GAS COOKTOP

Use & Care Guide

PLANCHA DE COCINAR A GAS

Manual del Usuario

Models, Modelos **790.** 3322*, 3323*

* = color number, número de color

ENGLISH ESPAÑOL

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

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Kenmore Elite Appliance Warranty

One Year Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material or workmanship within one year from the date of purchase, call **1-800-4-MY-HOME ®** to arrange for free repair. If this appliance is used for other than private family purposes, this warranty applies for only 90 days from the date of purchase.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

FIVE-YEAR LIMITED WARRANTY

For the second through the fifth year from the date of purchase, when installed and operated according to the Installation Instructions and Use & Care Guide, **Sears will supply the following range parts free of charge** if they fail for the reasons listed below. Customer must pay labor cost of installation.

- Cooktop glass if it fails due to thermal shock.
- Cooktop elements if they are defective.

What Sears will not cover:

- Failure of the product if it is abused, misused, or used for other than the intended purpose.
- Damage to the cooktop glass caused by the use of cleaners or utensils other than the recommended cleaning cream and tools.
- Damage to the cooktop glass caused by hardened spills of sugary materials (including starches from vegetables or pastas) or melted plastic that are not cleaned according to the directions in the Use & Care Guide.
- Repairs to parts or systems resulting from unauthorized modifications made to the appliance.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitation may not apply to you.

This warranty applies only while this appliance is used in the United States and Canada.

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. 817WA, Hoffman Estates, IL 60179
Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8

Printed in United States

Important Safety Instructions

Read all instructions before using this appliance.
Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY:

— 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, servicer or the gas supplier.

ENGLISH

- **Remove all tape and packaging wrap before using the cooktop. Destroy the carton and plastic bags after unpacking the cooktop.** Never allow children to play with packaging material. Do not remove the model/serial plate attached to the cooktop.

- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1 latest edition and CAN/CGA B149.2, and the National Electrical Code ANSI/NFPA No. 70—latest edition, and local code requirements.** Install and/or adjust only per installation instructions provided in the literature package for this cooktop.

Sears Parts & Repair is the recommended repair service for this appliance. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the cooktop.

- **Never modify or alter the construction of a cooktop by removing panels, wire covers, or any other part of the product.**

⚠ WARNING Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **Storage on Appliance—Flammable materials should not be stored on the cooktop, near surface burners.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on the cooktop. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION Do not store items of interest to children in the cabinets above the cooktop.

- **Do not leave children alone—Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

- **DO NOT TOUCH SURFACE BURNERS, GRATES, OR AREAS NEAR THESE BURNERS.** Surface burners may be hot even though the flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and the surfaces facing the cooktop.

- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

Important Safety Instructions

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**

- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

- **Use Only Dry Potholders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the potholders touch the flame or burners. Do not use a towel or other bulky cloth instead of a pot holder.

- **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**

- **Know which knob controls each surface burner.** Always turn the knob to the LITE position when igniting the burners. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

⚠ WARNING Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

⚠ WARNING Do not use stove top grills on your sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

⚠ WARNING Use proper pan size—This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottom large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.

- **Utensil Handles Should Be Turned Inward from Edges of Cooktop and Not Extend Over Adjacent Surface Burners**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

- **Never Leave Surface Burners Unattended at High Heat Settings**—Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

- **Protective Liners**—Do not use aluminum foil to line surface burner pans. Protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the cooktop or personal injury may result.

- **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

- **Do Not Use Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

GLASS COOKTOPS (some models):

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.

- **Do not slide pans across the cooktop surface.** They may scratch the cooktop surface.

- **Do not let pans boil dry.** Pans that boil dry may permanently damage the cooktop by breaking, fusing to, or marking it. (This type of damage is not covered by your warranty).

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 cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

PROTECTION AGREEMENTS

In the U.S.A.

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.

The Master Protection Agreement also helps extend the life of your new product. Here's what's included in the Agreement:

- ☑ **Expert service** by our 12,000 professional repair specialists
- ☑ **Unlimited service and no charge** for parts and labor on all covered repairs
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months
- ☑ **Product replacement** if your covered product can't be fixed
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge
- ☑ **Fast help by phone** – phone support from a Sears technician on products requiring in-home repair, plus convenient repair scheduling
- ☑ **Power surge protection** against electrical damage due to power fluctuations
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply.
For prices and additional information call
1-800-827-6655.

