

# *Use & Care Manual*

## *Gas*

# ***Cooktop***

### **CONTENTS**

	<b>Page</b>
Versión en español .....	2
Product Registration .....	2
Important Safety Instructions .....	3-4
Selecting Surface Cooking Utensils .....	5
Specialty Pans & Trivets .....	5
Canning Tips & Information .....	6
Grounding Instructions .....	6
Liquefied Petroleum (Propane) Gas Conversion .....	6
Flame Size .....	7
Proper Burner Adjustment .....	7
Placement of Burner Bases and Caps .....	7
Placement of Burner Grates .....	8
Setting Surface Control .....	8-9
General Cleaning .....	10-14
Avoid Service Checklist .....	15
Warranty .....	16

Visit the Frigidaire Web Site at:  
<http://www.frigidaire.com>

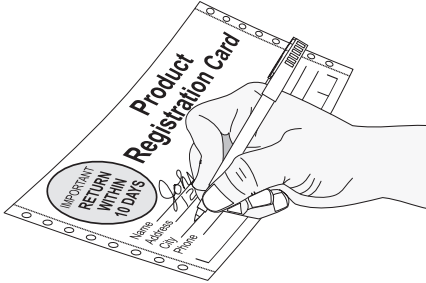
**READ AND SAVE THESE INSTRUCTIONS**

**318200663 (0203) Rev. B**

# Product Registration

## Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products North America.



## Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N **318204017**.

Electrolux Home Products  
Attn : Care Use  
P.O. Box 212378  
Augusta, GA 30917

**Thank you for choosing this appliance.** The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your cooktop. Please read through the information contained in your literature pack to learn more about your new appliance.

## Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found underneath or inside the cooktop.

**Model Number:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Date of Purchase:** \_\_\_\_\_

This Owner's Guide contains general operating instructions for your cooktop and feature information for several models. Your cooktop **may not** have all the described features.

**Note:** The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.



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

### FOR YOUR SAFETY:

- 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, servicer or the gas supplier.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.  
Save these instructions for future reference.

This manual contains many important safety messages. Always read and obey all safety messages.

This is the safety alert symbol. It alerts you to safety messages that inform you of hazards that can kill or hurt you or others, or cause damage to the product.

**⚠ WARNING** Indicates an imminently hazardous situation which, if not avoided may result in death or serious injury.

**⚠ CAUTION** Indicates an imminently hazardous situation which, if not avoided may result in minor or moderate injury, or product-damage-only.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- **Remove all tape and packaging before using the Cooktop.**  
Destroy the carton and plastic bags after unpacking the cooktop. 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 the National Fuel Gas Code ANSI Z223.1—latest edition, and the National Electrical Code ANSI/NFPA No. 70—latest edition, and local code requirements.**  
Install and/or adjust only per installation instructions provided in the literature package for this cooktop.  
  
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to shut off gas supply at the meter and disconnect the electrical power to the cooktop at the circuit breaker or fuse box in case of an emergency.
  - **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. This may reduce the risk of personal injury and damage to the cooktop.
  - **Never modify or alter the construction of a cooktop by removing panels, wire covers or any other part of the product.**
- **Storage on Appliance—Flammable materials should not be stored on the cooktop or 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 cooktop. Flammable materials may explode and result in fire or property damage.
  - **Do Not Leave Children Alone—Children should not be left alone or unattended in the area where appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
  - **DO NOT TOUCH SURFACE BURNERS/UNIT, GRATES OR AREAS NEAR THESE BURNERS/UNIT.** Surface burners/unit may be hot even though flames are not visible/ unit is dark in color. Areas near surface burners/unit 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 surfaces 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.
  - **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 potholders touch hot heating elements, the flame or burners. Do not use a towel or other bulky cloth instead of a potholder.
  - **Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.**

**⚠ WARNING** Stepping, leaning or sitting on this cooktop can result in serious injuries and also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above the cooktop. Children climbing on the cooktop to reach items could be seriously injured.

**⚠ WARNING** Never Use Your Appliance for Warming or Heating the Room.

# IMPORTANT SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

**⚠ WARNING Use Proper Flame Size—Adjust flame size so it does not extend beyond the edge of the utensil.** The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency.

• **Know which knob controls each surface burner/surface unit.** Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.

