

SEARS Kenmore

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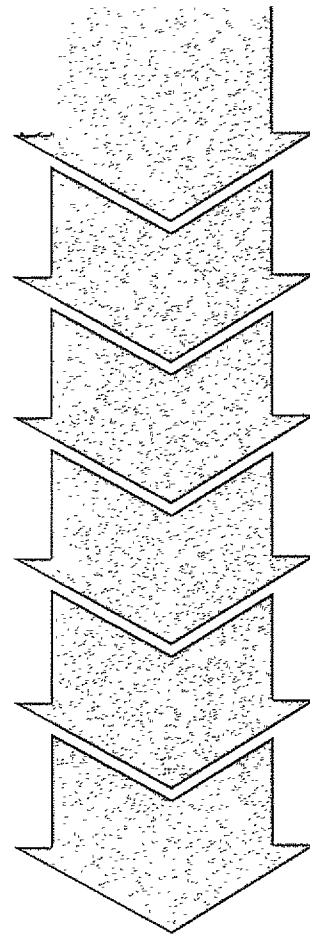
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WARRANTY

MODEL 42420

42421

42425



USE • CARE • SAFETY MANUAL

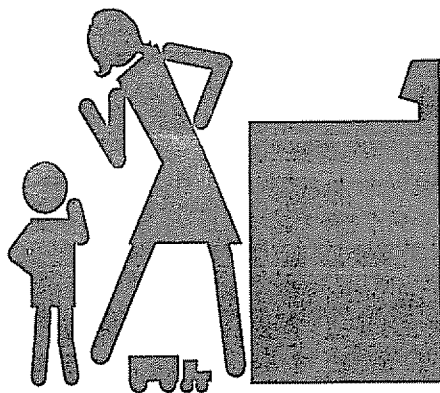
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IMPORTANT INSTRUCTIONS FOR YOUR SAFETY

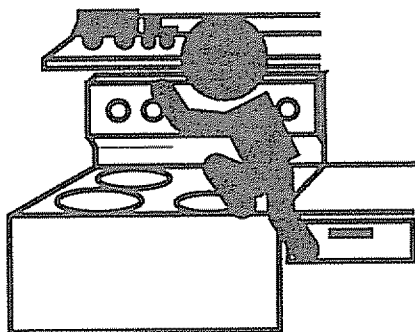
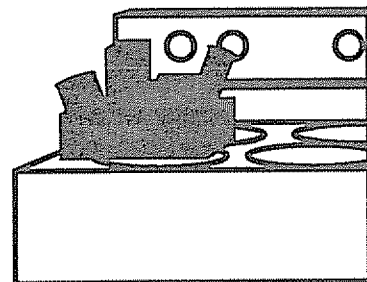
SAVE THESE INSTRUCTIONS

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



Teach children not to play with control knobs or any other part of the counter unit.

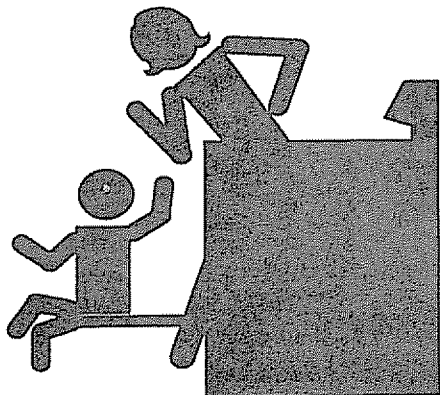
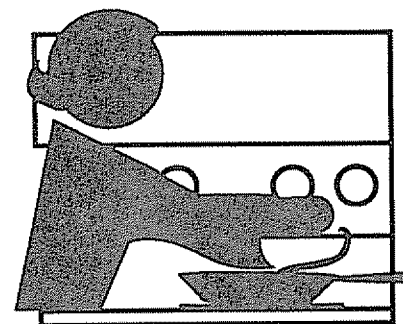
Never leave children alone or unattended where a counter unit is in use.



