

Gas Cooktop Use & Care

TABLE OF CONTENTS

| | | | |
|---|-----|--|-------|
| IMPORTANT SAFETY INSTRUCTIONS | 2-3 | General Care & Cleaning | 10-12 |
| Product Record..... | 4 | Cleaning Various Parts of Your Cooktop..... | 10 |
| Serial Plate Location..... | 4 | Porcelain Enamel Cooktop Cleaning Instructions | 10 |
| Grounding Instructions | 4 | Cleaning the Burner Grates | 11 |
| Liquefied Petroleum (Propane) Gas Conversion..... | 4 | Cleaning the Burner Caps | 11 |
| Setting Surface Controls..... | 5-6 | Cleaning the Burner Heads | 11 |
| Surface Cooking | 7 | Cleaning the Vent Grate | 12 |
| Setting the Downdraft Vent System..... | 8 | Cleaning the Vent Seal | 12 |
| Setting Surface Burner Controls..... | 8-9 | Cleaning the Grease Filter..... | 12 |
| | | Before You Call..... | 13 |
| | | Major Appliance Warranty | 14 |

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.

⚠ 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.
- Remove all tape and packaging wrap 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 CAN/CGA B149.2, 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 to 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.

- Air curtain or other overhead hoods, which operate by blowing a downward air flow on to a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

⚠ 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 on the cooktop, near surface burners. 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 the cooktop. 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 cooktop.

- **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 BURNERS, GRATES, OR AREAS NEAR THESE BURNERS.** Surface burners may be hot even though the flames are not visible. Areas near surface burners 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 the 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.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

- **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 pot holders on hot surfaces may result in burns from steam. **DO NOT** let the potholders touch the flame or burners. **DO NOT** use a towel or other bulky cloth instead of a pot holder.
- **DO NOT Heat Unopened Food Containers**—Buildup of pressure may cause container to burst and result in injury.
- **Know which knob controls each surface burner.** Always turn the knob to the LITE position when igniting the burners. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

⚠ 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.

⚠ 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.

⚠ WARNING Use proper pan size—This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottom large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.

- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. **DO NOT** allow grease to accumulate on filter. Greasy deposits in the fan could catch fire.
- **Utensil Handles Should Be Turned Inward from Edges of Cooktop and Not Extend Over Adjacent Surface Burners**—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 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 surface burner pans. Protective liners or aluminum foil may interfere with heat and air distribution, and combustion. Damage to the cooktop or personal injury may result.
- **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 Decorative Surface Burner Covers.** If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT SAFETY NOTICE

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

Please carefully read and save these instructions

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

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. **See bottom** of this page for the serial plate location.

Model No. _____

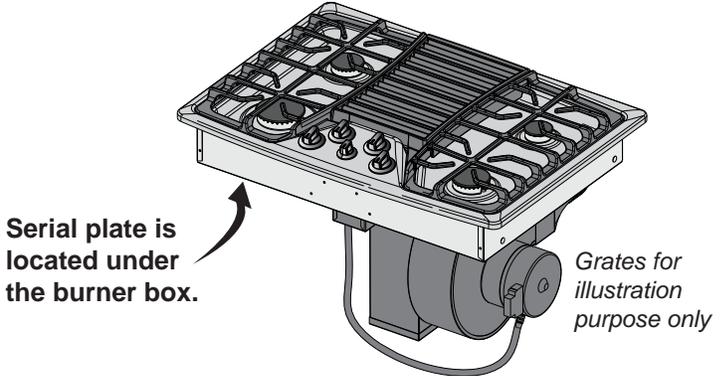
Serial No. _____

Date of purchase _____

Save these instructions and your sales receipt for future reference.

Serial Plate Location

Please see the illustration for exact location. Remember to record the serial number for future reference.



Conversion to Liquefied Petroleum Gas (or L.P. Gas)

This natural gas appliance is designed to allow for conversion to Liquefied Petroleum (L.P.) Gas.

Only a qualified service agent should perform the L. P. conversion. Contact the local gas provider for conversion. The L. P. Conversion Kit is supplied with this unit and is located in the literature package. The kit contains

installation instructions which must be read before and followed carefully when installing the kit.

⚠ WARNING To avoid serious injury, any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified service agent.

