

SEARS Kenmore

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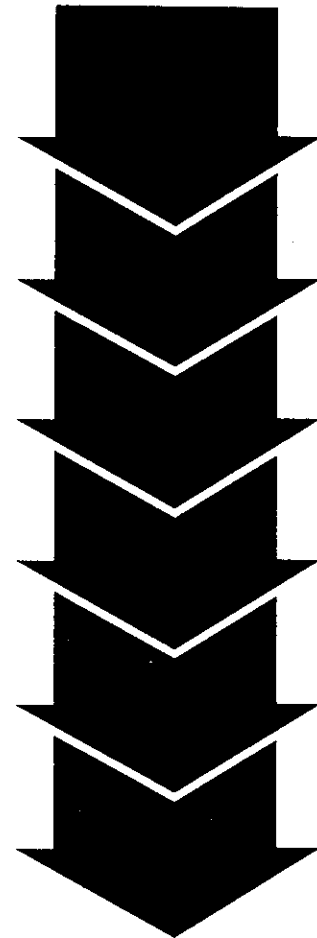
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MODELS 32020
32021
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USE • CARE • SAFETY MANUAL

MNM201(SR10002)-3

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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:

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

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance!
- Do not touch any electrical switch; Do not use any phone in your building!
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions!
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.



L. P. BURNER ADJUSTMENTS

The adjustments in the Installation Section must be made before you try to use the counter unit.

If you are using Liquefied Petroleum Gas (bottled gas) all L.P. adjustments in the Installation Section must be made before use.

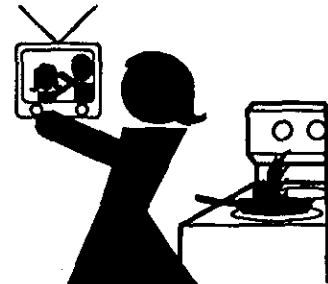
If your oven is not properly adjusted, the flames may be too high, or the unit may use too much fuel, release toxic fumes or cook poorly.



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.




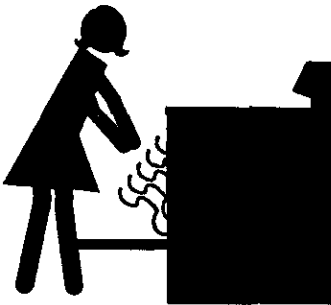
Never let anyone climb, sit or stand on an open oven door or any part of the counter unit.



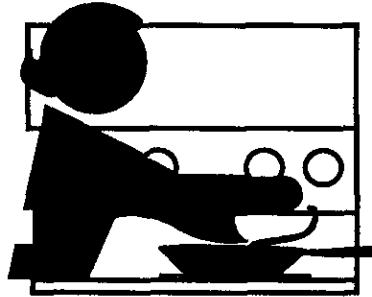
Never leave cooktop elements/burners unwatched at high heat settings. Boilovers cause smoking and greasy spillovers could catch fire.

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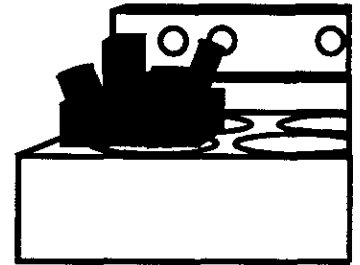
To insure safety for yourself and your home, please read your Owner's Manual carefully. Keep it handy for quick easy reference. Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word "Safety".



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 counter unit.



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



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 a towel or other bulky cloth as a potholder. Such cloths could catch fire.



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.



CAUTION:

Do Not store items of interest to children above a counter unit. Children climbing on a counter unit to reach such items could be seriously injured.

IMPORTANT SAFETY INSTRUCTIONS

Keep this book for later use.

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

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

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 burners.

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

Always follow cleaning instructions in this book.

Never try to repair or replace any part of the counter unit unless instructions are given in this book. All other work should be done by a qualified 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 counter unit. Never let grease build up on your counter unit. You can keep grease fires from starting if you clean up grease and spills after each oven use.

Never use aluminum foil to line drip bowls. Improper use of foil could start a fire and cause incomplete combustion.

Never block the flow of combustion and ventilation air through cooktop burners.

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

Never try to remove burner bowls from glass top ranges. Never operate the burners unless the burner tops are in place.

Always keep the counter unit clean by following instructions in this book. Food and grease are easy to ignite. Clean the counter unit and vent hood regularly.

