

# FRIGIDAIRE

All about the

# Use & Care

of your Induction Cooktop



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# PRODUCT RECORD AND REGISTRATION

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## Questions?

For toll-free telephone support in the U.S. and Canada call **1-800-944-9044**.

For online support and Internet production information visit <http://www.frigidaire.com>.

## Product Registration

Registering your product with Frigidaire enhances our ability to serve you. You can register online at <http://www.frigidaire.com> or by dropping your Product Registration Card in the mail.

### Record model & serial numbers here

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Purchase Date

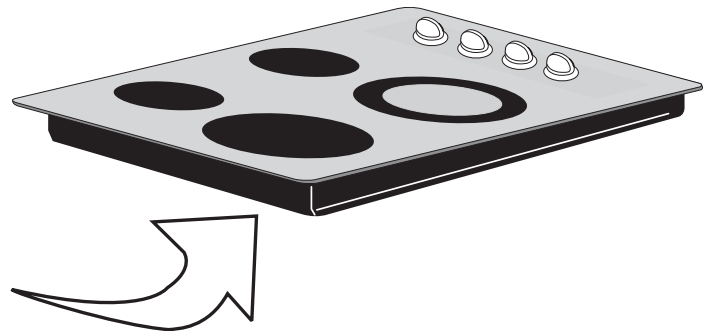
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Frigidaire model number

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Frigidaire serial number

### Serial Plate Location



**Thank you for choosing Frigidaire.**

**Important:** This Use and Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

## Need Help?

**Visit the Frigidaire web site at [www.frigidaire.com](http://www.frigidaire.com)**

Before you call for service, there are a few things you can do to help us serve you better.

### Read this Use & Care Manual

This manual contains instructions to help you use and maintain your cooktop properly.

### If You Received a Damaged Cooktop...

Immediately contact the dealer (or builder) that sold you the appliance.

### Save Time and Money

Check the section titled "Before You Call". This section helps step you through some common problems that might occur.

If you do need service, help is only a phone call away. Call Frigidaire Customer Services at **1-800-944-9044**.

## IMPORTANT SAFETY INSTRUCTIONS


Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

### 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**

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

#### **CAUTION**

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

#### **IMPORTANT**

Indicates installation, operation, maintenance, or valuable information that is not hazard related.

#### **NOTE**

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

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

**IMPORTANT** - Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

Remove all tape and packaging before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Never modify or alter the construction of the appliance by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the appliance.

Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily accessible located near the appliance.

### GROUNDING INSTRUCTIONS

#### **WARNING**

Avoid fire hazard or electrical shock. Failure to follow this warning may cause serious injury, fire, or death.

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

**Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only per installation instructions provided in the literature package for this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to assure that the electrical installation is adequate and is in conformance with all local codes and ordinances.

See the installation instructions packaged with this appliance for complete installation and grounding instructions.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

#### WARNING

**Storage In or On Appliance**—Flammable materials should not be stored in an oven or microwave, near surface burners or elements, or in the storage or warmer drawer (if equipped). This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

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

Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.

Do not allow children to climb or play around the appliance.

Never cover any slots, holes, or passages with any materials, such as aluminum foil or after-market liners. Aluminum foil and other liners may trap heat, causing a fire hazard.

#### WARNING

Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

#### CAUTION

When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

Do not heat unopened food containers - Build-up of pressure may cause container to burst and result in injury.

Wear proper apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

Do not touch surface burners or elements, areas near these burners or elements, interior surfaces of the oven, or the warmer drawer (if equipped). Surface burners and elements may be hot even though they appear cool. Areas near surface burners and elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they are cool. These areas may include the cooktop and surfaces facing the cooktop.

## IMPORTANT SAFETY INSTRUCTIONS

### CAUTION

Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the appliance. If the appliance is not turned off and the power resumes, electric surface elements may resume operation when power is restored. Once the power resumes, reset the clock (if equipped).

### IMPORTANT INSTRUCTIONS FOR USING YOUR INDUCTION COOKTOP

### CAUTION

Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your doctor or the pacemaker or similar medical device manufacturer about your particular situation.

