

# Electric Cooktop Use & Care

## TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS .....	2-3	Operating the Single Radiant Element .....	7
Product Record.....	3	Operating the Dual Radiant Element.....	8
Serial Plate Location.....	3	Operating the Bridge Radiant Element.....	9
Cooktop Features.....	4	Operating the Triple Radiant Element .....	10
Setting Surface Controls.....	5-10	General Care & Cleaning .....	11-13
About the Ceramic Glass Cooktop .....	5	Cleaning your Cooktop .....	11
About the Radiant Surface Elements .....	5	Ceramic Glass Cooktop Cleaning & Maintenance .....	11
Locations of the Radiant Elements and Controls .....	5	Cleaning Recommendations for the Cooktop .....	12
General Cooktop Information .....	6	Cleaning the Downdraft Vent System .....	13
Use Proper Cookware .....	6	Before You Call.....	14
Setting the Downdraft Vent System .....	6	Notes .....	15
		Major Appliance Warranty .....	16

# 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.
- **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. Children climbing on the appliance to reach items could be seriously injured.

- **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 knob controls each surface element.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Downdraft vent system and grease filters should be kept clean. Do not allow grease to accumulate on

# IMPORTANT SAFETY INSTRUCTIONS

downdraft vent system or filter. Greasy deposits in the downdraft vent system could catch fire. When flaming foods under the hood, turn the fan on.

**⚠ 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 High Heat Settings.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners.** Do not use aluminum foil to line 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.
- **Downdraft Vent System.** The downdraft vent system and filter should be cleaned frequently, so the grease from cooking vapors does not accumulate on the downdraft vent system 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).

## 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.

## 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.

Model No. \_\_\_\_\_

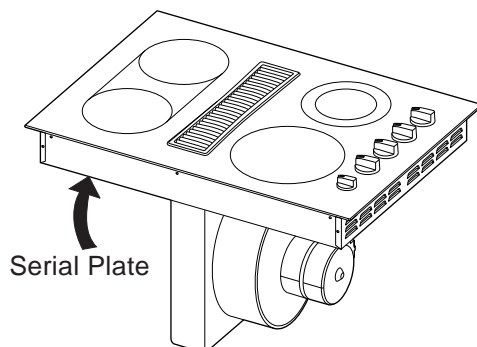
Serial No. \_\_\_\_\_

Date of purchase \_\_\_\_\_

Save these instructions and your sales receipt for future reference.

