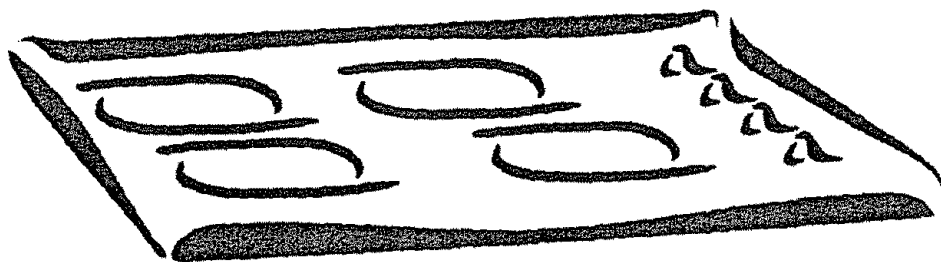




**30" Radiant
Electric Cooktop**
Use & Care Guide

**Cubierta para Cocinar
Eléctrica Radiante de 30"**
Manual del consumidor

Models, Modelos 911.42401, 42701, 42702, 42704, 42709



ENGLISH ESPAÑOL

229C4020P257-2
(SR-10488)

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

www.sears.com

ELECTRIC RADIANT COOKTOP

TABLE OF CONTENTS

! SAFETY INSTRUCTIONS

Cooktop Safety 3-4

OPERATION

Protecting the Cooktop 5
Features of Your Cooktop 6
Removal of Packaging Tape 6
Radiant Cooktop Cooking 7
Cooking Zones 7
Cooking Utensils and
Woks 7
Checking Your Cookware 7
Cookware Performance 7
Radiant Coils 8
Temperature Limiter 8
Home Canning Tips 8
Control Settings 8
Dual Cooking Zone 8

CARE AND CLEANING

Glass-Ceramic Cooktop ... 9-11
Normal Cleaning 9-10
Potential for
Permanent Damage 10
Precautions 11
Removable Knobs 11

PROBLEM SOLVING

Before Calling For
Service 12-13
Warranty 14
Consumer Service
Numbers 28

For your convenience and future reference, please write down your model and serial numbers in the space provided. The model and serial numbers of your cooktop can be found on a tag underneath the unit.

MODEL NUMBER:

SERIAL NUMBER:

IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

Read all instructions before using this appliance. When using gas or electrical appliances, basic safety precautions should be followed, including the following:



IMPORTANT: To insure safety for yourself, family and home, please read your Use and Care Guide carefully. Keep it handy for reference. Pay close attention to Safety Sections. **BE SURE** your appliance is installed and grounded by a qualified technician.

- **DO NOT** leave children alone or unattended near an appliance in use.
- **TEACH CHILDREN** not to play with controls or any part of the appliance, and not to sit, climb or stand on any part of the appliance.
- **CAUTION: NEVER STORE** items of interest to children in cabinets above the appliance. Children climbing on the appliance could be seriously injured.
- **KEEP THIS** book for later use.
- **NEVER TRY** to repair or replace any part of the appliance unless instructions are given in this manual. All other work should be done by a qualified technician.
- **ALWAYS KEEP** combustible wall coverings, curtains, dishcloths, towels, potholders, and other linens a safe distance from the appliance
- **ALWAYS KEEP** cooking zones free from things that will burn. Food, wooden utensils, and grease buildup could catch fire. Plastic utensils could melt and canned foods could explode. Your appliance should never be used as a storage area.
- **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 on your cooktop
- **ALWAYS KEEP** your appliance clear of things that will burn (gasoline and other flammable vapors or liquids)
- **NEVER TRY** to clean a hot surface. 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. Make sure the potholder is dry. Moist potholders and wet cloths or sponges could cause steam burns. **DO NOT** let potholders touch hot cooking zones
- **DO NOT** touch cooking zones or surfaces near them. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch or let clothing or flammable material contact the cooking zones until they have had time to cool