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

Cookware handles should be turned inward and not extend over adjacent surface elements. — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the cookware should be positioned so that it is turned inward, and does not extend over other cooking areas.

Glazed cooking utensils — Only certain types of cookware are suitable for cook top service and must be magnetic to work properly on the induction zones. Check the manufacturer's recommendations for cook top use to ensure that the cookware is compatible with induction cooking.

Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.

Use proper pan size - This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit size. Using the proper cookware on the cooking area will improve efficiency.

Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills that may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.

When you are flaming foods under a ventilating hood, turn on the fan.

### IMPORTANT INSTRUCTIONS FOR GLASS AND CERAMIC COOKTOPS

Do not clean or operate a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop glass with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.

Avoid scratching the cooktop glass with sharp objects.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

#### CAUTION

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

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently - Grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning vent hoods.

### IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the appliance at the circuit breaker or fuse box in case of an emergency.

**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 cause cancer, birth defects, or other reproductive harms, and requires businesses to warn customers of potential exposures to such substances.

**Important:** This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.



## BEFORE SETTING SURFACE CONTROLS

### What is Electromagnetic Induction?

Induction cooking uses electromagnets to create heat in compatible cookware.

Below each cooking zone on an induction cooktop, there is a copper coil. When the cooking zone is turned on, the electricity turns the coil into a type of magnet that heats metal cookware in the cooking zone.

### Induction Features

Because heat starts in the cookware instead of the cooktop, induction offers several advantages.

**Fast Heating:** Cookware will heat up faster than on a conventional electric cooktop. Pay close attention to avoid scorching food when starting to cook. You may need to use a lower setting for cooking food than you are used to.

**Precise Control:** The heat going into the cookware will change immediately when you change the setting of the cooking zone.

**Even Heating:** Cookware will typically heat more evenly on an induction cooktop, so you are less likely to have hot or cool spots in the cookware.

**Cooler Cooktop:** An induction cooktop will be cooler when you remove the cookware than a conventional electric cooktop would be. Because the cooktop doesn't get as hot, you are not as likely to get burned. Spills are also less likely to cook onto the surface, making clean-up easier.

**Energy Efficiency:** Induction cooking wastes less energy than a conventional cooktop, so it uses less electricity.

### Preparation

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

### CAUTION

Although induction cooking zones do not produce heat, **they can become hot from contact with hot cookware.** Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.

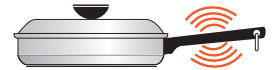
### Sounds

The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.

Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.



A loose handle may vibrate in its socket.



Multi-material cookware may allow small vibrations in its structure.



**Figure 1: Induction sounds**

Sounds are less likely to occur with heavier, higher quality cookware.

An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.

### NOTE

Be sure to read detailed instructions for induction cooktop cleaning in the [“Care and Cleaning”](#) section and [“Before You Call”](#) checklist section of this *Use and Care Guide*.



## BEFORE SETTING SURFACE CONTROLS

### Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in [Figure 2](#) and [Figure 4](#).

Check for flatness by rotating a ruler across the bottom of the cookware (see [Figure 2](#)). Cookware should have flat bottoms that make good contact with the entire surface of the cooking zone (see [Figure 6](#) on [page 10](#)).

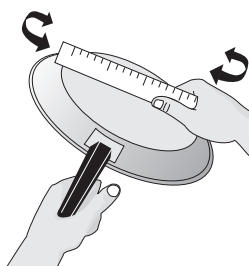


Figure 2: Ruler test

### Cookware Material

Cookware material is especially important when using an induction cooktop. The cookware must contain magnetic iron or steel to work on an induction cooktop. Common materials for induction cookware include the following:

- **Stainless Steel** - Slow heat conductor with uneven cooking results. Durable, easy to clean, and resists staining. Some types of stainless steel will not work on an induction cooktop. Use the magnet test ([Figure 4](#)) to check stainless steel cookware.
- **Cast Iron** - A slow heat conductor that retains heat very well. Cooks evenly once cooking temperature is reached.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on the base material. Porcelain-enamel on a compatible metal will work on an induction cooktop. Use the magnet test ([Figure 4](#)) to check porcelain-enamel cookware.

