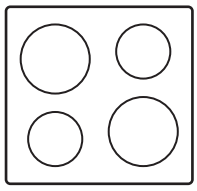
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EN User Manual | **Electric Cooktop** **2**

FR Manuel d’utilisation | **Surface de cuisson électrique** **11**

Welcome to our family

Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long relationship together.
This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.
FAQ, helpful tips and videos, cleaning products, and kitchen and home accessories are available at **http://www.frigidaire.com**.
We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you do need service, we can get that started for you.
Let's make it official! Be sure to register your product.

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1. IMPORTANT SAFETY INFORMATION

1.1 Keep a record for quick reference

Model number

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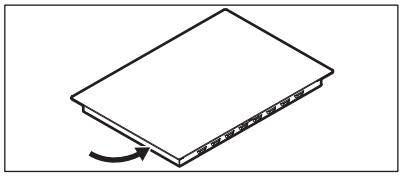
Serial number

.....

Purchase date

.....

Serial Number Location



Read all instructions before using this appliance.
This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.
Read safety precautions in this manual before installing or using your appliance. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.
Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

1.2 ✓ Installation checklist

- ❒ Read all the safety instructions in the front of your user manual.
- ❒ Remove all packaging materials from your appliance before cooking.
- ❒ Confirm that the electrical power to the appliance is turned on.
- ❒ Test all surface elements/burners to make sure they are working properly.
- ❒ Remember to complete your product registration.

1.3 Safety definitions

⚠

This is the safety alert symbol. It is used to alert of potential personal injury hazards. Follow all safety messages that follow this symbol to avoid possible injury or death.

⚠ WARNING!
Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION!
Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT
Indicates installation, operation, or maintenance information which is important but not hazard-related.

NOTE
Indicates a short, informal reference – something written down to assist the memory or for future reference.

1.4 Important instructions for unpacking and installation

IMPORTANT
Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance.

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 wiring label and other literature attached to the appliance. Do not remove model/serial number plate.
Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32ºF (0ºC) for at least 3 hours before turning on the power to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/ screws, or any other part of the appliance.
Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

1.5 Grounding instructions

⚠ WARNING!

- Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.
- Avoid fire hazard or electrical shock. Do not use an adapter plug, use an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1- latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.
For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.
It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. Contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.
See the installation instructions packaged with this appliance for complete installation and grounding instructions.

1.6 Important instructions for using the appliance

⚠ WARNING!

- Do not store flammable materials in ovens, microwaves, near surface burners or elements, or in the storage or warming drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.
- 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, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.
- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance. The weight of a child on an open oven door may cause the appliance to tip, resulting in serious burns or other injury. An open drawer when hot may cause burns.
- Stepping, leaning, or sitting on the door or drawers of this appliance can result in serious injuries and also cause damage to the appliance.
- Never cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not use oven or warmer drawer (if equipped) for storage.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

⚠ CAUTION!

- When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.
- Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.
- Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.
- Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.
- 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 touch surface burners or elements, or areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements 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 are cool. These areas may include the cooktop, surfaces facing the cooktop, oven vent areas, oven door, and oven window.
- Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock and the oven function.

1.7 Important instructions for using radiant cooktops

Know which knob or key controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.

Cookware handles should be turned inward and not extend over adjacent surface elements. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.
Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.
Glazed cooking utensils - Only certain types of cookware are suitable for cook top service and must be magnetic to work properly on the induction zones. Check the manufacturer's recommendations for cooktop use to ensure that the cookware is compatible with induction cooking.
Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer’s recommendations for cooktop use.
Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
Do not use a searing grill meant for use with a broiler pan on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
When you are flaming foods under a ventilating hood, turn on the fan.

1.8 Important instructions for using glass and ceramic cooktops

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 the 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.

1.9 Important instructions for cleaning the appliance

⚠ CAUTION!
Before manually cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.
Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

1.10 Important instructions for service and maintenance

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 reduces the risk of personal injury and damage to the appliance.
Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.
Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

⚠ WARNING!
California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov

2. BEFORE SETTING SURFACE CONTROLS

⚠ WARNING!
Refer to Safety chapters.

