

SEARS Kenmore

OWNER'S MANUAL

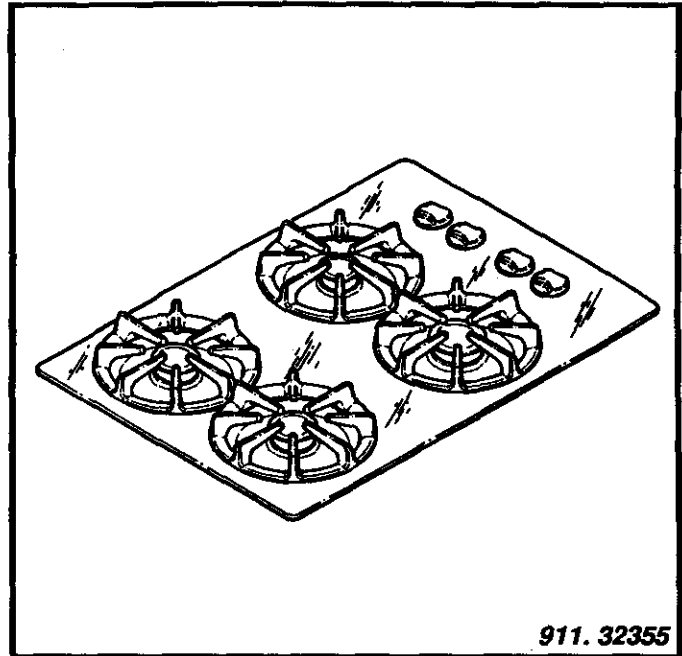
MODEL NO.

911. 32355

911. 32359

CAUTION:

*Read and Follow All Safety
Rules and Operating
Instructions Before First
Use of This Product*



30" SEALED GAS COOKTOP

- **Safety Instructions**
- **Features**
- **Operation**
- **Care and Cleaning**
- **Problem Solving**
- **Consumer Service**

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

229C4020P052-2 (SR10274)

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 INSTRUCTIONS FOR YOUR SAFETY



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 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. Do not try to operate it with L.P. (bottled) 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.

IMPORTANT INSTRUCTIONS FOR YOUR SAFETY Continued

TEACH CHILDREN

- Not to play with controls or any part of the appliance.
- Not to sit, climb or stand on the Cooktop.



NEVER STORE items of interest to children in cabinets above the appliance.



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 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 in or 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.



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 and make sure the potholder is dry. Moist potholders could cause steam burns. Keep towels, dishcloths, potholders and other linens a safe distance away from your appliance.



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.

ALWAYS USE care when touching cooktop elements. They will retain heat after the range 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.



READ AND UNDERSTAND THIS INFORMATION NOW!

Should you ever need it, you will not have time for reading. Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