Cookware sold as induction-ready will often have a symbol printed on the bottom by the manufacturer.



Figure 3: Induction symbol

### The Magnet Test

To see if a piece of cookware will work on your induction cooktop, try to stick a magnet to it (see [Figure 4](#)).

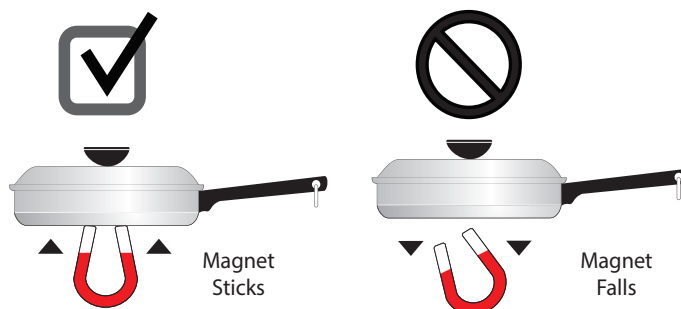


Figure 4: Magnet test

If the magnet clings firmly to the bottom of the cookware, it will work on your induction cooktop. If the magnet clings weakly or not at all, the cookware will not heat up on your induction cooktop.

### CAUTION

Proper cookware on an operating induction cooking zone will heat up very quickly. If an empty piece of cookware is left on an operating induction cooking zone, the rapid change in temperature may warp or damage the cookware.

# BEFORE SETTING SURFACE CONTROLS

## Pan Sensing

Sensors beneath the cooktop surface require that certain cookware conditions be met before an induction cooking zone will operate. If a cooking zone is turned on and conditions are wrong, the setting in the zone display will flash.



Figure 5: Flashing indicator

Figure 6 shows conditions that can generate a flashing message.



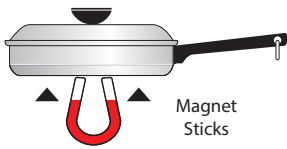
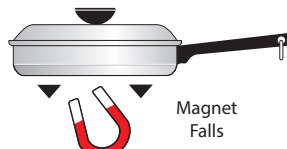
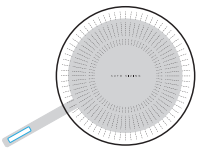
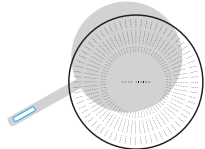
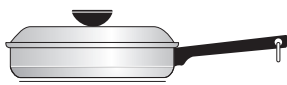

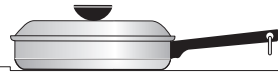



	
 <p>Magnet Sticks</p>	 <p>Magnet Falls</p>
<ul style="list-style-type: none"> <li>• Cookware base material has good magnetic characteristics.</li> </ul>	<ul style="list-style-type: none"> <li>• Cookware base material is non-magnetic.</li> </ul>
	
<ul style="list-style-type: none"> <li>• Cookware centered correctly on cooking zone.</li> </ul>	<ul style="list-style-type: none"> <li>• Cookware not centered on cooking zone.</li> </ul>
	
<ul style="list-style-type: none"> <li>• Flat pan bottom and straight sides.</li> </ul>	<ul style="list-style-type: none"> <li>• Curved or warped pan bottoms or sides.</li> </ul>
	
<ul style="list-style-type: none"> <li>• Pan rests completely and is level on the cooktop surface.</li> </ul>	<ul style="list-style-type: none"> <li>• Pan bottom rests on cooktop edge.</li> </ul>
	
<ul style="list-style-type: none"> <li>• Pan is properly balanced.</li> </ul>	<ul style="list-style-type: none"> <li>• Heavy handle tilts pan.</li> </ul>

Figure 6: Pan sensing conditions

## Minimum and Maximum Pan Size

Induction cooking zones require pans of proper size in order to activate. The cooktop graphics are guides to minimum and maximum pan size for each cooking zone.

