

# ELECTRIC COOKTOP

Use & Care Guide

# PARRILLA DE COCINAR ELÉCTRICA

Manual del Usuario

Models, Modelos 790.4417\*, 790.4418\*

\* = Color number, número de color



ENGLISH

ESPAÑOL

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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.

### FIVE-YEAR LIMITED WARRANTY

For five years from the date of purchase, when this range is installed, operated, and maintained according to all instructions supplied with this product, Sears will replace the following range parts free of charge if they fail for the reasons below. After the first year, customer must pay labor cost of installation.

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

### 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.

### 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., Hoffman Estates, IL 60179**  
**Sears Canada Inc., Toronto, Ontario, Canada M5B 2B8**

# 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.

- **Remove all tape and packaging before using the appliance.** Destroy the carton and plastic bags after unpacking the appliance. 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 National Electrical Code ANSI/NFPA No.70-latest edition and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.
- **In case of an emergency, know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box.**
- **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. Sears Parts & Repair is the recommended repair service for this appliance.
- **Never modify or alter the construction of an appliance 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 near surface units.** 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 or near the appliance. 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 appliance.

- **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 UNITS OR AREAS NEAR THESE SURFACES.** Surface units may be hot even though they are dark in color. Areas near surface units

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 areas 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 your appliance for warming or heating the room.

- **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 potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch hot heating surface units. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

**IMPORTANT.** Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will begin to operate again. Food left unattended could catch fire or spoil.

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which touch pad controls each surface unit.**
- **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.

# Important Safety Instructions

**⚠ WARNING Use Proper Pan Size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.

- **Utensil Handles Should Be Turned Inward from Edges of Cooktop and Should Not Extend Over Adjacent Surface Units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never Leave Surface Units Unattended at a Hit 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 any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed Cooking Utensils.** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.

- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the appliance.

## FOR GLASS COOKTOP ONLY

- **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).

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## IMPORTANT SAFETY NOTICE

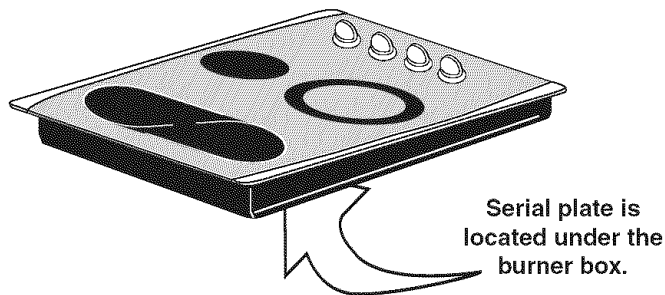
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other productive harm, and requires businesses to warn customers of potential exposure to such substances.

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## 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).



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## 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.

# 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 representative 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 representative 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

## Surface Cooking

### Use Proper Cookware

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 2). Be sure to follow the recommendations for using cookware as shown in Figure 1.

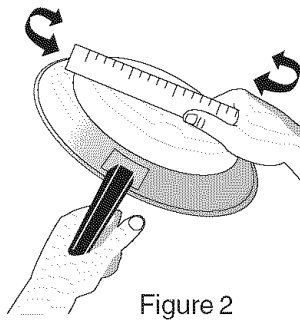
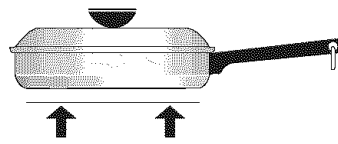


Figure 2

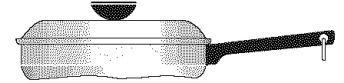
**Note:** The size and type of cookware used will influence the setting needed for best cooking results.

### CORRECT

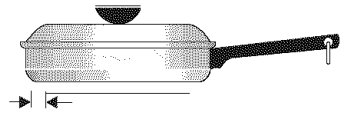


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element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

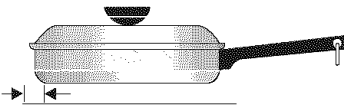
### INCORRECT



- Curved and warped pan bottoms.



- Pan overhangs unit by more than one-half inch.



- Pan is smaller than the element.

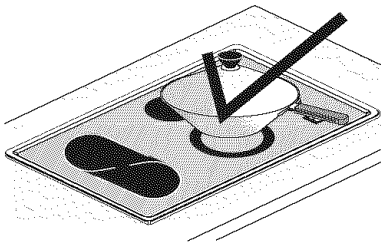


- Heavy handle tilts the pan.

