

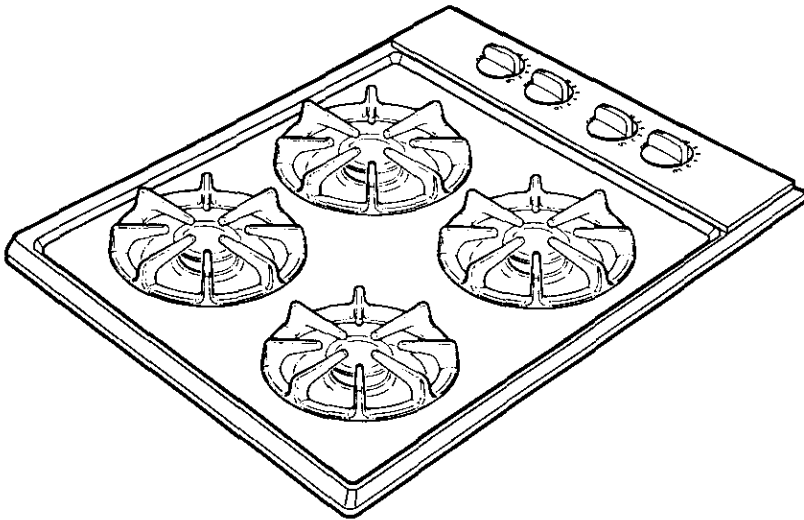
OWNER'S MANUAL



**30" SEALED GAS
COOKTOP**

MODEL NO.

**911. 32285
911. 32289**



CAUTION:

Before using this cooktop, read this manual and follow all its Safety Rules and Operating Instructions.

- **Safety Instructions**
- **Operation**
- **Care and Cleaning**
- **Problem Solving**

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



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GAS COOKTOP

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For your convenience and future reference, please write down your model and serial numbers in the space provided. They are located under the cooktop unit.

MODEL NUMBER:

SERIAL NUMBER:



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:



WARNING!! If the information in this manual is not followed exactly, a fire, explosion, or gas leak 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

If you intend to use Liquefied Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Instructions must be made before using your cooktop.

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

To insure safety for yourself, family and home, please read your Owner's Manual carefully.

Keep it handy for reference. Pay close attention to the Safety sections.

BE SURE your cooktop is installed and grounded by a qualified technician.



IMPORTANT SAFETY INSTRUCTIONS



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 birth defects or other reproductive harm 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 appliances, indicated by the bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by further venting with an open window or using a ventilation fan or hood. The cooktop, as shipped from the factory, can only be operated with natural gas. High flames and toxic fumes could cause serious injury. If you wish to use your cooktop with L.P. gas, you must convert the cooktop following the procedure found in the installation instructions shipped with your appliance.

- **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 TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **NEVER USE** your appliance for warming or heating the room.
- **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** jars or cans of fat or drippings near your appliance.
- **ALWAYS KEEP** the appliance area free from things that will burn. Food, wooden utensils, grease buildup, gasoline and other flammable vapors or liquids could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **NEVER WEAR** loose fitting clothing when using your appliance.
- **NEVER TRY** to clean a hot surface. Some cleaners produce noxious fumes, and wet cloths or sponges could cause steam burns.



IMPORTANT SAFETY INSTRUCTIONS

- **NEVER USE** a towel or other bulky cloth as a potholder, and make sure the potholder is dry. Moist potholders and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot burners.
- **DO NOT** touch cooktop burners 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 burners or hot surfaces until they have had time to cool.

COOKTOP SAFETY

- **ONLY SOME** 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 cooktop burners. 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 area being used. Undersized utensils expose the open flame and may result in direct contact or ignition of clothing.
- **NEVER LEAVE** cooktop burners unattended at high settings. Boilovers result in smoking or greasy spills which could catch fire.
- **ALWAYS TURN** utensil handles inward and away from other surface burners to reduce the risk of burns, ignition, unintended contact, and spillage.

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.