• **Always turn knob to the full LITE position when igniting top burners.** Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

• **Use proper pan size.** This cooktop can be 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 and Not Extend Over Adjacent Surface Burners/Unit**—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

• **Never Leave Surface Burners/Unit 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 cooktop, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

• **Glazed Cooking Utensils**—Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

• Do not use Searing Grill on the cooktop. The Searing Grill is not designed for use on the cooktop. Doing so may result in a fire.

**⚠ WARNING Do Not Use Stove Top Grills on Your Sealed Gas Burners**—If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

**Do Not Use Decorative Surface Burner/Unit Covers.** If a burner/unit is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner/unit is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners/unit because the covers may cause overheating. Air will be blocked from the burner/unit and cause combustion problems.

## IMPORTANT INSTRUCTIONS FOR USING YOUR GLASS COOKTOP

• **Do Not Operate or Clean a Broken Cooktop Glass.**—If glass top 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 Glass 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.

• **Avoid Scratching the Cooktop Glass with Sharp Objects.**

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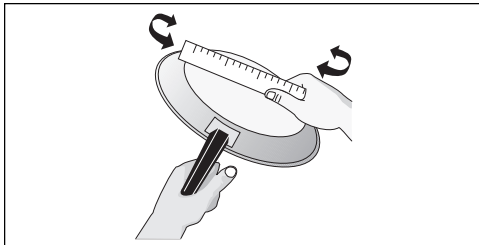
## IMPORTANT SAFETY NOTICE

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

# SAVE THESE INSTRUCTIONS

## Selecting Surface Cooking Utensils

For best result and energy conservation, choose cooking utensils that have these characteristics:



Pans should have flat bottoms. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and ruler.

**Note:** Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

**CAUTION** Do not use griddle over more than one burner because it could damage your cooktop. It can also result in exposure to carbon monoxide levels above allowable current standards and be hazardous to your health.

### \*GOOD



- 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.
- Made of a material that conducts heat well.
- Easy to clean.

### POOR



- Curved and wrapped pan bottoms.



- Pan overhangs unit by more than one inch or 2.5 cm.



- Heavy handle tilts pan.



- Flame extends beyond pan.

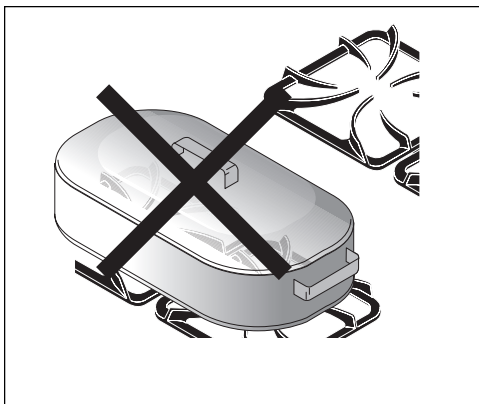
\* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

## Specialty Pans & Trivets



**Woks** with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the burner unit) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts of liquids (soup making) or fat (frying).

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



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

**CAUTION** DO NOT use two burner units to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the appliance cooking surface, and damage to the grates and burner units.

## Canning Tips & Information

**CAUTION** Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you.



1. Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
2. Use flat-bottomed canners only. Heat is spread more evenly when the bottom surface is flat.
3. Center canner on the burner grate.
4. Start with hot water and a high heat setting to reduce the time it takes to bring the water to a boil; then reduce the heat setting as low as possible to maintain a constant boil.
5. It is best to can small amounts and light loads.

**CAUTION** Prevent damage to cooktop and burner grates:

1. Do not use water bath or pressure canners that extend more than one inch beyond the edge of the burner grate.
2. Do not leave water bath or pressure canners on high heat for an extended amount of time.
3. Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

**CAUTION** Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

## Grounding Instructions

For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

**DO NOT** Operate the cooktop using a 2-prong adapter or an extension cord. If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

See the **INSTALLATION INSTRUCTIONS** packaged with this cooktop for complete installation and grounding instructions.

**WARNING** This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

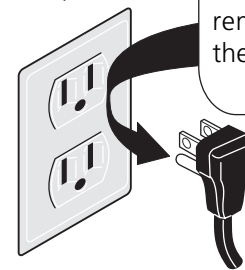
## Liquefied Petroleum (Propane) Gas Conversion

This appliance can be used with Natural Gas and Propane Gas. It is shipped from the factory for use with natural gas.

If you wish to convert your cooktop for use with propane gas, use the instructions in the envelope attached, marked "FOR LP/PROPANE GAS CONVERSION".