Figure 1

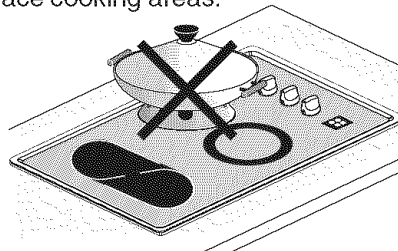
### Using Woks

For ceramic glass cooktop models, use only flat bottomed woks (without support rings).

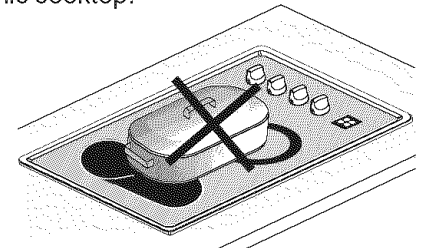


**CAUTION DO NOT** use a wok if it is equipped with a metal ring that extends beyond the surface element. Because this ring traps heat, the surface element and cooktop surface could be damaged.

**Wire trivets :** Do not use wire trivets. Cookware bottoms must be in direct contact with the surface cooking areas.



**CAUTION DO NOT** use two surface cooking areas, if your appliance is not equipped with a bridge element, to heat one large pan such as a roaster or griddle. **DO NOT** allow cooking utensils to boil dry. Either of these situations could damage the glass ceramic cooktop.



### Using the Griddle

#### Before first use:

- Wash Griddle in hot soapy water. Rinse and then dry completely.
- Apply a thin coat of vegetable oil to the entire surface (front and back of griddle).
- Preheat your oven to 350°F. Place the griddle on the upper rack in your oven.
- Bake griddle for 1 hour at 350°F, then turn oven OFF and let cool before removing.
- The surface may appear to have a tacky feel to it from this seasoning process. If desired, wash the griddle in hot soapy water, rinse well, and dry completely.

#### After each use:

- To prevent rusting, store in a dry place and keep uncovered.
- After each use, clean with a stiff brush and hot water only.
- **DO NOT CLEAN GRIDDLE IN DISHWASHER.**
- Dry immediately and apply a light coating of vegetable oil to griddle before storing.

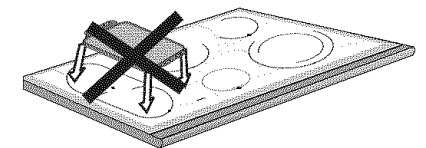
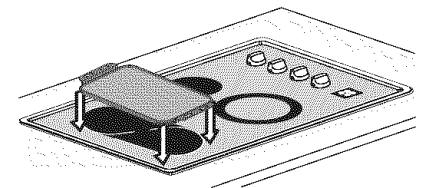
#### Using the Griddle:

- Place either side of the griddle centered over the left side gas burners.
- Preheat the griddle for 5 minutes on medium to medium low setting. Slow preheat ensures even heat distribution during the cooking process.
- **DO NOT** preheat the griddle on HI setting. Preheating on HI may warp the griddle and prevent even heat distribution.

**CAUTION** Always place the griddle on the cooktop before turning on the element.

**CAUTION** Always use potholders to remove the griddle from the cooktop. 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 is stable before use to prevent hot spills and possible burns.



# Setting Surface Controls

## General Cooktop Information

### About the Ceramic Glass Cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop.

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of cookware, the number of surface elements in use and their settings, are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become **hot enough to cause burns**.

### About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For energy efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

### Locations of the Radiant Surface Elements and Controls

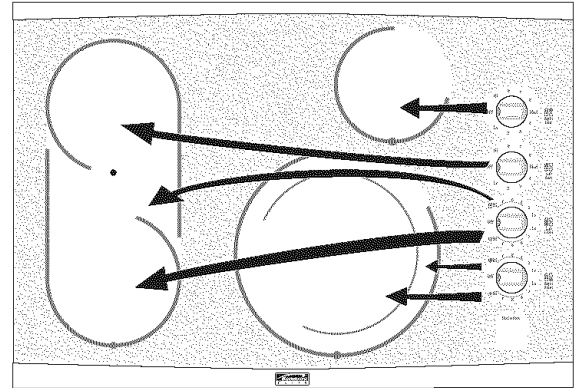
Your cooktop is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

The radiant surface elements are located on the 30" cooktop as follows (See Figure 1):