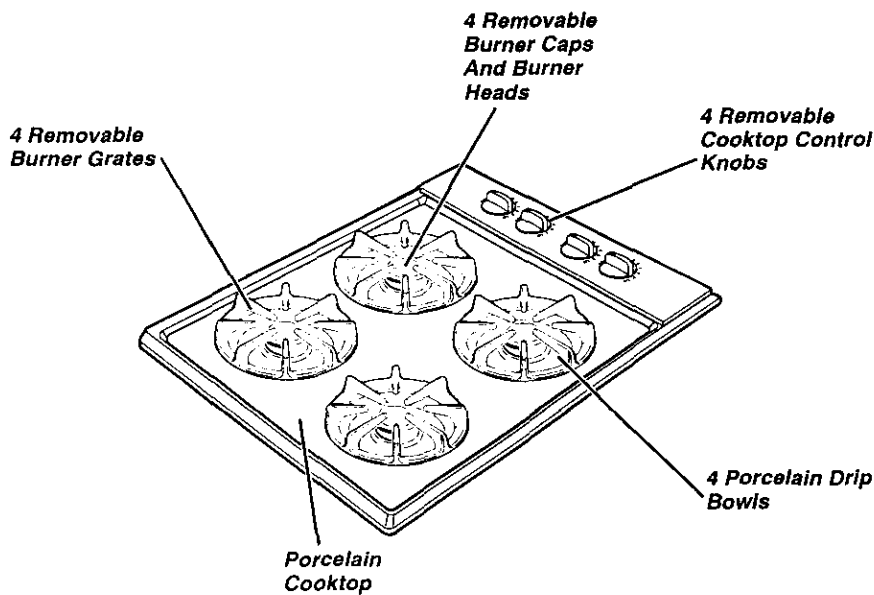
COOKTOP GREASE FIRE: Never pick up a flaming pan...

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



OPERATION

FEATURES OF YOUR COOKTOP



REMOVAL OF PACKAGING TAPE

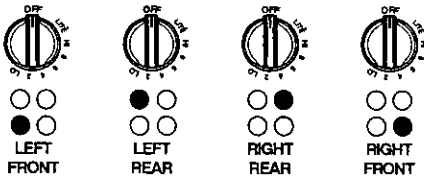
To remove the adhesive left from packaging tape, use household dishwashing liquid, mineral oil or cooking oil. With a soft cloth rub into the area and allow to soak. Rinse and dry well. Repeat procedure using an appliance polish to insure no damage is done to the appliance. **This should be done before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



OPERATION Gas Cooktop Cooking

COOKTOP BURNERS

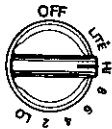
The sign near each cooktop control knob shows which burner is turned on by that knob.



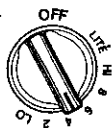
CONTROL SETTINGS

Hi Flame – Use large cookware to boil large quantities of foods quickly.

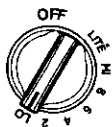
Watch foods being cooked on high. As soon as the food reaches the cooking temperature the flame should be turned down to a lower setting.



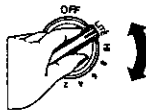
Medium Flame – Used for even browning or maintaining a boil.




Low Flame – Used for melting chocolate or warming foods.



1. Grasp the knob with thumb and finger and push in.
2. While pushing in turn the knob to the **LITE** position.
3. After the burner ignites set knob to desired flame setting.




CAUTION: When setting the flame size make sure the flame heats the bottom of the pan only. Flames that extend beyond the bottom edge of the pan or lick up the sides are unsafe and waste energy.



BURNER IGNITION

When the knob is turned to the lite position, a spark igniter sends a series of electrical sparks that will ignite the gas flowing to the burner automatically.

While cooking on glass or porcelain cooktops remember these areas may get hot. Use caution when working near these areas.





OPERATION **Gas Cooktop Cooking**

POWER FAILURE

During a power failure, the cooktop burners will not light automatically. In an emergency, a cooktop burner may be lit using a wooden match. Follow the instructions below:

1. Light the wooden match.
2. Hold the flame next to the burner you want to use.
3. Push in and turn the correct knob to the light position.
4. When the burner lights turn the knob to your preferred setting.

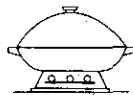
Warning: Lighting gas burners with a match is dangerous. You should light the burners with this method only in an emergency.

THE SIMMER FLAME

If you are simmering on one burner and turn on the others, watch the simmer setting. Because of the increased gas flow to the other burners the flame size of the burner used for simmering may need to be increased.

COOKING UTENSILS AND WOKS

Use pans and woks that are the same size as the burner used when cooking. Use flat-bottom woks.



Do not use woks that have support rings. Do not use stove top grills.

OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Center canner over the burner.
2. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr®, and the Department of Agriculture Extension Service.
3. Use caution, while canning, to prevent burns from steam or heat.



CARE AND CLEANING

Cleaning

CONTROL PANEL

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

Do not use abrasive cleaners, industrial cleaners, or bleach.

PORCELAIN COOKTOP

CLEANING MATERIALS

- Cleaning powder
- Steel wool (soap filled)
- Dishwashing detergent
- Warm water
- Soft cloth

TO CLEAN

If hot fruit fillings or foods that are acidic (such as tomatoes, sauerkraut and sauces with vinegar or lemon juice) spill on the cooktop, use a dry paper towel or cloth to wipe it up as much as possible right away.