Always keep combustible wall coverings, curtains or drapes, wooden utensils, plastic utensils or canned food a safe distance away from your counter unit.

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.

Always use care when touching the cooktop. The glass surface of the cooktop will retain heat after controls have been turned off.

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

Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok. This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard. Exposure to carbon monoxide may cause birth defects or other reproductive harm according to the California safe Drinking Water and Toxic Enforcement Act.

Be sure everyone in your home knows what to do in case of 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 burner.**
- 2. Smother the fire with a tightly fitting pan lid, baking soda or with a dry chemical or foam type extinguisher.**

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects, or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. Gas appliances can cause minor exposure to four of these substances, namely benzene,

carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or L.P. fuels. Properly adjusted ranges, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using a ventilation fan or hood.

INSTALLATION

IMPORTANT: Leave these instructions with the appliance.

OWNER: Keep these instructions for future use.

TOOL LIST

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

- Pipe wrenches
- Flat bladed screwdriver
- Rule or tape measure and straightedge
- Hand saw or saber saw

ADDITIONAL MATERIALS

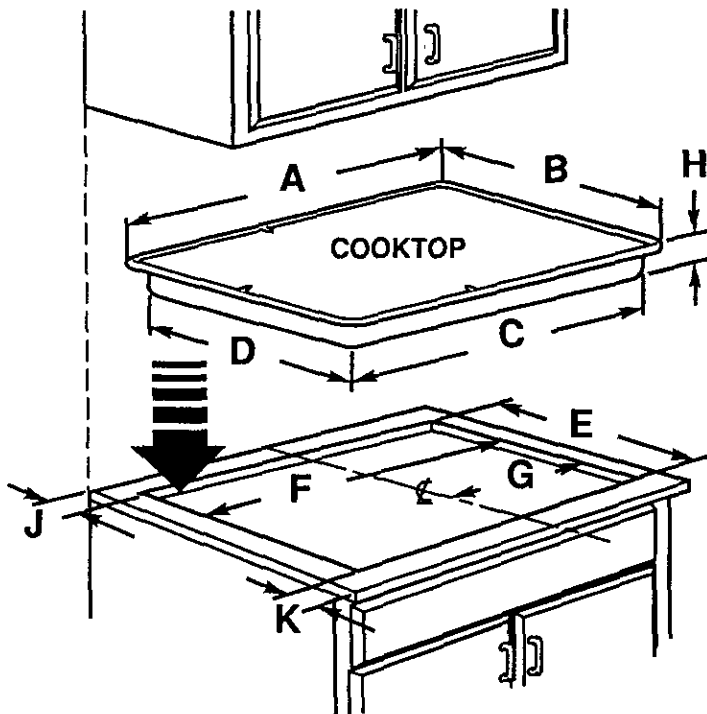
- Gas supply line shut-off valve
- Pipe joint sealant (resistant to L.P. gas)

LOCATION

See Figures 1 and 2 and Table 1 for all rough-in and spacing dimensions. These dimensions must be met for safe use of your counter unit. See Fig. 3 for recommended location of gas supply line. Do not install the unit near an outside door or where a draft may affect its use.

MINIMUM CLEARANCES TO BE MAINTAINED:

- 1-3/4" between cutout rear edge and wall behind unit.
- 3-1/4" between cutout front edge and counter front edge.
- 30" between cooktop and nearest overhead surface.
- 3" on the right and on the left side of the cutout to a height of 18".