## Serial Plate Location

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



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

# Cooktop Features

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

**⚠ CAUTION** The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

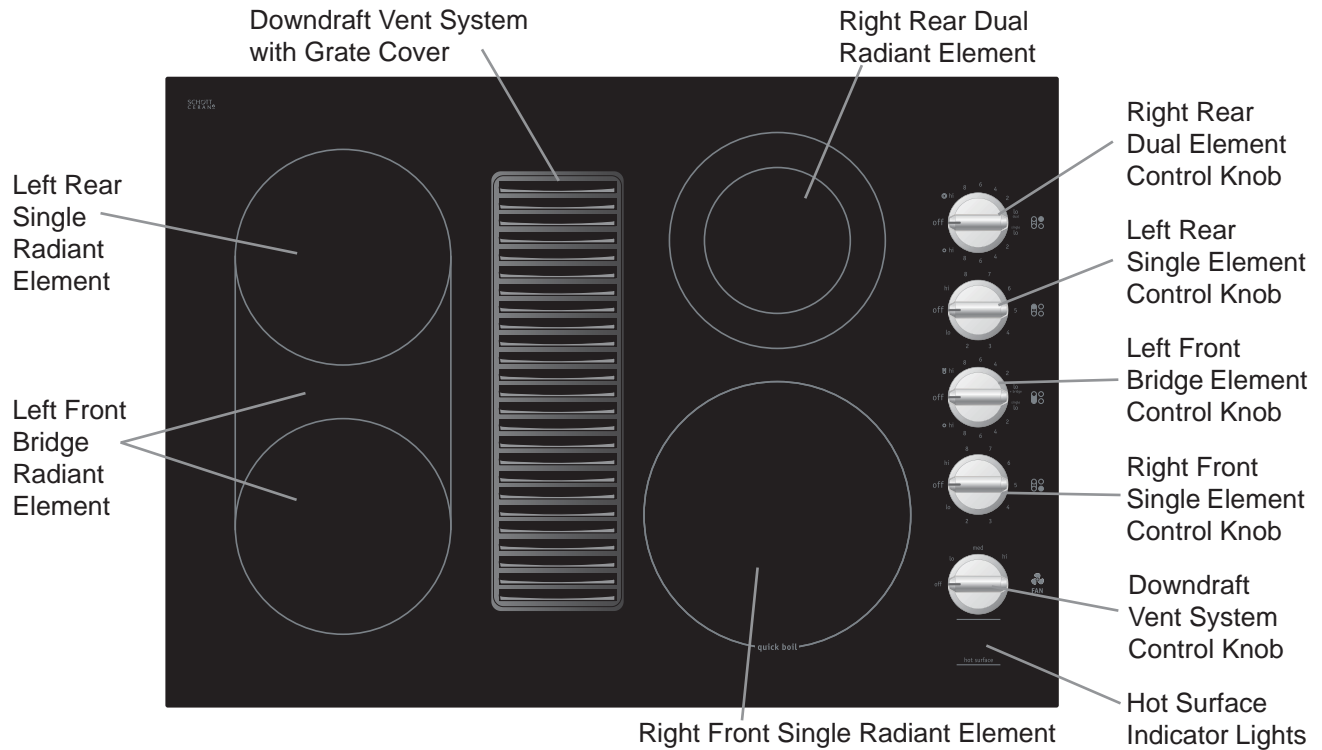


Fig. 1 - 30" Model

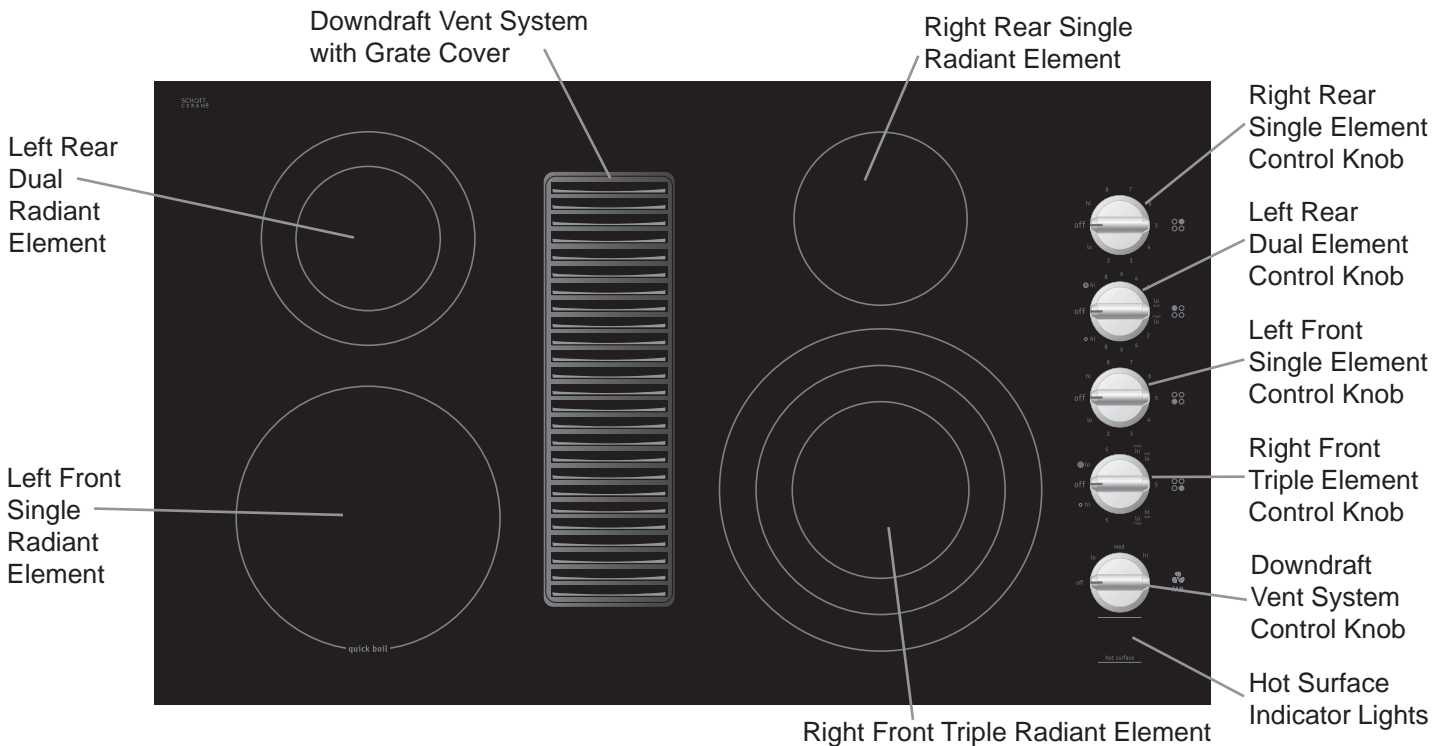


Fig. 2 - 36" Model

# Setting Surface Controls

## 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

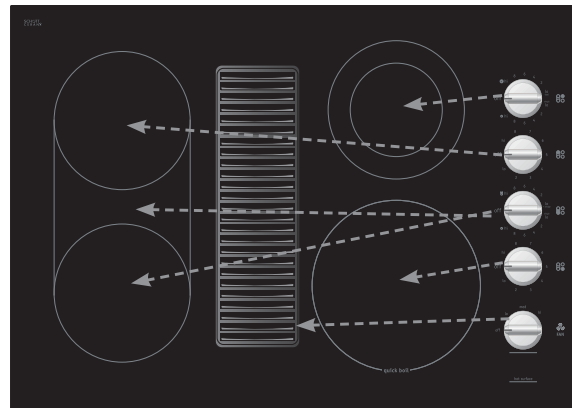
Your cooktop is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

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

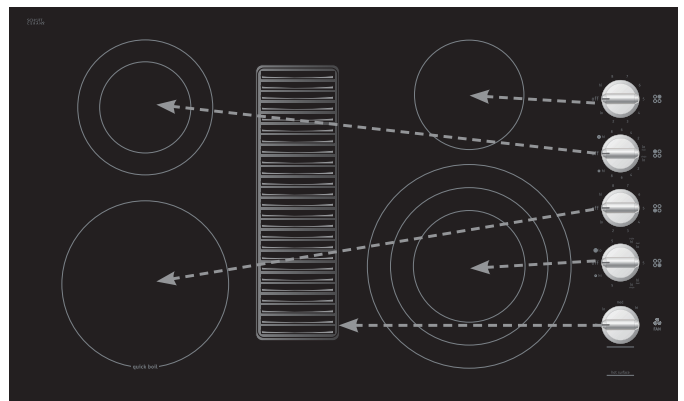
- Two **7 inch** radiant elements located at the left front and rear position;
- One mid-position radiant element located between left front and rear elements. Connects with front element to form **Bridge** element.
- One **7 or 5 inch** dual radiant element located at the right rear position;
- One **9 inch Quick Boil** radiant element located at the right front position.

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

- One **dual 5 or 7 inch** radiant element located at the left rear position;
- One **9 inch Quick Boil** radiant element located at the left front position;
- One small **6 inch** radiant element located at the right rear position;