2.1 About the Ceramic Glass Cooktop

⚠ WARNING!
Refer to Care and Cleaning.

The ceramic glass cooktop has heating elements below a smooth glass surface. The designs on the ceramic cooktop outline the areas of the surface elements underneath. Always match the pan size with the diameter of the element outline on the cooktop. Use only flat-bottomed cookware.

Before using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. It makes cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

The type and size of cookware, the number of surface elements in use, and their settings affect the amount of heat that spreads to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

➲ IMPORTANT
- The cooktop should not be used as a cutting board or work surface.
- Dropping heavy or hard objects on the cooktop may crack it.
- It is not recommended to place food directly on the cooktop surface (without using kitchen utensils), as it will be difficult to clean and food residue may smoke and create a potential fire hazard.
- Always lift cookware before moving on the ceramic glass cooktop. Any cookware that has a rough or dirty bottom can scratch the ceramic cooktop. Always start with clean cookware.

2.2 About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element glows red. To maintain the selected setting, the element cycles on and off. The heating element retains

enough heat to provide uniform and consistent heat during the off cycle.

For efficient cooking, turn the element off several minutes before cooking is complete. This allows residual heat to complete the cooking process.

⚠ CAUTION!

Surface elements may appear to have cooled after they are turned off. The element surface may still be hot, and burns may occur if the element or surrounding area is touched before it cools to a safe temperature.
Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range 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.
Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in a risk of electric shock or fire.

➲ IMPORTANT

Do not allow aluminum foil or any material that can melt to make contact with the cooking element. If these items melt on the cooktop, they damage the cooktop.

NOTE

- Radiant elements have a limiter that allows the element to cycle on and off, even at the **HI** setting.

2.3 Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results.

Correct cookware:

- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Made of material that conducts heat well.
- Easy to clean.
- Cookware size matches the amount of food to be prepared.
- Cookware diameter matches the size of the Cooking Zone.

Incorrect cookware:

- Bottom curved or warped.
- Cookware larger than the Cooking Zone by more than 0,5 inch (12 mm).
- Heavy handle tilts pan.
- Pan is much smaller than the Cooking Zone.

Cookware material types:

- Aluminum - excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).
- Copper - excellent heat conductor but discolors easily (see Aluminum).
- Stainless - slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining.
- Cast Iron - a slow heat conductor, but will retain heat very well. Cooks evenly once cooking temperature is reached.
- Porcelain-enamel on metal - heating characteristics may vary depending on base material.
- Glass - slow heat conductor

➲ IMPORTANT

Do not place empty aluminum, glass, or porcelain- enamel coated cookware on the element. The melting point of cookware made with these materials may be reached quickly, especially if left empty. If the cookware melts it will damage the cooktop. Follow all the cookware manufacturer's recommendations for use and care of cookware.

➲ IMPORTANT

Never place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

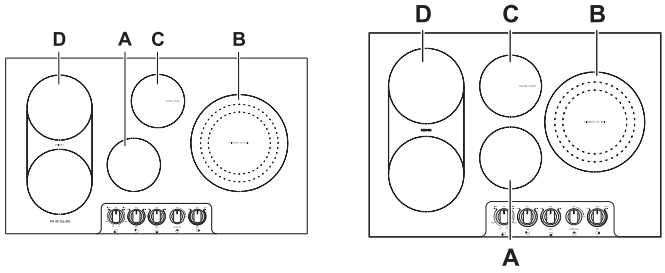
2.4 ELEMENT ON and HOT SURFACE Backlit Knobs

Each control knob features a backlight that indicates whether a cooktop surface element is on or hot. A white glow means the element is on. A red glow means the element is hot. The red backlight will glow when the element is still hot enough to cause burns and will remain on after the element is turned off until the surface has cooled to a safe temperature.

2.5 Types of Ceramic Cooktop Elements

The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.

Front Control models



A. Single element
B. Simmer to Boil
C. Warm Zone (some models)
D. Bridge element

3. SETTING SURFACE CONTROLS

⚠ WARNING!