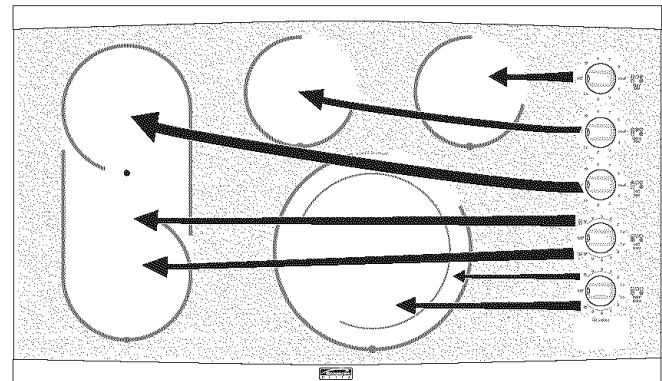
- One small **6 inch** radiant element located at the right rear position.
- One **dual 9 or 12 inch** radiant element located at the right front position.
- Two **7 inch** radiant elements located at both the left front and rear positions.
- One mid-position radiant element located between left front and rear elements. Connects with front element to form **Bridge** element.

The radiant surface elements are located on the 36" cooktop as follows (See Figure 2):

- One small **6 inch** radiant element located at the right rear position.
- One **dual 9 or 12 inch** radiant element located at the right front position.
- One **Warmer Zone** radiant element located at the center rear position.
- Two **7 inch** radiant elements located at both the left front and rear position.
- One mid-position radiant element located between left front and rear elements. Connects with front element to form **Bridge** element.



30" Cooktop - Location of the Radiant Surface Elements and Controls  
Figure 1



36" Cooktop - Location of the Radiant Surface Elements and Controls  
Figure 2

**NOTE:** Please read detailed instructions for ceramic glass cooktop cleaning in the **General Care & Cleaning** section and **Before You Call** checklist section of this Use and Care Guide.

**NOTE:** Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic cooktop. Cycling at the HI setting is normal and will mostly occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (For information concerning cookware, refer to **use proper cookware** on page 6 of this Use and Care Guide)

**NOTE:** (White glass cooktops only). Due to the high intensity of heat generated by the surface elements, the glass surface will turn green when the element is turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

# Setting Surface Controls

## General Cooktop Information

Use the table below to determine the correct setting for the kind of food you are preparing. The Simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower Simmer settings are ideal for delicate foods and melting chocolate or butter.

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

Recommended Settings Table for Single, Dual and Bridge Surface Elements	
Setting	Type of Cooking
HI (High)	Start most foods, bring water to a boil, pan broiling
5-8 (Medium high)	Continue a rapid boil, fry, deep fat fry
5 (Medium)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
2-4 (Medium low)	Keep foods cooking, poach, stew
LO-2 (Low)	Keep warm, melt, simmer

## Operating the Single Radiant Surface Elements

The cooktop has 2 SINGLE radiant surface elements: the RIGHT REAR position and the LEFT REAR position. The left rear element may also be used with the Bridge element (Figures 1 and 2).

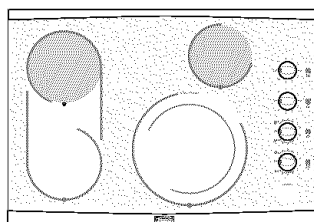


Figure 1

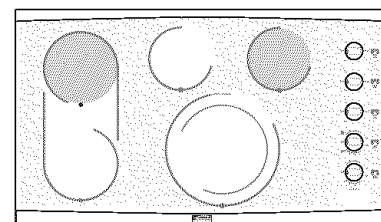


Figure 2

## To Operate the Single Radiant Surface Elements

1. Place correctly sized cookware on the radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 3). Turn the knob to adjust the setting if desired. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
3. **When cooking has completed, turn the surface control knob to OFF before removing the cookware.** Note: The Hot Surface Indicator light will come on when the control knob is turned on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

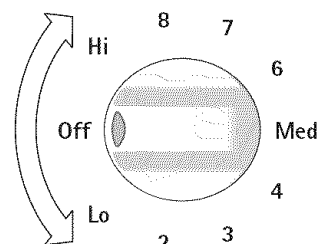


Figure 3

Note: See above Table for recommended control settings.

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. A hot surface indicator light will come on and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned off.