CUTOUT AND COUNTER UNIT DIMENSIONS

Fig. 1

TABLE 1

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

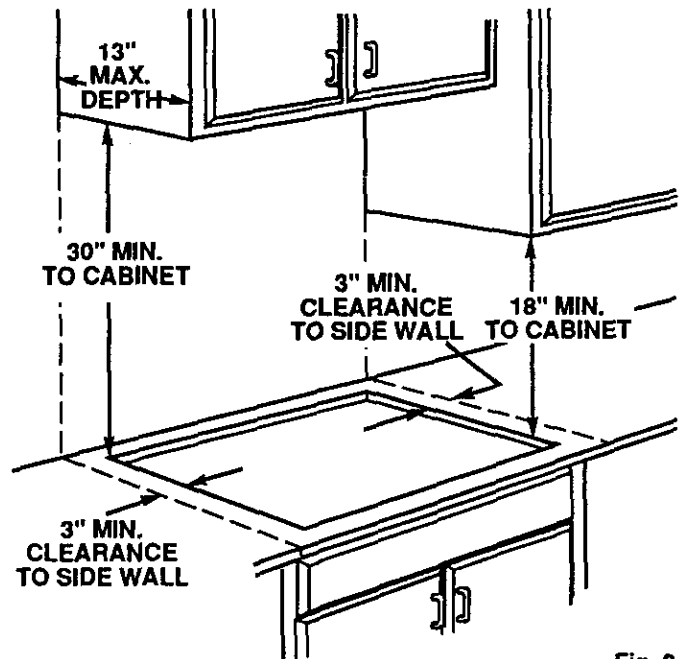


Fig. 2

MINIMUM CLEARANCES TO ADJACENT CONSTRUCTION

IMPORTANT:

Reaching over surface burners can cause fire or burns. You should not use storage space above the cooktop. If you choose to use cabinets above the cooktop, install a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".

PREPARATION

Adequate counterspace must be provided for the unit. The area should be easy to reach and be lighted with natural light during the day.

See the first page for cutout dimensions. Mark the cutout on the counter. Use a hand or saber saw to make the cut.


ELECTRICAL CONNECTIONS

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL ELECTRICAL CODES, ANSI/NFPA NO. 70-Latest Edition. You can get a copy by writing:

National Fire Protection Association
 Batterymarch Park
 Quincy, MA 02269

The counter unit cord has a three prong plug and must be plugged into a properly grounded three hole outlet. The outlet must be in a standard 120 Volt, 60 Hertz AC household circuit.

Improper grounding can spark ignition on models so equipped.



Do not under any circumstances cut or remove the grounding prong from the counter unit cord. Failure to provide proper polarization may cause shock and fire hazard.

If you do not have a grounded three hole outlet, have an electrician change your old outlet or install a new one.

To temporarily use a properly polarized and grounded two hole outlet until a grounded three hole outlet can be installed, a grounding adapter plug may be used. Have an electrician test the outlet to be sure it meets requirements.

PLUG WITH GROUND PRONG
 PROPERLY POLARIZED AND
 GROUNDED RECEPTACLE

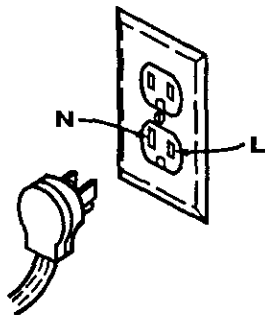


Fig. 1
 PREFERRED METHOD

POLARIZED RECEPTACLE
 PROPERLY GROUNDED

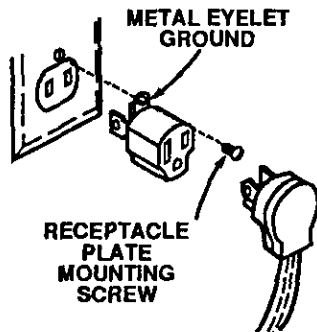


Fig. 2
 TEMPORARY METHOD

GAS CONNECTIONS

Call your gas supplier and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL FUEL GAS CODE, ANSI/Z223.Latest Edition. You can get a copy by writing:

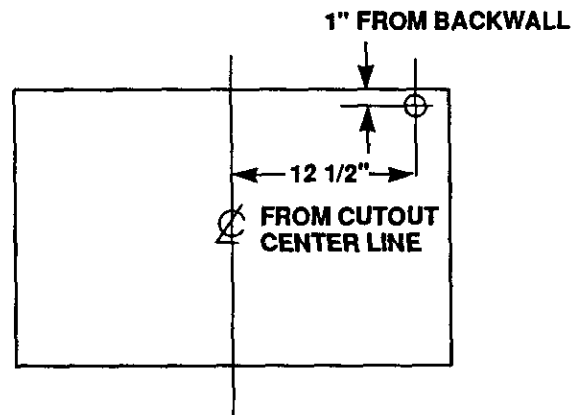
American Gas Association
 1515 Wilson Boulevard
 Arlington (Rosslyn), VA 22209

Know where your main gas shut off valve is.

Shut off gas supply before removing an old range. Leave it off until hookup of new counter unit is finished.