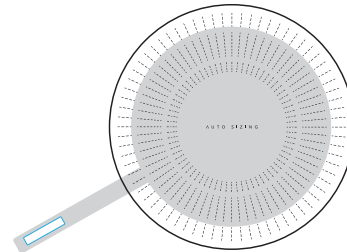


Figure 7: Good cookware size

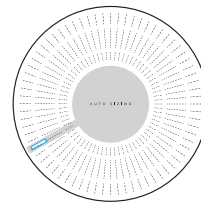


Figure 8: Cookware too small

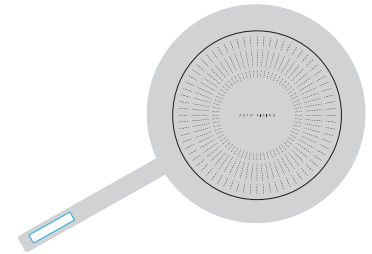


Figure 9: Cookware too large

The inner ring on each cooking zone indicates the smallest pan size for the zone (Figure 8). If cookware is too small, the display will flash and the pan will not heat. Select a larger pan or use a different cooking zone.

The outer ring on the cooktop graphic indicates the largest pan size for that zone (Figure 9). Do not use pans with bottoms that extend beyond the outer circle of a cooking zone, as doing so may cause food to heat unevenly.

## Correcting Pan Sensing Errors

It is recommended that you lower the requested power level setting before correcting a pan sensing error, then reset the zone to the desired power level.

If conditions preventing operation are not corrected, the cooking zone will automatically turn off after two minutes.

## BEFORE SETTING SURFACE CONTROLS

### Induction Controls



When turned on, an induction cooking zone will not get hot. The induction cooking zone creates heat in the cookware, not in the cooktop. Heat is not created unless there is an iron or steel object on the cooking zone.

### Cooking Zone Setting Display

The setting display will show the setting for the cook zone.



Figure 10: Setting displays (left)

If there is no cookware in the cook zone, the setting indicator will flash, and the magnet will not turn on. The indicator will also flash if the cookware in the zone is the wrong size, off-center, or non-magnetic.

### Hot Surface Indicator

If the cooking zone becomes hot during cooking, the setting indicator will show a Hot Surface warning (H) when the zone is turned off. This warning will show until the cooking zone cools.



Figure 11: Hot surface indicator

### CAUTION

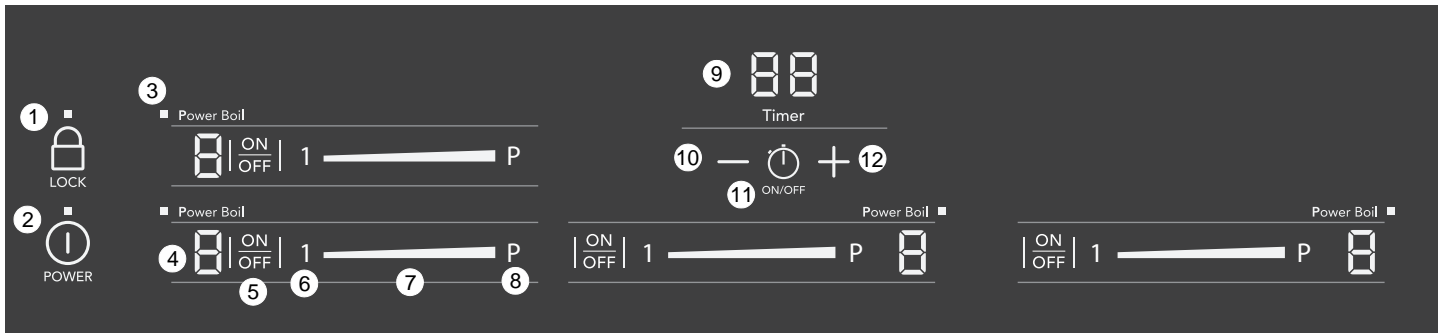
- Although induction cooking zones do not directly generate heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- **Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

### IMPORTANT

- Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.
- **NEVER** place or straddle a cooking utensil over two different surface cooking areas at the same time. Incorrect use may damage the cooktop.