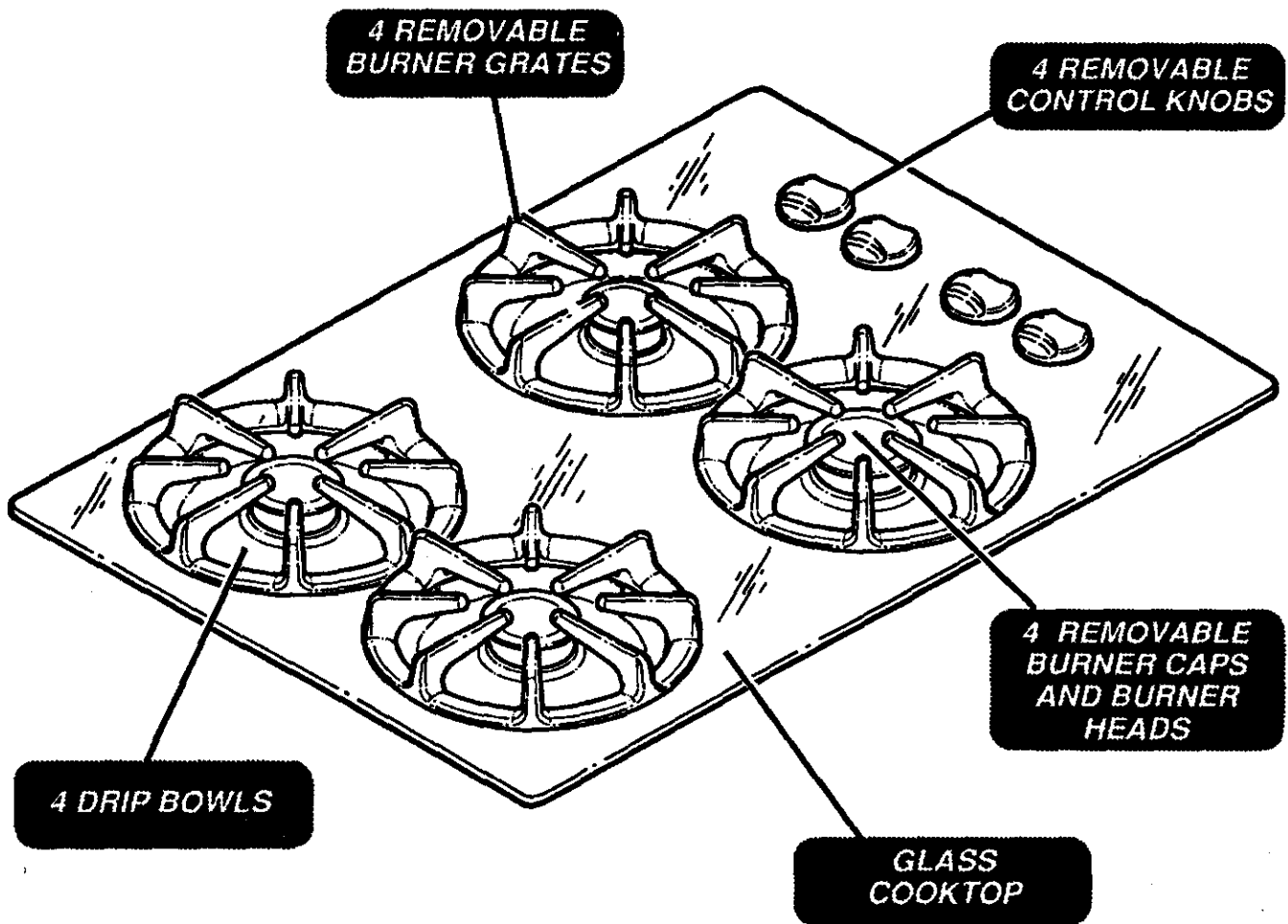
COOKTOP GREASE FIRE:

Never pick up a flaming pan...

1. Turn off the surface burners.
2. Smother the flame with a tightly fitting lid, baking soda or an extinguisher.



FEATURES OF YOUR NEW SEALED GAS COOKTOP

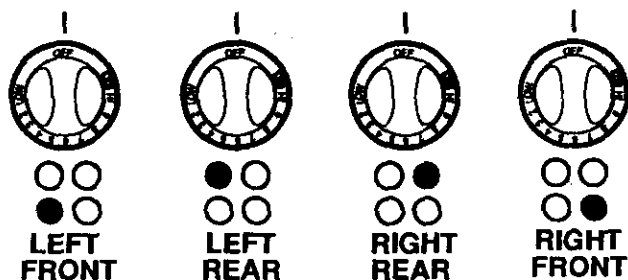


REMOVAL OF PACKAGING TAPE

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 cooktop surface. **This should be done before the cooktop is turned on for the first time. The tape cannot be removed once the appliance has heated.**

GAS COOKTOP COOKING

Before using your new gas cooktop for the first time, take a few moments to familiarize yourself with the burners and the knob used to turn on each one. The sign near each cooktop control knob shows which burner is turned on by that knob.



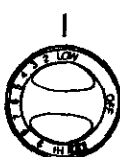
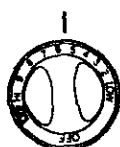
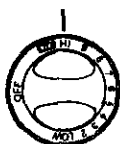
CONTROL SETTINGS

High 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 down.
2. While pushing down 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 light 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.

GAS COOKTOP COOKING *continued*

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

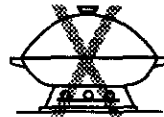
If you are simmering on one burner and turn on the others, watch the simmer setting. Because of the increased gas flow to the other burners the flame size of the burner used for simmering may need to be increased.

COOKING UTENSILS AND WOKS

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



Pans should be flat on bottom



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

OBSERVE THE FOLLOWING POINTS WHEN CANNING

1. Be sure the canner is centered over the burner.
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.

CLEANING

CONTROL PANEL

CLEANING MATERIALS TO USE:

- Dishwashing detergent
- Warm water
- Soft cloth

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

TO CLEAN:

Wipe with warm soapy water. Rinse and dry well.

GLASS COOKTOP

CLEANING MATERIALS TO USE:

- Cooktop cleaner
- Paper towels
- Razor scraper

TO CLEAN

For everyday cleaning, wipe the surface of the cooktop after each use. For regular cleaning, wipe cooktop cleaning creme on the surface; remove all the cleaning creme with a dry paper towel. For burned on soil, apply a few drops of cooktop cleaning creme to the soiled area. Holding a razor scraper at a 30° angle against the cooktop surface, scrape off as much soil as possible. Apply more creme to the remaining soiled area; wipe dry using a paper towel.