BURNER GRATES

CLEANING MATERIALS

- Dishwashing detergent
- Mild abrasive cleaner
- Soap-filled scouring pad
- Gas Grate Cleaner
- Ammonia
- Warm water
- Soft cloth

TO CLEAN

For stubborn stains, soak grates overnight in Gas Grate Cleaner solution, following the package instructions. Grates can also be cleaned by placing in a plastic bag with 1/4 cup of ammonia and soaking overnight. Be sure to seal the bag tightly. Wash and rinse grates well after soaking.

To order Gas Grate Cleaner, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40080.

PORCELAIN ENAMEL BURNER BOWLS, BURNER CAP, BURNER HEAD

CLEANING MATERIALS

- Dishwashing detergent
- Mild abrasive cleaner
- Soap-filled scouring pad
- Warm water
- Soft cloth

TO CLEAN

Soak stubborn stains, rinse and dry completely. Leave burner cap in place when cleaning burner bowl.

CONTROL KNOBS

CLEANING MATERIALS

- Dishwashing detergent
- Warm water
- Soft cloth

TO CLEAN

Pull knobs straight off stem. Wash with detergent. Rinse and dry well. Return knobs to unit. **Do not allow knobs to soak!**

TO REPLACE THE KNOBS

Turn the knobs over and align the opening in the shaft of the knob with the knob stem. The knob should be returned to the cooktop in the off position.



CARE AND CLEANING


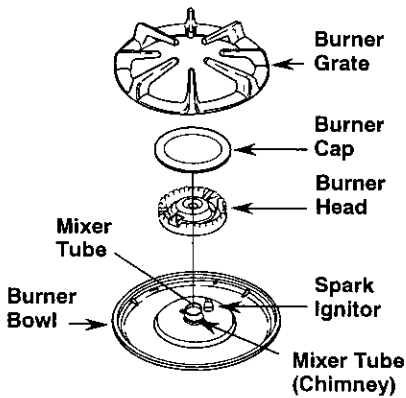
Removable Parts

COOKTOP BURNER COMPONENTS

TO REMOVE

Be sure that all controls are turned off and that the unit is cool. Lift off burner grate, burner cap and burner head.

Do not remove burner bowl.



The electrode of the spark igniter is exposed beyond the top of the burner.

When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur. Be careful not to turn on any cooktop controls while cleaning burner bowls. A slight electrical shock might result, which could cause you to knock over hot cookware.

TO REPLACE

Place the burner head onto the burner bowl making sure the location of the spark igniter matches up with the opening in the burner head.

Place the burner cap on the burner head.

Place the grate over the burner assembly and onto the burner bowl. The indentations of the bowl should match the location pins on the bottom of the grates.



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 manual. **When making any calls, have the Model No., Repair Parts list, Use and Care Manual and the Date of Purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Cooktop knobs will not turn.	Knob isn't pushed down.	Push knobs down to turn.
Cooktop burners will not light.	<ul style="list-style-type: none">a. Gas supply.b. Power supply.c. Spark ignition.d. Power supply.e. Cleaning.f. Burner assembly.g. Knob not re-installed.	<ul style="list-style-type: none">a. Gas supply not connected or not turned on.b. Cooktop not properly grounded or polarized.c. See installation instructions.d. No electricity to unit; check for tripped fuse or circuit breaker.e. Soil clogging holes in burner head. Clean holes.f. Cooktop burner top not replaced correctly. See removable parts section.g. Push knob down on the stem. Match the flat part of the stem with flat side of the knob.

NOTES



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.

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

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/ DEPARTMENT 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.**

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts	<i>W</i>	<i>MA</i>	<i>MA</i>
2. Annual Preventive Maintenance Check at your request	<i>MA</i>	<i>MA</i>	<i>MA</i>

W - Warranty MA - Maintenance Agreement

Kenmore Cooktops 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 helps provide protection from unexpected repair bills.

The chart above compares the warranty and Maintenance Agreement and shows you the benefits of a Sears Cooktop Maintenance Agreement.

Contact your Sears Sales Associate or Local Sears Service Center today and purchase a Sears Maintenance Agreement.

For in-home major brand repair service:

Call 24 hours a day, 7 days a week

1-800-4-MY-HOMESM
(1-800-469-4663)

Para pedir servicio de reparación a domicilio –
1-800-676-5811

In Canada for all your service and parts needs call –
Au Canada pour tout le service ou les pièces –
1-800-665-4455

For the repair or replacement parts you need:

Call 7 am–7 pm, 7 days a week

1-800-366-PART
(1-800-366-7278)

Para ordenar piezas con entrega a domicilio –
1-800-659-7084

***For the location of a
Sears Parts and Repair Center
in your area:***

Call 24 hours a day, 7 days a week

1-800-488-1222

***For information on purchasing a Sears
Maintenance Agreement or to inquire
about an existing Agreement:***

Call 9 am–5 pm, Monday–Saturday

1-800-827-6655



The Service Side of SearsSM