Grounding Instructions

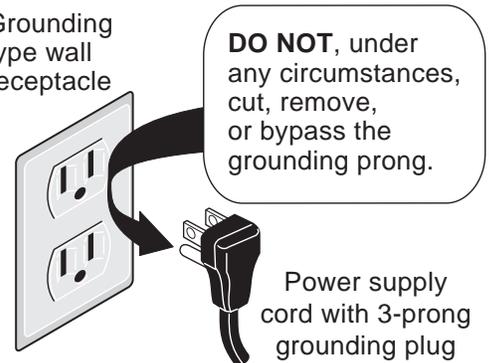
For personal safety, the cooktop must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.

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.

Grounding type wall receptacle



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.

Setting Surface Controls

Control Locations of the Gas Surface Burners

Your cooktop is equipped with gas surface burners with different BTU ratings. The ability to heat food quicker and in larger volumes increases as the burner size increases.

- The small **SIMMER** burner is best used for simmering delicate sauces, etc.
- The **REGULAR** burners can be used for most surface cooking needs.
- The large **QUICK BOIL** burner is best used for bringing large quantities of liquid rapidly up to temperature or when preparing larger quantities of food.
- The **BRIDGE** burner is best suited when using rectangular or long shaped cookware. The rear and middle burners are combined and controlled by the same control knob. The front burner may also be added for a total of 3 burners.
- The large **POWER** burner is best used when preparing larger quantities of food and it quickly bring liquids up to a rolling boil.

Regardless of size, always select cookware 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.