Caution:

Never store things children might want above a counter unit.


Never let anyone climb, sit or stand on the counter unit. They might be injured on a hot surface.



Never leave an oven door open when you are not watching.

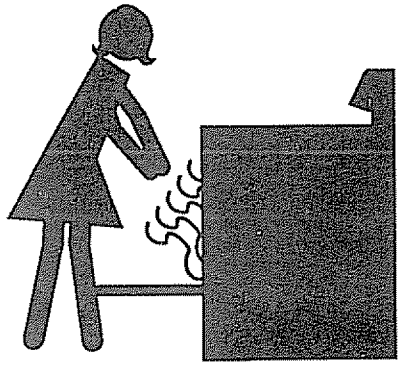


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To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".

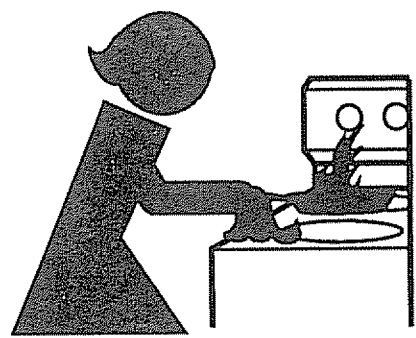
Always keep the counter unit area clear and free from things that will burn.

CAUTION:
Never store things in an oven or near cooktop elements/burners. These things may catch fire and plastic items could melt.



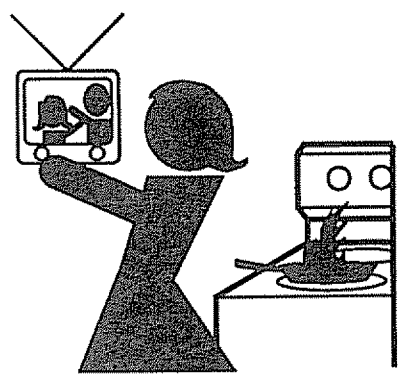
Never use your counter unit for warming or heating a room. You could be burned or seriously injured. Such misuse could also cause damage to the unit.

Never wear loose clothing when using your counter unit. Such clothing could catch fire.



Never use a towel or other bulky cloth as a potholder. Such cloths could catch fire on a hot element/burner.

Never let pot handles stick out over the front of the counter unit. Turn handles in so that they cannot be bumped into. Keep the handles away from other hot surface elements/burners.



Never leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy spillovers could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

Be sure your counter unit is installed and grounded properly by a qualified technician.

Choose pots and pans with flat bottoms, large enough to cover the entire cooktop element. This will cut down the risk of setting potholders or clothing on fire with an uncovered element and waste less energy.

Always use care when touching the cooktop. The glass surface of the counter unit will retain heat after controls have been turned off. Be careful not to get burned.

Only some kinds of glass or ceramic pans can be used for cooktop cooking. Be sure that the pan you use will not break when heated on the cooktop elements.

Always use dry potholders when removing pans from the oven. Moist or damp potholders can cause steam burns.

Always follow cleaning instructions in this book.

Always keep the cooktop area clear and free from things that will burn, gasoline and other flammable vapors and liquids.

Always keep the counter unit clean. Food and grease are easy to ignite. Clean counter unit and vent hoods regularly.

Always keep combustible wall coverings, curtains or drapes a safe distance away from your counter unit.

Always keep dish towels, dish cloths, potholders and other linens a safe distance away from your counter unit. Never store such items in your counter unit.

Always keep wooden, plastic utensils or canned food a safe distance away from your counter unit.

Never put removable heating elements in water. Don't put them in a dishwasher.

Never try to repair or replace any part of the oven unless instructions are given in this book. All other work should be done by a skilled technician.

Never heat unopened food containers. Pressure buildup may make container burst and cause injury.

Never leave jars or cans of fat or drippings on or near the oven. Never let grease build up on your oven. You can keep grease fires from starting if you clean up grease and spills after each oven use.

Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat has cooled.

Never clean cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

Never touch surface units or heating elements. They may be hot even though they appear dark in color.

Never use the open coil elements without reflector pans or drip bowls in place. If these pans or bowls are not there during cooking, wiring or other range parts may be damaged.

Never use aluminum foil to line drip bowls. Improper use of foil could start a fire or cause electrical shock.

FIRE!

Read and understand this information NOW! Should you ever need it, you will not have time for reading.

Never use water on a grease fire - it will only spread the flames.

COOKTOP GREASE FIRE

Never pick up a flaming pan . . . Instead

1. Turn off the element.
2. Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher.

OVEN FIRE

Do not try to move the pan.

1. Close oven door and turn controls off.
2. If fire continues, throw baking soda on the fire.

INSTALLATION

TO THE INSTALLER: Leave This Guide With The Range.

TO THE OWNER OF THE RANGE: Retain This Guide For Future Reference.

TOOL LIST

The following tools are needed to install your new counter unit.

- 1/8" drill bit
- Electric or hand drill
- Flat bladed screwdriver
- Pencil
- Ruler or tape measure and straightedge
- Hand or saber saw

LOCATION

Counter space must be provided for installation of the counter unit. When choosing a location, consider the following:

- The cooktop should be easy to reach and lighted with natural light during the day.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage space is to be provided, the risk can be

reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets. Cabinets installed above the counter unit may be no deeper than 13".

To insure accuracy, it is best to make a template when cutting the opening in the counter. See Figure 1 and Table 1 for all necessary dimensions.

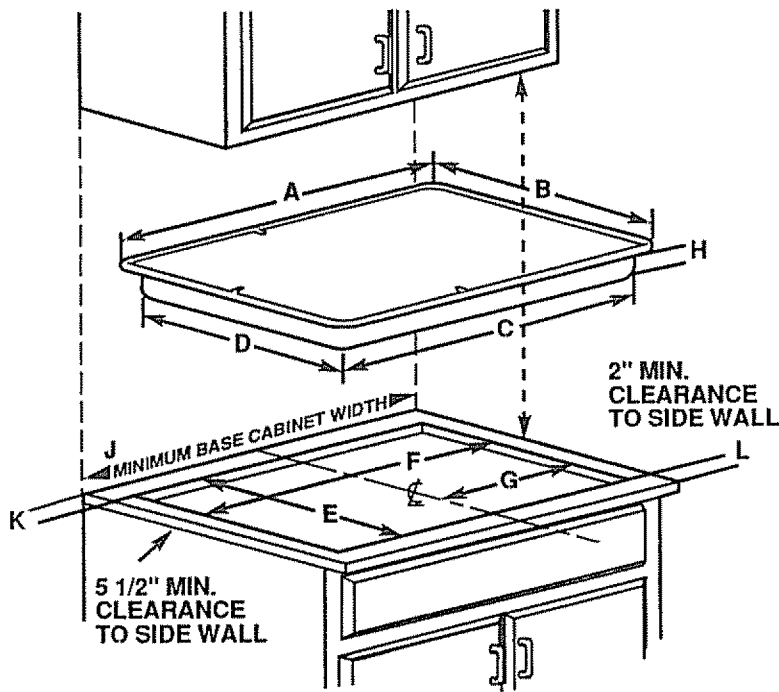
The following minimum clearances must be maintained:

2 1/2" minimum clearance between the front edge of the counter unit and the front edge of the counter.

30" minimum vertical clearance from the cooktop to the counter unit and the front edge of the counter.

30" minimum vertical clearance from the cooktop to the nearest overhead surface.

5 1/2" minimum clearance on the left side and 2" minimum clearance on the right side of the counter unit to a height of at least 18".