- And one **12/9/6 inch triple** radiant element located at the right front position.



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)

# Setting Surface Controls

## General Cooktop Information

Use the table below to determine the correct setting for the kind of food you are preparing. The low settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lowest 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.

## 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 1). Be sure to follow the recommendations for using cookware as shown to the right.

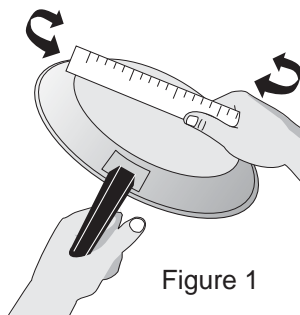
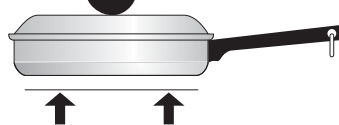


Figure 1

**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 pan 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.

## Setting the Downdraft Vent System

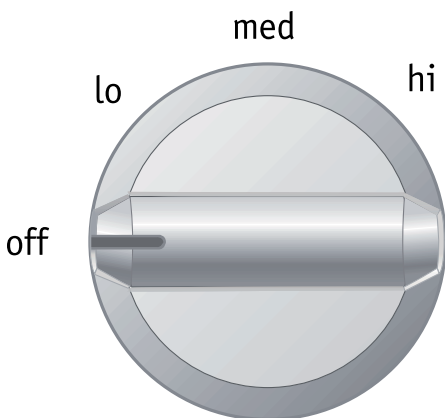


Figure 1

Your appliance is equipped with an integrated downdraft vent system that may be turned on at any moment. This system helps remove smoke, odors and vapors from food prepared on your cooktop.

To activate the downdraft vent system, simply turn the knob to the desired fan power setting.

When you are finished operating the downdraft vent system, turn back the knob to the Off position.

**IMPORTANT:** For best performance, the grease filter must be properly installed and often cleaned. See the "General Care and Cleaning" section for more information.

