will not operate unless the Bowl is properly locked onto Base and Cover is properly locked onto the Bowl. Do not attempt to operate the unit without the Bowl, Bowl Lid, and Food Chute Lid correctly in place.

## OPERATING YOUR FOOD PROCESSOR

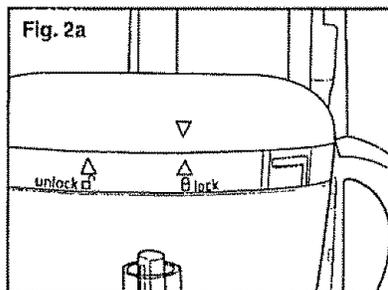
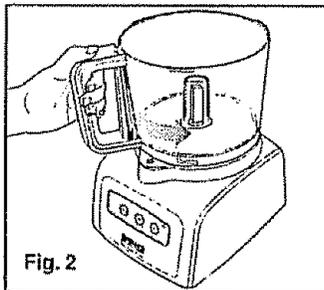
### ASSEMBLY

1. Make sure the Control Knob Switch is in the OFF position and the power cord is unplugged.
2. Be sure Food Processor base is on a flat, dry, clean, stable surface before you begin processing.
3. To assemble, put the Bowl on the Base by aligning the Bowl handle with the unlock icon on the base. Turn the Bowl counterclockwise until it clicks into place (see Fig. 2 and 2a). The Bowl handle should now face straight to the center front.

**NOTE:** There is only one position for the Bowl to lock onto the Base. The unit will not operate if the Bowl does not lock onto the Base.

## OPERATING YOUR FOOD PROCESSOR

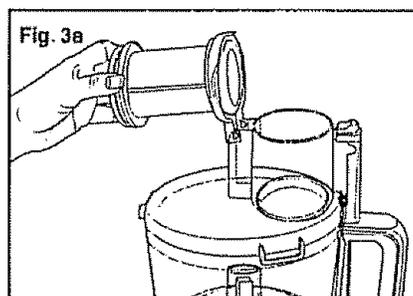
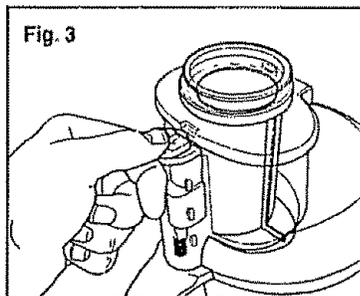
### ASSEMBLY cont.



4. On the Bowl Cover are the food chute, food chute lid, and movable loop, which serves as a housing for the food pusher. Also included is the shaft containing the spring mechanism that controls the slide button used to lock the food chute lid into place. These are part of the Bowl Cover assembly.
5. Place the Bowl Cover Assembly onto the Bowl. Align the arrow on the Cover and the unlock icon on the Bowl (see Fig. 2 and 2a). Turn the Cover counterclockwise towards the center front until it clicks.

**NOTE:** There is only one position for the Bowl Cover to lock onto Bowl. The unit will not operate if the Bowl Cover does not lock onto the Bowl, or if the Food Chute Lid does not latch onto the Food Chute.

6. Make sure the food chute lid is securely latched into place.
7. To open the Food Chute Lid, pull the Slide Release Button out. Lift the Food Chute Lid and Movable Loop (see Fig. 3 and 3a) up and back to open.



8. When the food pusher is not being used to feed items down through the food chute, it should be locked into place in the movable loop. This is usually the case when using blades down in the bowl instead of discs at the top of the bowl. When locked together, the food pusher and movable loop can also act as one larger food pusher. To lock the food pusher into the movable loop, slide the tab located on the food pusher into the slot on the rim of the movable loop.

# OPERATING YOUR FOOD PROCESSOR

## CONTROLS

When the processor is plugged in, the blue Power light illuminates to show that the unit is connected to a power source. When the base, bowl and cover assembly is correctly connected and locked into place, the OFF button is also illuminated blue to show that the unit is ready to operate. If the OFF button is not glowing blue, the bowl and cover are not locked together correctly.

**PULSE:** When the PULSE button is pushed and held, it illuminates blue and the Food Processor operates. As soon as you let go of the button, the Processor shuts off and the PULSE button light goes out. Use PULSE for short processing tasks, such as chopping nuts, raw meats or vegetables. This allows you much greater control of the consistency of what you are processing.