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call **1-800-4-MY-HOME®**

In Canada

Maintenance Agreements

Your purchase has added value because you can depend on Sears HomeCentral® for service. With over 2400 Service Technicians and more than a million parts and accessories, we have the tools, parts, knowledge and skills to ensure our pledge: We Service What We Sell.

Your Kenmore® product is designed, manufactured and tested to provide years of dependable operation. But like all products, it may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program, affordably priced.

The Sears Maintenance Agreement:

- Is your way to buy tomorrow's service at today's price
- Eliminates repair bills resulting from normal wear and tear
- Provides phone support from a Sears technician on products requiring in-home repair
- Even if you don't need repairs, provides an annual Preventive Maintenance Check, at your request, to ensure that your product is in proper running condition.

Some limitations apply. For more information about Sears Canada Maintenance Agreements, call 1-800-361-6665

ENGLISH

REV. 030509

Please carefully read and save these instructions

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on the serial plate. This serial plate is located under the cooktop. **See bottom** of this page for the serial plate location.

Model No. **790.** _____

Serial No. _____

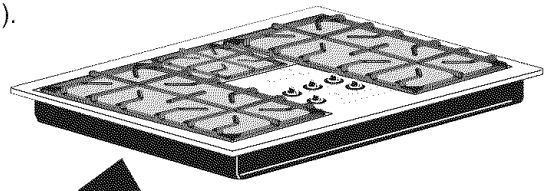
Date of purchase _____

Save these instructions and your sales receipt for future reference.

Serial Plate Location

You will find the model and serial number printed on the serial plate. The serial plate is located under the cooktop.

Please see the illustration for exact location. Remember to record the serial number for future reference (See Product Record above).



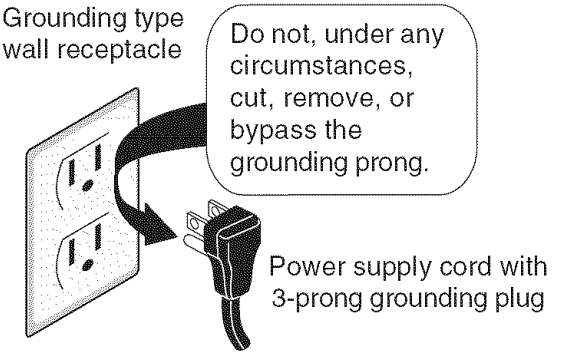
Serial plate is located under the burner box.

Grounding Instructions

For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

DO NOT Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this cooktop for complete installation and grounding instructions.



⚠ WARNING This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

⚠ WARNING Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

Liquefied Petroleum (Propane) Gas Conversion

This appliance can be used with Natural Gas or Propane Gas. It is shipped from the factory for use with natural gas.

Only a qualified service agent should perform the L.P. conversion. If L.P. conversion is needed, contact **1-800-4-MY-HOME®** for assistance. An L.P. kit is provided with this appliance. It is contained in an envelope marked "FOR LP/PROPANE GAS CONVERSION". The conversion must be performed in accordance with the kit instructions and all local codes and government requirements. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

⚠ WARNING Severe electrical shock, or damage to the cooktop, may occur if the cooktop is not converted by a qualified installer or electrician.

⚠ CAUTION Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Sears Service Center or other qualified L.P. service agency.

Surface Cooking

Use Proper Cookware

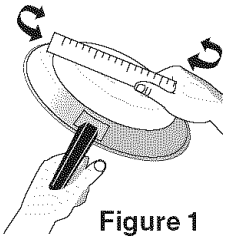


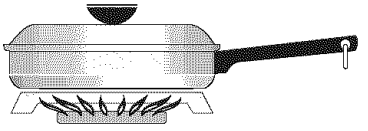
Figure 1

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Be sure to follow the recommendations for using cookware as shown in Figure 2.

Note: The size and type of cookware used will influence the setting needed for best cooking results.