UNIT AND CUTOUT DIMENSIONS
Fig. 1

TABLE 1

DIMENSIONS	
A	30 1/4"
B	21 1/2"
C	28 3/8"
D	19 3/8"
E	19 1/2"
F	28 1/2"
G	14 1/4"
H	3"
J	33 1/4"
K	2 1/4"
L	3 1/2"

ELECTRICAL REQUIREMENTS

We recommend that you have the electrical hookup of your counter unit done by a qualified electrician. After installation, have the electrician show you where your disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your unit according to governing codes could result in a hazardous condition. If there are no local codes, your counter unit must be wired and fused to meet the requirements of the NATIONAL ELECTRICAL CODE, ANSI/NFPA NO. 70-1990. You can get a copy by writing:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

You must use a three-wire, single-phase A. C. 208Y/120 Volt or 120/240 Volt, 60 Hertz electrical system. **If you connect to aluminum wiring, properly installed connections listed for use with aluminum and copper wiring must be used.**

Use a minimum wire size of No. 10 copper wire protected with a 30 Amp. fuse or circuit breaker for both 208Y/120 Volt and 120/240 Volt electrical systems.

INSTALLATION

Before installing the counter unit or moving it to another location, have the electrician verify:

- That your home is provided with adequate electrical service.
- That the addition of the counter unit will not overload the household circuit on which it is used.

Cut the opening in the countertop. Be sure to maintain cutout dimensions and minimum clearances as shown on previous page. To minimize chipping of the countertop you can apply masking tape before you make the cut.

Install an approved junction box where it will be easily reached through the front of the cabinet where the counter unit will be located. The counter unit has 3 feet of conduit.

IMPORTANT: The junction box must be located where it will allow considerable slack in the conduit for serviceability. See Fig. 3.

Install the counter unit in the cutout opening. **Note:** If the unit is being installed in a blind counter (one with no cabinet opening below), wire connections must be made before putting the unit into the cutout.

Secure the tub of the counter unit to the counter with the wood screws shipped with the unit.

ELECTRICAL CONNECTIONS



The electrical power to the supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

When making the wire connections, use the entire length conduit provided (3 feet). The conduit must not be cut.

Connect the red and black leads from the counter unit conduit to the corresponding leads in the junction in the junction box.

The bare ground wire in the conduit is connected to the counter unit frame. Connect the other end of this wire to a properly grounded cold water pipe or use another approved grounding method.

A white (neutral) wire is not needed for this unit. The white lead from the household electrical supply can be taped and terminated in the junction box.