IMPORTANT SAFETY INSTRUCTIONS

COOKTOP SAFETY

- **ONLY CERTAIN** kinds of (heat proof) glass or ceramic cookware can be used for cooktop cooking. Make sure the cookware you choose to use is designed for cooktop cooking, without breaking due to sudden changes in temperatures.
- **ALWAYS USE** care when touching the cooking zones. They will retain heat after the cooktop has been turned off.
- **COOKWARE USED** for cooktop cooking should be flat on the bottom and large enough to cover the heating area being used. This improves heating efficiency. Undersized utensils expose the element and may result in direct contact or ignition of clothing. The proper size utensil will also improve efficiency.
- **NEVER** leave surface units unattended at high heat settings. Boilovers result in smoking or greasy spills that could catch fire.
- **ALWAYS** turn utensil handles inward and away from other surface units to reduce the risk of burns, ignition, unintended contact and spillage.
- **NEVER** cook on a broken cooktop; cleaning solutions and spillage could penetrate it and create the risk of electrical shock or fire. Contact a qualified technician for repairs.
- **LARGE SCRATCHES OR IMPACTS** to glass cooktops can lead to broken or shattered glass.
- **NEVER** use your appliance for warming or heating the room.
- **CLEAN** ventilating hoods frequently. Do not allow grease to accumulate on the hood or filter.
- **WHEN PREPARING** flaming foods under the hood, turn the ventilation fan on.
- **USE** extreme caution when moving a pan of hot fat. Wait until the fat is cool.

READ AND UNDERSTAND THIS INFORMATION NOW!

Be sure everyone in your home knows what to do in case of fire. Never use water on a grease fire; it will only spread the flames.

COOKTOP GREASE FIRE:

Never pick up a flaming pan...

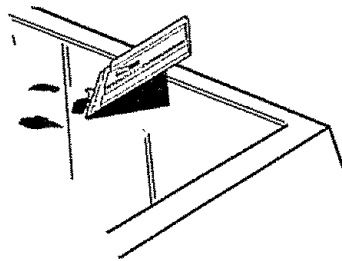
1. Turn off the surface elements.
2. Smother the flames with a tightly fitting lid, baking soda or use a dry chemical, foam or halon type extinguisher.

OPERATION

Protecting the Cooktop

IMPORTANT INSTRUCTIONS TO AVOID DAMAGE TO YOUR NEW RADIANT COOKTOP

- **DO NOT** slide cookware across your cooktop
- **DO NOT** use a dishtowel or sponge to clean or wipe your cooktop.
- **DO NOT** use scouring powders or metal cleaning pads on your cooktop.
- **DO NOT** apply your cooktop cleaning creme to the cooktop surface if the surface is hot.
- **READ** the instruction label on the cooktop cleaning creme bottle before attempting to clean the surface of your cooktop
- **AFTER** cleaning the cooktop surface, be sure to wipe off any residue that may be left from the creme with a dry paper towel.
- **FOR MAJOR** spills, turn the surface control knob to **OFF**. Use a dry paper towel to wipe up spill, then use a razor scraper (held with a potholder) at a 45° angle against the surface of the cooktop to scrape remaining spill from the hot cooking zone.



- **DO NOT** cook directly on the surface of the glass
- **DO NOT** use the cooktop as a cutting board.



CAUTION: When the surface controls are turned off, the Hot Surface Indicator light will remain lit until the cooktop surface has cooled to approximately 150°F. The glass ceramic surface will retain heat after the indicator light goes out. Use caution until the cooktop surface has had time to cool.