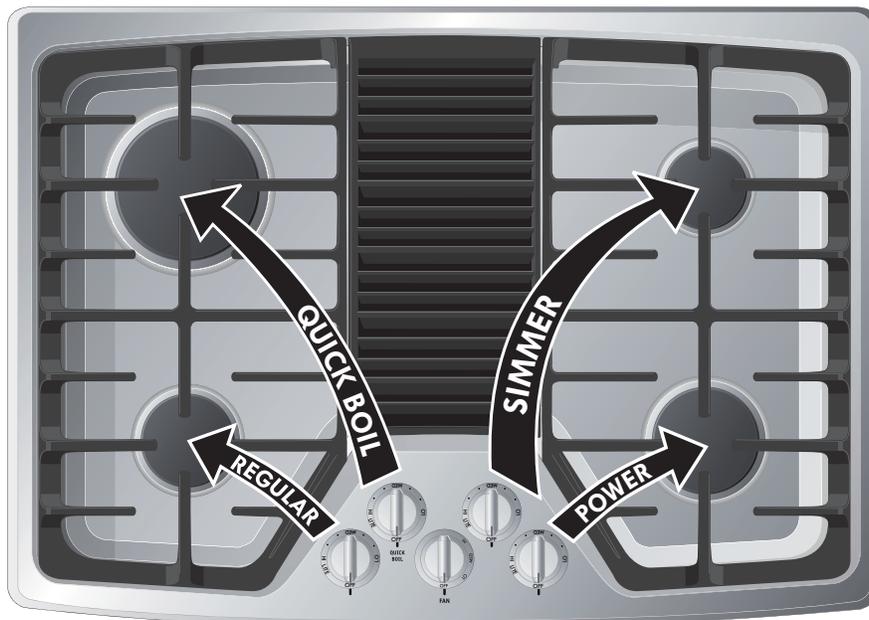


Figure 1 - 30" Model

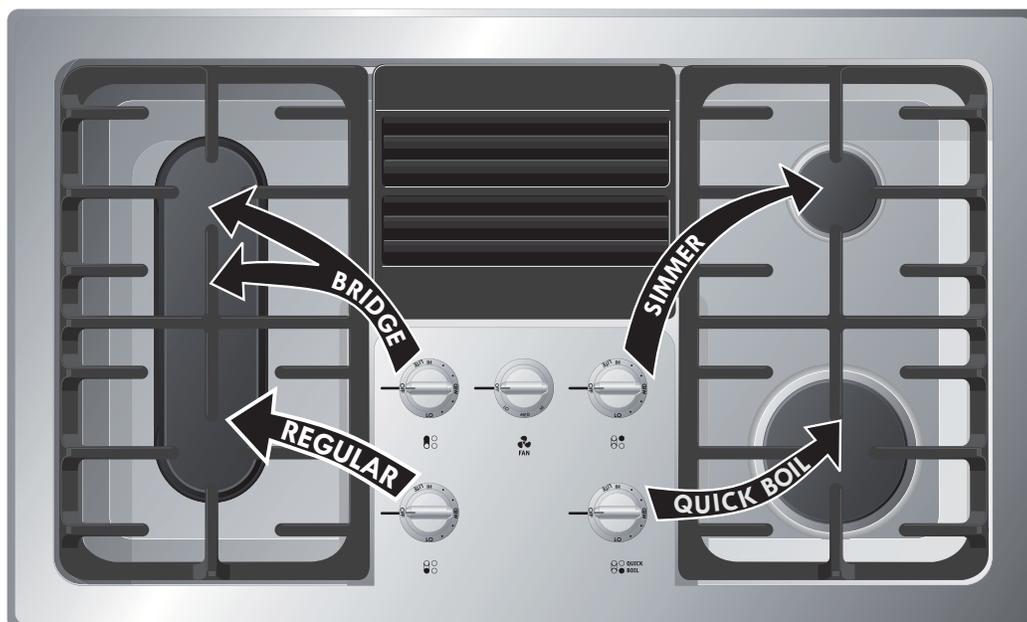


Figure 2 - 36" Model

Setting Surface Controls

Check Burner Cap Placement Before Operating the Surface Burners

To prevent flare-ups and avoid creation of harmful by-products, **DO NOT** use the cooktop without all burner caps properly installed to ensure proper ignition and gas flame size.

It is very important to be sure that all surface burner caps and burner grates are properly installed and in the correct locations **BEFORE** operating the cooktop burners.

Remember:

- Always keep surface burner caps in place whenever using a surface burner.
- When placing the burner caps, be sure that all burner caps are **seated firmly and rest level on top of burner heads**.
- For proper flow of gas and ignition of burners **DO NOT** allow spills, food, cleaning agents or any other material to enter the gas orifice port opening.

Round Style Burners

The burner cap lip (See Fig. 1) should fit snug into the center of burner head and rest level. Refer to Figs. 2 & 3 for correct and incorrect burner cap placement. Once in place, you may check the fit by gently sliding the burner cap from side to side (Fig. 4) to be sure it is centered and firmly seated. When the burner cap lip makes contact inside the center of the burner head you will be able to hear the burner cap click. Please note that the burner cap **SHOULD NOT** move off the center of the burner head when sliding from side to side.

Bridge Style Burners

Install Burner Caps, these include one Bridge Burner Center Cap (rectangular shaped) and the two Bridge Burner End Caps (The Bridge Burner End Caps will fit either the front or rear Bridge Burner Head locations). Make sure that the lips located under the Bridge Burner Caps fall into the slots located in the Bridge Burner Head (See arrows in Figure 5) and that all the Bridge Burner Caps lie flat and evenly on the Bridge Burner Head.