Refer to Safety chapters.

3.1 Setting Radiant Surface Elements

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the prints as a guide and adjust the control knob as needed.

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.

Suggested settings for radiant elements

Settings	Type of Cooking
High (HI - 9)	Start most foods, bring water to a boil, pan broiling.
Medium (7 - 8)	Continue a rapid boil, fry, deep fat fry.
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables.
Medium Low (2 - 4)	Keep foods cooking, poach, stew.
Low (1)	Low temperature cooking.
Low (LO)	Keep warm, melt.

The suggested settings are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

The size and type of utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.

⚠ CAUTION!

Radiant surface elements may appear to have cooled after they have been turned off . The element may still be hot and burns may occur if the element is touched before it has cooled sufficiently.
Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrappings on top of the range 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.
Do not use aluminum foil to line surface drip bowls or reflector pans. Improper installation of these liners may result in risk of electric shock or fire.

IMPORTANT

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 it.
Never place a cooking utensil over two different surface cooking areas at the same time, unless the cooktop has a bridge element and the cookware is specifically designed for the purpose.
Incorrect use may cause the ceramic cooktop to fracture.

Setting Single Radiant Surface Element
To operate single radiant elements (including Simmer to Boil element):

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (refer to the “Suggested settings for radiant elements” table.
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Simmer to Boil Element
Simmer to Boil element (some models) is designed to quickly heat and cook large amounts of food in large pots. Simmer to Boil elements are clearly labeled on the cooktop.

Setting Warm Zone (Some Models)
Use the warm zone to keep cooked foods hot.

Always start with hot food. It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid 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 keep warm zone.

To activate the Warm Zone push and turn the Warm Zone control knob in either direction. The temperatures are designated by Hi and Lo. However, the control can be set at any position between Hi and Lo for different levels of warming.

Recommended Warm Zone Settings
For temperature selection, refer to the table below. 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.

Food Item	Heating Level
Bread/Pastries	Low (Lo)
Casseroles	Low (Lo)
Dinner Plates with Food	Low (Lo)
Eggs	Low (Lo)
Gravies	Low (Lo)
Meats	Medium (Med)
Sauces	Medium (Med)
Soups (cream)	Medium (Med)
Stews	Medium (Med)
Vegetables	Medium (Med)
Fried Foods	High (Hi)
Hot Beverages	High (Hi)
Soups (liquid)	High (Hi)

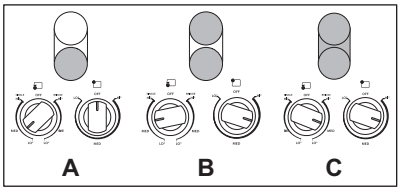
NOTE

Unlike the single and dual surface elements, the Warm Zone will not glow red when it is hot. To avoid burns always use potholders or oven mitts when removing food from the cooktop, including the Warm Zone, as cookware and plates will be hot.

Setting Bridge Element (some models)
Some models include a bridge element for long cookware (such as a griddle) to extend across two circular surface elements. Symbols around the knob are used to indicate whether the single element or the single element and bridge element will heat.

To Operate the Bridge Element:

1. Place correctly sized cookware on the cooktop with the bridge element under the middle.
2. To heat left front element (A), push in and turn the left front knob to the single section for regular cookware, or to the bridge section for extended cookware.
3. To heat left front and left rear element (B), push in and turn the left rear element control knob to the desired setting.
4. To heat complete bridge element (C), push in and turn the bridge ON/OFF knob to ON position to switch on bridge element.
5. Allow the griddle to heat for a few minutes when cooking items that require a preheated surface such as pancakes and eggs. The two elements will work together with the bridge element to provide even heating. You can adjust the setting, if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
6. When cooking is completed, turn the surface control knob to OFF before removing the cookware.



NOTE

The bridge element knob controls single front element of the bridge surface and the entire bridge element. To operate the rear single element of the bridge surface, use its own knob.

3.2 Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information available as well as follow recommendations for home canning procedures.

Canning recommendations:

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops, and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.