The conversion must be performed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

Grounding type wall receptacle



Do not, under any circumstances, cut, remove, or bypass the grounding prong.

Power supply cord with 3-prong grounding plug

**WARNING** Avoid fire hazard or electrical shock. **DO NOT** use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

**WARNING** Severe shock, or damage to the cooktop, may occur if the cooktop is not installed by a qualified installer or electrician.

**CAUTION** Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by an authorized Sears Service Center, Distributor or Qualified Agency.

## Flame Size

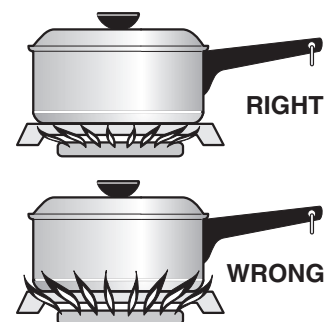
**For most cooking**, start on the highest control setting and then turn to a lower one to complete the process. Use the chart below as a guide for determining proper flame size for various types of cooking. The size and type of utensil used and the amount of food being cooked will influence the setting needed for cooking.

**For deep fat frying**, use a thermometer and adjust the surface control knob accordingly. If the fat is too cool, the food will absorb the fat and be greasy. If the fat is too hot, the food will brown so quickly that the center will be undercooked. Do not attempt to deep fat fry too much food at once as the food will neither brown nor cook properly.

*Flame Size	Type of Cooking
High Flame	Start most foods; bring water to a boil; pan broiling
Medium Flame	Maintain a slow boil; thicken sauces, gravies; steam
Low Flame	Keep foods cooking; poach; stew

**\*These settings are based on using medium-weight aluminum pans with lids. Settings may vary when using other types of pans.**

Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy, and increases your risk of being burned by the flame.



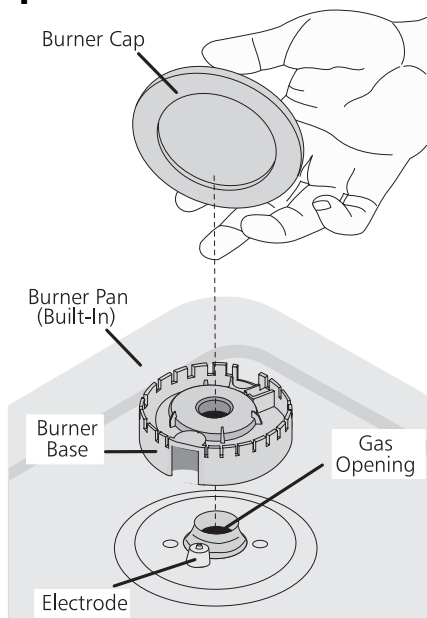
## Proper Burner Adjustments

The color of the flame is the key to proper burner adjustment. A good flame is clear, blue and hardly visible in a well-lighted room. Each cone of flame should be steady and sharply defined. Adjust or clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

## Placement of Burner Bases and Caps

Your Cooktop is equipped with three different sized burners: Power Burner, Standard Burner and Simmer Burner.

Place the burner base over each gas opening, matching the burner base size with the gas opening size. Place the burner cap on each burner base, again matching the cap size to the burner base size. The cap for the each Burner has a inner locating ring which locates the burner cap in the center of the burner.

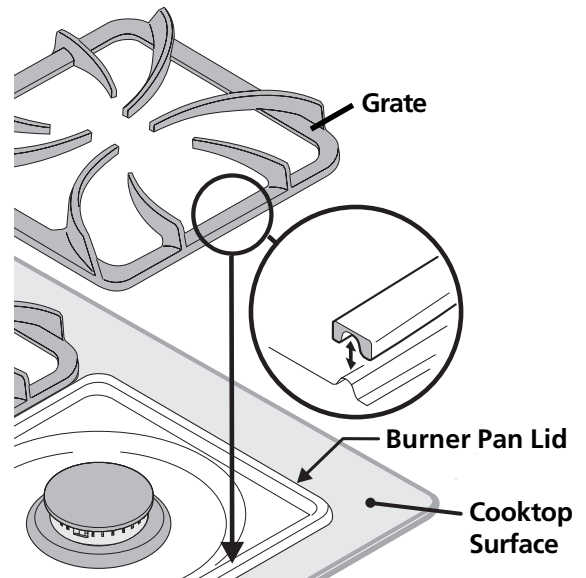


Make sure each burner cap is properly aligned and level.