See figures on this page for rigid and flexible pipe hookups. Some local codes do not allow the use of copper gas pipe. If flexible connectors are allowed, a new A.G.A. certified flexible connector is recommended. Never reuse an old connector when installing a new unit. A manual shut-off valve, for the purpose of turning on or shutting off the gas supply to the appliance, must be installed in the gas supply line at an accessible location in the cabinet below the counter unit.

We recommend that you use 1/2" gas supply line.



LOCATION OF GAS SUPPLY LINE

FIG. 3

GAS CONNECTIONS (continued)

A pressure regulator is supplied and must be installed in the gas supply line under the unit. Install the regulator in the gas supply line **between the shut off valve and the unit connection** (see Figure 5). The top of the regulator should face toward the cabinet front and be easily accessible through the cabinet doors.

NOTE: The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be converted. To convert for L.P. gas, unscrew the cap and remove the spring retainer (see Figure 4). Turn the spring retainer over and put it back into the regulator. L. P. should be visible on the spring retainer. Replace the cap.

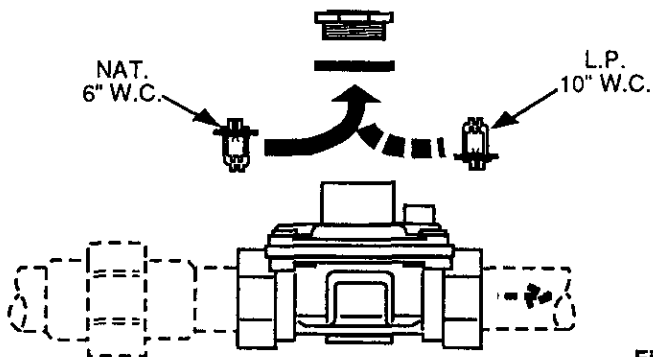


Fig. 4

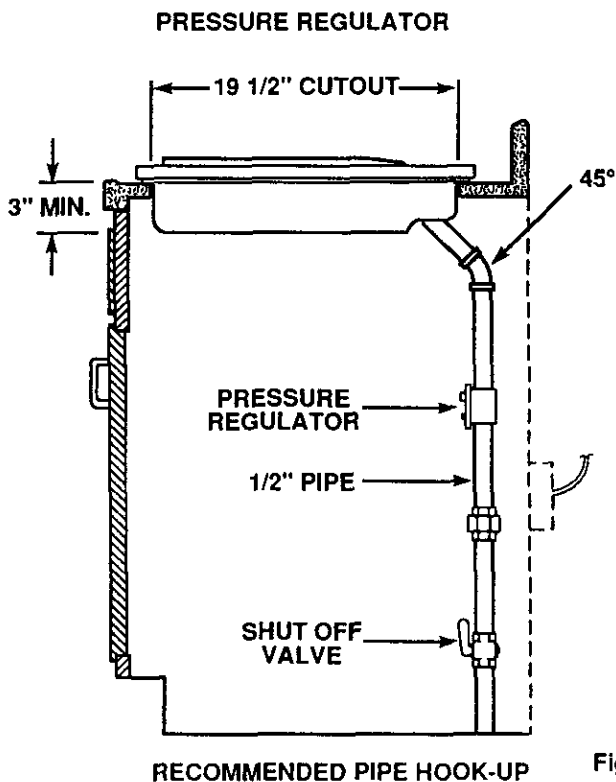


Fig. 5

Use pipe wrenches to make connections. Do not put any strain on the connection line assembly.

Any openings around gas and electric outlets must be sealed at the time of installation. When you are finished making connections, be sure that control knobs are turned to OFF before you open the main gas supply valve.

See next page for information on placing burner tops on cooktop burners.

TO CHECK FOR LEAKS:

Apply a soap solution to all gas connections. Bubbles will form where any gas is leaking.

DO NOT use an open flame to look for leaks.

Turn off main gas supply before you try to stop a leak.

Turn main gas supply back on and recheck connections after stopping any leaks.

Be sure all leaks are stopped before lighting pilots (some models) or burner.

PRESSURE TEST INFORMATION

The maximum allowable test pressure for the regulator is 14" W.C. The minimum pressure needed to check the regulator setting is 7" W.C. for natural gas or 11" W.C. for L.P. gas.

CAUTION: The range and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the gas supply system at test pressures in excess of 1/2 psig (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig.