Note: Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

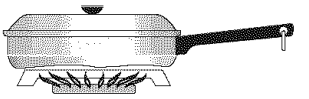
CORRECT



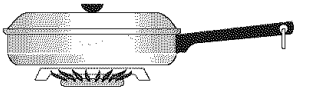
- **Flat bottom** and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared.
- Made of material that conducts heat well.
- Easy to clean.

INCORRECT

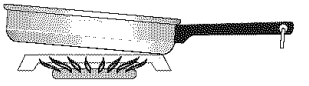
- Curved and warped pan bottoms.



- Pan overhangs unit by more than 2.5 cm (1").



- Heavy handle tilts pan.



- Flame extends beyond unit.

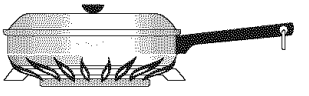
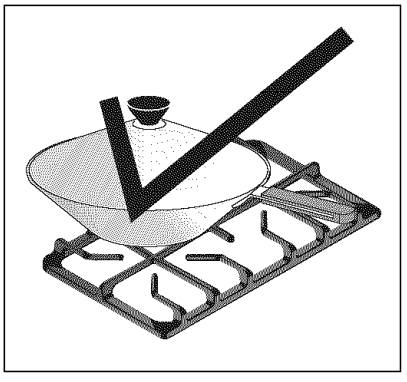


Figure 2

* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

ENGLISH

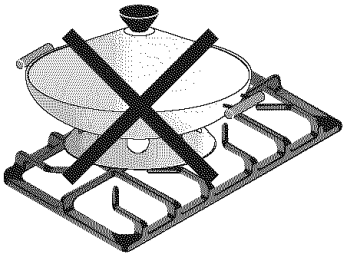
Using a wok



Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

Wire trivets: Do not use wire trivets. Cookware bottoms must be in direct contact with the grates.

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner unit. Because this ring traps heat, the surface unit and cooktop surface could be damaged.



Using a Griddle

The griddle is intended for direct food cooking and can be used on both sides (Figures 4 and 5). Do not use pans or other cookware on the griddle. Doing so could damage the finish. With the grate in position over the burner, set the griddle on top of the grate positioning the notches in the griddle over the grate fingers(Figures 3 and 4).

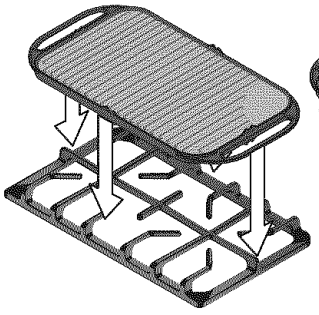


Figure 3

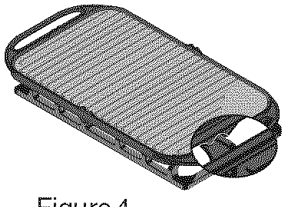


Figure 4
Side with grooves

Figure 5
Flat Side

⚠ CAUTION Always place the griddle on the grate before to turn on the burner.

⚠ CAUTION Always use potholders to remove the griddle from the grate. Allow the griddle to cool before removing. Do not set hot griddle on surfaces that cannot withstand high heat; such as countertops.

⚠ CAUTION Be sure the griddle is positioned correctly and stable before use to prevent hot spills and possible burns.

Setting Surface Controls

Sizes of the Surface Gas Burners

Your appliance is supplied with the following 3 different surface gas burners:

- **Simmer** Burner (5,000 BTU)
- 1 (or 2 on 36" models) Standard Burners (9,500 BTU)
- 1 **Power** Burners (12,000 BTU)
- **Power** Burner (16,000 BTU)

When setting up the range for the first time, make sure that the correct Burner Heads, Burner Caps and Burner Grates are located as shown in Figure 1.