BE SURE THIS CUT DOES NOT INTERFERE WITH CABINET STRUCTURE AT FRONT

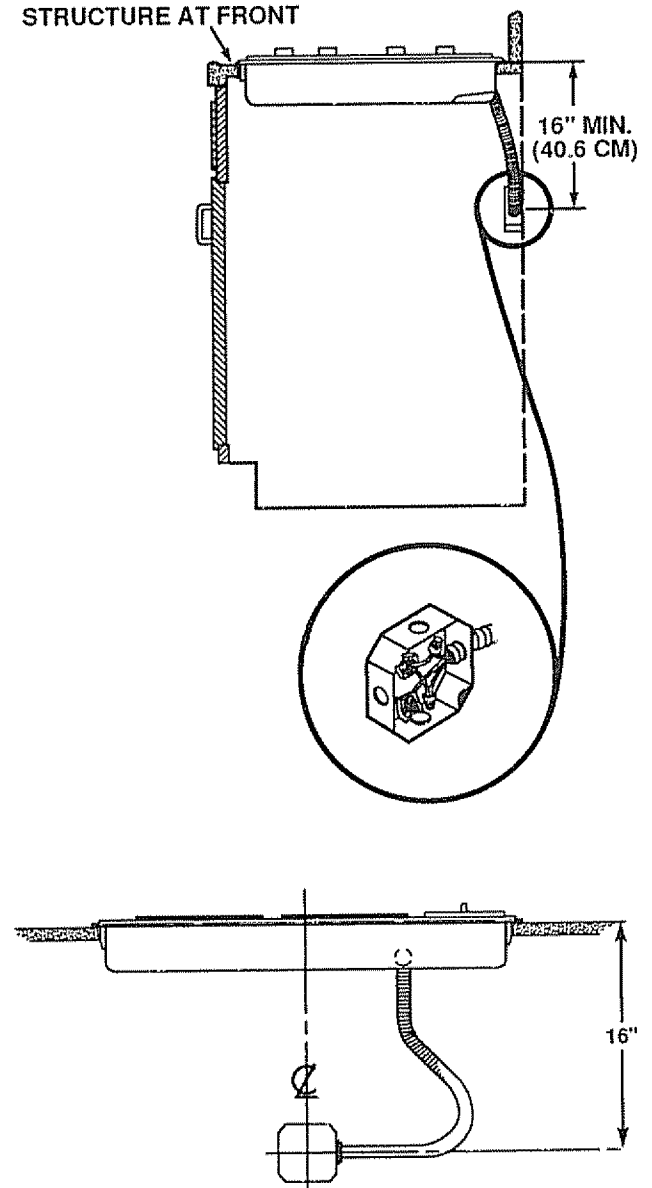
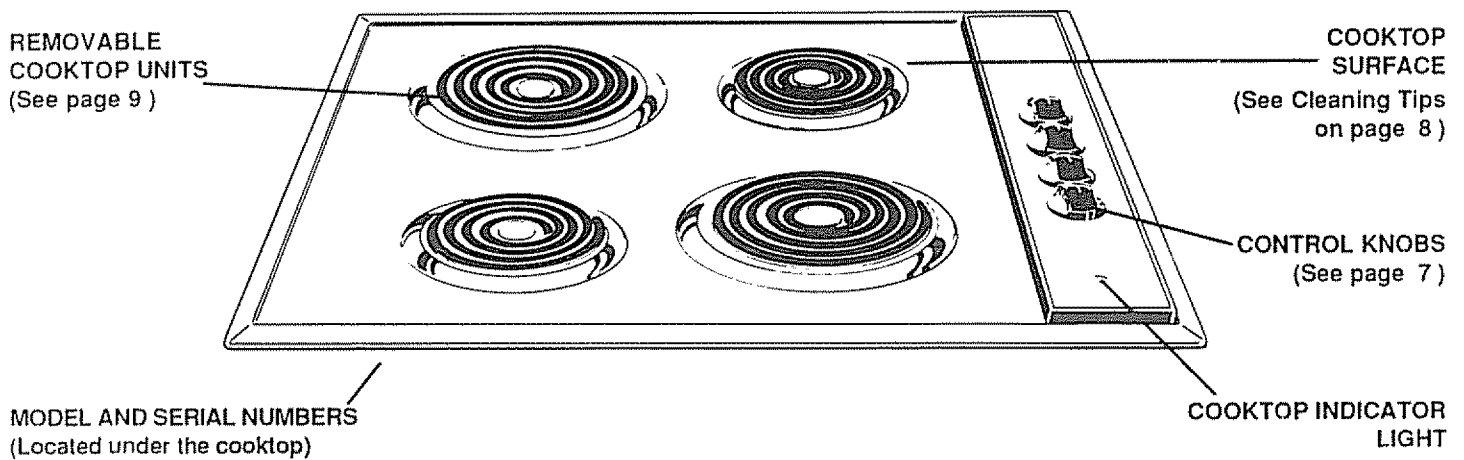
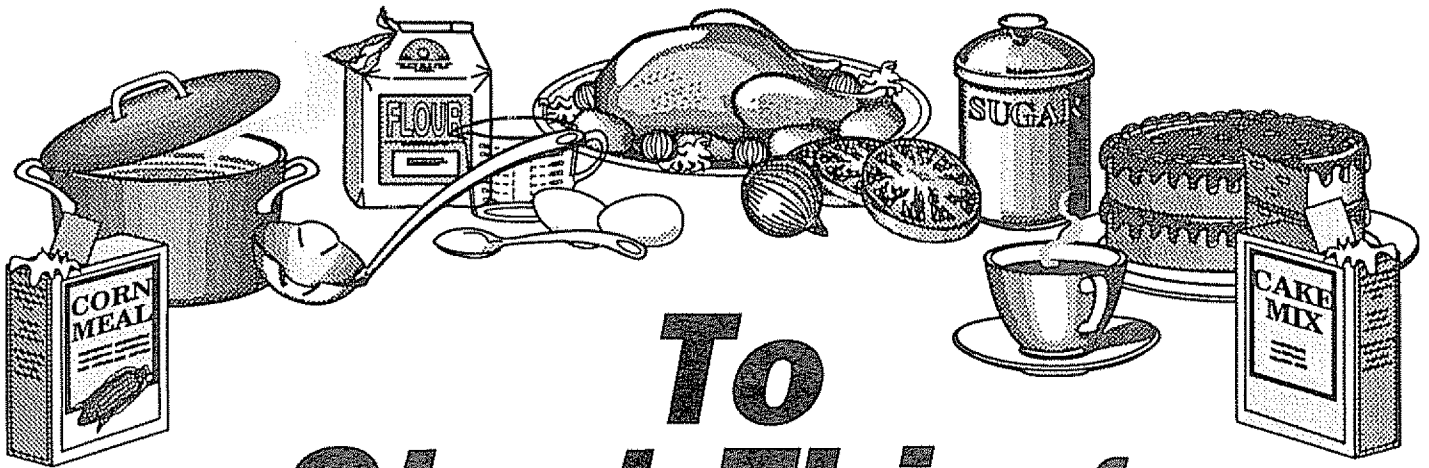