REMOVING SHIPPING SCREWS

Lift the cooktop (grasp at front) and remove the shipping screw from each of the four surface burner assemblies (see Fig. 7). The screws can be discarded.

ADJUSTMENTS

L.P. GAS

CAUTION: The following adjustments must be made before turning on the burner. Failure to do so could result in serious injury. Be sure pressure regulator has been converted as described on previous page.

Remove the control knobs and the control panel. Use a 1/2" open end wrench to turn the orifice hood in the L.P. direction. See Figure 8. Turn the orifice hood about 1 1/2 turns or until snug. **Do not** overtighten or you may distort the orifice hood and needle.

The unit has been factory adjusted for use with the most common type of natural gas. The gas used in some parts of the country may be different. In order to assure safe and energy efficient operation, check adjustments described below. If you are using L.P. gas, the orifice hoods and pressure regulator must be converted as described above, before making any burner adjustments.

Turn all burners full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

To make adjustments, remove the control knobs and panel. Use pliers to adjust the air shutter. Be sure to keep the gap in the air shutter facing straight up. **Be very careful not to bend the air shutter when using pliers to make adjustments.**

If the flames are yellow or flutter, open the air shutter more.

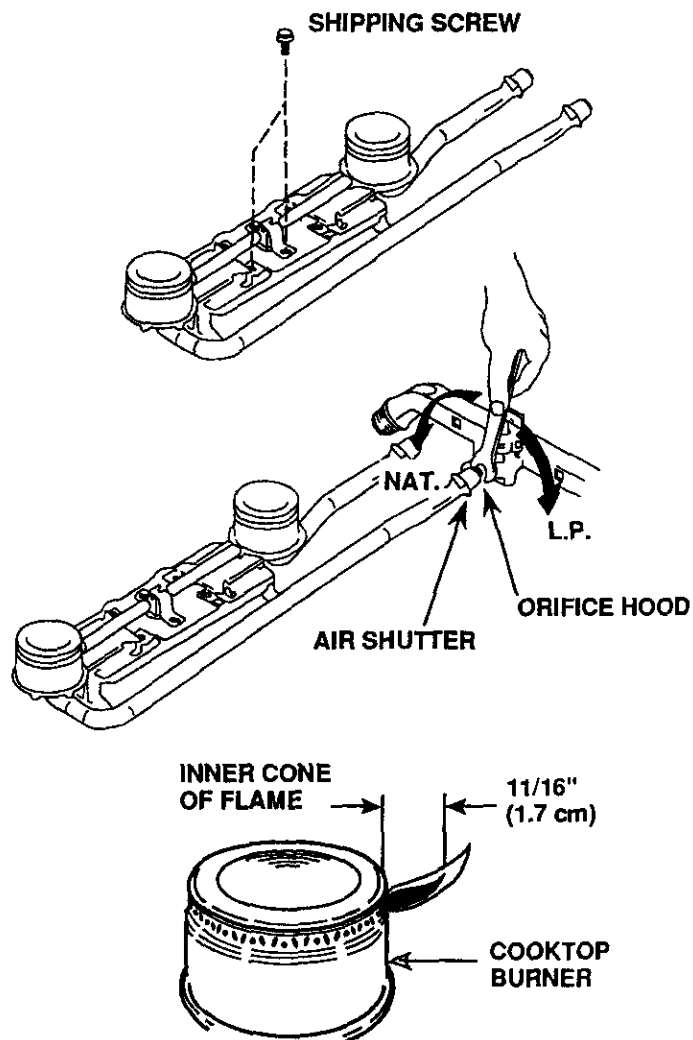
If the flames blow away from the burner, close the shutter more.

Check the inner cone of the flame. It should be about 11/16" long. If the length of the inner cone of the flame is not correct, use a 1/2" open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction.

To lengthen the cones, loosen the orifice hood by turning in the Nat. direction.