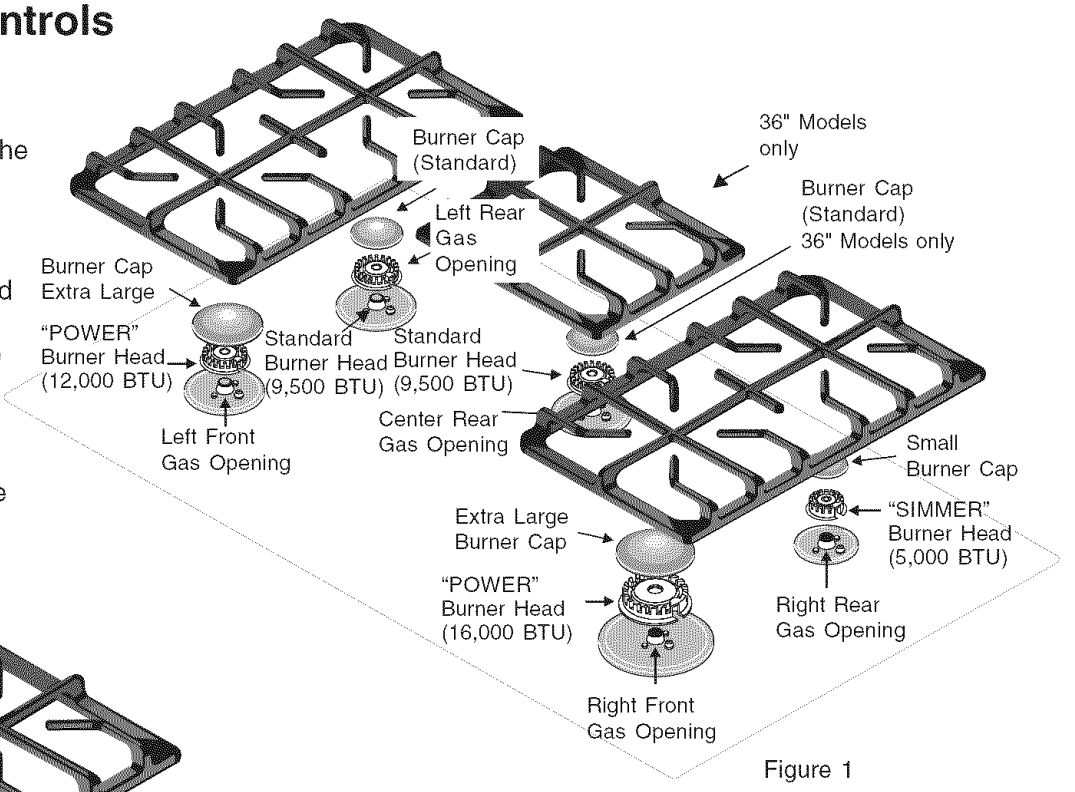


Figure 1

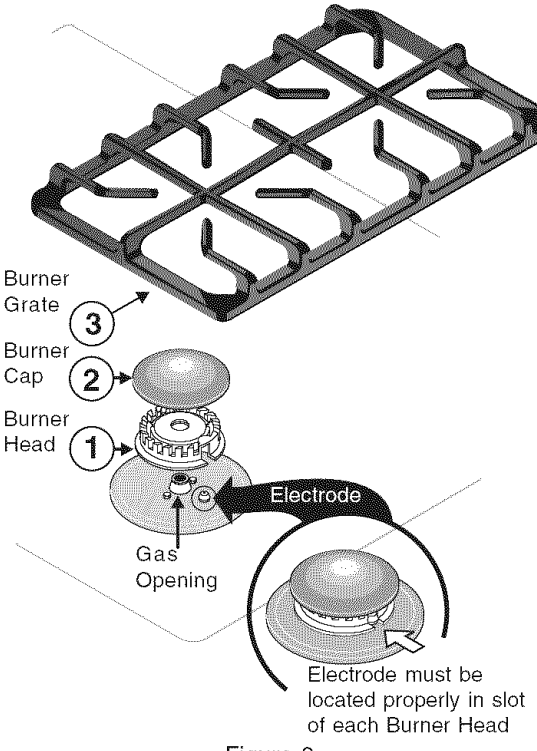


Figure 2

Assembly of the Surface Burner Heads, Burner Caps, Burner Grates and Flue Covers

It is very important to make sure that all of the Surface Burner Heads, Surface Burner Caps and Surface Burner Grates are installed correctly and at the correct locations.

