

FRIGIDAIRE

All about the

Use & Care

of your Cooktop

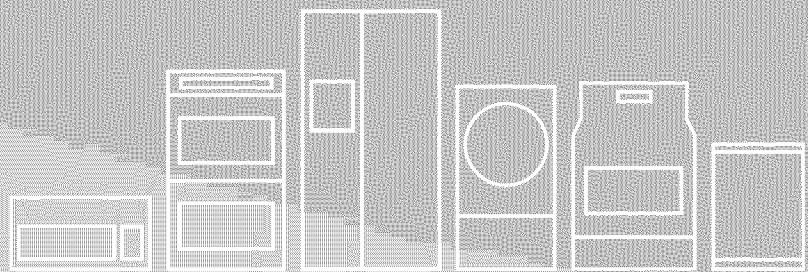


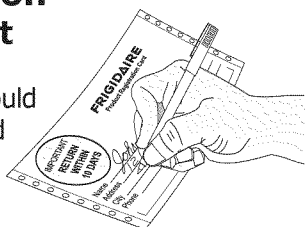
TABLE OF CONTENTS

Welcome & Congratulations	2	Care & Cleaning (Cleaning Chart)	9
Important Safety Instructions.....	3	Care & Cleaning	10
Surface Cooking	6	Before You Call	11
Setting Surface Controls	8	Major Appliance Warranty	12

WELCOME & CONGRATULATIONS

Product Registration Register Your Product

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



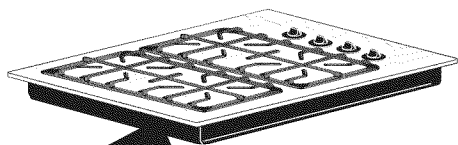
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and Thank You for choosing our product. We hope you consider us for future purchases.

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. These instructions 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.

Serial Plate Location



Cooktop Serial
Plate Location

Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.



IMPORTANT SAFETY INSTRUCTIONS

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


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.

DEFINITIONS

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

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.

IMPORTANT

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

- 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. 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.**

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.

IMPORTANT SAFETY INSTRUCTIONS

- **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.

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 Pot holders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders 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.

- **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.

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.

- **Utensil Handles Should Be Turned Inward 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.

Save these instructions

IMPORTANT SAFETY INSTRUCTIONS

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.

Do not under any circumstances cut or remove the third round grounding prong from the power cord plug. See the installation instructions packaged with this cooktop for complete installation and grounding instructions. Do not operate the cooktop using a two-prong adapter or an extension cord.

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.

CONVERSION TO LIQUEFIED PETROLEUM GAS (OR L.P. GAS) OR TO NATURAL GAS

This cooktop can be used with Natural Gas or with Liquefied Petroleum (L.P.) Gas.

If you wish to convert your cooktop for use with L.P. (Propane) Gas or with Natural Gas, see the installation instructions guide for the conversion instructions.

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 jurisdiction. Failure to follow the instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING

Personal injury or death from electrical shock may occur if the range 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 Service Center.

SURFACE COOKING

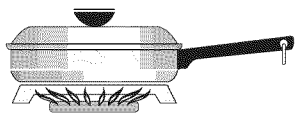
USE PROPER COOKWARE

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 2). Be sure to follow the recommendations for using cookware as shown in 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 burner grate by more than 2.5 cm (1").
- Heavy handle tilts pan.
- Flame extends beyond pan.

Figure 1

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

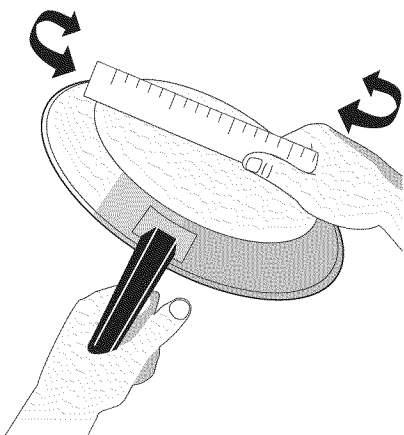


Figure 2

USING A WOK

Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores (Figure 3). Round-bottomed woks (with a support ring that does not extend beyond the burner circumference) 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.

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 (Figure 4). 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.