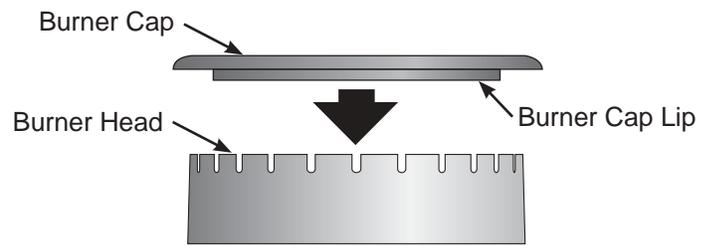


Fig. 1

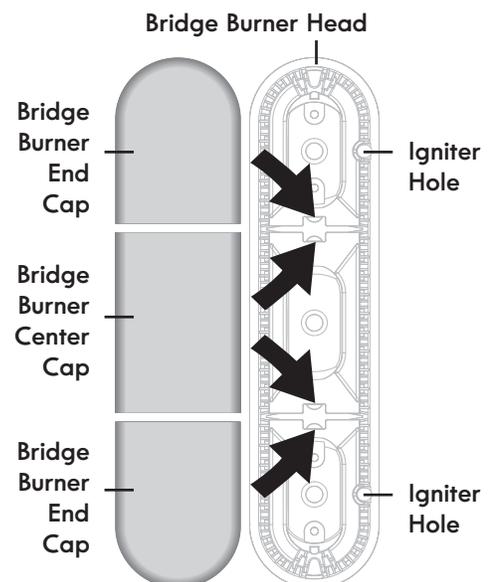
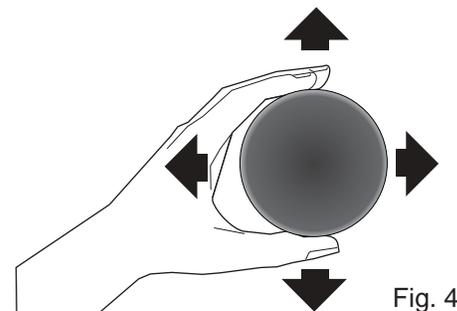
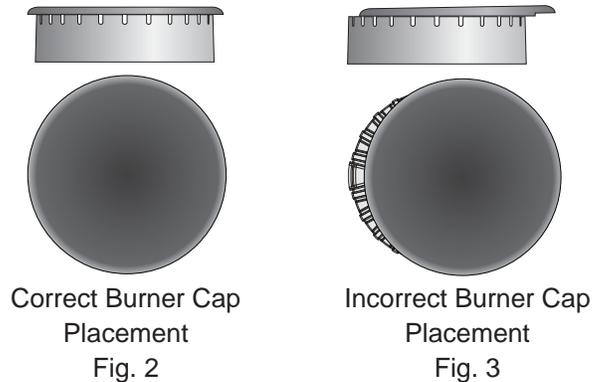


Fig. 5

Surface Cooking

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 in Figure 2.

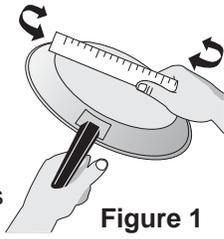


Figure 1

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

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.

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

INCORRECT

- Curved and warped pan bottoms.



- Pan overhangs unit by more than 1" (2.5 cm).



- Heavy handle tilts pan.



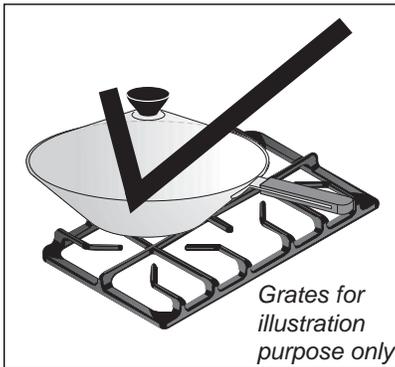
- Flame extends beyond unit.



Figure 2

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

Using a Wok (not supplied)



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).

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

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.



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 Burner Controls

CAUTION DO NOT place plastic items such as 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 wood spoons could catch fire if placed too close to a flame.

Manual Lighting

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**. After burner lights, turn knob to desired setting. Use caution when lighting surface burners manually.

Setting Proper Surface Burner Flame Size

For most cooking, start on the highest control setting and then turn to a lower one to complete the process. Use the recommendations 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.

| 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; steaming. |
| Low Flame | Keep foods cooking; poach; stewing. |

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

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 sharp. Clean burner if flame is yellow-orange. Regardless of size, always select cookware 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.

WARNING NEVER extend the flame beyond the outer edge of the utensil. A higher flame wastes heat and energy and increases your risk of being burned by the flame (Figure 2).

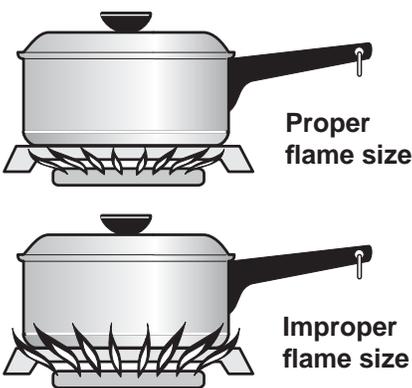


Figure 2

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.