# SETTING SURFACE CONTROLS

## Cooktop Controls



1. Lock: Lock the cooktop controls to prevent accidental activation of cooking zones.
2. Power: Press to turn on or turn off the cooktop.
3. Cooking Zone Power Boil Indicator: Lights when the Power Boil feature is in use on the cooking zone.
4. Cooking Zone Setting Indicator: Shows the setting of the Cooking Zone when it is running. Flashes when the Cooking Zone does not detect proper cookware. Shows a Hot Cooktop message (H) when the Cooking Zone is off but still hot.
5. Cooking Zone On/Off: Activates the cooking zone when the cooktop is on.
6. Cooking Zone Minimum (1): Sets the cooking zone to the minimum power level.
7. Cooking Zone Set: Press or slide your finger on the wedge to select the desired cooking zone setting.
8. Cooking Zone Maximum (P): Sets the cooking zone to Power Boil.
9. Timer Indicator: Shows the time currently left on the timer.
10. Reduce Time (-): Reduce the amount of time on the timer.
11. Timer On/Off: Turn the countdown timer on or off.
12. Increase Time (+): Increase the amount of time on the timer.

## SETTING SURFACE CONTROLS

### Induction surface cooking zones



Figure 12: Induction cooking zone control

To operate an induction cooking zone:

1. Place correctly sized cookware on the cooking zone.
2. Activate the cooking zone.
  - If the cooktop is not on, press the Main Power key.
  - Press the On/Off key for the desired cooking zone. If you just turned the cooktop on, this step can be skipped.
3. Set the cooking zone to the desired level (refer to the [“Suggested induction cooking zone settings”](#) in [Table 1](#)).
  - Place your finger on the control and slide until the desired setting is indicated.
  - Press P to set the zone to Power Boil.
  - Press 1 to set the zone to its lowest setting.
4. When cooking is complete, turn the induction cooking zone OFF by pressing its On/Off key or the Main Power key before removing the cookware. If all of the zones are off, the cooktop will automatically power off in 20 seconds.

### → IMPORTANT

Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.

### 📌 NOTE

The cooktop has a sensor to detect cookware in the cooking zone. The cooking zone will not become active without proper cookware in position. See [“Pan Sensing”](#) on [page 10](#).

### Suggested induction cooking zone settings

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.

The suggested settings found in [Table 1](#) below are based on cooking with medium-weight stainless steel pans with lids. Settings may vary when using other types of pans.

### Frigidaire Induction Recommendations

	Temp Range	Power Level	Description
Keep Warm 145°-160°F	Low	1	Keep foods warm
	Medium Low	2-4	Continue cooking, poach, stew
Simmer 185 - 200°F	Medium	5-6	Maintain a slow boil, thicken sauces and gravies, steaming, cooking
	Medium High	7-8	Continue a rapid boil, fry, or deep fry
	High	9	Start most foods, maintain water at a boil, pan frying, searing
	Power Boil	P	Start heating pans that contain large amounts of food or to bring pots of water to boil

Table 1: Suggested induction cooking zone settings

#### NOTE:

- The Power Boil (P) setting is available after activating a cooking zone by pressing the P key. The cooktop will remain in Power Boil for up to 10 minutes. After 10 minutes, the cooking zone will automatically change to the High (9) setting.
- The size and type of the utensil used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The Hot Surface indicator (H) will show in the setting indicator when heat is detected in a cook zone that has been turned off. The indicator will remain on until the heated surface area has cooled sufficiently.

## SETTING SURFACE CONTROLS

### **!** CAUTION

- Although induction cooking zones do not directly generate heat, **they can become hot from contact with hot cookware**. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- **Do not** place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on the cooktop when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- **Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

### Moving Cookware on a Smooth Cooktop

Always lift cookware before moving on the ceramic glass cooktop. Cookware that has a rough or dirty bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.