# Setting Surface Controls

## Operating the Single Radiant Surface Elements

The cooktop has 2 single radiant surface elements: the RIGHT FRONT & LEFT REAR (for 30" model) or LEFT FRONT & RIGHT REAR (for 36" model) positions (Figures 1 and 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 that will not cause burns if the area is touched. The light may remain on even though the controls are turned OFF.

**Note:** See Table on page 6 for recommended control settings.

**⚠ WARNING** 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.

**⚠ WARNING** 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.

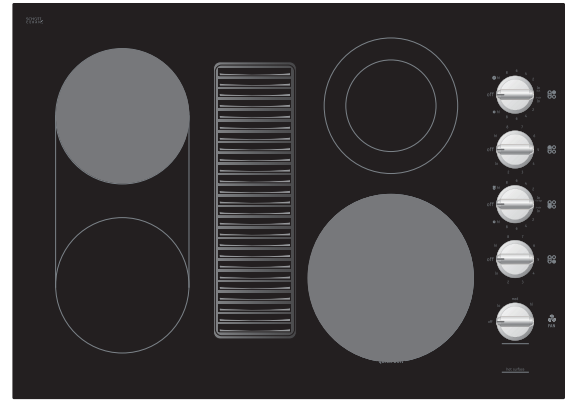


Figure 1

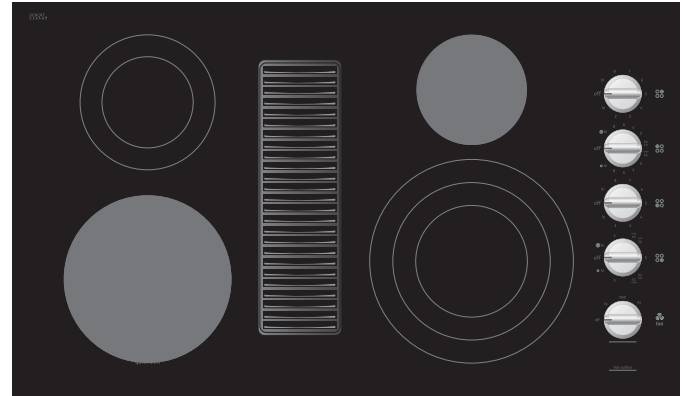


Figure 2

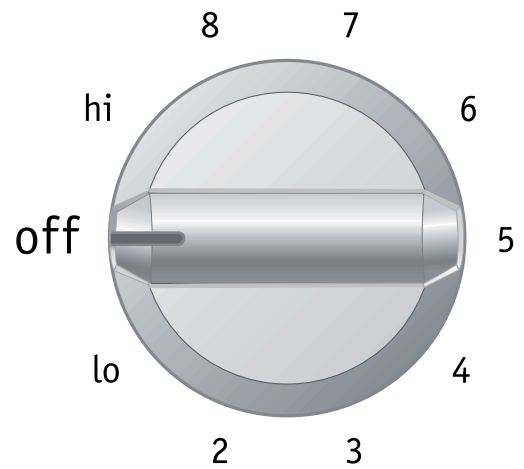


Figure 3

# Setting Surface Controls

## Operating the Dual Surface Radiant Element

The cooktop is equipped with a dual radiant surface element located at the RIGHT REAR (for 30" model) or at the LEFT REAR (for 36" model) position (See Figures 1 & 2). 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.

### 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 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 that will not cause burns if the area is touched. The light may remain on even though the controls are turned OFF.