Setting Surface Burner Controls



Figure 1
Regular Burner Knobs

Setting the Simmer / Regular / Power / Turbo Boil Burners

Operating the Regular Burner:

1. Place cooking utensil on surface burner.
2. Push the surface control knob down and turn **counterclockwise** out of the OFF position (See Figure 1).
3. Release the knob and rotate to the LITE position.
Note: All four (or five) electronic surface ignitors will spark at the same time. However, only the burner you are turning on will ignite.
4. **Visually check that the burner has a flame.**
5. Once the burner is lit, continue to turn **counterclockwise** to the desired flame size. The control knobs **DO NOT** have to be set at a particular setting. Use the knob indicator settings to adjust the flame as needed. **⚠ CAUTION DO NOT** cook with the surface control knob in the LITE position (The electronic ignitor will continue to spark if the knob is left in the LITE position).

Setting the Bridge Burner

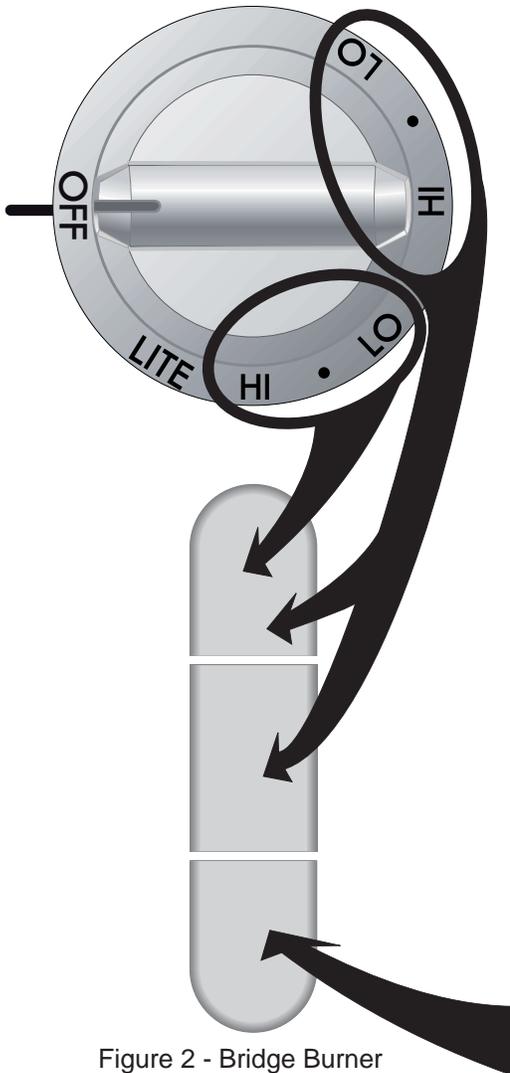


Figure 2 - Bridge Burner

Setting the Bridge Burner

The Bridge Burner should be used with rectangular shaped cookware. Cookware like a cast-iron Griddle is designed specifically for best results with the Bridge Burner.

The Bridge Burner feature may be used to combine the cooking power of 2 or if needed 3 gas surface Burners located along the left-hand side of the cooktop. The left rear and left center Burners are controlled by the left rear surface Control Knob. In addition the left front Burner may be added to the Bridge Burner with the left front gas Control Knob.

Operating the Bridge Burner

1. Push the left rear surface control knob in and turn **counterclockwise** out of the OFF position (See Figure 2).
2. Release the knob and rotate to the **LITE** position (See Figure 2). Note: All electronic surface ignitors will spark at the same time. However, only the selected surface Burner will lite.
3. **Visually check that the rear Burner has lit.**
4. Continue to rotate the gas control knob counterclockwise past the first LO.
5. Visually check that both the rear and center Burners are lit.
6. When both Burners are lit, continue to turn the control knob **counterclockwise** to adjust to the desired flame size for both Burners together. Note: The markings between **bridge HI** and **bridge LO** settings on the control knob are used for adjusting the flame size for both burners.
7. Add the front Burner if needed. Once lit, visually adjust the flame size of the front Burner to match the flame size of the Bridge Burner.

⚠ CAUTION DO NOT cook with any of the surface control knobs in the LITE position (The electronic ignitor will continue to spark if the knob is left in the LITE position).

Note: If only the rear surface Burner is needed, adjust the settings between the 1st HI and LO.

Note: The front Burner may be added to the Bridge Burner by setting the left front gas Control Knob.