Fig. 3

YOUR COUNTER UNIT

The model and serial number of your counter unit can be found on a tag underneath the unit. Copy these numbers into the space provided in your installation instructions on page 4.

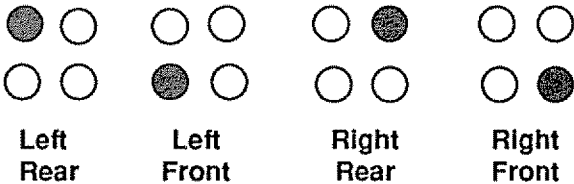




To Start Things Cooking

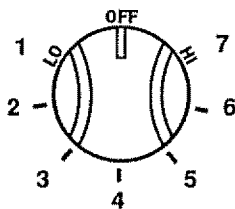
Cooktop Cooking

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



To operate cooktop controls:

1. Push to turn.
2. Set on or between marks for desired heat.



For best cooktop results and energy efficient operation, you should use pans that:

- A. Have flat bottoms and straight sides.
- B. Have light handles that do not tilt pans.
- C. Are about the same size as the element.

————— CORRECT —————

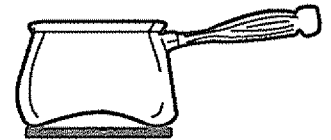


Pan Bottom Flat/Pan Sits Level
Pan Covers Entire Element

————— INCORRECT —————



Pan Too Small



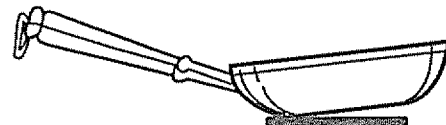
Warped Pan



Warped Pan



Warped Pan



Heavy Handle
Tilts Pan



Never line the bowls below cooktop elements with aluminum foil. Foil can prevent normal heat flow and damage the unit.

CLEANING CHART

Warm water, a mild detergent, and a soft cloth are safe to use on all cleanable parts of your counter unit. Do not use metal scouring pads except where recommended.