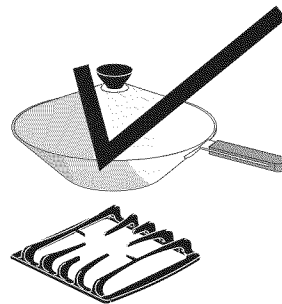


Figure 3

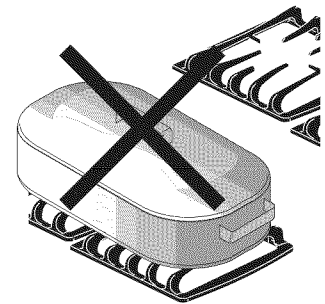


Figure 4

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner circumference. Because this ring traps heat, the surface unit and cooktop surface could be damaged (Figure 5).

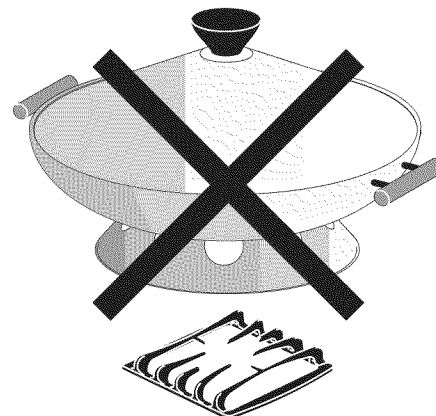


Figure 5

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.

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.

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.

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.



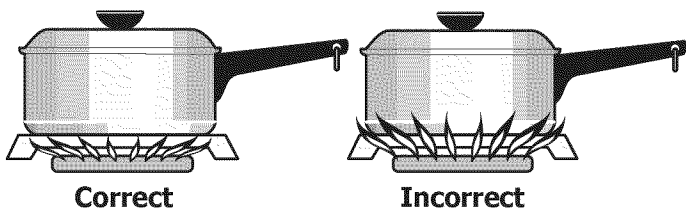
SETTING SURFACE CONTROLS

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



→ IMPORTANT

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

📌 NOTE

***Note: Settings are based on using medium-weight metal or aluminum pans. 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. Adjust or Clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

⚠ 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. Pot holders, towels or wood spoons could catch fire if placed too close to a flame.

⚠ 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.

OPERATING THE GAS SURFACE CONTROLS To Adjust Low or SIMMER Setting (some models)

The burner flame, at low setting, can be adjusted if it is too low; refer to the installation instruction for adjustment procedure.

To Adjust Standing Pilot Model (some models)

Each burner lights automatically either an electric or a standing pilot, depending on your model. Standing pilots must be lit initially. To light the standing pilot, open gas supply on pilot shutoff valves (screw), lift the cooktop from the front edge and hold a lighted match near the pilot. Standing pilots will remain lit when the burners are turned off; because of that, the porcelain enamel cooktop can be hot even if burners are not used; refer to installation instructions for proper pilot adjustment. Models with electric ignitors light automatically each time a control knob is turned to the LITE position.

To operate the Surface Burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE.
Note: All four electronic surface 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. After the burner lights, 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 control knob in the LITE position (The electronic ignitor will continue to click if left in the LITE position).

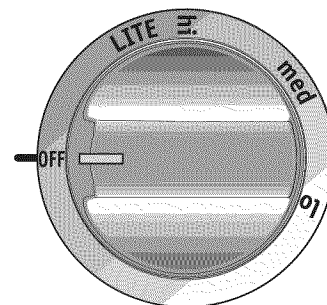


Figure 1

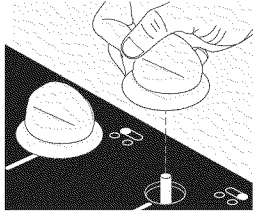
→ IMPORTANT

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 the knob to desired setting. Use caution when lighting surface burners manually.

CARE & CLEANING (Cleaning Chart)

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 NUMBER OF MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control pad 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 some paper towels - they will damage 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, Chrome Decorative Trim (some models)	Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorine. 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 from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Burner Grates, Burner Rings (some models), 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.
Surface Burners	<p>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.</p> <p>To remove and replace burner units per your model, see instructions under General Cleaning. To clean, soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. 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. DO NOT wash burner units in the dishwasher.</p>

CARE & CLEANING

TO RAISE AND LOWER THE TOP FOR CLEANING

The cooktop is hinged and can be raised to clean the area underneath. Be sure all cooktop controls are turned to OFF and burner grates are cool.