General Care & 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 CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

| Surfaces | How to Clean |
|---|---|
| Control Knobs | 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. DO NOT use abrasive cleaners on any of these materials; they can scratch or dull the finish. |
| Control Panel | Wipe the control panel clean after each use. 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 using hot, soapy water and a cloth. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place. |
| Stainless Steel | Clean with hot, soapy water and a dishcloth. Rinse with clean water and cloth. DO NOT use cleaners with high concentrations of chlorides or chlorines. 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. |
| Porcelain Enamel Burner Grates, Cooktop Surface | Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth or paper towel. Remove all cleaners or the porcelain may become damaged during future heating. DO NOT use spray oven cleaners on the cooktop. |
| Grease Filter | For general cleaning, the grease filter can be cleaned in the dishwasher. |
| Grate Seal | Clean with a mild solution of soap and warm water. Rinse clean and dry before use. The grate seal may be cleaned in a dishwasher, TOP RACK ONLY. |

Porcelain Enamel Cooktop Cleaning Instructions (some models)

The cooktop is designed to make cleaning easier. Because the gas burner are sealed, cleanups are easy when spillovers are cleaned up immediately. Correct and consistent cleaning is essential to maintaining your porcelain enamel cooktop. If food spills and grease spatters are not removed, they may burn onto the surface of the cooktop and cause permanent discoloration.

⚠ CAUTION **DO NOT** remove any parts from the cooktop until they have completely cooled and are safe to handle.

Daily Cleaning

For normal soil:

1. Allow cooktop surface to cool.
2. Wipe off spills and spatters using a clean paper towel or a clean cloth with warm, soapy water.
3. If needed, use mild household cleaners or a soap-filled steel wool pad.
4. Be sure to rinse off all cleaning solutions or the porcelain may become damaged during future heating.

For heavy, burned-on soil:

1. Allow cooktop surface to cool.
2. Use a soap filled scouring pad with warm water or cover heavily soiled spots with a solution of clear water and ammonia. Scour gently. Rinse and wipe dry with a clean cloth.

DO NOT use harsh abrasive cleaners on the cooktop. They can scratch the stainless steel / porcelain.

⚠ WARNING **DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the cooking surface.

⚠ CAUTION Before cleaning the surface cooktop, be sure the controls are turned to OFF and the cooktop is cool.

⚠ WARNING **DO NOT use commercial oven cleaners on the cooktop**

General Care & Cleaning

Cleaning the Burner Grates

The burner grates are dishwasher safe and may be cleaned in the dishwasher. Remove any excessive soils before placing in the dishwasher.

IMPORTANT

- For proper gas flow and ignition of the burners — **DO NOT** allow spills, food, cleaning agents or any other material to enter the gas orifice opening.
- The cooktop is not removable. **DO NOT** attempt to remove or lift the cooktop.

⚠ CAUTION To avoid possible burns use care when cleaning the cooktop. **DO NOT** attempt to clean the cooktop whenever the cooktop or burner heads are still hot.

⚠ CAUTION To avoid possible burns **DO NOT** attempt any of the following cleaning instructions provided before turning OFF all of the surface burners and allow them to cool.

⚠ CAUTION To avoid possible burns **DO NOT** attempt to operate the surface burners without the burner caps

Before using your gas appliance be sure to:

- Follow installation instructions before operating.
- Remove all packing tape from cooktop area.
- Properly install the bridge burner and burner caps (See page 6).

Cleaning the Burner Caps

Should you ever need to remove the burner caps for cleaning, lift the burner cap off the burner head. Clean heavy soils with an absorbent cloth. Rinse with a clean, damp cloth and immediately thoroughly dry including the bottom and inside of the cap. **DO NOT** use harsh abrasive cleaners. They can scratch the porcelain on the cap. **DO NOT** clean burner caps in dishwasher.

IMPORTANT - When placing the burner caps on the cooktop, be sure the burner caps are seated firmly on top of burner heads. Improper flame size and uneven heating may result when any surface burners are turned ON and the burner caps are not seated correctly.

Cleaning the Burner Heads

Lift the burner cap from the burner head. The surface burner heads are secured to the cooktop and must be cleaned in place (except for the bridge burner, which is removable. See bridge burner assembly section for proper installation).

For proper gas flow it may be necessary to clean the burner heads and slots. To clean, first use a clean DAMP cloth to soak up any spills. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe using a damp cloth. For stubborn soils located in the slots, use a small-gauge wire or needle to clean.

