

Use & Care Manual

Electric Cooktop

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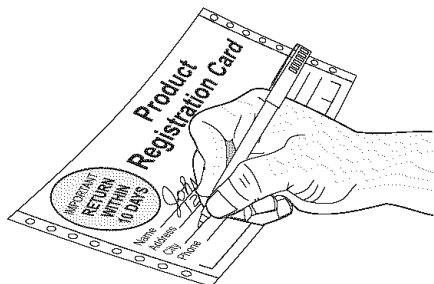
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Visit the Frigidaire Web Site at:
<http://www.frigidaire.com>

Product Registration

Register Your Product

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



Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir a la dirección que se incluye a continuación. Solicite la P/N **318204004**.

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

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

Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the serial plate located on the burner box under the cooktop or inside the burner box.

Model Number: _____

Serial Number: _____

Date Purchased: _____

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

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

Important: Keep a copy of your bill of sale.

The date on the bill establishes the warranty period service be required. Place it where it can be easily retrieved. If service is performed while the appliance is under warranty, you may have to show your bill of sale.

IMPORTANT SAFETY INSTRUCTIONS

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

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

⚠ WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code No. 70 - latest edition in the United States, or CSA C22.1, Part 1 in Canada, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance 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 appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**
- **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

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

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

⚠ WARNING Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. 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 the container to burst and result in injury.**

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface unit.**
- **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 hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never Leave Surface Units Unattended.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners.** Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **Glazed Cooking Utensils.** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the appliance.

FOR COOKTOPS WITH COIL ELEMENTS ONLY

- **Do Not Immerse or Soak Removable Surface Heating Elements.** Surface heating elements should never be immerse in water. Heating elements clean themselves during normal operation.
- **Make Sure Drip Pans or Drip Bowls Are in Place.** Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

FOR CERAMIC-GLASS COOKTOP ONLY

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

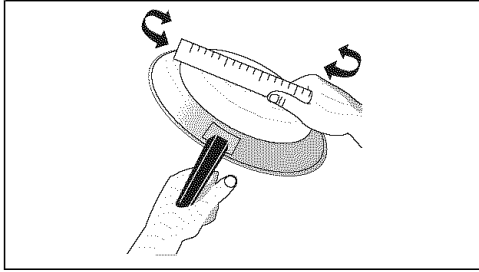
IMPORTANT SAFETY NOTICE

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

Selecting Surface Cooking Utensils

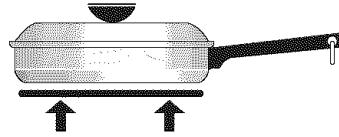
For best results and energy conservation, choose cooking utensils that have these characteristics:



Pans should have flat bottoms that make good contact with the entire surface element. Check for flatness by rotating a ruler across the bottom. There should be no gaps between the pan and ruler.

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

*GOOD

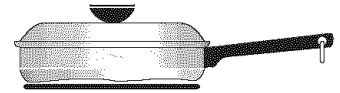


- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.

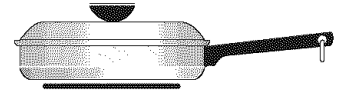
* Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

POOR

- Curved and warped pan bottoms.



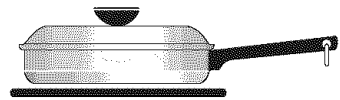
- Pan overhangs unit by more than 2.5 cm (1").



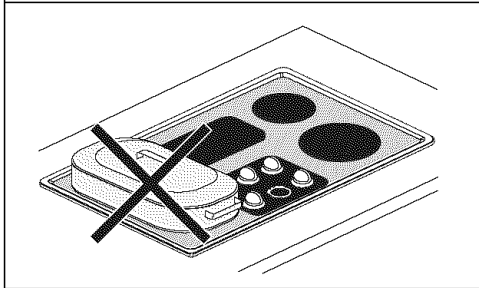
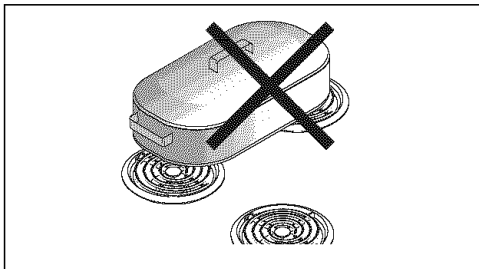
- Heavy handle tilts pan.