Turn the burner on to determine if it will light. If the burner does not light, contact a Sears Service Center. Do not service the sealed burner yourself.

## Placement of Burner Grates

Place grate over burner pans. Make sure that the groove under grate fits over the raised lip of the burner pan. The rounded corners of the grates should be placed toward the front of the cooktop for the front burners and the rear of the cooktop for the back burners.



## Setting Surface Controls

Your cooktop may be equipped with any combination of the following burners:

Simmer Burner; this burner is best used for simmering delicate sauces, etc.

Standard Burner; can be used for most all surface cooking needs.

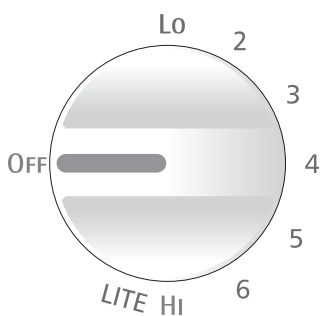
Large Burner; the larger burner is best used when bringing large quantities of liquid to temperature and when preparing larger quantities of food.

Regardless of size, always select a utensil that is suitable for the amount and type of food being prepared. Select a burner and flame size appropriate to the pan. Never allow flames to extend beyond the outer edge of the pan.

Your cooktop is also equipped with 270° rotation valves. These valves provide enhanced control of the burner flame. Each burner lights automatically from an electric ignitor when its control knob is turned to the **LITE** position.

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

NOTE: White glass can appear green when it is hot, it is normal, and it will come back to white when it cools down.



### To operate the surface burner:

1. Place cooking utensil on burner.
2. **Push in and turn** the Surface Control knob to **LITE**. **Note:** All electronic ignitors will click at the same time. However, only the burner you are turning on will ignite.
3. Visually check that the burner has lit.
4. **Push in and turn** the control knob to the desired flame size. The control knobs do not have to be set at a particular mark. Use the guides and adjust the flame as needed. **DO NOT** cook with the Surface Control knob in the **LITE** position. (The electronic ignitor will continue to click if left in the **LITE** position, causing premature wear.)

In the event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the Surface Control knob to **LITE**. Use caution when lighting surface burners manually.

## Electric Ignition Models

In event of an electrical power outage, the surface burners can be lit manually. To light a surface burner, hold a lit match to the burner head, then slowly turn the surface control knob to **LITE**. Use caution when lighting surface burners manually.

Surface burner in use when an electrical power failure occurs will continue to operate normally.

**CAUTION** Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



## Setting Surface Controls (continued)

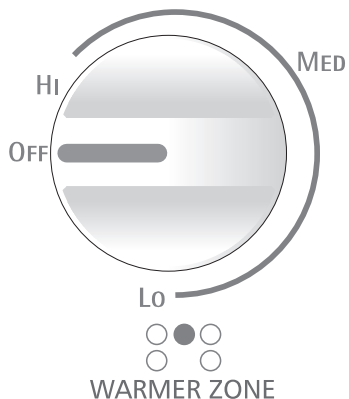
### To Operate the Warmer (Warm & Ready™) Zone

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

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

Use only dishware, utensils and cookware recommended for oven and cooktop use on the warmer zone.

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



#### To Set the Warmer Zone Control

- To set the control, push in and turn the knob. The temperatures are approximate, and are designated by HI, MED and LO. However, the control can be set at any position between HI and LO for different levels of heating.
- When done, turn the control to OFF. The warmer zone will remain warm until the **hot surface indicator light** goes off.