1. Place all 4 (four) or 5 (five) Burner Heads in the correct locations (See Figure 1). Make sure that the correct Burner Head is placed with the corresponding Gas opening and that the Electrode is located properly in the slot of each Burner Head (See Figure 2). Proper Burner Head placement insures that each Burner will have the correct spark required for surface gas ignition.
2. Place the correct Burner Caps at each of the burner locations (Burner Cap Pilot Hole must face up). Each of the 4 (four) Burner Heads **MUST** have a Burner Cap installed to insure proper ignition and gas flame size and must be in place with the Pilot Hole facing up **BEFORE** placing the Burner Grates (See Figure 2).
3. Place the 2 (two) or 3 (three) cast iron Burner Grates supplied with the range. Carefully lift the burners grates on to the cooktop over the burners. Properly installed Burner Grates will rest with all Grate legs on the cooktop.

REMEMBER — **DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING.** Always keep the Burner Caps and Burner Heads in place whenever the surface burners are in use.

Setting Surface Controls

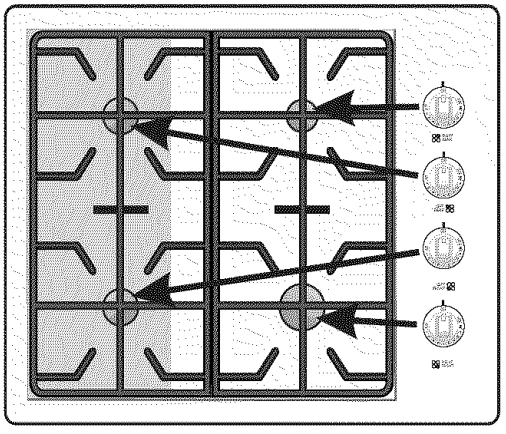


Figure 1 (30" models)

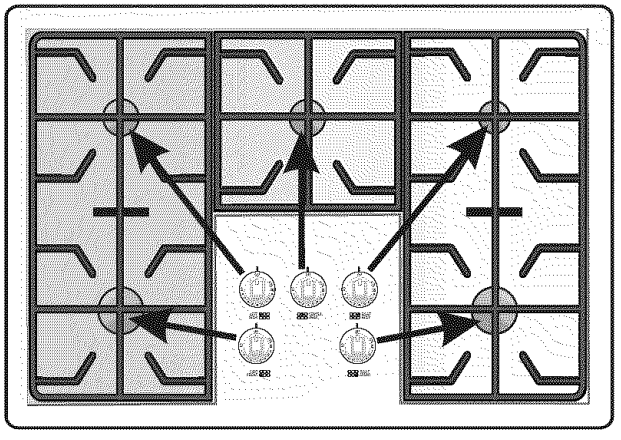


Figure 2 (36" models)

Control Locations of the Gas Surface Burners

Your cooktop is equipped with gas surface burners with 3 different BTU ratings. The ability to heat food quicker and in larger volumes increases as the burner size increases.

The small **SIMMER** burner is best used for simmering delicate sauces, etc. This burner is located at the right rear burner position on the cooktop.

The **STANDARD** burners can be used for most surface cooking needs. The 1 (or 2 on 36" models) burners are located at the left rear and center rear positions on 36" models.

The **POWER** burner is best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food. The POWER burner is located at the right front and left front burner position on the cooktop.

Regardless of size, always select cookware that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

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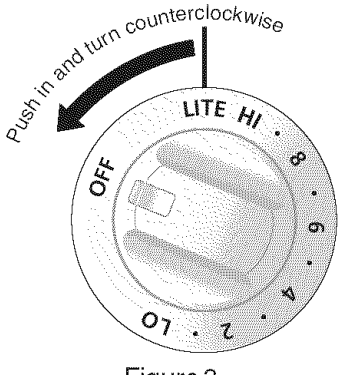


Figure 3

Operating the Gas Surface Controls:

1. Place cooking utensil on surface burner.
2. Push the surface control knob down and turn **counterclockwise** out of the OFF position.
3. Release the knob and rotate to the LITE position (see figure 3). Note: All four electronic surface ignitors will spark at the same time. However, only the burner you are turning on will ignite.
4. Visually check that the burner has a flame.
5. Turn the control knob **counterclockwise** to the desired flame size. The control knobs do not have to be set at a particular setting. Use the knob indicator settings to adjust the flame as needed. **DO NOT** cook with the surface control knob in the LITE position. (The electronic ignitor will continue to spark if the knob is left in the LITE position.)