PART	CLEANING MATERIALS	REMARKS
Control knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Porcelain enameled cooktop	Detergent, warm water, paper towel, dry cloth	If acids (such as fruit juices, marinades) should spill on the unit while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. Polish with dry cloth. No matter how stubborn the stain, never use harsh abrasive cleaners. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand or a similar cleaning product to keep porcelain surfaces looking clean and new. After cleaning, rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas dry with a dry cloth.
Chrome reflector bowls	Detergent, water, ammonia, scouring pad	Clean after each spillover. Rub gently with scouring pad. Wash the reflector bowls with water and soap after each use. Stubborn stains may require an ammonia soaked paper towel.
Brushed chrome cooktop (some models)	Detergent, warm water, soft cloth or a chrome cleaner, or Sears Cooktop Cleaning Creme	Do not scour chrome tops. Stubborn stains may be removed by using Espree Mag Wheel Cleaner® or Turtle Wax Polishing Compound®. To remove finger prints on brushed chrome, apply a little baby oil with a paper towel. Rub in the direction of the brush marks. Armor All Protectant® can also be used (after cleaning). Be sure to clean spills of acidic food quickly. Vinegar spills can permanently stain chrome.
<p>If cleaning methods described above prove ineffective, baked-on food residue or stains on chrome cooktops can be removed by using pad type oven cleaners. Use extreme caution. Oven cleaners are caustic and will damage painted or aluminum surfaces, such as range sides, backguard or control panel. Do not use spray type oven cleaners. Overspray will damage nearby painted surfaces and heating elements. Use several layers of newspaper and masking tape to cover surfaces such as the backguard, control panel, range sides, countertops, etc. Remove cooktop elements (except solid disk elements), burner bowls, grates, etc. Apply the pad type oven cleaner evenly to the entire top surface. The entire top must be cleaned to keep the finish consistent in color. Use extreme caution to prevent the oven cleaner from coming in contact with any other surface. Let the cleaner remain on the top for 20-30 minutes. Rinse the top well to remove every trace of oven cleaner. Dry the top and apply Armor All Protectant® to protect the finish.</p>		
Glass	Glass cleaner and paper towels If you need additional cleaning for spotting, wash with equal parts white vinegar and warm water; rinse well and dry.	Remove stubborn soil with paste of baking soda and water. Do not use abrasive cleaners. Rinse thoroughly.

REMOVABLE KNOBS

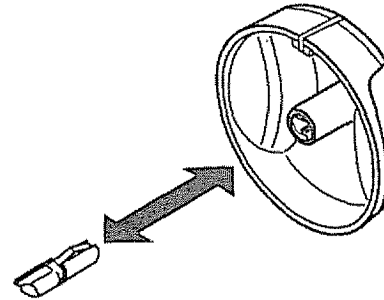
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

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 clip on the stems. If this happens, the knobs will fit loosely.

To replace the knob:

1. Match the flat side of the "D" Shaft on the knob to the flat side of the stem and replace knob.



REMOVABLE COOKTOP UNITS

The cooktop elements can be unplugged and the bowls removed for cleaning.

Be sure all cooktop unit control knobs are turned off and elements are cool before you remove or replace a cooktop unit.

To remove:

1. Grasp element, tilt it upward slightly to clear the bowl, then pull away from the receptacle. The element will not sit level when replaced if it is forced too far upward when removed.
2. For models with porcelain enameled reflector bowls, remove the chrome trim ring.
3. Lift out the bowl.

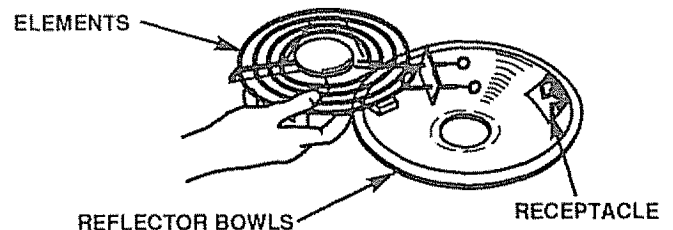
Do not put the element into water. It cleans itself when heated during normal use.