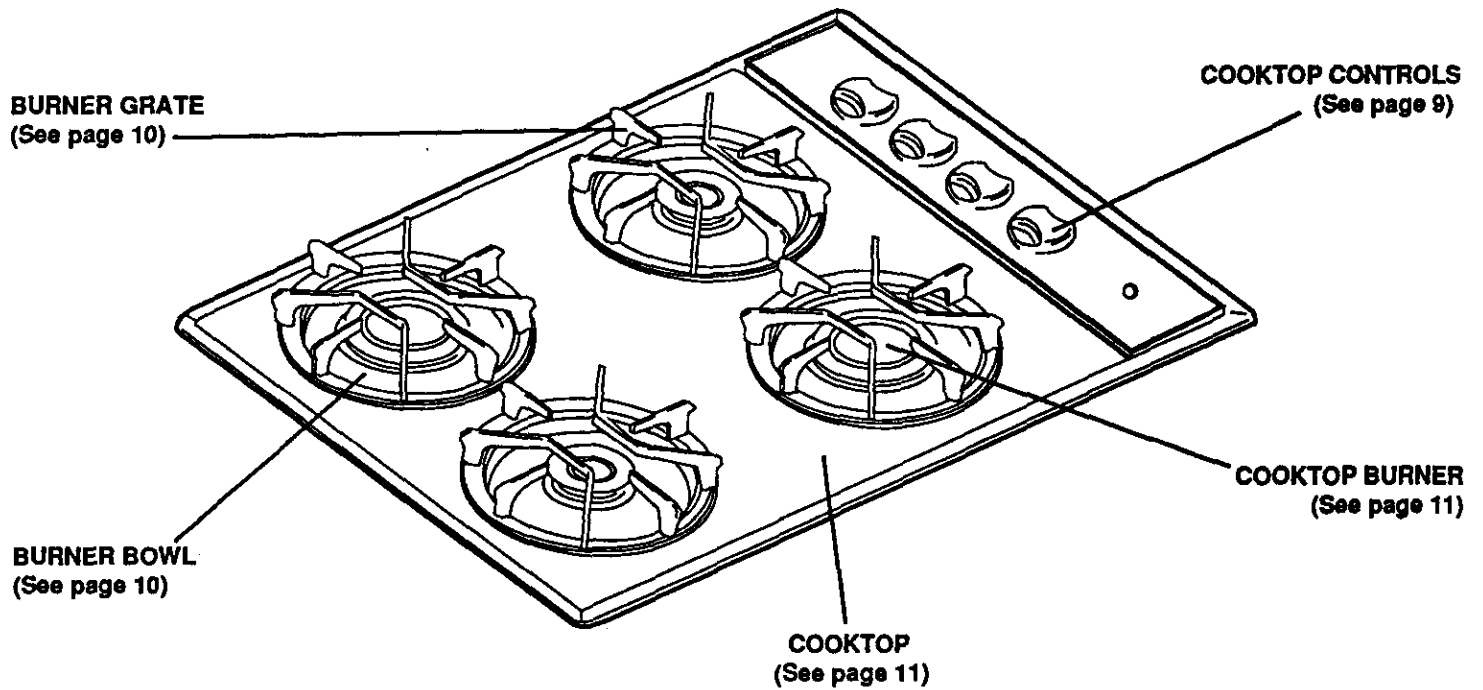
Burner flames should be checked frequently and adjustments made as necessary.



YOUR COUNTER UNIT

IMPORTANT:

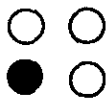
The model and serial number of your counter unit can be found on a tag on the underside of the unit.



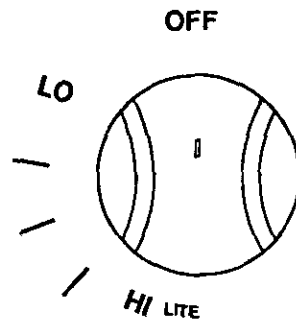
TO START THINGS COOKING

COOKTOP SPARK IGNITION — When you turn the cooktop knob to LITE, the spark igniters make a series of electric sparks (ticking sounds) which light the burner. After the burner ignites the ticking will stop. If the ticking sound persists after the burner lights, turn the burner off and relight. If the ticking is still present, call for service.

TO OPERATE CONTROLS—The sign near each cooktop control knob shows which burner is turned on by that knob. Push to turn knob to LITE. After the burner lights, turn knob to desired flame setting. All four igniters spark when any control knob is pushed in.



IMPORTANT: Do not leave the knob on LITE after the burner lights, or life of the spark igniter may be shortened.



Avoid leaving any burner on without a utensil. Doing so can overheat the grate and cause the enamel finish to become damaged.



As a safety precaution you should set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste heat.

If a cooktop burner fails to light within five seconds, turn the knob to OFF and wait five minutes before trying again. If the burner still will not light, check the service section in this manual.