- Pan is smaller than element.



Specialty Pans & Trivets

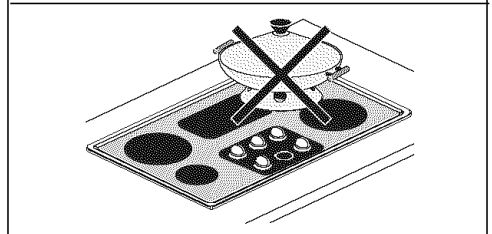
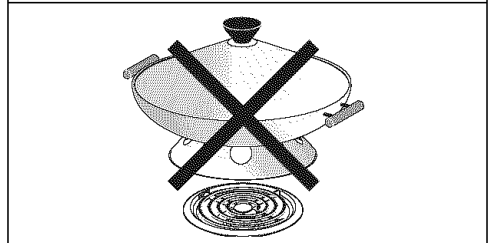


Woks with flat bottoms suitable for use on your cooktop are available in most cookshop or hardware stores. Round-bottomed woks (with a support ring that does not extend beyond the heating element) may also be used. The metal ring was designed to support the wok safely when it is filled with large amounts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

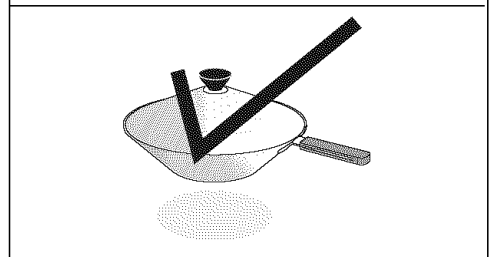
CAUTION DO NOT use two elements (if the cooktop is not equipped with bridge element) to heat one large pan such as a roaster or griddle, or allow cooking utensils to boil dry. The bottom surface of the pan in either of these situations could cause discoloring or crazing of the porcelain enamel range surface, and damage to the surface elements and/or damage to the drip pans (if equipped).

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

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

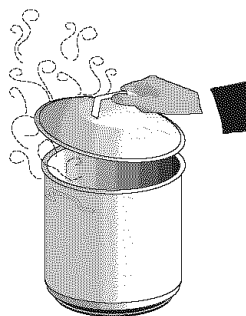


For glass smoothtop models, only flat bottomed woks (without support rings) may be used.



Canning Tips & Information

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



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

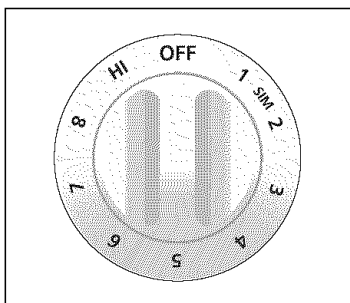
⚠ CAUTION Prevent damage to cooktop:

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

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

Setting Surface Controls

NOTE: Control knob shown is typical only.



1. Place the pan on the surface element.
2. Push in and turn the surface element control knob to desired setting.
3. The surface signal light will glow when one or more elements are turned on. Always turn the element off before removing the pan.

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

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

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

Setting	Type of Cooking
MAX or HI	Start most foods, bring water to a boil, pan broiling.
MEDIUM	Maintain a slow boil, thicken sauces and gravies, steam vegetables.
MEDIUM LOW	Keep foods cooking, poach, stew.
MIN or 1	Keep warm, melt, simmer.

Indicator lights (coil elements models)

Some models have an indicator light for each heating unit, other models have an indicator light for each pair of heating units, also some other models have an indicator light for all heating units.