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

**CAUTION** Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

# Setting Surface Controls

## Operating the Dual Surface Radiant Element

The cooktop is equipped with a dual radiant surface element located at the right front (See Figures 1 & 2) positions. Symbols on the control knob area are used to indicate which coil of the dual radiant element will heat. The ● indicates that only the inner coil will heat (Figure 3). The ⊙ indicates that both inner and outer coils will heat (Figure 4). You may switch between settings at any time during cooking.

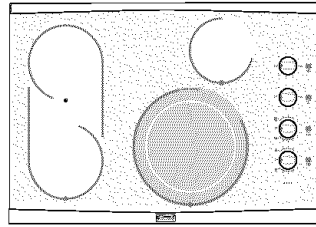


Figure 1

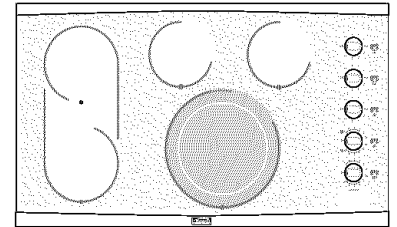


Figure 2

### To Operate the Dual Surface Element:

1. Place correctly sized cookware on the dual surface element.
2. Push in and turn the control knob counterclockwise (See Figure 3) for smaller cookware or clockwise (See Figure 4) for larger cookware.
3. Turn the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small** for the surface heating area.
4. **When cooking has completed, turn the surface control knob to OFF before removing the cookware. Note:** The Surface Indicator light will come on when the control knob is turned on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

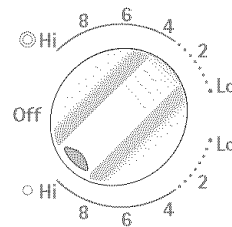


Figure 3  
Single Setting

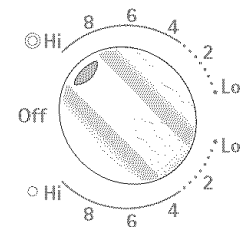
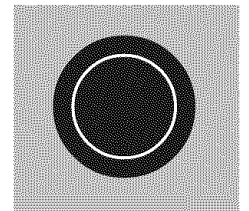
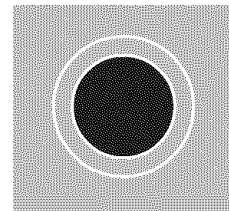


Figure 4  
Dual Setting



Dual Radiant heating areas on ceramic smooth top (shown in black)

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Note: See on previous page the table for recommended control settings.

## Operating the Bridge Surface Radiant Element

The cooktop is equipped with a “BRIDGE” surface element located at the left front and middle (See Figures 5 & 6) positions. The Bridge can be used when cooking with rectangular (like a griddle) or oval shaped cookware. The element will maintain an even temperature setting across both portions of the Bridge. If needed for normal cookware, the Bridge element can work like a single element without the Bridge (See Figure 8).

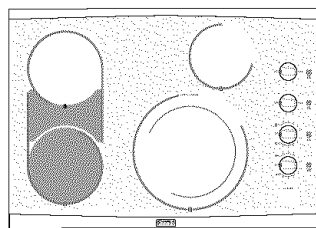


Figure 5

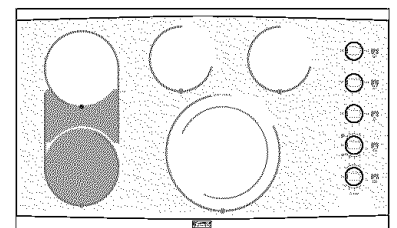


Figure 6

Bridge element operation symbols are located on the control knob area on each side of the Bridge element control knob. These symbols indicate the direction to turn the control knob when operating the Bridge element. The symbol in figure 7 indicates that only the single portion of the Bridge element will heat (Figure 8). The symbol in figure 9 indicates that both the single and Bridge portions of the element will heat together (Figure 10). You may switch between these settings at any time during cooking with the Bridge element.