**Note:** See Table on page 6 for recommended control settings.

**⚠ WARNING** 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.

**⚠ WARNING** 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.

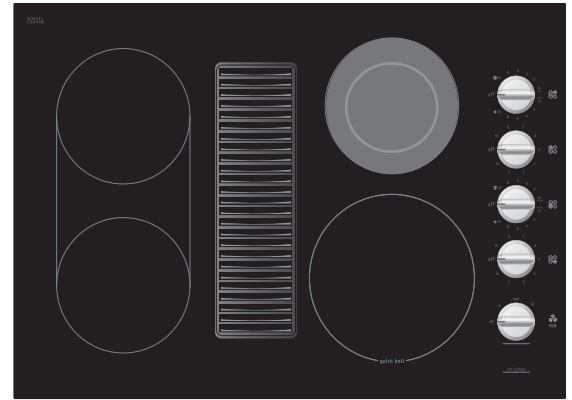


Figure 1

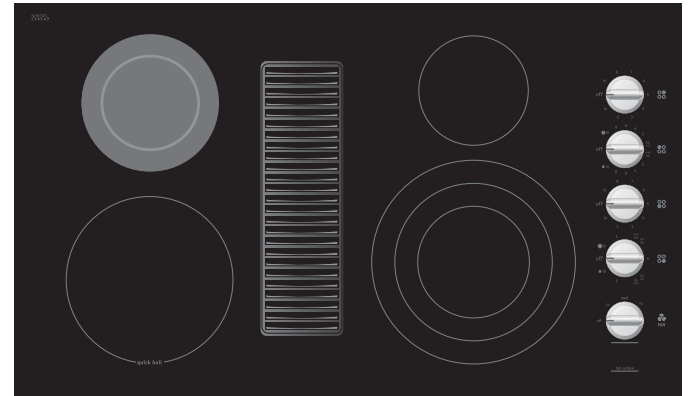


Figure 2

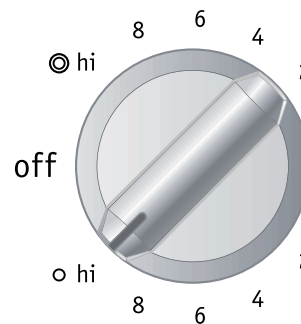


Figure 3  
Single Setting

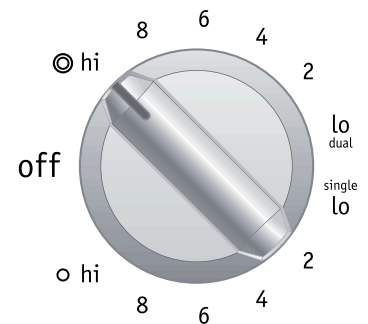
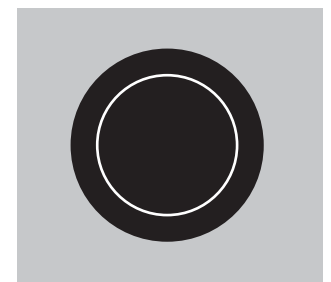
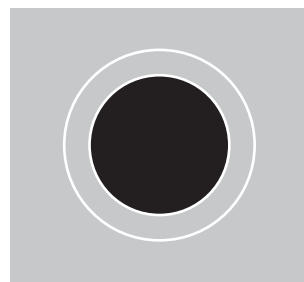


Figure 4  
Dual Setting



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

# Setting Surface Controls

## Operating the Bridge Surface Radiant Element

The **30" cooktop** is equipped with a “BRIDGE” surface element located at the left front and middle (See Figure 1) 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 4). “Single” and “Bridge” on the control knob are used to indicate which portion of the bridge element will heat. “Single” indicates that only the front portion will heat (Figure 4). “Bridge” indicates that both front and middle portions will heat (Figure 5). You may switch between settings at any time during cooking.

### To Operate the Bridge Surface Element:

1. Place correctly sized cookware on the Bridge surface element.
2. Push in and turn the control knob as shown in Figure 2 to heat the front portion of the Bridge element for normal shaped cookware or in Figure 3 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** for the surface heating area.
4. **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 that will not cause burns if the area is touched. The light may remain on even though the controls are turned OFF.

**Note:** See Table on page 6 for recommended control settings.

The BRIDGE element may also be used in combination with the left rear single element (See Figure 6). To turn full bridge on with the front, middle, and rear elements, turn the Bridge control knob to a “Bridge” setting and activate the left rear single element by turning its corresponding knob.

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 (See page 7 for instructions on how to operate the single element).