The indicator light glows as soon as a heating unit is turned on. Check if the indicator light glows when the control knob of the individual heating unit is turned on. If the knob is set to a very low temperature setting, the indicator may glow and yet, the heating unit may not be heating at all. If this happens, turn the knob to a higher setting until the heating unit comes on.

When cooking is finished, a quick glance at the indicator lights in an easy check to be sure all the control knobs have been turned OFF.

Ceramic Glass Cooktop (some models)

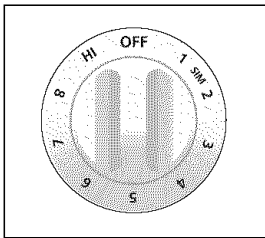
The ceramic-glass cooktop has electric heating coils located below the ceramic glass surface. The design of the glass cooktop outlines the area of the surface heating unit below. Most importantly, make sure the diameter of the pan matches the diameter of the surface unit. Heat is transferred up through the surface of the cooktop. Only flat-bottomed pans should be used. The type and size of the cookware, number of surface units in use and the settings of the surface units are factors that will affect the amount of heat that will spread to areas surrounding the units. The areas surrounding the units may become hot enough to cause burns.

The cooktop should not be used as a cutting board or work surface. Dropping heavy or hard objects on the cooktop may crack it. Pans with rough bottoms may scratch the cooktop surface. Placing foods directly on the smoothtop surface (without cooking utensils) is not recommended as difficult cleaning will result and foods may smoke and cause a potential fire hazard. Never use the griddle or similar cooking sheet on the ceramic glass cooktop.

Types of heating units used

Depending on model, three types of heating units may be found under the ceramic glass cooktop:

- **Regular** (single coil) **radiant elements** of various diameters or shapes.
- **Expandable** type (double circuits) **radiant elements** of various diameters or shapes.
- **Bridge Expandable** type (triple circuits) **radiant elements** of various diameters or shapes.



Regular radiant elements (some models)

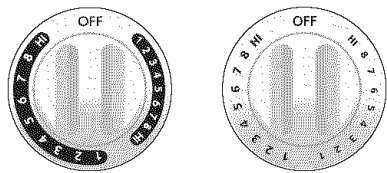
The ceramic glass design shows the location of the heating surfaces.

Control knobs are used to set the heat power levels; knobs need first to be pressed in when at OFF position, then turned to the desired heat settings.

A glowing red surface unit extending beyond the bottom edge of the cooking utensil indicates the utensil is too small for the unit. The control knob does not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed. The hot surface and surface indicator lights will glow.

Control Knob For Expandable and Bridge Elements

The surface control knobs shown below may not look identical to the surface control knobs on your appliance; it is only representational.



Expandable radiant elements (some models)

This heating unit combines the characteristics of a small and a large regular radiant heating unit. Its principal advantage is to allow small and large utensils to be used on the same heating unit, therefore increasing the cooktop flexibility.

Heat power levels are adjusted by a special control knob that has a dual set of graduations; for small utensils use the small graduations; the inner surface only will be heating. For larger utensils use the larger graduations; the whole surface will be heating. The hot surface and surface indicator lights will glow when the heating unit is turned ON.

Bridge Radiant elements (some models)

Its principal advantage is to allow you to create larger cooking zone for larger pan such as roaster, griddle or some other specialty pans.

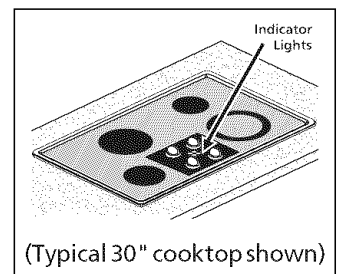
For the bridge element operation, use the larger graduations on the control knob.

For full bridge element operation turn on the rear element also.

To operate only the front element, use the small graduations on the control knob.