Figure 7



Figure 9

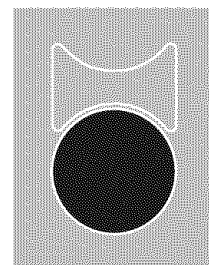


Figure 8

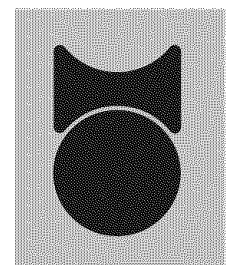


Figure 10

# Setting Surface Controls

## Operating the Bridge Surface Radiant Element (continued)

### To Operate the Bridge Surface Element:

1. Place correctly sized cookware on the Bridge surface element.
2. Push in and turn the control knob counterclockwise (See Figure 1) to heat the portion of the Bridge element for normal shaped cookware or clockwise (See Figure 2) for larger or rectangular shaped cookware.
3. Turn the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting. A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is **too small**. Please note that not all cookware will fit the Bridge element correctly.
4. **When cooking has completed, turn the surface control knob to OFF before removing the cookware. Note:** The Surface Indicator light will come on when the control knob is turned on and will continue to glow until the glass cooktop has cooled down to a moderate level. The light may remain on even though the controls are turned OFF.

The BRIDGE element may also be used in combination with the left rear single element (See Figure 3). Because these elements have 2 different controls, one element can be used to cook while the other element may be used to keep food warm.

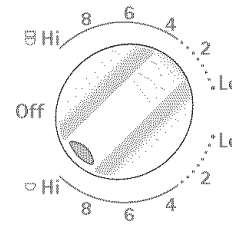


Figure 1  
Single Setting

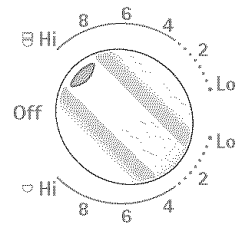
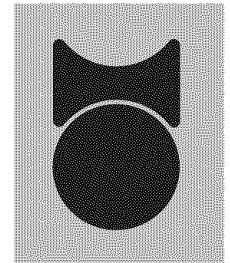
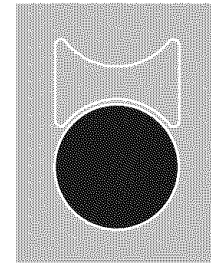


Figure 2  
Bridge Setting



Bridge Radiant heating areas on ceramic smooth top (shown in black)

**CAUTION** Radiant surface elements may appear to have cooled after they have been turned off. A hot surface indicator light will come on and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned off.

**CAUTION** Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

**CAUTION** Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

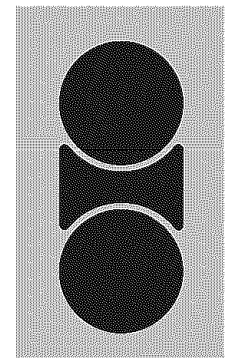


Figure 3

# Setting Surface Controls

## Operating the Warmer (Warm & Ready™) Zone (If equipped)

The purpose of the Warmer Zone is to keep hot cooked foods at serving temperature. Use the warmer zone to keep cooked foods hot such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plates. Always start with hot food. It is not recommended to heat cold food on the Warmer Zone.

All food placed on the warmer zone should be covered with a lid or aluminum foil to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.**

Use only plates, utensils and cookware recommended for oven and cooktop use on the Warmer Zone.

**CAUTION** Always use potholders or oven mitts when removing food from the warmer zone as cookware and plates will be hot.

### To Set the Warmer Zone Control:

- To set the control, push in and turn the knob. (Figure 1) The temperatures are approximate, and are designated by HI, MED and LO. However, the control can be set at any position between HI and LO for different levels of heating.
- When done, turn the control to OFF. The **Warmer Zone Hot Surface indicator light** will remain on until the **Warmer Zone** cools to a moderate level.

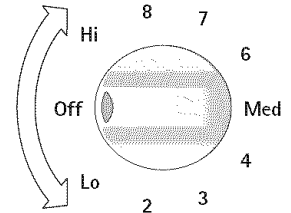


Figure 1

Warmer Zone Recommended Food Settings Table	
Food Item	Heating Level
Hot beverages	HI
Fried Foods	HI
Vegetables	MED
Soups (Cream)	MED
Stews	MED
Sauces	MED
Meats	MED
Gravies	LO
Eggs	LO
Dinner Plates with Food	LO
Casseroles	LO
Breads/Pasteries	LO

Figure 2

### Temperature Selection

Refer to the Warmer Zone table for recommended heating levels (Figure 2). If a particular food is not listed, start with the medium level, and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

**CAUTION** The Warmer Zone will not glow red when it is hot, but becomes hot enough to cause burns. Avoid placing hands on or near the Warmer Zone until the Warmer Zone Hot Surface indicator light is off.