**⚠ WARNING** 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.

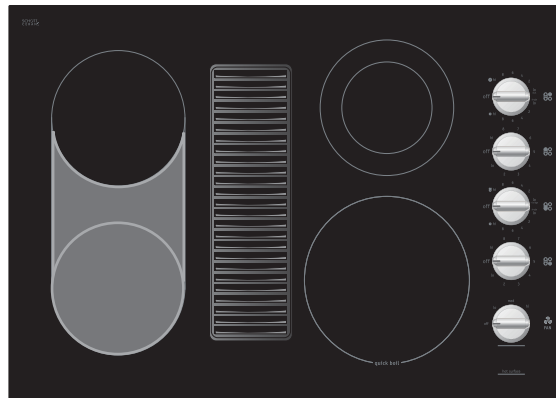


Figure 1

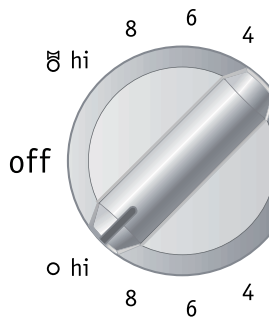


Figure 2  
Single Setting

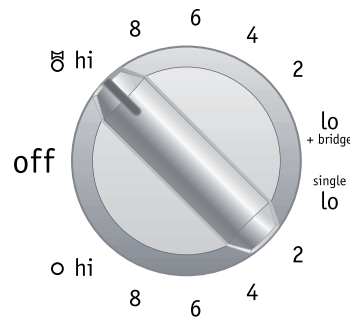


Figure 3  
Dual Setting

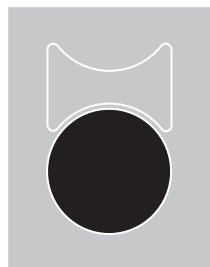


Figure 4  
Single portion

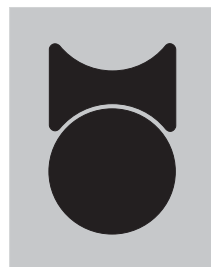


Figure 5  
Bridge portion





Figure 6  
Bridge portion  
plus Left Rear  
Element

**⚠ WARNING** 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 Triple Surface Radiant Element

The **36" cooktop** is equipped with a triple radiant surface element located at the right front position (See Figure 1). Symbols on the control knob area are used to indicate which coil of the dual radiant element will heat. "Single" , "Dual" and "Triple"  on the control knob are used to indicate which portion of the triple element will heat. "Single" indicates that only the inner coil will heat (Figure 2). "Dual" indicates that both inner and middle coils will heat (Figure 3). "Triple" indicates that all three coils will heat (Figure 4). You may switch between settings at any time during cooking.

### To Operate the Triple Surface Element:

1. Place correctly sized cookware on the triple surface element.
2. Push in and turn the control knob to "Hi single" (See Figure 2) for small cookware, "Hi dual" (See Figure 3) for medium cookware or to "Hi triple" for large cookware (See Figure 4).
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 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 that will not cause burns if the area is touched. The light may remain on even though the controls are turned OFF.