Hot Surface Indicator Light (some models)

Some models have an indicator light located on the ceramic glass cooktop that glows as soon as the glass begins to warm up. When the heating unit is turned off, it will continue to glow as long as the glass remains warm enough to cause burns. Other models have a hot surface indicators per element arranged in a cluster. Their location is as shown in the illustration.



Ceramic Glass Cooktop (some models)

Warm Zone Feature (some models)

To operate the warm zone

Your appliance is equipped with a warm zone. The purpose of the warm zone is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food on the warm zone.

Use the warm zone to keep cooked foods hot such as: vegetables, gravies, casseroles, soups, stews, breads, pastries and oven-safe dinner plate.

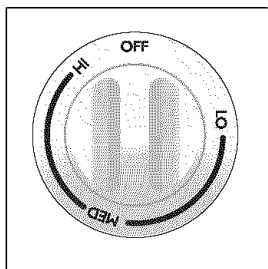
All food placed on the warm zone should be covered with lid or aluminum foil to maintain quality. For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. **Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult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

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

CAUTION Unlike the surface elements, the warm zone will not glow red when it is hot. Always use potholders or oven mitts when removing food from the warm zone as cookware and plates will not be hot.

Indicator lights

The hot surface indicator light, located under the cooktop, will come on when the control is set and will continue to glow until the glass cooktop has cooled down to moderate level.



To Set the Warm Zone Control

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

Temperature Selection

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

Warm Zone Recommended Food Settings Chart			
<u>Food Item</u>	<u>Heating Level</u>	<u>Food Item</u>	<u>Heating Level</u>
Breads/Pastries	LO	Sauces	MED
Casseroles	LO	Soups (cream)	MED
Dinner Plate with Food	LO	Stews	MED
Eggs	LO	Vegetables	MED
Gravies	LO	Fried Foods	HI
Meats	MED	Hot Beverages	HI
		Soups (liquid)	HI

Ceramic Glass Cooktop (some models) (continued)

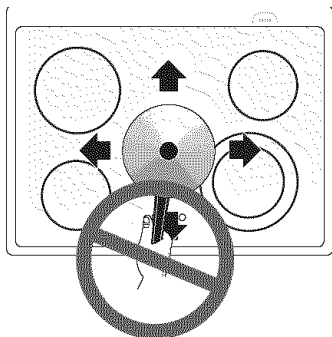
Special Caution for Aluminum Foil and Aluminum Cooking Utensils

1) Aluminum foil

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

2) Aluminum utensils

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



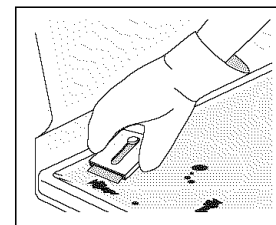
Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan.

Do not drop heavy or hard objects on the glass cooktop, they may cause it to crack.

Things to Remember

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



Use and Care of Glass Surface

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

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

Ceramic Glass Cooktop (some models) (continued)

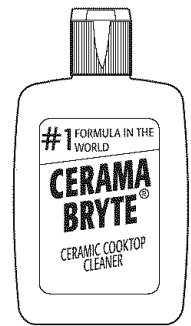
Use and Care of Glass Surface (continued)

Cleaning Materials for Ceramic Glass Cooktop

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

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

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



CERAMA BRYTE®
(Cleaner cream for ceramic cooktops)

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

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

Do Use on Ceramic Glass Cooktop

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

Do not Use on Ceramic Glass Cooktop

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

Special Cleaning Instructions for Mineral Deposits and Discolorations

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

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

To Prevent: Daily and proper use of cleaner cream.

To Remove:

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

WARNING

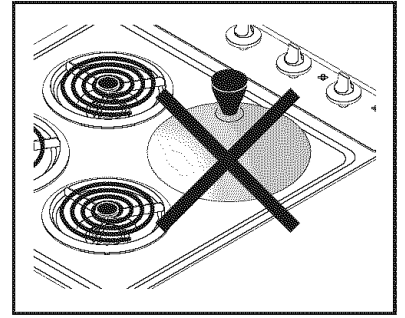
- Do not use cleansers on a heated surface. Fumes could be hazardous. Wait for area to cool before cleaning.
- Do not use cleaner cream to clean porcelain, paint or aluminium.