**ON:** When the ON button is pushed, it illuminates blue and the unit will run continuously. The processor will stay on until you push the OFF button. This is good for less tender food and items that take a while longer to process.

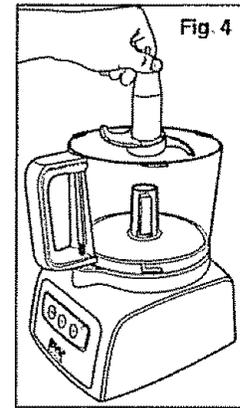
## CHOPPING:

1. Lock the Bowl onto the Base as described in Assembly.
2. Place the Multipurpose/Chopping Blade onto the Center Post (see Fig. 4).



**CAUTION:** Blades are sharp. Handle carefully.

3. Place food to be chopped into Bowl. Refer to Food Guide to prepare food for chopping.
4. Lock Bowl Cover Assembly onto Bowl, as described in Assembly.
5. Lock the Food Pusher into the Movable Loop by rotating counterclockwise until the food pusher's tab is under slot in the movable loop's lid, then lock food chute lid into the spring operated slide button by pressing down firmly.
6. Plug the cord into an electric outlet. The Food Processor's power light illuminates blue to show it is connected to a power source, and the OFF button illuminates if base, bowl, and cover assembly are all locked into place.
7. Push the ON button to run constantly, or for better control over consistency, push and hold PULSE button.
8. When finished processing:
  - If Pulsing, stop pressing button and unit automatically stops.
  - If you turned processor to ON, push the OFF button to stop.
  - Allow the multipurpose/chopping blade to stop rotating.



## OPERATING YOUR FOOD PROCESSOR

### CHOPPING cont.

**NOTE:** Before opening the Bowl Cover Assembly, turn the unit OFF and unplug the cord.

- 9 To remove bowl cover, unlock by turning clockwise until cover unlatches, and lift off.
- 10 Lift the chopping blade by its base and remove. Unlock the Bowl by turning it clockwise, (see Assembly on pages 4 and 5), and lift off. Empty the processed food.



**WARNING:** Multipurpose/Chopping Blade is very sharp. Use caution when handling.

### TO SLICE OR SHRED:



**CAUTION:** Make sure control knob switch is turned to OFF and unit is unplugged before use. Never use your hand to push food into processor. The use of heavy pressure will not speed operation.

- 1 Lock the Bowl onto the Base as described in Assembly.
- 2 Slide the disc stem down onto the center post of the base, then place the slice/shred discs, with the desired side facing up for either slicing or shredding, onto the disc stem and push down. At this point the disc will be at the top of the bowl.



**WARNING:** Slicing/Shredding Discs is very sharp. Use caution when handling.

- 3 Lock the Food Pusher onto the movable loop by rotating counterclockwise until tab is under slot in the loop's lid. At this point, the movable loop works as part of the food pusher.  
  
Lock the Bowl Cover Assembly onto the Bowl. Open the Food Chute Lid by pulling out the slide button, and lift up and out on the loop/food pusher (see Fig. 3 and 3a), and leave in the open position
- 4 Fill the food chute with pieces of food such as potato, cabbage, green pepper, whole tomato, etc., and lock the food chute lid. See the Shredding or Slicing Guide for sizes of food pieces
- 5 Close food chute lid and latch into place. Plug the power cord into electric outlet. Blue Power light and blue OFF light should illuminate to show that the food processor is properly assembled and ready to operate.

## OPERATING YOUR FOOD PROCESSOR

TO SLICE OR SHRED cont.

- 6 Press the ON button, then press down lightly but firmly on food pusher and movable loop to feed items down and onto slice/shred disc. When the chute is empty, press OFF, unplug, allow the disc to stop rotating, and unlatch the food chute lid.
- 7 To process more food, place food into the food chute and repeat above steps. When finished, press OFF, unplug, and allow disc to stop rotating.



**CAUTION:** Before opening the Bowl Cover Assembly, be sure you have turned the unit OFF and unplugged the cord.

8. Open bowl cover by turning clockwise, and remove disc with disc stem.



**WARNING:** Slicing/Shredding Disc is very sharp. Use caution when handling.

9. Unlock Bowl by turning clockwise towards Unlock icon and lift bowl off. Empty the processed food.

### FOR JULIENNE OR FRENCH FRIES

You can use the julienne or French fry disc with the processor to make long French fries or matchstick julienne strips. Both procedures are the same and the size of disc is the only difference. Both require that you process the food twice, or double-slice it.