CONTROL KNOBS

CLEANING MATERIALS TO USE:

- 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!

BURNER GRATES

CLEANING MATERIALS TO USE:

- Dishwashing detergent
- Warm water
- Nonabrasive cleaner
- Soft cloth
- Ammonia

TO CLEAN

For stubborn stains, place grates into a plastic bag. Pour 1/4 cup of ammonia and seal tight. Allow to soak overnight. Wash and rinse well. To help prevent rusting, lightly coat the burner grates with cooking oil.

PORCELAIN ENAMEL BURNER BOWLS, BURNER CAP, BURNER HEAD

CLEANING MATERIALS TO USE:

- Dishwashing detergent
- Nonabrasive cleaner
- Warm water
- Soft cloth

TO CLEAN

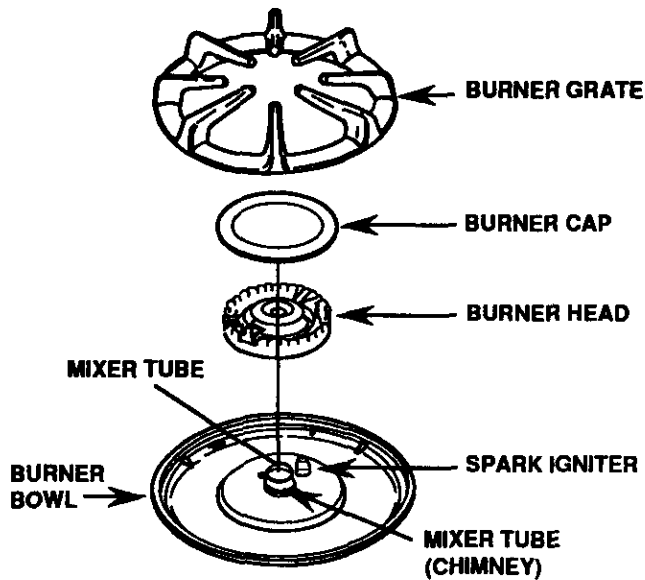
Soak stubborn stains, rinse and dry completely. Leave burner cap in place when cleaning burner bowl.

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 repair, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the model number, repair parts list, use and care manual and the date of purchase available.**

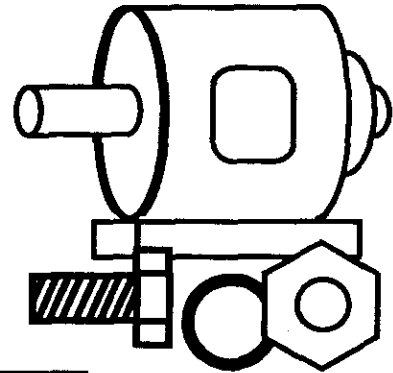
PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Cooktop knobs will not turn.	a. Knob isn't pushed down.	a. Push knobs down to turn.
Cooktop burners will not light.	a. Gas supply.	a. Gas supply not connected or not turned on.
	b. Power supply.	b. Cooktop not properly grounded or polarized.
	c. Spark ignition.	c. See installation instruction.
	d. Power supply.	d. No electricity to unit; check for tripped fuse or circuit breaker.
	e. Cleaning.	e. Soil clogging holes in burner head. Clean holes.
	f. Burner assembly.	f. Cooktop burner top not replaced correctly. See removable parts section.
	g. Knob not re-installed correctly.	g. Push knob down on the stem; match the flat part of the stem with flat side of the knob.

**For the repair or replacement parts you need
delivered directly to your home**

Call 7 am - 7 pm, 7 days a week

1-800-366-PART

(1-800-366-7278)

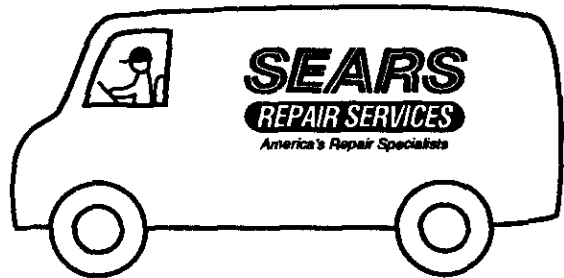


For in-home major brand repair service

Call 24 hours a day, 7 days a week

1-800-4-REPAIR

(1-800-473-7247)



**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



SEARS

REPAIR SERVICES

America's Repair Specialists

KENMORE GAS COOKTOP 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. 817 WA
Hoffman Estates, IL 60179

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., Hoffman Estates, IL 60179

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