1. Remove controls knobs, burner grates and spillover bowls. Set aside.
2. Grasp the front of the cooktop and lift. Some models have a swing-up rod to support the cooktop in its raised position.
3. Clean under the cooktop.
4. Lower the top gently after lowering the support rod (some models).
5. Replace bowls, grates and control knobs.

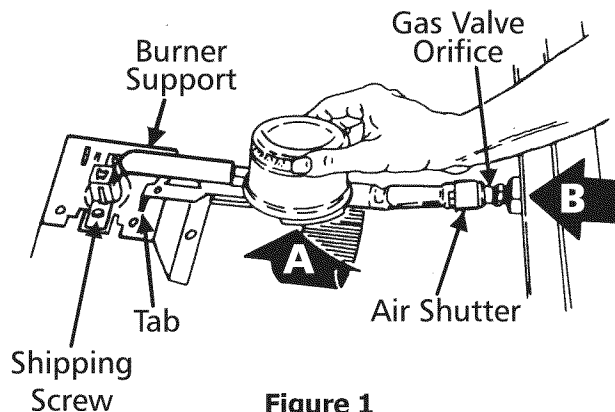


Figure 1

! WARNING

When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, DO NOT drop or bend the cooktop when raising or lowering. This could damage the surface.

! WARNING

DO NOT turn on the burners when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

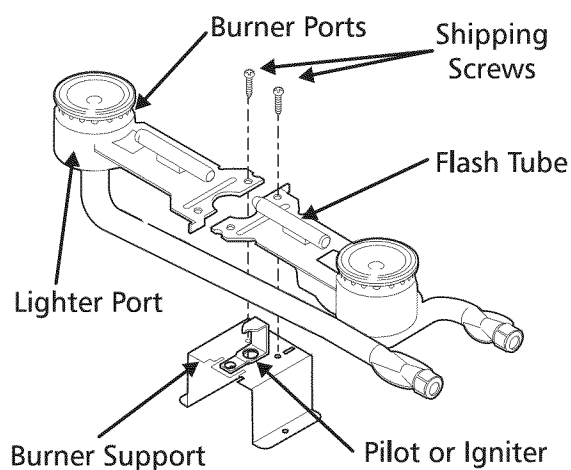


Figure 2

To Remove and Replace Burners

The burners on your cooktop may be removed for cleaning. Be sure all controls are turned to OFF and burner grates are cool before removing cooktop burner units.

To Remove Burners

1. Remove the shipping screws from the support bracket. See illustrations for location of screws.
2. Grasp the burner head and tilt it to the right to release the tab from the burner support (A in Figure 1).
3. Lift the end of the burner assembly. Then pull away from the front of the cooktop to free the air shutter from the gas valve orifice (B in Figure 1).

If your cooktop is equipped with a standing gas pilot, use caution when removing burner. The flash tube may be hot because it is located near the pilot.

Check the lighter and burner ports (Figure 2). If they are clogged, use a wire or needle to clear them.

To remove burned-on food, soak the burners in a vinegar and water solution for 20-30 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Do not wash burners in a dishwasher.

To Replace Burners

1. Slide the air shutter over the gas valve orifice (Figure 1).
2. Lower the burner assembly and hook the tab in the slots in the burner support. Make sure it is properly seated and level.
3. Be sure both tabs are in the correct slots, the burner sits level and straight, and the flash tube forms a straight line from the igniter to the burner (Figure 2).
4. Replace shipping screws if desired. These screws are not necessary for the operation of the burner. They stabilize the burner during shipping of the appliance. Retain the screws for later use in the event the range is moved.

BEFORE YOU CALL (Solutions to Common Problems)

IMPORTANT

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.
	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 Owner's 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. Dry the burners thoroughly following instructions under General 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.