**Note:** See Table on page 6 for recommended control settings.

**⚠ WARNING** 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.

**⚠ WARNING** 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.

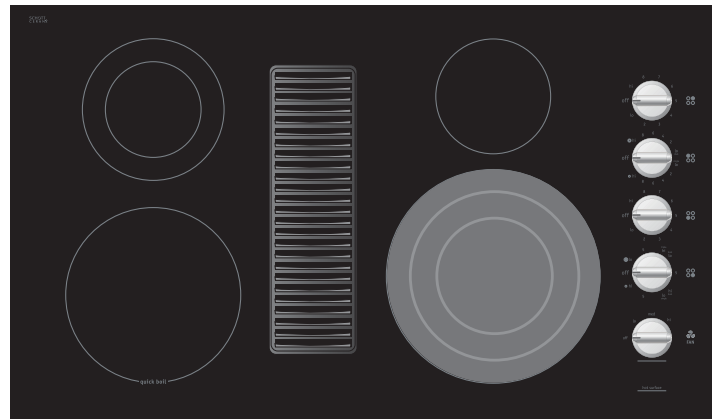


Figure 1

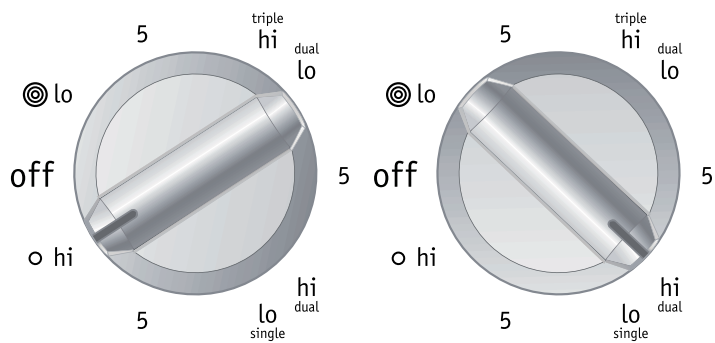


Figure 2  
Single Setting

Figure 3  
Dual Setting

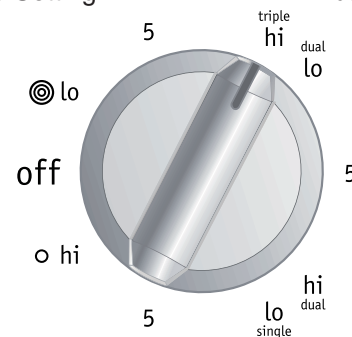


Figure 4  
Triple Setting



Single Setting

Dual Setting

Triple Setting

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

# General Care & Cleaning

## Cleaning Your Cooktop

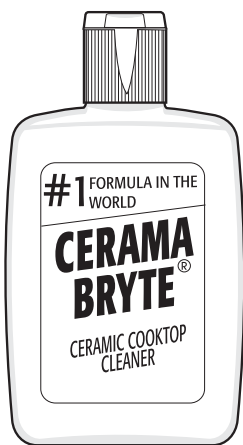
Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
<b>Painted and Plastic</b> Control Knobs, Body Parts, and Decorative Trim	For general cleaning, use hot soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners on any of these materials; they can scratch or dull the finish.
<b>Stainless Steel, Chrome parts</b> 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.
<b>Ceramic Glass</b> Cooktop	See <b>Ceramic Glass Cooktop Cleaning &amp; Maintenance</b> in this Use & Care Guide.
<b>Grease Filter</b>	For general cleaning, the grease filter can be cleaned in the dishwasher.

## Ceramic Glass Cooktop Cleaning & Maintenance

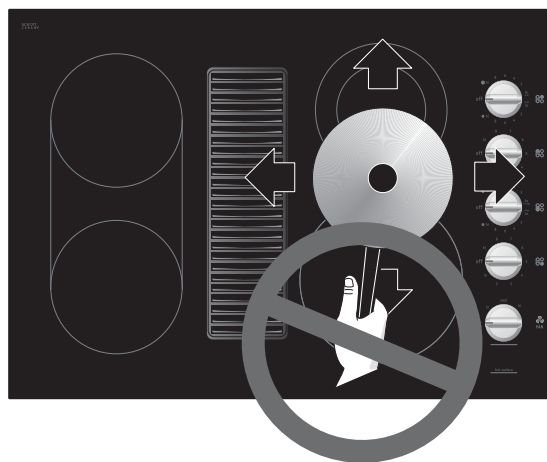
### Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop

Prior to using your cooktop for the first time, apply the recommended CERAMA BRYTE® Cleaning Creme to the ceramic surface. 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 CERAMA BRYTE® 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 CERAMA BRYTE® 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 them with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils, then apply a few drops of 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.

# General Care & Cleaning

## Cleaning the Downdraft Vent System

**⚠ CAUTION** Be sure to turn off the downdraft vent system before cleaning any of its parts.

**⚠ WARNING** To avoid possible burns use care when cleaning the downdraft system, **DO NOT** attempt to clean the cooktop whenever the glass top or the vent grate are still hot.

### Cleaning the vent grate

Remove the vent grate (Fig. 1) from the cooktop by lifting it off. The vent grate is dishwasher safe and may be cleaned in the dishwasher. Remove any excessive soils before placing in the dishwasher. Use mild detergent. **To replace**, carefully place the vent grate onto the opening. Place the side of the vent marked **FRONT** towards the front of the opening.