SPECIAL CARE

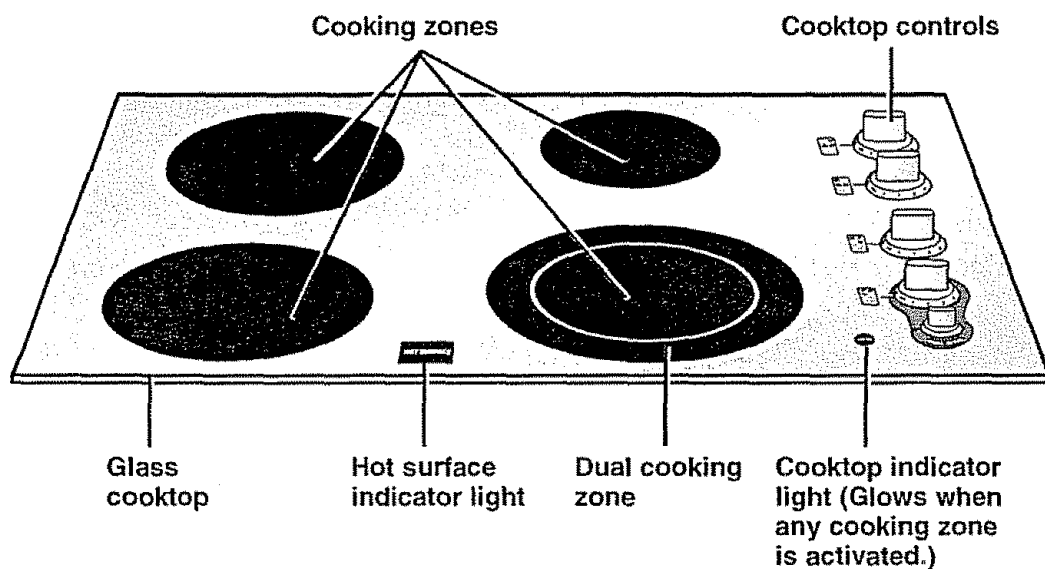
Sugar spills (such as jellies, fudge, candy syrups) or melted plastic can cause pitting of the cooktop surface unless the spill is removed while it is still hot. Special care should be taken when removing hot substances.

Follow these instructions carefully and remove soil while spill is hot.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - a. Use the razor scraper to move the spill to a cool area on the cooktop
 - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled
4. Don't use the surface units again until all of the residue has been completely removed

OPERATION

FEATURES OF YOUR COOKTOP



REMOVAL OF PACKAGING TAPE

To remove the adhesive residue left from packaging tape and labels, 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 ensure no damage is done to the cooktop. **This should be done before the cooktop is turned on for the first time. The adhesive cannot be removed once the cooktop has heated.**

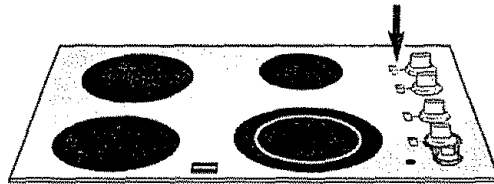
OPERATION

Radiant Cooktop Cooking

Before you use the cooktop for the first time, clean it with Cooktop Cleaning Creme®. This will leave a protective coating

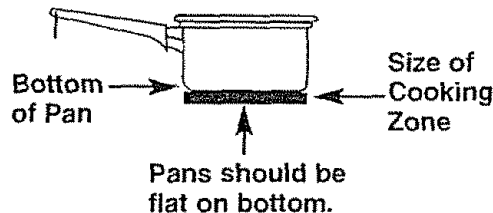
COOKING ZONES

The cooking zones are shown by the outline on the glass. The sign near each control knob shows you which radiant zone is turned on by the knob.



COOKING UTENSILS AND WOKS

Use pans and woks that are flat on the bottom. The size of the pan should match the size of the cooking zone as closely as possible.

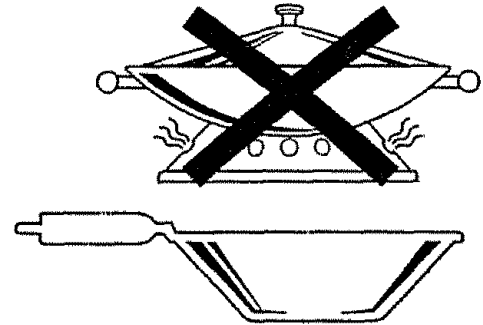


Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous.