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

FRIGIDAIRE

All about the

Use & Care

of your Cooktop

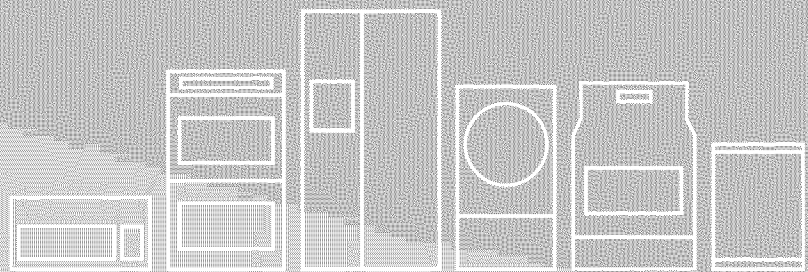


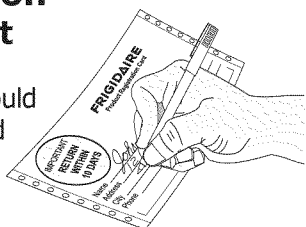
TABLE OF CONTENTS

Welcome & Congratulations	2	Care & Cleaning (Cleaning Chart)	9
Important Safety Instructions.....	3	Care & Cleaning	10
Surface Cooking	6	Before You Call	11
Setting Surface Controls	8	Major Appliance Warranty	12

WELCOME & CONGRATULATIONS

Product Registration Register Your Product

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



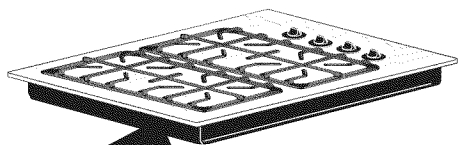
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and Thank You for choosing our product. We hope you consider us for future purchases.

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. These instructions 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.

Serial Plate Location



Cooktop Serial
Plate Location

Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.



IMPORTANT SAFETY INSTRUCTIONS

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


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.

DEFINITIONS

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

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.

IMPORTANT

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

- 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. 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.**

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.

IMPORTANT SAFETY INSTRUCTIONS

- **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.

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 Pot holders—Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders 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.

- **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.

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.

- **Utensil Handles Should Be Turned Inward 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.

Save these instructions

IMPORTANT SAFETY INSTRUCTIONS

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.

Do not under any circumstances cut or remove the third round grounding prong from the power cord plug. See the installation instructions packaged with this cooktop for complete installation and grounding instructions. Do not operate the cooktop using a two-prong adapter or an extension cord.

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.

CONVERSION TO LIQUEFIED PETROLEUM GAS (OR L.P. GAS) OR TO NATURAL GAS

This cooktop can be used with Natural Gas or with Liquefied Petroleum (L.P.) Gas.

If you wish to convert your cooktop for use with L.P. (Propane) Gas or with Natural Gas, see the installation instructions guide for the conversion instructions.

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 jurisdiction. Failure to follow the instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

WARNING

Personal injury or death from electrical shock may occur if the range 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 Service Center.

SURFACE COOKING

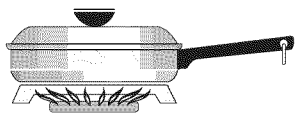
USE PROPER COOKWARE

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 2). Be sure to follow the recommendations for using cookware as shown in 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 burner grate by more than 2.5 cm (1").
- Heavy handle tilts pan.
- Flame extends beyond pan.

Figure 1

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

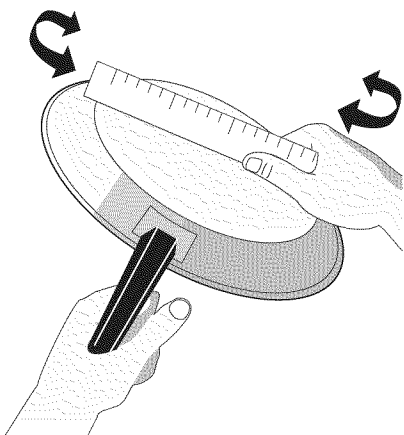


Figure 2

USING A WOK

Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores (Figure 3). Round-bottomed woks (with a support ring that does not extend beyond the burner circumference) 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.

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 (Figure 4). 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.

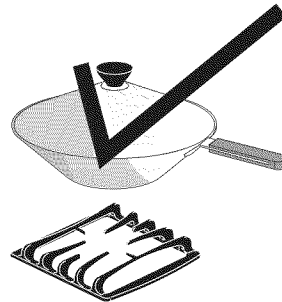


Figure 3

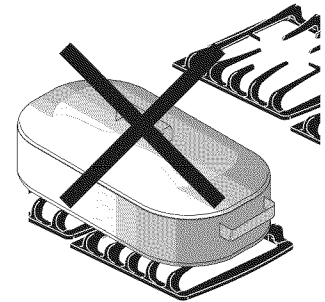


Figure 4

DO NOT use a wok if it is equipped with a metal ring that extends beyond the burner circumference. Because this ring traps heat, the surface unit and cooktop surface could be damaged (Figure 5).