NOTE

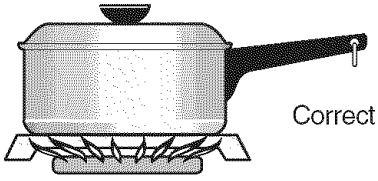
In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. After burner lights turn the knob to desired setting. Use caution when lighting surface burners manually. Surface burner in use when an electrical power failure occurs will continue to operate normally.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to a flame.

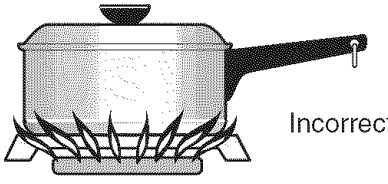
⚠ CAUTION Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Setting Surface Controls

Setting Proper Surface Burner Flame Size



Correct



Incorrect

For most cooking - start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling.
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steaming.
Low Flame	Keep foods cooking; poach; stewing.

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases the risk of being burned by the gas flame.

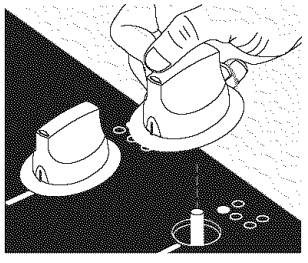
For deep fat frying - use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

***Note: Settings are based on using medium-weight metal or aluminum pans. Settings may vary when using other types of pans.** The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharp. Adjust or clean burner if flame is yellow-orange.

General Care & Cleaning

Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & **Vinyl**	Use hot, soapy water and a cloth or paper towel. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	*For general cleaning*, use hot soapy water and a cloth. *For more difficult soils and built-up grease,* apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch or dull the finish.
Control Panel 	*Wipe the control panel clean after each use. Before cleaning the control panel,* turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless Steel, Chrome Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. **Do not use cleaners with high concentrations of chlorides or chlorines**. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners off from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Burner Grates, Burner Pans (some models), Burner Rings (some models), Cooktop Surface	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. *If necessary*, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth or paper towel. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop.
Surface Burners	The holes in the burners of your cooktop must be kept clean at all times for proper ignition and a complete, even flame. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes. To remove and replace burner units per your model, see instructions under **Sealed Burner**. To clean, soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and damp cloth. Dry the burners thoroughly in a warm oven for 30 minutes. Then replace them, making sure they are seated and level. **DO NOT** wash burner units in the dishwasher.

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General Care & Cleaning

Porcelain enamel cooktop cleaning instructions (some models)

Correct and consistent cleaning is essential to maintaining your porcelain enamel cooktop. If food spills and grease spatters are not removed, they may burn onto the surface of the cooktop and cause permanent discoloration.

Daily Cleaning
For normal soil:

1. Allow cooktop surface to cool.
2. Wipe off spills and spatters using a clean paper towel or a clean cloth with warm, soapy water.
3. If needed, use mild household cleaners or a soap-filled steel wool pad.
4. Be sure to rinse off all cleaning solutions or the porcelain may become damaged during future heating.

For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Use a soap filled scouring pad with warm water or cover heavily soiled spots with a solution of clear water and ammonia. Scour gently. Rinse and wipe dry with a clean cloth.

⚠ WARNING **Do not** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the cooking surface.

⚠ CAUTION Before cleaning the surface cooktop, be sure the controls are turned to OFF and the cooktop is cool.

⚠ CAUTION **DO NOT use commercial oven cleaners** on the **exterior** surfaces including rangetop and door frame.

SURFACES	CLEANING AGENTS	INSTRUCTIONS
Porcelain enamel (cooktop, surface under cooktop)	Mild cleaners or soap-filled steel wool pads.	Use a damp sponge or dampened soap pad, rinse and dry.
Broil Insert Control Panel	Hot, soapy water or cleaner cream.	Use a clean soapy, dampened cloth or paper towel, remove soil and dry. Do not use abrasive products.