Insert any food into food chute horizontally. Apply pressure to the pusher while using the PULSE button until the food is sliced. Remove the slices from the work bowl and reassemble them. Reinsert them into the feed chute with the slices vertical to the disc, wedging them in tightly. Slice them again.



**CAUTION:** Make sure unit is turned OFF and unplugged before use. Never use your hand to push food into processor. The use of heavy pressure will not speed operation.

- 1 Lock the Bowl onto the Base as described in Assembly.
- 2 Slide the disc stem down onto the center post of the base, then place either the julienne or French fry disc onto the disc stem and push down. At this point the disc will be at the top of the bowl.

## OPERATING YOUR FOOD PROCESSOR

FOR JULIENNE OR FRENCH FRIES cont.



**WARNING:** Julienne/French Fry Discs are very sharp. Use caution when handling.

- 3 Lock the Food Pusher onto the movable loop by rotating counterclockwise until tab is under slot in the loop's lid. At this point, the movable loop works as part of the food pusher. Lock the Bowl Cover Assembly onto the Bowl. Open the Food Chute Lid by pulling out the slide button, and lift up and out on the loop/food pusher (see Fig. 0), and leave in the open position.
- 4 Insert any food like zucchinis, potatoes, turnips, or apples into feed chute horizontally, and lock the food chute lid.

**NOTE:** If the food does not fit into the chute, try inserting it from the bottom of the feed chute. The opening there is slightly larger.

- 5 Close food chute lid and latch into place. Plug the power cord into electric outlet. Blue Power light and blue OFF light should illuminate to show that the food processor is properly assembled and ready to operate.
- 6 Press the PULSE button, then press down lightly but firmly on food pusher and movable loop to feed items down and onto slice/shred disc. When the chute is empty, let go of PULSE button, unplug, allow the disc to stop rotating, and unlatch the food chute lid.
- 7 Remove the slices from the work bowl and reassemble them. Reinsert them into the feed chute with the slices perpendicular to the disc, wedging them in tightly (see fig. 0). If food does not fit into chute, try inserting it from the bottom of the feed chute. The opening there is slightly larger. Slice them again. When finished, press OFF, unplug, and allow disc to stop rotating.

**NOTE:** Before opening the Bowl Cover Assembly, turn the unit OFF and unplug the cord.

Continue by removing parts and emptying food, as described above.

## OPERATING YOUR FOOD PROCESSOR

### GRATING

The grating disc is used for grating parmesan, romano, or other hard cheese, or for grating ice.



**CAUTION:** Make sure unit is turned OFF and unplugged before use. Never use your hand to push food into processor. The use of heavy pressure will not speed operation.

1. Lock the Bowl onto the Base as described in Assembly.
2. Slide the disc stem down onto the center post of the base, then place grating disc, with the sharp punch holes facing upwards, onto the disc stem and push down. At this point the disc will be at the top of the bowl.



**WARNING:** Grating Disc is sharp. Use caution when handling.

3. Lock bowl cover assembly onto bowl
4. Make sure the food chute lid is latched into place.
5. Fill the chute with pieces of cheese, or ice cubes
6. Insert food pusher into the movable loop. Plug food processor cord into electric outlet. Blue Power light and blue OFF light should illuminate to show that the food processor is connected to power and ready to operate.



**CAUTION:** Food pusher must always be used when processing food. NEVER use hand to push food directly.

7. Push the ON button, then press down lightly but firmly on food pusher to feed items down and onto grating disc. When the chute is empty, press OFF.
8. To process additional items, unplug the food processor and add more items into the movable loop. Insert food pusher into movable loop and plug food processor cord into electric outlet. Blue Power light and blue OFF light should be illuminated to show that the food processor is again ready to operate.
9. Push the ON button, then press down lightly but firmly on food pusher to feed items down and onto grating disc. When the chute is empty, press OFF, unplug, and wait until disc stops rotating.



**CAUTION:** Before opening the Bowl Cover Assembly, turn the unit OFF and unplug the cord.

10. Take off the bowl cover and carefully lift out disc and disc stem. Unlock Bowl by turning clockwise towards Unlock icon and lift bowl off. Empty the processed food.