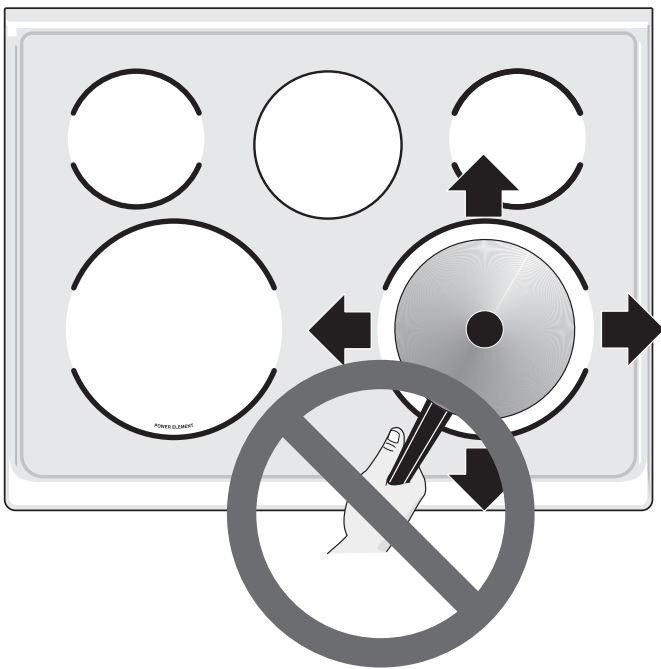


Figure 13: Do not slide cookware on cooktop

### Power Management

Your induction cooktop has 2 or 3 generators and 4 or 5 cooking zones, depending on the model. A generator may power 1 or 2 cooking zones. If you use more than one cooking zone on high power at the same time and they are on the same generator, the cooktop may need to manage power to the two cooking zones.

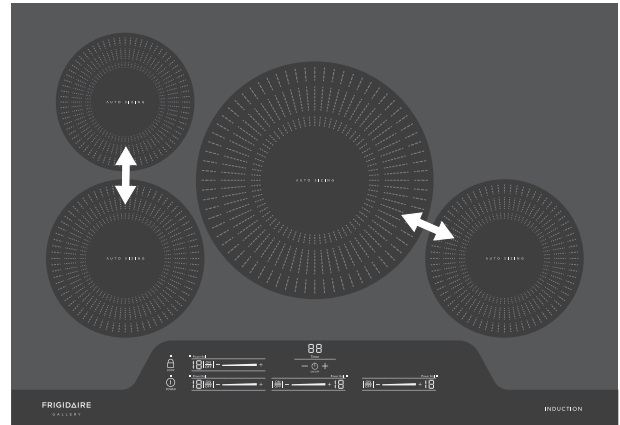


Figure 14: Power management (30" cooktop)

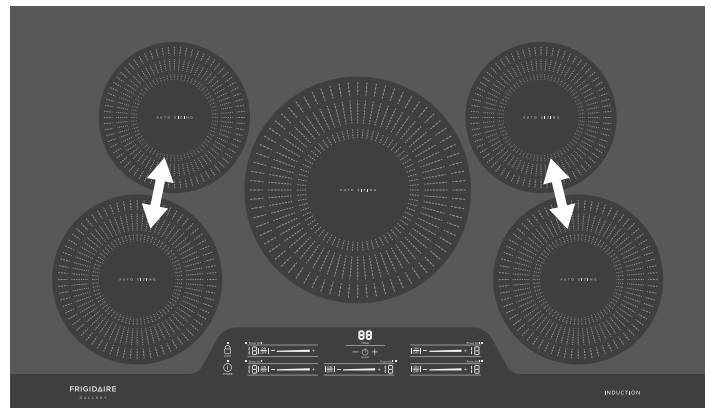


Figure 15: Power management (36" cooktop)

To get the best performance from your cooktop, start cooking on only one cooking zone. After the first piece of cookware has reached cooking temperature, then start cooking on the second cooking zone.

## SETTING SURFACE CONTROLS

### Setting the Timer

The cooktop has a timer function to remind you when food has been cooking for a specified amount of time.



**Figure 16: Cooktop Timer**

To set the timer:

1. Press the Timer On/Off key to activate the timer. The timer will show “00” flashing.
2. Press + and - to set the desired number of minutes. The flashing will stop. You can press and hold the + or - key to change the number of minutes faster.

The timer will start counting down, and a tone will sound when the specified time has elapsed. Press the +, the -, or the Timer On/Off key to stop the signal.

At any time, you can adjust the remaining time with the + and - keys.