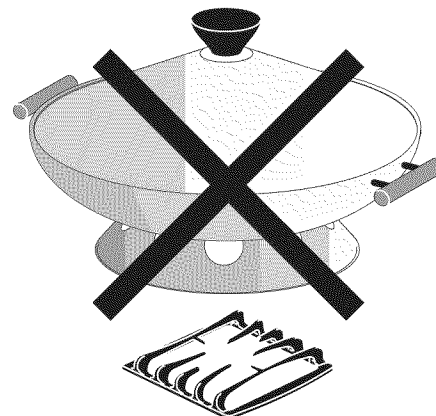


Figure 5

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.

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.

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.

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.



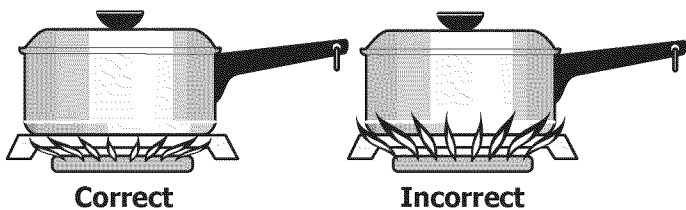
SETTING SURFACE CONTROLS

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



➔ IMPORTANT

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

📌 NOTE

***Note: Settings are based on using medium-weight metal or aluminum pans. 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. Adjust or Clean burner if flame is yellow-orange. To clean burner, see instructions under **General Cleaning**.

⚠ 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. Pot holders, towels or wood spoons could catch fire if placed too close to a flame.

⚠ 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.

OPERATING THE GAS SURFACE CONTROLS To Adjust Low or SIMMER Setting (some models)

The burner flame, at low setting, can be adjusted if it is too low; refer to the installation instruction for adjustment procedure.

To Adjust Standing Pilot Model (some models)

Each burner lights automatically either an electric or a standing pilot, depending on your model. Standing pilots must be lit initially. To light the standing pilot, open gas supply on pilot shutoff valves (screw), lift the cooktop from the front edge and hold a lighted match near the pilot. Standing pilots will remain lit when the burners are turned off; because of that, the porcelain enamel cooktop can be hot even if burners are not used; refer to installation instructions for proper pilot adjustment. Models with electric ignitors light automatically each time a control knob is turned to the LITE position.

To operate the Surface Burner:

1. Place cooking utensil on burner.
2. Push in and turn the Surface Control knob to LITE.
Note: All four electronic surface 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. After the burner lights, 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 control knob in the LITE position (The electronic ignitor will continue to click if left in the LITE position).

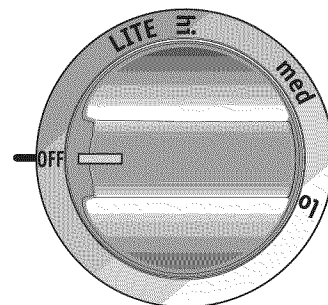


Figure 1

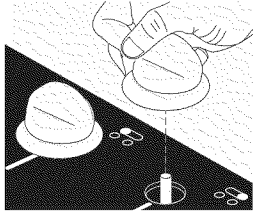
➔ IMPORTANT

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 the knob to desired setting. Use caution when lighting surface burners manually.

CARE & CLEANING (Cleaning Chart)

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 NUMBER OF MAJOR CLEANING LATER.

Surfaces	How to Clean
Aluminum (Trim Pieces) & Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Pieces, and Decorative Trim	Using a soft cloth, clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. DO NOT spray liquids directly on the control pad 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 some paper towels - they will damage 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, Chrome Decorative Trim (some models)	Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorine. 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 from the surface as bluish stains may occur during heating that cannot be removed.
Porcelain Enamel Burner Grates, Burner Rings (some models), 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.
Surface Burners	<p>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.</p> <p>To remove and replace burner units per your model, see instructions under General Cleaning. To clean, soak the burners in a 1:1 solution of ammonia and water for 30 to 40 minutes. 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. DO NOT wash burner units in the dishwasher.</p>

CARE & CLEANING

TO RAISE AND LOWER THE TOP FOR CLEANING

The cooktop is hinged and can be raised to clean the area underneath. Be sure all cooktop controls are turned to OFF and burner grates are cool.