## OPERATING YOUR FOOD PROCESSOR

### TO PROCESS LONG AND THIN FOOD ITEMS



**CAUTION:** Make sure control knob switch is turned to OFF and unit is unplugged before use. Never use your hand to push food into processor. The use of heavy pressure will not speed operation.

- 1 Lock the Bowl onto the Base as described in Assembly
- 2 Slide the disc stem down onto the center post of the base, then place the slice/shred disc, with the desired side facing up for either slicing or shredding, onto the disc stem and push down. At this point the disc will be at the top of the bowl



**WARNING: WARNING: Slicing/Shredding Discs is very sharp.**  
Use caution when handling.

- 3 Lock bowl cover assembly onto bowl.
- 4 Make sure the food chute lid is latched into place
- 5 Fill the movable loop with long and thin food items such as potatoes, pepperoni, carrots, or celery.
- 6 Insert food pusher into the movable loop. Plug food processor cord into electric outlet. Blue Power light and blue OFF light should illuminate to show that the food processor is connected to power and ready to operate.



**WARNING:** Food pusher must always be used when processing food.  
NEVER use hand to push food directly.

- 7 Push the ON button, then press down lightly but firmly on food pusher to feed items down and onto slice/shred disc. When the chute is empty, press OFF.
- 8 To process additional items, unplug the food processor and add more long pieces into the movable loop. Insert food pusher into movable loop and plug food processor cord into electric outlet. Blue Power light and blue OFF light should be illuminated to show that the food processor is again ready to operate.
- 9 Push the ON button, then press down lightly but firmly on food pusher to feed items down and onto slice/shred disc. When the chute is empty, press OFF, unplug, and wait until disc stops rotating.



**CAUTION:** Before opening the Bowl Cover Assembly, turn the unit OFF and unplug the cord.

- 10 Take off the bowl cover and carefully lift out disc and disc stem. Unlock Bowl by turning clockwise towards Unlock icon and lift bowl off. Empty the processed food.

## OPERATING YOUR FOOD PROCESSOR

### USING THE DOUGH BLADE

The dough blade can mix and knead dough in a fraction of the time it takes to do it by hand. There are two general types of yeast dough.

1. Typical bread dough is made with a flour mixture that contains at least 50% white flour. It is uniformly soft, pliable and slightly sticky when properly kneaded. It always cleans the inside of the work bowl completely when properly kneaded.
2. Typical sweet dough contains a higher proportion of sugar, butter and/or eggs than typical bread dough. It is rich and sticky, and does not clean the inside of the work bowl. It requires less kneading after the ingredients are mixed.

**DO NOT** try to use the food processor to knead dough that is too stiff to knead comfortably by hand.

Because the dough blade does not extend to the outside rim of the work bowl, it cannot pick up all the flour when small amounts are processed. Therefore, use the dough blade when a recipe calls for more than 3 1/2-cups of flour. If a recipe calls for less than 3 1/2-cups of flour, use the multipurpose blade.

### PROCESSING HOT FOODS/LIQUIDS

Hot foods and liquids under 212° F can be processed in the bowl. Anything over this temperature is too hot.

Be sure to process small amounts of liquids (2 cups or less) at a time. Larger amounts may leak from the bowl.

## CARE AND CLEANING

**NOTE: DO NOT ATTEMPT** to sharpen the cutting edges of the any Blade or Disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening

- 1 Before cleaning, be sure the food processor cord is unplugged.
- 2 Whenever possible, rinse parts immediately after each processing for easy cleanup.
- 3 Wipe the Base, Control Panel, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. **DO NOT** immerse the Base in liquid.
- 4 All removable parts can be washed by hand or in a dishwasher in the top rack. Do not put in or near the utensil basket.
- 5 If washing removable parts by hand, wash in hot, sudsy water, rinse and dry thoroughly.
- 6 If necessary use a small nylon bristle brush to thoroughly clean the Bowl and Bowl Cover Assembly. This type of brush will also help prevent cutting yourself on the Chopping Blade and Slicing/Shredding Disc.
- 7 Do not use rough scouring pads or cleansers on any plastic or metal parts.
- 8 Do not fill the Bowl with boiling water or place any of the parts in boiling water.
- 9 Some foods, such as carrots, may temporarily stain the Bowl. To remove stains, make a paste of 2 tablespoons baking soda and 1 tablespoon warm water. Apply the paste to the stains and rub with a cloth. Rinse and dry.