Should you experience ignition problems it may be that an ignition port hole is partially blocked with soil (see Fig. 1). With the burner head in place, use a small wire gauge needle or the end of a paper clip to clear the ignition port or ports.

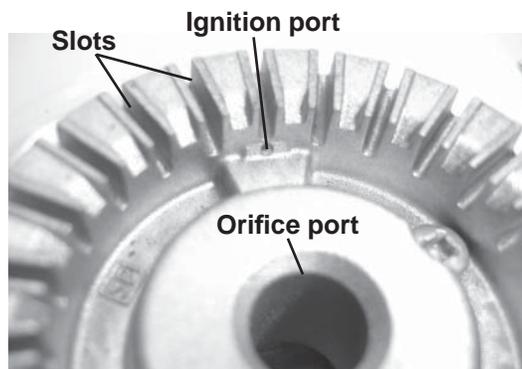


Figure 1- Cooktop regular burner head

General Care & Cleaning

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

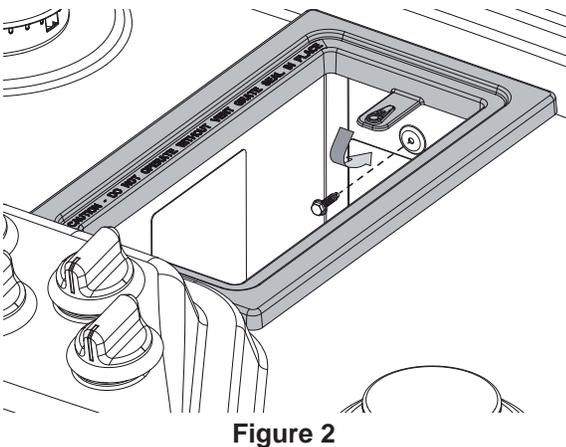
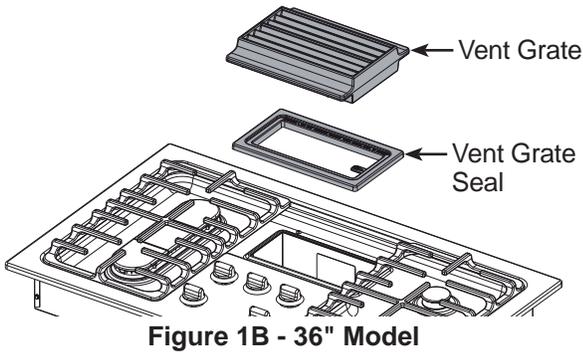
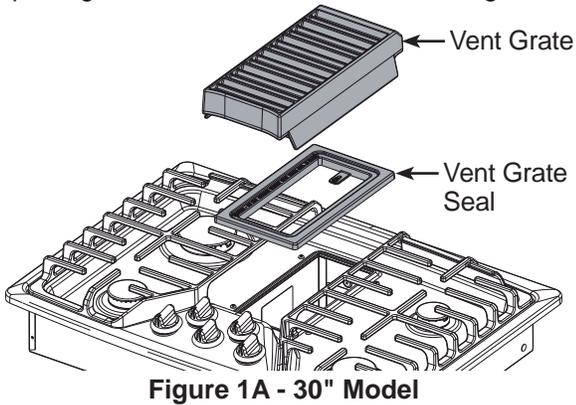
⚠ CAUTION To avoid possible burns use care when cleaning the downdraft system, **DO NOT** attempt to clean the cooktop whenever the grates are still hot.

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.