- 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.
- It is best to can small amounts and light loads.

⚠ CAUTION!

Do not leave water bath or pressure canners on high heat for an extended amount of time.

4. CARE AND CLEANING

⚠ WARNING!

Refer to Safety chapters.

4.1 General Information

Remove spills and any heavy soiling as soon as possible. Regular cleaning reduces the difficulty of major cleaning later.

⚠ CAUTION!

Before cleaning any part of the appliance, make sure all controls are turned off and the appliance is cool.
If you use ammonia or appliance cleaners, remove them and thoroughly rinse the appliance before operating. Follow manufacturer's instructions and provide adequate ventilation.

⚠ WARNING!

Do not use bleach to clean the appliance.

⚠ CAUTION!

Use scouring pads, oven cleaners, abrasive cleaners and ammonia with special caution while cleaning the appliance.

Surface or Area	Cleaning Recommendation
Aluminum and vinyl	Use a soft cloth and clean with mild dish detergent and water. Rinse with clean water, dry and polish with a soft, clean cloth.
Painted and plastic control knobs Painted body parts Painted decorative trims	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, dry and polish with a soft, clean cloth. Do not apply glass cleaners directly to the surface, spray onto cloth and wipe.
Control panel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels, they damage the finish.
Control knobs	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. To remove control knobs, turn the knob to the **OFF** position, grasp firmly, and pull off the shaft. To replace knobs after cleaning, line up the **OFF** markings and push the knobs into place.
Stainless Steel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use abrasive cleaners such as chlorides, chlorines, or ammonia.
Smudge Proof™ Stainless Steel Black Stainless Steel	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Rinse with clean water, and dry with a soft clean cloth. Do not use appliance cleaners, stainless steel cleaners, or abrasive cleaners such as chlorides, chlorines, or ammonia. These cleaners may damage the finish.
Ceramic cooktop	Refer to **Cooktop Cleaning.**

4.2 Cooktop Maintenance

NOTE

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

First use
- Apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. A cooktop cleaning creams leave a protective finish on the glass and help to prevent scratches and abrasions.
- Clean and buff with a clean paper towel. This makes cleaning easier when soiled from cooking.

NOTE

Sliding pans on the cooktop can cause metal markings on the cooktop surface. After the cooktop is cool, use a cleaning cream and remove them immediately. Metal marks can become permanent if not removed prior to future use.

⚠ CAUTION!

Cast iron, metal, ceramic or glass cookware with rough bottoms can mark or scratch the cooktop surface.

Do not the following on the cooktop:
- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt buildup on the bottom. Always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook food directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

4.3 Cooktop Cleaning

⚠ CAUTION!

Before cleaning the cooktop, make sure the controls are turned to the **OFF** position and the cooktop is cool. The glass surface can be hot from the contact with hot cookware, and burns may occur if you touch the glass surface before it is cooled sufficiently.

⚠ 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.

Light to moderate soil:
1. Apply a few drops of cleaning cream directly to the cooktop.

2. Use a clean paper towel to clean the entire cooktop surface. Do not use the towel you use to clean the cooktop for any other purpose.
3. Ensure thorough cleaning, do not leave any residue.

Heavy, burned-on soil:

1. Apply a few drops of cleaning cream directly to the soiled area.
2. Rub the soiled area, use a non-abrasive cleaning tool, apply pressure as needed.
3. Do not use the same pad you use to clean the cooktop for any other purpose.
4. If soils remain, carefully scrape them with a metal razor blade scraper. Hold the scraper at a 30-degree angle to the surface.
5. Remove any remaining soils, then apply a few drops of cleaning cream and buff the surface clean.

⚠ WARNING!

Do not use an abrasive type cleaning pad, it may damage the ceramic glass cooktop. Use only cleaning products recommended for cooktops with glass ceramic surface.

4.4 Cooktop Control Knob Reinstallation

IMPORTANT

Each cooktop surface element type (single, dual, and simmer-to-boil) has its own specific type of control knob. These knobs are not interchangeable among the different element types. Reinstalling knobs to a different element type and shaft type may result in damage to the knob and shaft.