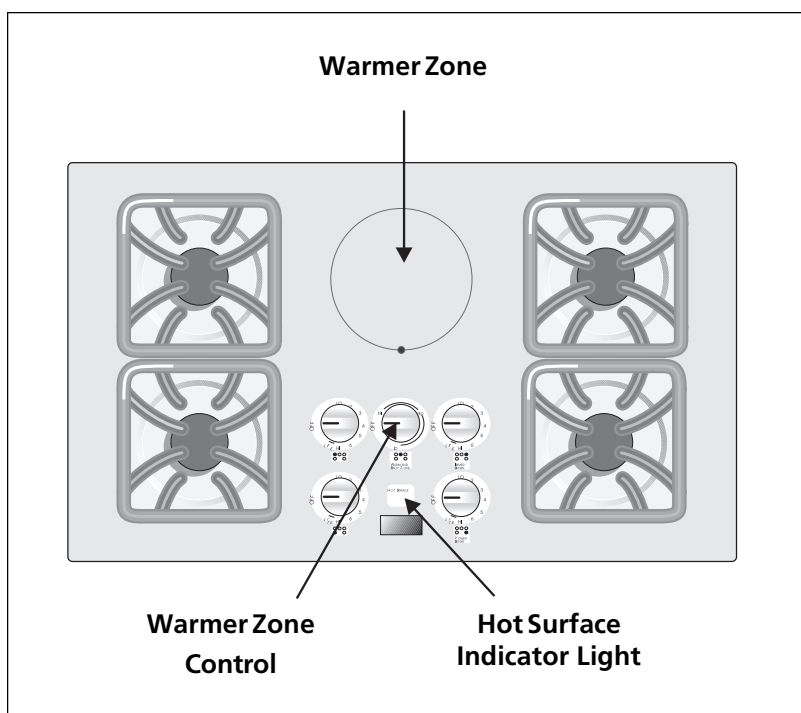
#### Temperature Selection

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

### Indicator Lights

The **surface indicator light** is located below the warmer zone control. It turns on when the control is set, and stays on until the control is turned off. The **hot surface indicator light**, located on the control panel, will come on when the control is set and will continue to glow until the glass cooktop has cooled down to a moderate level.

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



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

# General Cleaning

## Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is cool. Remove spillovers and heavy soiling as soon as possible. Regular cleaning will reduce the effort required for major cleaning later.

Surfaces	How to Clean
<b>Painted and Plastic Control Knobs</b>	<i>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.</i>
<b>Glass Surface</b>	<i>Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean as instructed in General Cleaning section under <b>Cooktop Cleaning</b>.</i>
<b>Porcelain Enamel Burner Grates</b>	Clean burner grates in the dishwasher and dry upon removal. If soils are not removed, follow the cooktop cleaning instructions below.  Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clean water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating. <b>DO NOT</b> use spray oven cleaners on the cooktop.
<b>Surface Burners , Burner Cap, Trim Ring (some models), Burner Pans (some models), and Burner Base</b>	The holes in the burners of your cooktop must be kept clean at all times for proper ignition and a complete, even flame. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes.  To remove, clean and replace sealed burner units; follow the instructions under <b>General Cleaning</b> . For stubborn stains, scrub with soap and water or a mild abrasive cleanser and damp cloth. Dry the burners thoroughly in a warm oven for 30 minutes. Then replace them, making sure they are seated and level. <b>DO NOT</b> put burner units in the dishwasher.
<b>Stainless Steel</b> (some models)	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30-40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse cleansers as bluish stains may occur during heating and cannot be removed.

# General Cleaning

## To Clean the Ceramic-glass Cooktop (some models)

The cooktop is designed to make cleaning easier. Because the burners are sealed, cleanups are easy when spillovers are cleaned up immediately. To clean, wipe with a clean, damp cloth and wipe dry.

Heavy burned-on spills can be removed with a razor blade scraper. Use caution to avoid damaging surface.

Correct and consistent cleaning is essential to maintaining your heat-resistant glass top. Spills and splatters should be wiped up using a clean paper towel and sudsy water. This should be done either as soon as possible after the spill occurs, after cooking is completed, or at the latest, before using the cooktop again. Use caution if the cooktop is hot. For heavy spills, spatter or burned-on materials, use a razor blade scraper. Hold the razor blade scraper at a 30° angle and remove food spills or burned on food residue.

### For sugary spillovers:

Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot.

**Finish the cleaning process** by applying a recommended heat-resistant glass cooktop cleaning cream. Apply cleaner with clean, damp paper towel. Rinse with a paper towel dampened with clean water and wipe dry. *Always wipe the cooktop thoroughly to avoid heating any cleaner residue.*

*Note:* THIS COOKTOP IS NOT REMOVABLE. Do not attempt to remove or lift the cooktop.

**⚠ 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. Be sure the controls are turned to **OFF**. Do not use commercial oven cleaners on any part of the cooktop. Damage to the finish or parts could result.