## CHOPPING GUIDE

FOOD	AMOUNT	DIRECTIONS
Baby Food	Up to 4 cups (1000ml)	Add up to 4 cups cooked vegetables and/or meat to Bowl, along with 1/4 cup liquid per cup of solid food. Process continuously to desired fineness.
Bread Crumbs	Up to 5 slices	Cut either fresh or dry bread slices into 1 1/2 to 2-inch pieces. Add to Bowl and process to fine crumbs.
Cookie/Cracker Crumbs	Up to 5 cups	Use for making crumbs from graham crackers, chocolate or vanilla wafers.
Cranberries Minced	3 cups (750ml)	Pulse to chop to desired fineness. Can also add sugar to make cranberry relish.
Eggs, Chopped	Up to 12	Peel, dry and halve hard-cooked eggs. Add to Bowl. Pulse to chop, checking fineness after 4/5 pulses.
Garlic, minced	Up to 12	Be sure Bowl is dry. Drop clove(s) down food chute while unit is running.
Meat, chopped (Raw or Cooked)	Up to 2 1/2 cups (600ml)	Cut the meat into 1-inch cubes. Add to bowl and pulse to chop.
Mushrooms, chopped	Up to 12 Medium	Halve large ones and add to Bowl. Pulse to desired fineness.
Nuts, Chopped	2 cups (300ml)	Add to Bowl and Pulse to chop.
Onions, Chopped	Up to 2 large	Quarter and add to Bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups cut into 1-inch pieces.
Parmesan or Romano Cheese, grated	Up to 1 1/2 cups (375ml)	Allow cheese to reach room temperature. Cut into 1-inch cubes. Add to bowl and pulse to coarse chop; process continuously to finely grate.
Parsley, Chopped	Up to 2 cups	Add to Bowl and Pulse to chop to desired fineness, about 10 to 15 seconds. Process other herbs in same way.
Pepper: Green, Red, Yellow Chopped	Up to 1 pepper	Cut into 1-inch pieces. Add to bowl and pulse to chop.
Soups, Pureed or Creamed	2 cups	Add up to 2 cups hot (less than 176°F) vegetable soup for pureeing and creaming. Process to desired smoothness.
Squash (Butternut), Pumpkin or Sweet Potatoes Pureed	Up to 5 cups, 1-in. cubes	Add 1/4 cup of cooking liquid per cup of food. Pulse to finely chop, then process continuously to puree.

## CHOPPING GUIDE

FOOD	AMOUNT	DIRECTIONS
Strawberries, Pureed	2 cups	Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree
Tomatoes, Chopped	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired size

## SHREDDING GUIDE

FOOD	DIRECTIONS
Cabbage	Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit chute. Shred, using light pressure. Empty Bowl as cabbage reaches disc
Carrots	Position in chute and shred
Cheese, Cheddar	Cheese must be well chilled. Cut to fit chute
Cheese, Mozzarella	Cheese must be chilled in freezer for 30 minutes prior to shredding. Cut to fit chute. Use light pressure
Potatoes	Cut to fit chute
Zucchini	Cut to fit chute, either lengthwise or horizontally

## SLICING GUIDE

FOOD	DIRECTIONS
Apple	Halve and stack horizontally in chute. Use firm pressure.
Cabbage / Lettuce	Halve head, cut to fit chute.
Carrots	Cut to fit chute.
Celery	Remove string. Pack chute for best results.
Cucumber	Cut to fit chute if necessary.
Mushrooms	Stack chute with mushrooms on their sides for lengthwise slices.
Onions	Halve and fill chute, positioning onions upright for coarsely chopped results.
Peaches / Pears	Halve and core. Position upright in chute and slice using light pressure.
Peppers; Green, Red, Yellow etc.	Keep whole, cut stem end off and seed, keep top end intact. Fill pepper into chute, intact end to the top, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
Pepperoni	Cut into 3-in. lengths. Remove inedible casing.
Potatoes	Peel if desired. Position in chute, cutting large potatoes in halves.
Strawberries	Hull. Arrange berries on their sides for lengthwise slices.
Tomatoes	Use small tomatoes for whole slices, halve if necessary. Use gently but firm pressure.
Turnips	Peel. Cut turnips to fit chute.
Zucchini	Slice off ends. Use small squash for whole slices; halve larger ones to fit chute.

**NOTES**

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