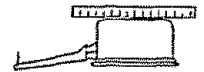
Placing the ring over the surface unit will cause a buildup of heat that will damage the cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok is tipped over.



Use only flat-bottomed woks.

CHECKING YOUR COOKWARE

If you don't know if your cookware is flat on the bottom, try this test. Turn your pan upside down on the countertop and place the edge of a ruler flat against the surface of the pan. Rotate the ruler in a full circle, checking as you turn for any space between the two surfaces. The bottom of the pan and the edge of the ruler should fit flush against each other all the way across.



COOKWARE PERFORMANCE

Stainless Steel: Highly recommended for use with your new cooktop. Especially good with a clad bottom.

Aluminum: Heavyweight aluminum cookware recommended.

Cast Iron: Cast-iron cookware that is completely covered with porcelain enamel is recommended. Cast iron that is not covered with porcelain enamel may scratch the glass ceramic surface of the cooktop.

Copper Bottom: Has good performance, but it can leave a residue on the cooktop surface if allowed to boil dry.

Glass-Ceramic or Stoneware: Usable. Check for rough edges or burrs which may scratch the cooktop surface.

OPERATION

Radiant Cooktop Cooking

RADIANT COILS

When the knobs are turned on, coils beneath the glass radiate heat through the glass to the cooking utensil. It will take a few moments for the coils to heat, as they do, a red glow can be seen below the surface of the cooktop.

TEMPERATURE LIMITER

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- The pan boils dry
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

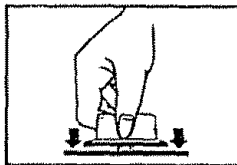
HOME CANNING TIPS

1. Be sure the canner is centered over the cooking zones.
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.

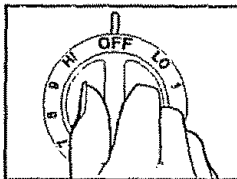
CONTROL SETTINGS

- HI** Used for quick starts, such as bringing water to a boil.
- MED** Used for slow boil and sautéing
- LO** Used for steaming foods or keeping cooked foods at serving temperature.

1. Push down to turn the knob



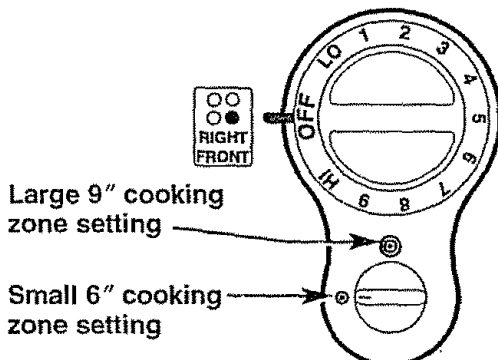
2. Set on or between marks for desired heat



The **UNIT ON** indicator light will glow when any cooking zone is activated.

DUAL COOKING ZONE

The right front cooking zone has two sizes.



- To use the large 9" cooking zone, push to turn the small control knob to the dual setting
- To use the small 6" cooking zone, push to turn the small control knob to the single small setting

CARE AND CLEANING

Glass-Ceramic Cooktop Cleaning

NORMAL CLEANING

Use only Cooktop Cleaning Creme® on glass-ceramic. Other creams may be less effective.

Normal daily use cleaning:

To maintain and protect your glass-ceramic cooktop follow these basic steps.

1. Before using the cooktop for the first time, clean it with the Cooktop Cleaning Creme®. This helps protect the top and makes clean-up easier.
2. Daily use of the cooktop cleaning cream will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of the cream directly to the cooktop.
4. Use a paper towel or sponge to clean the entire cooktop surface.

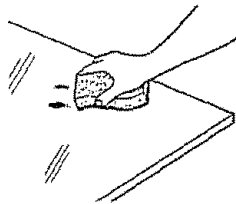
NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.