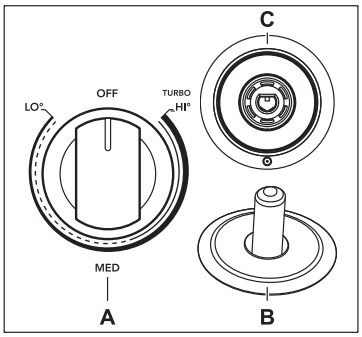
To remove a knob:

- turn to the OFF position, grasp firmly, and pull off the shaft.

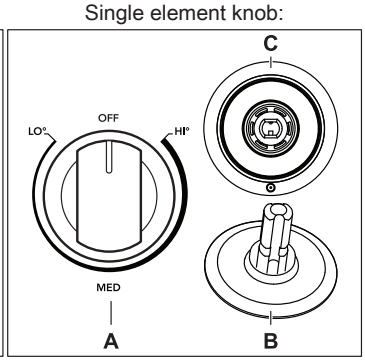
To replace a knob:

- line up the OFF marking and push the knob into place.

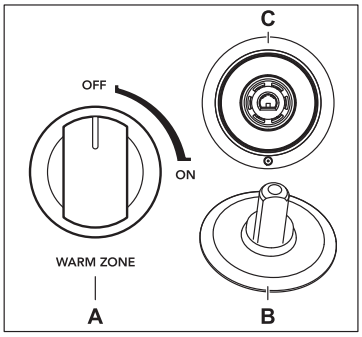
Turbo boil element knob:



Single element knob:



Keep warm element knob:



A. Knob on cooktop
B. Knob shaft
C. Back of knob

5. TROUBLESHOOTING

⚠ WARNING!

Refer to Safety chapters.

5.1 Before you Call (Solutions to Common Problems)

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

Frigidaire.com (United States)
1-800-374-4432

Frigidaire.ca (Canada)
1-800-265-8352

Occurrence	Possible cause	Solution
Entire appliance does not operate.	Appliance not connected.	Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active.
	Electrical power outage.	Check the house light to be sure. Call your local electric company for service outage information.

Cooktop Problems

Occurrence	Possible cause	Solution
Surface element is too hot or not hot enough.	Incorrect surface control setting.	Adjust power level setting.
Surface element does not heat or does not heat evenly.	Incorrect surface control knob is used for the element needed.	Make sure that you use correct surface control knob for the element needed.
	Cookware is light weight or warped.	Use only flat, evenly balanced, medium or heavyweight cookware. Lightweight pans heat unevenly and food may burn easily.
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food.	Remove discoloration with cleaning cream applied to the glass ceramic surface, buff with a non-abrasive cloth or sponge. Refer to Care and Cleaning.
Scratches or abrasions on cooktop surface.	Coarse particles, such as salt or hardened soils, between cooktop and utensils may cause scratches.	Make sure the cooktop surface and bottoms of utensils are clean before use. Small scratches do not affect cooking and become less visible with time.
	Cleaning materials not recommended for ceramic glass cooktop are used.	Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. Refer to Care and Cleaning.
	Cookware with a rough bottom is used.	Use smooth, flat-bottomed cookware.

Occurrence	Possible cause	Solution
Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface.	Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. Refer to Care and Cleaning.
Brown streaks or specks on cooktop surface.	Boil overs are cooked onto the surface.	When cooktop is cool, use a razor blade scraper to remove the soil. Refer to Care and Cleaning.

6. QUEBEC RIGHT TO REPAIR

Though Frigidaire makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P- 40.1 and sections 79.18 to 79.20 of Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.

7. LIMITED 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 consumables, 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 A 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 APPLY 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 by 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.

USA

1-800-374-4432

Frigidaire

10200 David Taylor Drive

Charlotte, NC 28262

Canada

1-800-265-8352

Electrolux Canada Corp.

5855 Terry Fox Way

Mississauga, Ontario, Canada L5V 3E4

frigidaire.com



A01704212/A (07/2026)