General Cleaning

Prior to cleaning the coil elements make sure they are cold and that control knobs are set at **OFF**.

Never immerse the coil elements in water.

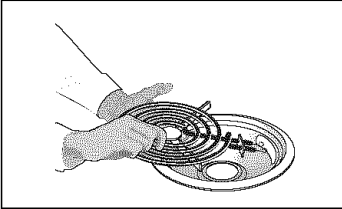
⚠ WARNING Never leave covers on the coil elements as they could be permanently damaged if turned on by accident.



To Remove and Replace Surface Elements and Drip Bowls (some models)

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

⚠ CAUTION Be careful not to bend terminal ends when replacing elements after cleaning.



To Remove

1. Lift up edge of surface element across from terminal end just enough to clear the edge of the drip bowl.
2. Gently slide the surface element out of the terminal plug.
3. Lift the drip bowl up and out.

To Replace

1. Line up the opening of the drip bowl with the terminal plug.
2. Hold the surface element as level as possible and slide the terminal end through the opening and into the terminal plug.
3. Be sure the surface element is level to reduce the hazard of pans sliding off the element.

To Raise the Top for Cleaning

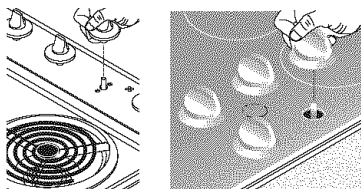
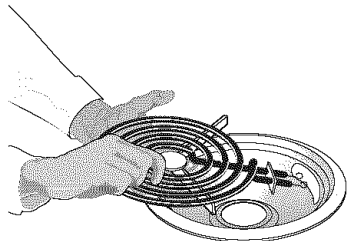
1. Grasp the sides and lift from the front. Some models may have a lift-up rod to support the top in its raised position. Lift the top only high enough to allow the support rod to fit into place, then gently lower the cooktop onto the raised rod.
2. Clean underneath using a clean cloth and hot, soapy water.
3. Gently lower the cooktop into the frame. If your model has a support rod, lower the support rod, then gently lower the cooktop into the frame.

⚠ CAUTION When lowering the lift-up cooktop, grasp the sides with fingertips only. Be careful not to pinch fingers. **DO NOT** drop or bend the cooktop when raising or lowering. This could damage the surface.

General Cleaning (Continued)

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)	Use hot, soapy water and a cloth or paper towel. Dry with a clean cloth.
Glass, Painted and Plastic Control Knobs, Body Parts, and Decorative Trim	<i>For general cleaning</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , 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. Commercial glass cleaners recommended for glass cooktops may also be used.
Control Panel 	<i>Wipe the control panel clean after each use. Before cleaning the control panel</i> , 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.
Surface Elements and Drip Bowls 	Surface elements can be unplugged and removed to make cleaning the drip bowls easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a cool element can be cleaned with a damp cloth—any remaining soil will burn off the next time the element is used. NEVER IMMERSE A SURFACE ELEMENT IN WATER. To remove surface elements and drip bowls, follow the instructions under General Cleaning . To clean drip bowls, wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard-to-remove, burned-on soils can be removed by soaking the drip bowls for about 20 minutes in a slightly diluted liquid cleanser or a solution made of equal parts ammonia and water. A nylon scrubber may be used after soaking. DO NOT use abrasive cleansers or steel wool, as they will scratch the surface. Always rinse with clean water and polish, and dry with a soft cloth or paper towel. To replace drip bowls and surface elements, follow the instructions under General Cleaning .
Porcelain Enamel Cooktop	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, 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.
Stainless Steel, Chrome (brushed) Decorative Trim Cooktop	Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a cloth. A soapy, nylon mesh scouring pad may be used carefully on stainless steel; not on chrome. Cleaners made especially for stainless steel, chrome or copper are also recommended. Do not use metal-type scouring pads on brushed chrome. This could cause the brushed chrome to change to a yellowish tint. Rinse all cleaners before operating cooktop. Bluish stains may result due to heat combining with the cleaning material and they cannot be removed.
Ceramic -Glass Cooktop	See Ceramic-Glass Cooktop in this Owner's Guide.