Clean your cooktop after each spill.

Burned-on residue:

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than **BLUE** Scotch-Brite® Multi-Purpose No Scratch scrub sponges by 3M.

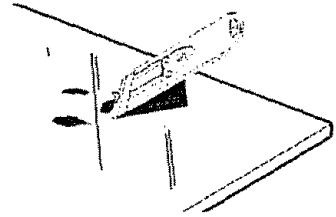
1. Allow the cooktop to cool.
2. Spread a few drops of Cooktop Cleaning Creme® to the entire burned residue area.
3. Using the scrub sponge, rub the residue area, applying pressure as needed.



4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with Cooktop Cleaning Creme® and a paper towel.

Heavy, burned-on residue:

1. Allow the cooktop to cool.
2. Spread a few drops of Cooktop Cleaning Creme® to the entire burned residue area.
3. Hold the razor scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.



4. Keep a small amount of cream on the residue as you scrape.
5. After scraping with the razor scraper, use the scrub sponge to remove any remaining residue.
6. For additional protection, after all residue has been removed, polish the entire surface with Cooktop Cleaning Creme® and a paper towel.

NOTE: Razor blade is packed inverted for safety reasons. Prior to use, the blade must be rotated and reinserted into slot.



IMPORTANT: Using a razor scraper will not damage the surface if the 45° angle is maintained. Do not use a dull or nicked razor blade on your cooktop. Store the razor scraper out of reach of children.

CARE AND CLEANING

Glass-Ceramic Cooktop Cleaning

NORMAL CLEANING

Metal marks and scratches:

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the cleaning cream with a scrub sponge and/or razor scraper.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

WARNING: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Cooktop seal:

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners

**GLASS SURFACE –
POTENTIAL FOR
PERMANENT DAMAGE**

Damage from sugary spills and melted plastic:

1. Turn off all surface units. Remove hot pans
2. Wearing an oven mitt:
 - a. Use the razor scraper to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

CARE AND CLEANING

Glass-Ceramic Cooktop Cleaning

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives that damage the surface of your cooktop. Use only the Cooktop Cleaning Creme® for proper cleaning and protection of your glass-ceramic surface.
- If you slide aluminum or copper bottom cookware across the surface of the cooktop, they may leave metal markings which appear as scratches. Use the razor scraper and cooktop creme to remove these marks. Failure to remove this residue immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper or enamel boil dry, bonding with the glass-ceramic surface of the cooktop may occur. This black discoloration should be removed immediately or it could become permanent.
- Use of glass cleaner may leave an iridescent film on the cooktop. Cleaning creme will remove this film.
- Water stains (mineral deposits) are removable using the creme or full strength white vinegar.
- Do not use a dull or nicked razor blade on your cooktop.
- Do not use abrasive cleaners or abrasive scouring pads on your cooktop.
- Plastic mesh pads, such as Dobie® may be used.

To order additional Cooktop Cleaning Creme®, call your nearest Sears Service Center or Retail Store and ask for Stock No. 40079.

REMOVABLE KNOBS

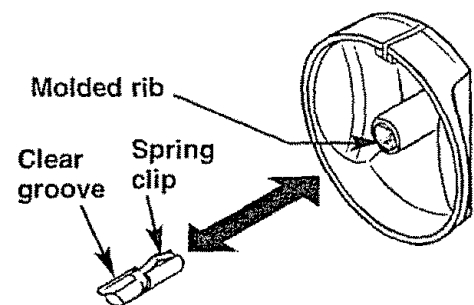
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the **OFF** position before removal.

HINT: Slip a thin cloth (such as a handkerchief) or a piece of string under and around the knob edge and pull up.

CAUTION: Read these instructions carefully before replacing the knobs. Replacing the knobs improperly will damage the knobs and the spring clips on the stems. If this happens, the knobs will fit loosely.