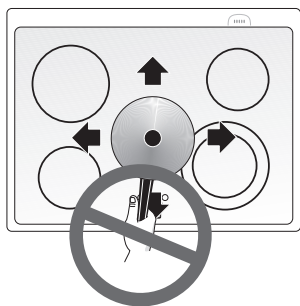
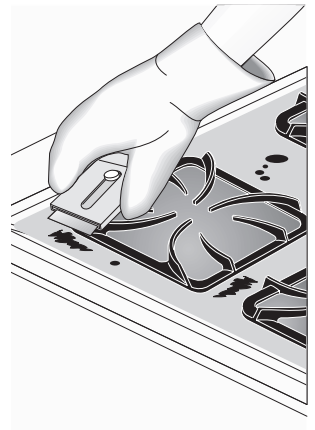
### Special Caution for Aluminum Foil and Aluminum Cooking Utensils

#### 1) Aluminum foil

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

#### 2) Aluminum utensils

The melting point of aluminum being much lower than that of other metals, care must be taken when aluminum pots or pans are used. If allowed to boil dry, not only will the utensil be ruined, but also permanent damage in the form of breakage, fusing or marking may affect the ceramic glass surface.



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, they may cause it to crack.

### Things to Remember

1. Avoid using bleach and do not use ammonia to clean the ceramic surface.
2. Do not put plastic items on warm cooking areas.
3. Never slide oven racks across cooktop surface. They may scratch or metalmark the cooktop.
4. If cooktop should break, do not use cooktop or attempt to clean it. Call your Sears Service Center immediately.
5. Never use rivet or metal stand between the cooking utensil and the ceramic cooktop. The ceramic surface may be scratched, metal marked or etched by such items.
6. Sugary spills can cause pitting of your cooktop surface. Therefore, you must begin cleaning the spills while the cooktop is still hot. Use caution when following the steps below.
  - a) Turn off all surface units and remove all pans immediately.
  - b) Wearing an oven mitt, use a razor to scrape the hot spill out of the cooking zone to cooler area on the cooktop.
  - c) Allow the cooktop to cool.

## General Cleaning (Continued)

### To Clean the Ceramic-Glass Cooktop (some models, Continued)

#### Use and Care of Glass Surface

Problem	Cause	To Prevent	To Remove
Fine "brown lines" (tiny scratches or abrasions which have collected soil)	Coarse particles (salt, sand, sugar or grit) between bottom of cookware and cooktop that are not removed before cooking. Using incorrect cleaning materials.	Clean cooktop after every use.  Daily use of cleaner creme.	Tiny scratches are not removable. They can be minimized by continual use of cleaner creme. Such scratches do not affect cooking.
Metal marking (mark or black marks).	Sliding or scraping metal utensils or oven shelves across cooktop.	Do not slide cookware across cooktop.	Apply cleaner creme with dampened paper towel to a cooled surface.
Brown streaks and specks.	Cleaning with a sponge or dishcloth that has been used for other kitchen tasks.	Use cleaner creme with clean, damp paper towel.	Use a small amount of cleaner creme with clean, damp paper towel.

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

#### **Cleaning Materials for Ceramic Glass Cooktop**

Some cleaning materials may contain an ingredient which can damage the cooktop. Use recommended materials only (see below). Cleaner cream should be used regularly. First use recommended products listed below, then use cleaner cream.

Use only recommended cleaning products and follow these basic cleaning suggestions.

1. Before the cooktop is used, thoroughly clean and saturate the cooktop with cleaner cream.
  - A) Dampen clean paper towel and clean unit.
  - B) Wipe off with another clean, damp paper towel; then wipe dry.
2. For normal daily cleaning, apply a dab of cleaner cream. Start with approximately 1/8 teaspoon (apply more if needed). Then, proceed as stated above in A and B.
3. Make sure bottom of cookware and cooking areas are clean and dry.
4. Select heat settings and cookware large enough for food and liquid.
5. Wipe up food spills and spatters before they burn into surface.

**IMPORTANT:** Regularly use cleaner cream. If you run out of cleaner cream, use one of the cleaners listed. Be sure to get a new supply of cleaner cream.

**CAUTION** Never mix cleaning products! Mixtures may interact, with damaging or hazardous results.

## Ceramic Glass Cooktop (some models) (continued)

### Use and Care of Glass Surface (continued)

#### Cleaning Materials for Ceramic Glass Cooktop

Some cleaning materials may contain an ingredient which can damage the cooktop. Use recommended materials only (see below). Cleaner cream should be used regularly. Prior to using your cooktop for the first time, apply a cleaner cream to the ceramic surface. A sample of **CERAMA BRYTE®** cleaner cream is supplied with your range. More are available in stores if needed.