Watch food when heating quickly on HI. As soon as the food reaches cooking temperature, turn down the heat to the lowest setting that will keep it cooking.

High flame may be used to boil large quantities quickly. It is also used to start food cooking quickly in large pans.

Medium Flame may be used for even browning with little spattering. It is also used to maintain a boil with large quantities of food.

Low Flame may be used for melting or warming food. It is also best for cooking small quantities of food.



During burner use, the area of the glass cooktop around the burners could get hot.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.



Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

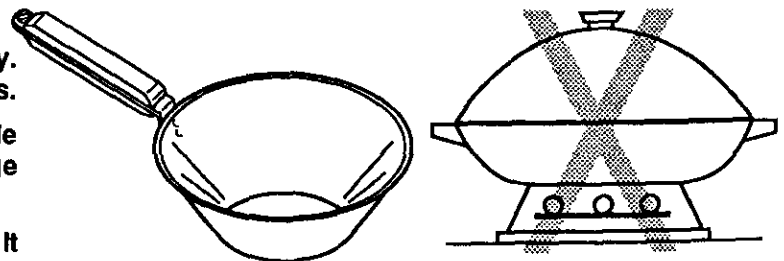
1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within four seconds, turn the knob off and wait five minutes before trying again.

WOK COOKING

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

Do not use woks which have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may damage the burner grate and burner head. Also, placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. See the Safety Section of this manual. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



CLEANING TIPS

Refer also to next page when cleaning your counter unit.

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.

Cooktop finishes will be either porcelain enamel or brushed chrome. Porcelain enamel looks like a painted surface. Brushed chrome has a metallic appearance.

PART	CLEANING MATERIALS	REMARKS
Control panel and knobs	Detergent, warm water, soft cloth	Do not use abrasive cleaners. Knobs pull off for easier cleaning.
Porcelain enameled cooktop, area under cooktop, burner grates, burner bowls	Detergent, warm water, plastic or nylon scouring pad	Clean after each spillover. Rub chrome bowls (some models) gently with scouring pad. Soak stubborn soil. Bowls can be removed during burner use to keep clean and to avoid discoloration caused by excessive heat.
Cooktop burners	Detergent, warm water, plastic or nylon scouring pad or boil in Dip-It® solution to remove stubborn soil	Do not use all-purpose cleaners, ammonia, powder cleansers or oven cleaners. Such products can scratch or discolor the burners. To use Dip-It® solution, remove burners and boil for 20 minutes in 2 Tbsp. Dip-It® granules per quart of water. Boil with burner head down. Rinse thoroughly, drain and completely dry burners in a 200°F oven for 1/2 hour. After cleaning or a spillover, light the burners and make sure that no ports are clogged (see next page).
Brushed chrome cooktop	Detergent, warm water, soft cloth or a chrome cleaner or special cooktop cleaning creme	Do not scour chrome tops. Stubborn stains may be removed by using Espree Magwheel 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 foods quickly. Vinegar spills can permanently stain chrome.
		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. 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.

LIFT-UP COOKTOP

The cooktop can be raised or removed so the area underneath (burner box bottom) can be cleaned.

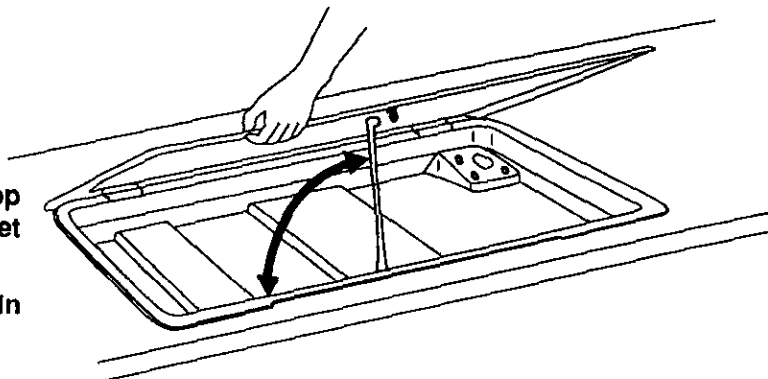
To raise cooktop:

1. Remove the burner grates, bowls and knobs.
2. Grasp the cooktop at the front and lift up.
3. Raise the support rod into place to hold the cooktop while cleaning. Secure the rod into the spacer bracket on the cooktop.