To replace the knob:

1. The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration).
2. Check the inside of the knob and find the molded rib.
3. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



BEFORE CALLING FOR SERVICE

To save you time and money, before making a service call, check the list below for any problem you may feel you have with the performance of your cooktop. If the problem is something you cannot fix, use the Consumer Service Numbers located at the back of this manual. **When making any calls, have the Model No., Serial No., Repair Parts List, Use and Care Guide and the Date of Purchase available.**

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Tiny scratches or metal marks (may appear as cracks) or abrasions on the cooktop.	<ul style="list-style-type: none"> a. Incorrect cleaning methods being used. b. Cookware with rough bottoms being used or coarse particles (salt, sand, etc) between the cookware bottom and cooking surface. 	<ul style="list-style-type: none"> a. Use only Cooktop Cleaning Creme®. b. Make sure the cooktop surface and bottom of cookware are clean before using. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
Metal markings on the cooktop surface (may appear as scratches).	Sliding or scraping metal utensils and cookware across cooktop surface.	Use recommended cleaning procedure to clean the cooktop surface.
Areas of discoloration or dark streaks on the cooktop surface.	<ul style="list-style-type: none"> a. Improper cookware being used. b. Food spillovers not cleaned before next use. c. Incorrect cleaning methods being used. 	<ul style="list-style-type: none"> a. Marks from aluminum and copper, as well as mineral deposits from water or food, can be removed with the cooktop cleaning cream. b. See the Care and Cleaning section. c. Use recommended cleaning procedures.
Plastic melted to the surface.	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the "Glass surface – potential for permanent damage" section in the Care and Cleaning section of this manual.
Pitting (or indentation) of the cooktop.	Hot sugar mixture spilled on the cooktop	Call a qualified technician for replacement.

BEFORE CALLING FOR SERVICE

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Cooktop zone does not work.	Improper operation of control.	Be sure the knob is pushed in while turning.
Counter unit does not work; totally inoperative.	No power to counter unit.	Check household circuit breaker or fuse.
Foods cook slowly.	Improper cookware	Use pans that have flat bottoms and tight fitting lids (if applicable). Pans should match cooking zone size. Read the Radiant Cooktop Cooking section for complete information.



RADIANT COOKTOP WARRANTY

FULL ONE YEAR WARRANTY ON ALL PARTS

If, within one year from the date of installation, any part fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, at our option, free of charge

LIMITED WARRANTY ON RADIANT GLASS AND RADIANT SURFACE UNITS FOR SECOND THROUGH FIFTH YEAR:

For the start of the second year, from the date of installation, through the fifth year, from the date of installation, Sears will repair or replace, at our option, the radiant glass or radiant surface units (you will be responsible for any labor), if any of the following defects occur:

- Cracking of the radiant glass cooktop due to thermal shock
- Discoloration of the radiant glass cooktop
- Wear-off of the pattern on the radiant glass cooktop
- Burn-out of any of the radiant surface units

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

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER IN THE UNITED STATES.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Roebuck and Co Dept. 817 WA Hoffman Estates, IL 60179

To Further Add To The Value Of Your Cooktop, Buy a Sears Maintenance Agreement.

Years of Ownership Coverage	1st Year	2nd Year	3rd Year
1. Replacement of Defective Parts other than Radiant Glass and Radiant Surface Units	<i>W</i>	<i>MA</i>	<i>MA</i>
2. Radiant Glass and Radiant Surface Unit Parts	<i>W</i>	<i>W</i>	<i>W</i>
3. Labor	<i>W</i>	<i>MA</i>	<i>MA</i>
4. Annual Preventive Maintenance Check at your request	<i>MA</i>	<i>MA</i>	<i>MA</i>

W - Warranty *MA* - Maintenance Agreement

Kenmore Appliances are designed, manufactured and tested for years of dependable operation. Yet, any appliance may require service from time to time. The Sears Maintenance Agreement offers you an outstanding service program for your product.

The table above shows the additional benefits a Sears Maintenance Agreement offers compared to a Sears Warranty

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