Care and Cleaning of Stainless Steel (some models)

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Please refer to the table provided at the beginning of the **General Care & Cleaning** section.

General Care & Cleaning

Sealed Burner

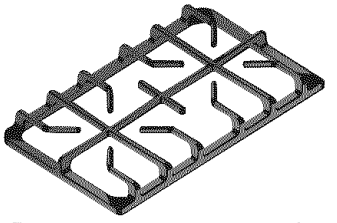
To Clean the Burner Grates, Contoured Burner Skirts, Burner Cap and Burner Head

The burner grates, contoured burner skirts, burner caps and burner head should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. See instructions below.

To Clean the Burner Grates

Be sure burners and grates are cool before you place your hand, a potholder, cleaning cloths or other material on them. The cast iron burner grates can be washed in hot soapy water. Rinse thoroughly and dry the grates with a cloth; don't put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners.

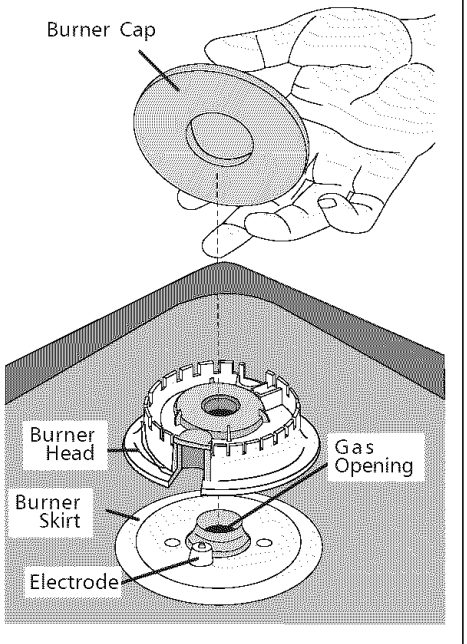
To remove burned on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.



Burner grate can appear in different shapes.

To Clean the Contoured Burner Skirts

The burner skirts are attached to the cooktop and are not removable. The burner skirts forms a recessed well area located around each burner unit. If spill occurs in one of the well areas, turn off burner and blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.



Sealed Burner

To Clean the Burner Cap

Remove burner cap. Use soap-filled pad or mild abrasive cleanser to clean burner caps. If necessary, cover stubborn spots with an ammonia-soaked paper towel for 30 minutes. Rub gently with a mixture of clean water and vinegar. Wipe dry. Remove all cleaners or the porcelain may become damaged during future heating.

To Clean the Removable Burner Head and Gas Opening (some models)

The ports (or slots) around the burner head must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes.

Note: If the electrode is damaged or broken, the surface burner will not light because it will not spark. Manual lighting with a match is still possible.

For proper flow of gas and ignition of the burner - DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING TUBE. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the gas opening orifice becomes soiled or clogged, use a small-gauge or needle to clean. ALWAYS keep the burner cap in place whenever a surface burner is in use.

To Replace the Burner Head and the Burner Cap

Make sure the pieces are thoroughly dry before placing back.

1. Replace burner head and burner cap in their places. Make sure each burner cap and burner head are properly aligned and leveled.
2. Replace the burner grate.
3. Turn the burner on to determine if it lights. If the burner does not light after cleaning, contact an authorized servicer. Do not service the sealed burner yourself.

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Before You Call

Solutions to Common Problems

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Surface burners do not light.	Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control to desired flame size.
	Be sure gas supply valve is open.
	Gas-air mixture needs a straight line to travel. Be sure burner is properly seated in its support (models with open burners only).
	Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.
	Power cord is disconnected from outlet (electric ignition models). Be sure cord is plugged securely into outlet.
	Electrical power outage (electric ignition models). Burners can be lit manually. See **Setting Surface Controls** in this Use & Care Guide.
Surface burner flame burns half way around.	Burner ports or slots are clogged. With the burner off, clean ports with a small-gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. To avoid this occurence dry the burners thoroughly following instructions under **General Care & Cleaning.**
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.

Notes

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