Porcelain enamel can chip if dropped. Handle porcelain enameled cooktops carefully.

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 the burner grates, bowls and knobs.



REMOVABLE COOKTOP BURNERS

The cooktop burners on your range may be removed for cleaning. **Be sure all cooktop knobs are turned to OFF and burners are cool, then remove or raise the cooktop.**

If shipping screws were not removed from the burner when the range was installed, do so now (see your Installation section for Instructions).

To remove burners:

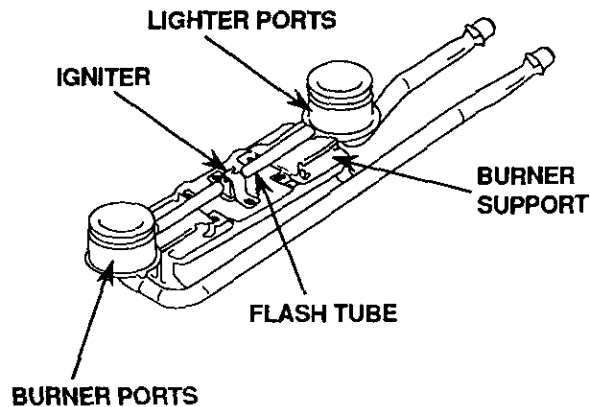
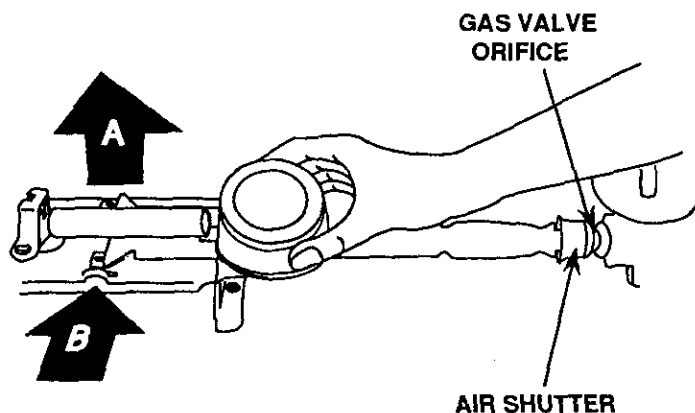
1. Grasp the burner head and tilt it to the right to release the two tabs from the burner support (A in Fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (Fig. B). Check all lighter and burner ports. If they are clogged, use a wire or needle to clear them.

See the Cleaning Chart.

Be careful not to disturb the air shutter setting while cleaning. If you need to readjust the air shutter, see the Installation Section.

To replace burners:

1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).



REMOVABLE KNOBS

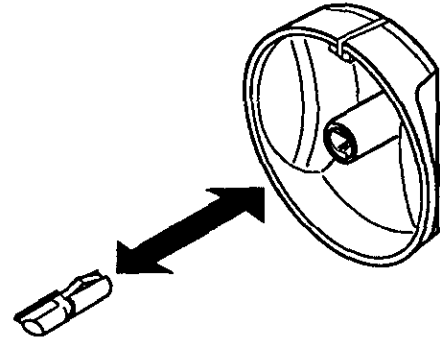
All control knobs may be removed for easy cleaning by pulling the knob straight off the stem. Be sure that the knob is in the OFF position before removal.

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.



BEFORE CALLING FOR SERVICE

PROBLEM	SOLUTION
Cooktop knobs will not turn	Push knobs in to turn.
Cooktop burners will not light	<p>Gas supply not connected or not turned on.</p> <p>Counter unit not properly grounded or polarized. This can affect spark ignition. See Installation section.</p> <p>No electricity to unit; check for tripped fuse or circuit breaker. Be sure unit is plugged in.</p> <p>Soil clogging holes in burner top. Remove and clean.</p>
Ticking sound of spark igniter persists after burner lights	Spark igniter not deactivated. Turn burner off and relight. Some ticking is normal. If ticking is excessive, call for service.
Ticking sound of spark igniter persists after burner is turned off	Soil buildup at back of knob. Be sure knob is in the OFF position. Pull knob straight off stem and check back of knob for any soil buildup.
Heavily soiled or stained chrome cooktop cannot be satisfactorily cleaned	See the instructions under cleaning tips, for cleaning chrome cooktops with oven cleaner. This procedure requires extreme caution. Read instructions carefully.

NOTES

KENMORE GAS 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.

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

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