Use only recommended cleaning products and follow these basic cleaning suggestions.

1. BEFORE THE COOKTOP IS USED. Thoroughly clean and saturate the cooktop with cleaner cream.
  - a) Dampen clean paper towel and clean unit.
  - b) Wipe off with another clean, damp paper towel; then wipe dry.
2. For normal daily cleaning, apply a dab of cleaner cream in the center of each unit-area to be cleaned. Start with approximately 1/8 teaspoon. (Apply more if needed). Then, proceed as stated above in (a and b).
3. Make sure bottom of cookware and cooking area are clean and dry.
4. Select heat settings and cookware large enough for food and liquid. This stops boilovers and splatterings.
5. Wipe up food spills and spatters before they burn into surface.



**CERAMA BRYTE®**  
(Cleaner cream for ceramic cooktops)

**IMPORTANT** Regularly use cleaner cream. If you run out of cleaner cream, use one of the cleansers listed. Be sure to get a new supply of cleaner cream.

**CAUTION** Never mix cleaning products! Mixtures may interact, with damaging or hazardous results.

#### Do Use on Ceramic Glass Cooktop

1. Baking soda.
2. Non-impregnated plastic and nylon pads.
3. For burned on material, scrape with single-edged razor blade, held at a 30° angle.
4. Ceramic glass cleaning cream.
5. **CERAMA BRYTE®** cleaner cream.

#### Do not Use on Ceramic Glass Cooktop

1. Avoid pads, that can leave marks and scratches.
2. Avoid heavy-duty cleansing powders, these can scratch, depending on their abrasiveness and cleaning pressure applied.
3. Avoid chemical oven cleaners. These can etch the cooktop surface and are caustic.
4. Avoid rust stain removers containing hydrofluoric acid.
5. Avoid using bleach and don't use ammonia.

#### Special Cleaning Instructions for Mineral Deposits and Discolorations

**Problem:** A gray brown stain that is not removed when using cleaner cream.

**Cause:** Condensation, when cooking, often collects and drips from cookware. The minerals found in water supply and foods may cause a gray or brown film to develop on cooktop. This film is so thin it cannot be felt and appears to be under cooktop.

**To Prevent:** Daily and proper use of cleaner cream.

#### To Remove:

- Wet surface with water and sprinkle on cleaner cream.
- Scrub with clean, damp paper towel until stain disappears.
- Clean remaining paste away with damp paper towel.
- Apply dab of cleaner cream and polish with a clean paper towel.

#### WARNING

- Do not use cleansers on a heated surface. Fumes could be hazardous. Wait for area to cool before cleaning.
- Do not use cleaner cream to clean porcelain, paint or aluminium.

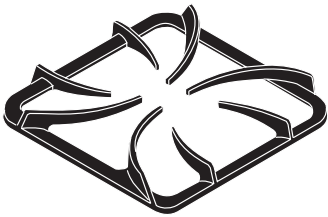
## General Cleaning

### To Clean the Burner Grates, Contoured Burner Pans, Burner Cap, and Burner Base

The burner grates, contoured burner pans, burner cap, and burner base should be routinely cleaned. Keeping the burner ports clean will prevent improper ignition and an uneven flame. Follow instructions below.

### To Clean the Contoured Burner Pans

The burner pans are attached to the cooktop and are not removable. The burner pan forms a recessed well area located around each burner unit. If a spill occurs in one of the well areas, blot up spill with an absorbent cloth. Rinse with a clean, damp cloth and wipe dry.



### To Clean the Grates

Be sure burners and grates are cool before you place your hand, a potholder, cleaning cloths or other material on them. The cast iron burner grates can be washed in dishwasher or hot soapy water. Rinse thoroughly and dry the grates with a cloth. Do not put them on the cooktop while still wet. Be sure the grates are positioned securely over the burners.

To remove burned food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and soak for 30 minutes. Wash, rinse well and dry. An abrasive cleaner can be used for stubborn stains.

### To Clean the Burner Cap

Remove burner cap. Use a soap-filled scouring pad or a mild abrasive cleanser to clean burner caps. If necessary, cover stubborn spots with an ammonia-soaked paper towel for 30 minutes. Rub gently with a soap-filled scouring pad and rinse with a mixture of clean water and vinegar. Wipe dry. Remove all cleaners or the porcelain may become damaged during future heating.