At any time, you can deactivate the timer by pressing the Timer On/Off key.

**Important:** When the timer stops or the tone sounds, the cooking zones will continue to operate. The timer does not affect the cooking zone settings in any way.

### Lock or Unlock the Cooktop

The lock function deactivates most of the controls on the cooktop to keep cooking zones from being changed by accident or to keep children from activating the cooktop.

To lock the controls while cooking:

1. Set the cooking zones to the desired settings.
2. Press the Lock key.

To unlock the controls, press the Lock key again.

Even while the controls are locked, you can turn a cooking zone off using its On/Off key.

To set the lock for child safety:

1. Press the Power key to turn the cooktop on.
2. Press the Lock key and hold it for 4 seconds. The lock will activate, and L will display in all of the cook zone setting indicators.
3. Press the Power key to turn the cooktop off.

When the cooktop is locked for child safety, two options are available to unlock it.

Complete unlock:

1. Press the Power key to turn the cooktop on.
2. Press the Lock key and hold it for 4 seconds. The lock will deactivate.
3. Press the Power key to turn the cooktop off.

Temporary unlock:

1. Press the Power key to turn the cooktop on.
2. Hold the lock key for 4 seconds.
3. Set the cooking zones.
4. When the cooking process is finished and the cooktop is turned off, the Lock function will be still active.



## SETTING SURFACE CONTROLS

### Key-Stuck Function

The cooktop has an automatic switch-off function to prevent unintended operation that could cause the cooktop to increase zone settings or activate zones unattended.

Examples could include a child playing with the controls, a pet stepping on the control, or an object like a spoon left on the control.

If a control key is held for more than 10 seconds, the cooktop will sound an alert of 5 tones. If the key is still held after the alert sound, the cooktop will switch off. This function will also activate if the a zone slider is continually held or adjusted for 10 seconds.

### Home Canning

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

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check the canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the cooking zone markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## CARE AND CLEANING

### Cooktop Maintenance

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

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

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

Cookware with rough bottoms can mark or scratch the cooktop surface.

#### Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.

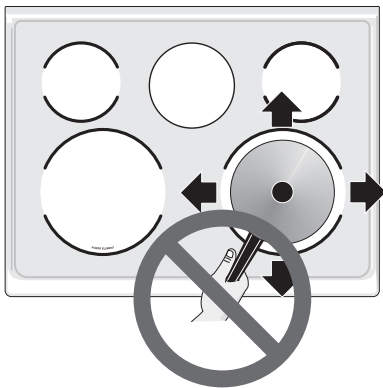


Figure 1: Cooktop care

### CAUTION

- Before cleaning any part of the appliance, be sure all controls are turned off and the appliance is cool.
- If ammonia or appliance cleaners are used, they must be removed and the appliance must be thoroughly rinsed before operating. Follow manufacturer's instructions and provide adequate ventilation.

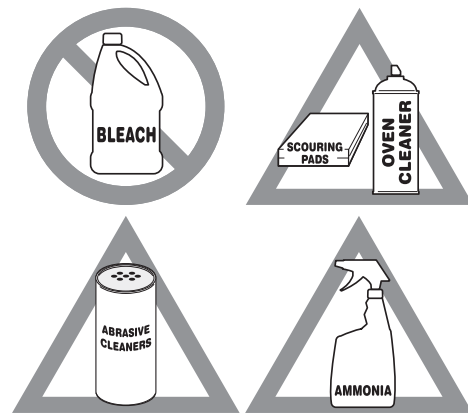


Figure 2: Use cleaners with caution

### IMPORTANT

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

## CARE AND CLEANING

### Cooktop Cleaning

#### **⚠ WARNING**

Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

#### **⚠ CAUTION**

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is cool. The glass surface could be hot from contact with hot cookware, and burns may occur if the glass surface is touched before it has cooled sufficiently.