Cleaning the Vent Seal

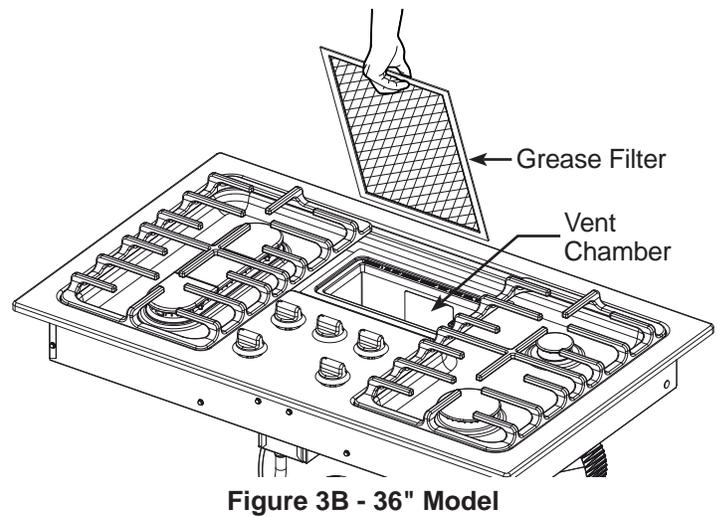
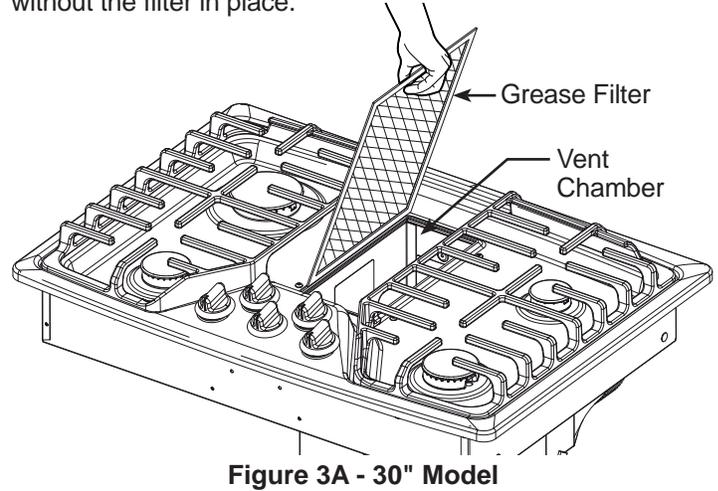
Remove the vent seal from the cooktop by unscrewing it (figure 2) and by lifting it off. The vent seal can be cleaned using warm soapy water and may be cleaned in the dishwasher, **TOP RACK ONLY**. Remove any excessive soils before placing in the dishwasher. Use mild detergent.



Cleaning the Grease Filter

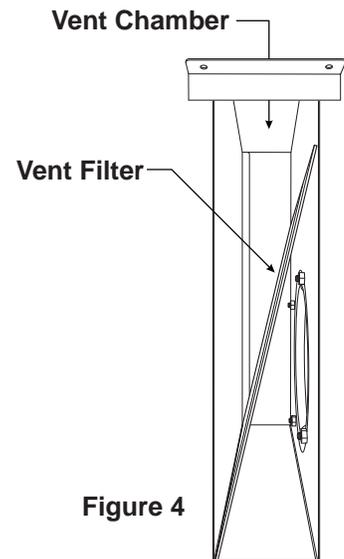
Remove the grease filter (Fig. 3) from the vent chamber by lifting it off. The grease filter can be cleaned using hot soapy water. Rinse with clean water and dry thoroughly. The grease filter is dishwasher safe. When cleaned, replace the filter **diagonally** in the vent chamber as shown on Figure 4.

⚠ 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

Solutions to Common Problems

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 to desired flame size. Be sure gas supply valve is open. Gas-air mixture needs a straight line to travel. Be sure burner is properly seated in its support (models with open burners only). Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots. Power cord is disconnected from outlet (electric ignition models). Be sure cord is plugged securely into outlet. Electrical power outage (electric ignition models). Burners can be lit manually. See Setting Surface Controls in this Use & Care Guide. |
| Surface burner flame burns half way around. | Burner ports or slots are clogged. With the burner off, clean ports with a small-gauge wire or needle to clean ports or slots. Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. To avoid this occurrence dry the burners thoroughly following instructions under General Care & Cleaning . |
| 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. |
| Surface burner flame is too high or too low. | Surface burner valves are not adjusted properly. Refer to your LP conversion instructions for guidance on how to adjust the valves. |
| 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. |
| Reduced performance of the ventilation system. | Verify that the vent grate seal and vent grate have been properly installed on the cooktop. |
| Surface burner flame extinguishes when ventilation system is ON. | Verify that the vent grate seal and vent grate have been properly installed on the cooktop. |

Notes

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 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 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
1.800.944.9044
Electrolux Major Appliances
North America
P.O. Box 212378
Augusta, GA 30907



Canada
1.800.265.8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada
L5V 3E4