### To Clean the Removable Burner Base and Gas Opening

The ports (or slots) around the burner base must be routinely cleaned. Use a small-gauge wire or needle to clean small slots or holes. Use care to prevent damage to the electrode. If a cleaning cloth should catch the electrode, it could break or damage the electrode. If the electrode is damaged or broken, the surface burner will not light because it will not spark. Manual lighting with a match is still possible.

For proper flow of gas and ignition of the burner—DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS OPENING. Gas must flow freely through the small hole in the brass orifice for the burners to light properly. If the gas opening orifice becomes soiled or clogged, use a small-gauge wire or needle to clean. ALWAYS keep the burner cap in place whenever a surface burner is in use.

# Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

## OCCURRENCE

## POSSIBLE CAUSE/SOLUTION

Surface burners do not light.

Surface Control knob has not been completely turned to LITE. Push in and turn the Surface Control knob to LITE until burner ignites and then turn control knob to desired flame size.

Be sure gas supply valve is open.

Burner ports are clogged. Clean burners. See "To Clean the Burner Grates, Contoured Burner Pans, Burner Cap, and Burner Base" section under General Cleaning. With the burner off, clean ports with a small-gauge wire or needle.

Power cord is disconnected from outlet (Electric Ignition Models only). Be sure cord is securely plugged into the outlet.

Electrical power outage (electric ignition models only). Burners can be lit manually. See Setting Surface Controls in this Owner's Guide.

Surface burner flame burns half way around.

Burner ports are clogged. With the burner off, clean ports by using a small-gauge wire or needle.

Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly following instructions in the General Cleaning section.

Surface burner flame is orange.

Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.

In coastal areas, a slightly orange flame is unavoidable due to salt air.

Scratches or abrasions on ceramic glass cooktop surface.

Coarse particles (such as salt or sand) are between cooktop and utensil. Be sure cooktop surface and bottom of utensils are clean before use. Small scratches do not affect cooking and will become less visible with use.

Cleaning materials not recommended for glass ceramic cooktop have been used. See "To Clean the Cooktop Glass" section under General Cleaning.

Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils.

Metalmarks on ceramic glass cooktop surface.

Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use mildly abrasive cleanser to remove marks.

Brown streaks and specks on ceramic glass cooktop surface.

Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See "To Clean the Cooktop Glass" section under General Cleaning.

Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See "To Clean the Cooktop Glass" section under General Cleaning.

Areas of discoloration on ceramic glass cooktop surface.

Mineral deposits from water and food. Wet surface with water and sprinkle on a cooktop cleaning cream. Scrub with a clean damp paper towel until the stain disappears. Wipe remaining paste away, then apply a small amount of cooktop cleaning cream and polish with a clean paper towel. Use cookware with clean, dry bottom. See "To Clean the Cooktop Glass" section under General Cleaning.

# Warranty Information

## COOKTOP WARRANTY

Your cooktop is protected by this warranty

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
<b>FULL ONE-YEAR WARRANTY</b>	One year from original purchase date	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under <b>NORMAL RESPONSIBILITIES OF THE CONSUMER.</b> *
<b>LIMITED 2<sup>ND</sup>-5<sup>TH</sup> YEAR WARRANTY (Glass Smoothtop, Seal &amp; Elements)</b>	Second through fifth years from original purchase date	Provide a replacement for any defective surface heating element, deteriorated rubberized-silicone seal (upswept models only), or glass smoothtop that cracks due to thermal breakage ( <b>not customer abuse</b> ).	Diagnostic and any transportation and labor costs which are required because of service.
<b>LIMITED WARRANTY (Applicable to the State of Alaska)</b>	Time periods listed above.	All of the provisions of the full and limited warranties above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux Home Products North America servicer. In Canada, your appliance is warranted by Electrolux Canada Corp.

### \*NORMAL RESPONSIBILITIES OF THE CONSUMER

**This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:**

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. 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 was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

### EXCLUSIONS

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

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.  
**NOTE:** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

### IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by contacting Electrolux Home Products:

**USA**  
**1•800•944•9044**  
 Electrolux Home Products  
 North America  
 P.O. Box 212378  
 Augusta, GA 30917

**Canada**  
**1•866•294•9911**  
 Electrolux Home Products  
 North America  
 802, boul. L'Ange-Gardien  
 L'Assomption, Québec  
 J5W 1T6

This warranty only applies in the 50 states of the U.S.A., Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp.





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