To replace:

1. Replace the bowl. Be sure the receptacle is showing in the bowl opening.

2. For models with porcelain enameled reflector bowls, replace chrome trim ring.
3. Slide the plug of the element firmly into the receptacle and lower the element into place.

IMPORTANT: Never operate a cooktop element without the bowl in place. This can cause scorching of the cooktop, burning of wiring insulation and loss of energy.



CAUTION: Do not pull element up more than 1/2" or damage to the receptacle will occur.

LIFT-UP COOKTOP

The cooktop lifts up so the cooktop and the area underneath (burner box bottom) can be cleaned.

Remove four surface units as described above.

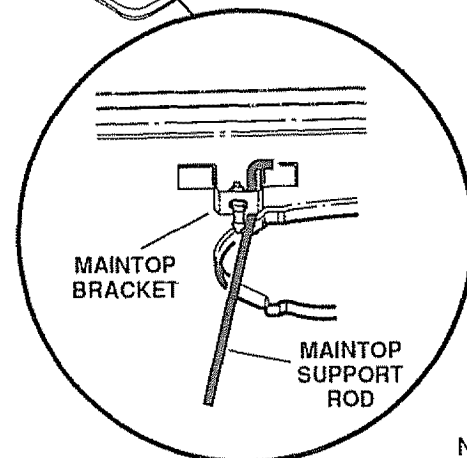
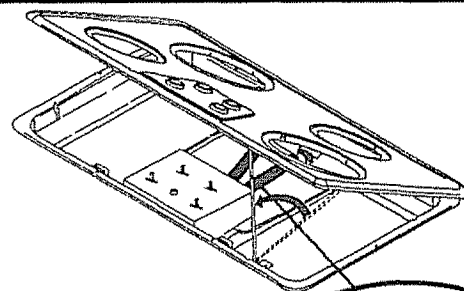
To raise the cooktop:

1. Remove knobs.
2. Grasp at the front and lift up.
3. Raise the support rod into place to hold the cooktop while cleaning.

To lower the cooktop:

1. Carefully replace the support rod and lower the cooktop. Press into place. Make sure the strikes fit in the catches to fasten the cooktop.
2. Replace four surface units.
3. Replace knobs.

Be sure to secure cooktop support rod in the maintop strike bracket.



BEFORE CALLING FOR SERVICE

Save time and money - Check this list before you call for service.

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, if you have a problem, always check this list of common problems and possible solutions before you call for service.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual and your Repair Parts List handy with the model, serial number and purchase date.

PROBLEM	POSSIBLE CAUSE	DON'T CALL FOR SERVICE UNTIL YOU CHECK
<ul style="list-style-type: none"> • Cooktop elements do not work 	<ul style="list-style-type: none"> • No power to unit • Improper operation of control • Surface unit not replaced correctly • Surface element needs replacing 	<ul style="list-style-type: none"> • Check household fuse or circuit breaker. • Be sure knob is pushed in while turning. • When surface unit is cool, check to see if drip pans are set securely in countertop and unit is plugged in correctly. • Unplug the element which will not heat. Plug in another element of the same size in its place. If the second element heats, replace the first element. If the second element does not heat, call for service.
<ul style="list-style-type: none"> • Heavily soiled or stained chrome cooktop cannot be satisfactorily cleaned 	<ul style="list-style-type: none"> • Spills were not wiped up promptly 	<ul style="list-style-type: none"> • See the Cleaning Tips for cleaning instructions.

KENMORE ELECTRIC COUNTER UNIT WARRANTY

Dear Customer:

Our constant efforts are directed toward making sure your new Kenmore Counter Unit will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

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

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

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

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

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SEARS, ROEBUCK and CO.
Dept. 731 CR-W
Sears Tower
Chicago, IL 60684

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Counter Unit has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians... professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you — "We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Counter Units are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 DAYS W	MA	MA
3	Porcelain and Glass Parts	30 DAYS W	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Kenmore® America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684