## General Care & Cleaning

### Cleaning Various Parts of Your Cooktop

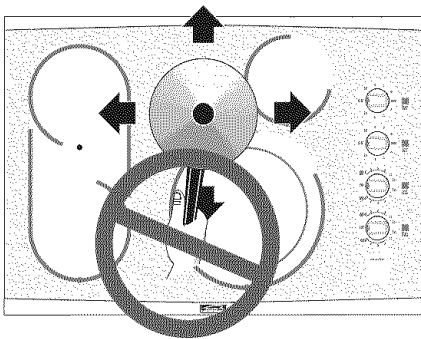
Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces)	Use hot, soapy water and a cloth or paper towel. Dry with a clean cloth.
Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch or dull the finish.
Stainless Steel, Chrome parts Decorative Trim Cooktop	Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. <b>Do not use cleaners with high concentrations of chlorides or chlorines.</b> 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.
Ceramic Glass Cooktop	See <b>Ceramic Glass Cooktop</b> in this Owner's Guide.

### Ceramic Glass Cooktop Cleaning & Maintenance

**Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop**

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit [www.sears.com](http://www.sears.com) for replacement cooktop cleaner, item number 40079). Buff with a **non-abrasive** cloth or **no-scratch** cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.

# General Care & Cleaning

## Cleaning Recommendations for the Ceramic Glass Cooktop

**CAUTION** Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

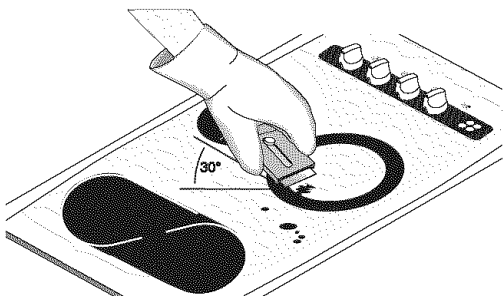
**WARNING** **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic glass surface.

### For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

### For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.



If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

**IMPORTANT NOTE:** Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

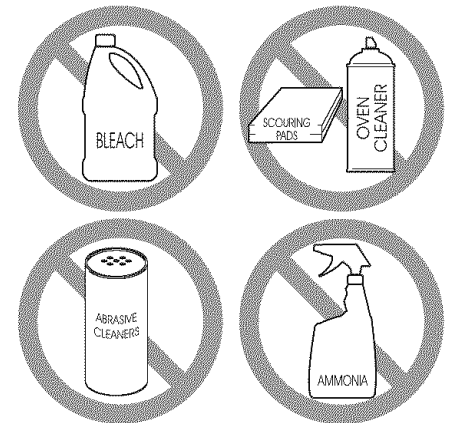
### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of

the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

### Do not use the following on the ceramic glass cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.



### Special Caution for Aluminum Foil and Aluminum Cooking Utensils

- **Aluminum foil**  
Use of aluminum foil will damage the cooktop. Do not use under any circumstances.
- **Aluminum utensils**  
Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

### 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. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

## Before You Call

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
<b>Entire cooktop does not operate.</b>	House fuse has blown or circuit breaker has tripped. Check/reset breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified electrician. Wiring connection is not complete. Call 1-800-4-MY-HOME® for service (see back cover). Power outage. Check house lights to be sure. Call your local electric company for service.
<b>Surface element does not heat.</b>	No power to the appliance. Check steps under “Entire Cooktop Does Not Operate” in this <b>Before You Call</b> checklist. Too low heat setting. Turn control to a slightly higher setting until element comes on. Incorrect control is on. Be sure to use correct control for the element to be used.
<b>Surface element too hot or not hot enough.</b>	Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly. Voltage is incorrect. Be sure appliance is properly connected to the specified power source. If you are not sure about this requirement call 1-800-4-MY-HOME® for service (see back cover). Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
<b>Food not heating evenly.</b>	Lightweight or warped pans were used. Be sure to use proper cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily. Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.
<b>Scratches or abrasions on Ceramic glass cooktop surface.</b>	Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> in this Use and Care Guide. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
<b>Metal marks on Ceramic glass cooktop surface.</b>	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> in this Use and Care Guide.
<b>Brown streaks and specks on Ceramic glass cooktop surface.</b>	Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> in this Use and Care Guide. Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> in this Use and Care Guide.
<b>Areas of discoloration on Ceramic glass cooktop surface.</b>	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. To avoid this occurrence use cookware with clean, dry bottoms.

# Notes

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