1. Remove controls knobs, burner grates and spillover bowls. Set aside.
2. Grasp the front of the cooktop and lift. Some models have a swing-up rod to support the cooktop in its raised position.
3. Clean under the cooktop.
4. Lower the top gently after lowering the support rod (some models).
5. Replace bowls, grates and control knobs.

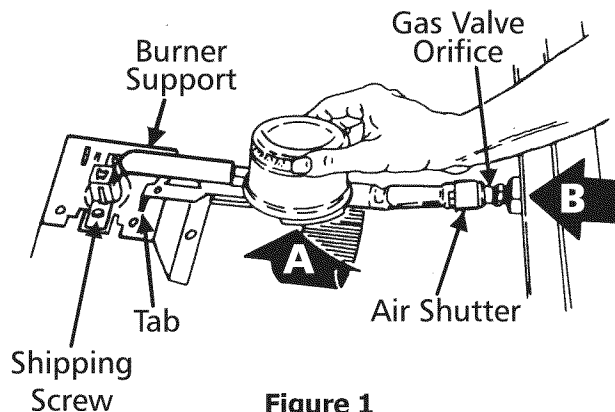


Figure 1

! WARNING

When lowering the top, grasp the sides with fingertips only. Be careful not to pinch fingers. Also, DO NOT drop or bend the cooktop when raising or lowering. This could damage the surface.

! WARNING

DO NOT turn on the burners when the cooktop is raised for cleaning. Be sure that the top is completely lowered and securely in place before turning on the burners.

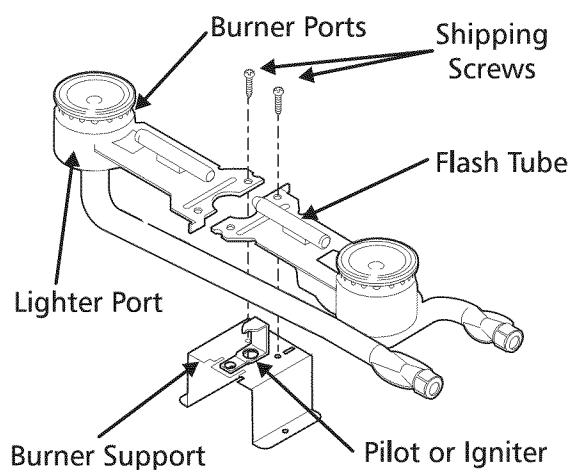


Figure 2

To Remove and Replace Burners

The burners on your cooktop may be removed for cleaning. Be sure all controls are turned to OFF and burner grates are cool before removing cooktop burner units.

To Remove Burners

1. Remove the shipping screws from the support bracket. See illustrations for location of screws.
2. Grasp the burner head and tilt it to the right to release the tab from the burner support (A in Figure 1).
3. Lift the end of the burner assembly. Then pull away from the front of the cooktop to free the air shutter from the gas valve orifice (B in Figure 1).

If your cooktop is equipped with a standing gas pilot, use caution when removing burner. The flash tube may be hot because it is located near the pilot.

Check the lighter and burner ports (Figure 2). If they are clogged, use a wire or needle to clear them.

To remove burned-on food, soak the burners in a vinegar and water solution for 20-30 minutes. For stubborn stains, scrub with soap and water or a mild abrasive cleanser and a damp cloth. Do not wash burners in a dishwasher.

To Replace Burners

1. Slide the air shutter over the gas valve orifice (Figure 1).
2. Lower the burner assembly and hook the tab in the slots in the burner support. Make sure it is properly seated and level.
3. Be sure both tabs are in the correct slots, the burner sits level and straight, and the flash tube forms a straight line from the igniter to the burner (Figure 2).
4. Replace shipping screws if desired. These screws are not necessary for the operation of the burner. They stabilize the burner during shipping of the appliance. Retain the screws for later use in the event the range is moved.

BEFORE YOU CALL (Solutions to Common Problems)

IMPORTANT

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.
	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 Owner's 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. Dry the burners thoroughly following instructions under General 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.

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