#### **For light to moderate soil:**

For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

#### **Aluminum Foil and Utensils**

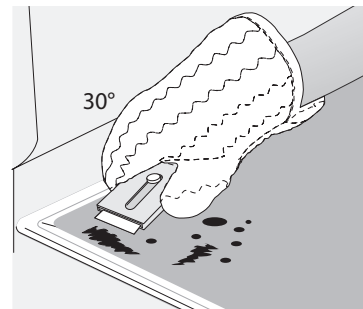
#### **⚠ WARNING**

Never cover any slots, holes, or passages with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

#### **For heavy soil:**

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff the surface clean.



**Figure 3: Cooktop cleaning**

#### **➔ IMPORTANT**

Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the cooking zones under any circumstances.

### Solutions to Common Problems:

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed.

Problem	Cause / Solution
Entire appliance does not operate.	<p>Power is not connected. Check your fuse box or breaker box to make sure the circuit is active.</p> <p>Wiring is not complete. Contact installer or dealer.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</p>
Cookware in the cooking zone is too hot or not hot enough.	<p>Incorrect surface control setting. Adjust power level setting.</p>
Cooking zone does not heat cookware.	<p>Be sure the correct surface control is turned on for the element needed.</p> <p>Incorrect cookware used. See <a href="#">"Using Proper Cookware"</a> on <a href="#">page 9</a>.</p> <p>Cookware is the wrong size or incorrectly positioned in the cooking zone. See <a href="#">"Pan Sensing"</a> on <a href="#">page 10</a>.</p>
Cooking zone does not heat evenly.	<p>Cookware is warped. Use only flat, evenly balanced cookware. Flat pans heat better than warped pans.</p> <p>Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Cooking zone control does not work	<p>More than one control was pressed at once. Make sure that when trying to set the control, nothing is touching another control.</p> <p>Water or soil on the control panel. Clean the control panel.</p>
Areas of discoloration with metallic sheen on cooktop surface.	<p>Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p>
Scratches or abrasions on cooktop surface.	<p>Coarse particles such as salt or hardened soils between cooktop and cookware can cause scratches. Be sure the cooktop surface and bottoms of cookware are clean before use. Small scratches do not affect cooking and will become less visible with time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p> <p>Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware.</p>
Metal marks on the cooktop.	<p>Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge. For more information, see <a href="#">"Cooktop Cleaning"</a> on <a href="#">page 18</a>.</p>
Brown streaks or specks on cooktop surface.	<p>Boil overs stuck on the surface. When cooktop is cool, use a razor blade scraper to remove soil. For more information see <a href="#">"Cooktop Cleaning"</a> on <a href="#">page 18</a>.</p>

## BEFORE YOU CALL

Problem	Cause / Solution
The number in the setting indicator is flashing.	<p>Incorrect cookware used. See <a href="#">“Using Proper Cookware”</a> on <a href="#">page 9</a>.</p> <p>Cookware is the wrong size or incorrectly positioned in the cooking zone. See <a href="#">“Pan Sensing”</a> on <a href="#">page 10</a>.</p>
The letter E appears in a setting indicator	<p>An error has occurred. This may happen because cookware has boiled dry. Remove cookware and turn off the cooktop. After 30 seconds, turn on the cooktop. If the cookware was the problem, E will no longer display.</p> <p>An error may occur because of water, oil, or food on the controls. Clean the control panel.</p> <p>Disconnect the power to the cooktop for a minute, then reconnect it. If the error still occurs, call an authorized dealer or service technician.</p>
The letter L appears in the setting indicators.	The cooktop is locked. See <a href="#">“Lock or Unlock the Cooktop”</a> on <a href="#">page 15</a> .
The cooktop deactivates A signal sounds when the cooktop is not operating	There is an object on the controls. Remove the object. See <a href="#">“Key-Stuck Function”</a> on <a href="#">page 16</a> .
The Hot Cooktop warning did not come on	<p>The cooktop did not get hot enough to activate the warning.</p> <p>If the cooktop was running long enough for the surface to get hot, call an authorized dealer or service technician.</p>
The control area becomes hot	The cookware is too large or too close to the controls. Put large cookware on a rear zone if possible.
A dash (-) shows in the setting indicator	Turn the cooktop off, then turn it back on.









# WARRANTY

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

## Exclusions

This warranty does not cover the following:

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

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

## If You Need Service

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

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

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