Avoid Service Checklist

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Entire cooktop does not operate.	<p>House fuse has blown or circuit breaker has tripped. Check/reset breaker or replace fuse. If the problem is a circuit overload, have this situation corrected by a qualified electrician.</p> <hr/> <p>Service wiring not complete. Contact installation agent or dealer.</p> <hr/> <p>Power outage. Check house lights to be sure. Call local electric company.</p>
Surface element does not heat.	<p>No power to appliance. Check/reset breaker or replace fuse. If the problem is a circuit overload, or improper connection of the armored cable supplied with the appliance, have this situation corrected by a qualified electrician.</p> <hr/> <p>Too low heat setting. Turn control to a slightly higher setting until element comes on.</p> <hr/> <p>Incorrect control is on. Be sure to use correct control for the element to be used.</p>
Surface element too hot or not hot enough.	<p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained. Dial markings are an indicator of relative heat settings and will vary slightly.</p> <hr/> <p>Lightweight or warped pans being used. Use only flat, evenly balanced, medium or heavyweight cookware.</p> <hr/> <p>Voltage is incorrect. Be sure appliance is properly connected to the specified power source.</p> <hr/> <p>Use only flat bottom, evenly balanced, medium or heavyweight cookware. Pans having a flat bottom heat better than warped pans. Cookware material affects heating. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Food not heating evenly.	<p>Improper cookware. Select flat-bottomed cookware of a proper size to fit element.</p> <hr/> <p>Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.</p>
Scratches or abrasions on ceramic glass cooktop surface.	<p>Coarse particles (such as salt or sand) are between cooktop and utensil. Be sure cooktop surface and bottom of utensils are clean before use. Small scratches do not affect cooking and will become less visible with use.</p> <hr/> <p>Cleaning materials not recommended for glass ceramic cooktop have been used. See Ceramic-Glass Cooktop section in this Owner's Guide.</p> <hr/> <p>Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils. See Selecting Surface Cooking Utensils in this Owner's Guide.</p>

Avoid Service Checklist (continued)

OCCURRENCE	POSSIBLE CAUSE / SOLUTION
Metal marks on ceramic glass cooktop surface.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a mildly abrasive cleanser to remove marks.
Brown streaks and specks on ceramic glass cooktop surface.	Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See Ceramic-Glass Cooktop section in this Owner's Guide.
	Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See Ceramic-Glass Cooktop section in this Owner's Guide.
Areas of discoloration on ceramic glass cooktop surface.	Mineral deposits from water and food. Wet surface with water and sprinkle on a cooktop cleaning creme. Scrub with a clean damp paper towel until the stain disappears. Wipe remaining paste away, then apply a small amount of cooktop cleaning creme and polish with a clean paper towel. Use cookware with clean, dry bottoms. See Ceramic-Glass Cooktop section in this Owner's Guide.
Drip bowls are pitting or rusting.	Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spillover.
	Normal environment. Houses along sea coast are exposed to salt air. Protect bowls as much as possible from direct exposure to salt air.
Drip bowls turning color or distorted out of shape.	Bottom surface of cookware extends beyond surface elements and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your dealer.
	Surface elements not seated properly in terminal. Turn control to OFF. Be sure surface element is COOL. Lift out surface element. Position element properly, following instructions under General Cleaning .
	Incorrect control is on. Be sure to use the correct control for the element to be used.

Notes



Major Appliance Warranty Information

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

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

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

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

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

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