**⚠ CAUTION** The vent grate will only fit one way, do not force into the opening.

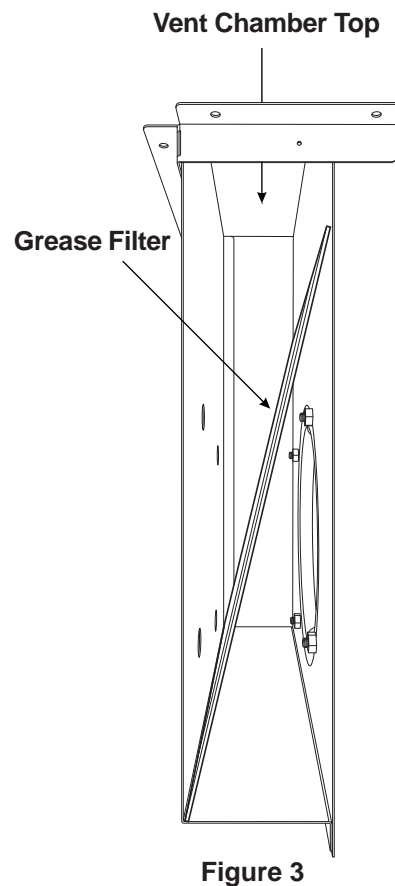
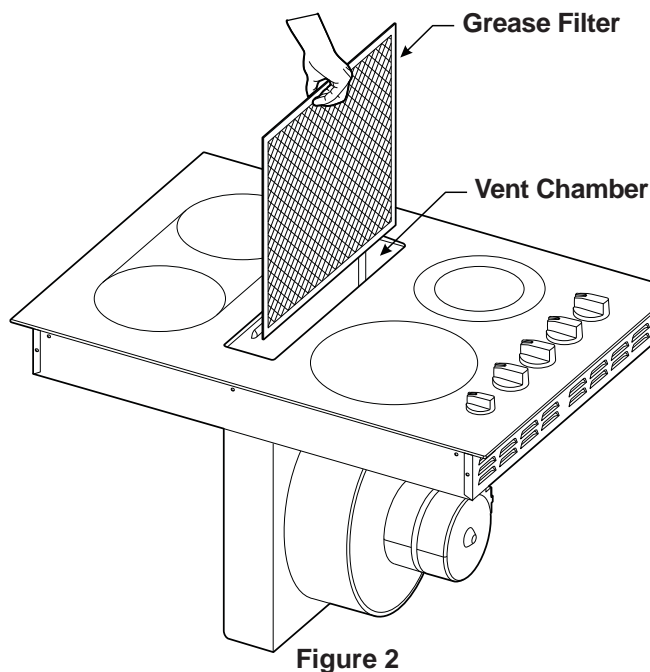
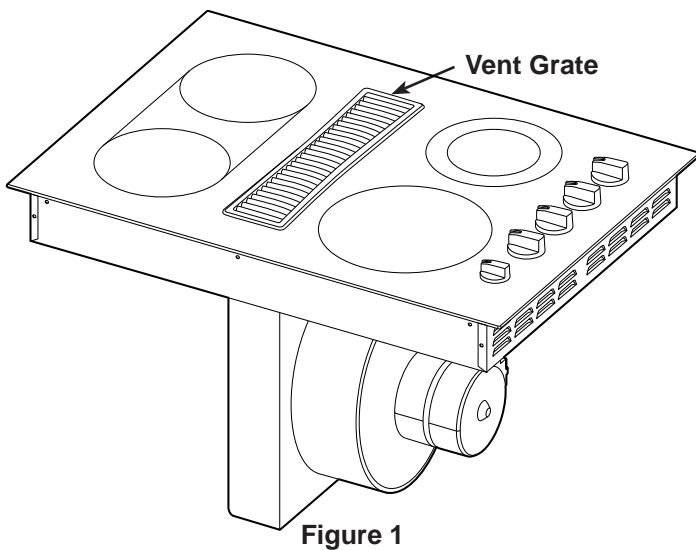
### Cleaning the grease filter

Remove the grease filter (Fig. 2) from the vent chamber by lifting it out. The grease filter can be cleaned in the dishwasher. When cleaned, replace the filter **diagonally** in the vent chamber as shown on Figure 3.

**⚠ CAUTION** **DO NOT** operate the downdraft vent system without the filter in place.

### Cleaning the vent chamber

Use a cloth with hot soapy (mild detergent) water to clean the chamber. Rinse with clean water and dry thoroughly.



## Before You Call

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Entire cooktop does not operate.	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 for service. Power outage. Check house lights to be sure. Call your local electric company for service.
Surface element does not heat.	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.
Surface element too hot or not hot enough.	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 your service provider. 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.
Food not heating evenly.	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.
Scratches or abrasions on Ceramic glass cooktop surface.	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.
Metal marks on Ceramic glass cooktop surface.	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.
Brown streaks and specks on Ceramic glass cooktop surface.	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.
Areas of discoloration on Ceramic glass cooktop surface.	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning creme. To avoid this occurrence use cookware with clean, dry bottoms.
Blower motor not running	No power to the appliance. Check steps under “Entire Cooktop Does Not Operate” in this Before You Call checklist
Reduced performance of the ventilation system	Check that grease filter has been properly cleaned and installed. Check that no foreign objects are present in the ventilation chamber. Check that the proper control setting is selected to match the cooking conditions on the cooktop.
Rattling noise during ventilation operation	Verify that the mounting nuts on the blower housing have been properly tightened. Verify that the external ductwork has been mounted and secured properly. Verify that there are no foreign objects in the external ductwork.

## Notes

# MAJOR APPLIANCE WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

**Exclusions This warranty does not cover the following:**

- 1 Products with original serial numbers that have been removed, altered or cannot be readily determined.
- 2 Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
- 3 Rust on the interior or exterior of the unit.
- 4 Products purchased "as-is" are not covered by this warranty.
- 5 Food loss due to any refrigerator or freezer failures.
- 6 Products used in a commercial setting.
- 7 Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
- 8 Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
- 9 Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
- 10 Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumable, or knobs, handles, or other cosmetic parts.
- 11 Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
- 12 Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
- 13 Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

**DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES**

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not imply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

**If You Need Service** Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

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