

FRIGIDAIRE

All about the

Use & Care

of your Cooktop

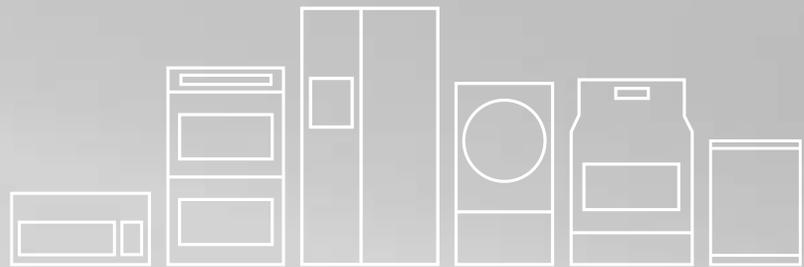


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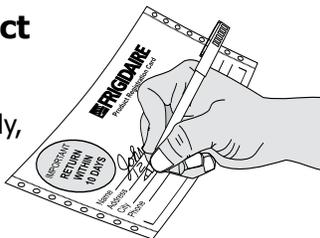
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WELCOME & CONGRATULATIONS

Product Registration

Register Your Product

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



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

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

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

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

Serial Plate Location



Cooktop Serial Plate Location

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

Model Number: _____

Serial Number: _____

Purchase Date: _____

NOTE

Please attach sales receipt here for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Save these instructions for future reference.

DEFINITIONS

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

WARNING

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

CAUTION

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

IMPORTANT

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

WARNING

To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following:

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, 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 the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.
- **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.

WARNING

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.

- **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.

WARNING

Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Never use your appliance for warming or heating the room.

- **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.

IMPORTANT

Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will not operate and an error message will be displayed.

- **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.

- **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.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.
- **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.
- **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.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do not slide pan across the cooktop surface.** They may scratch the cooktop surface.
- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

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.

COOKTOP FEATURES

Read these instructions carefully before using the cooktop

1. Left Rear Induction Element
2. Left Front Induction Element
3. Center Front Induction Element (36" model only)
4. Center Rear (30" model only) or Right Rear Induction Element (36" model only)
5. Right Front Induction Element
6. Left Front Element Control Knob & Indicator
7. Left Rear Element Control Knob & Indicator
8. Center Front Element Control Knob & Indicator (36" model only)
9. Center Rear Element Control Knob & Indicator
10. Right Front Element Control Knob & Indicator

CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.**

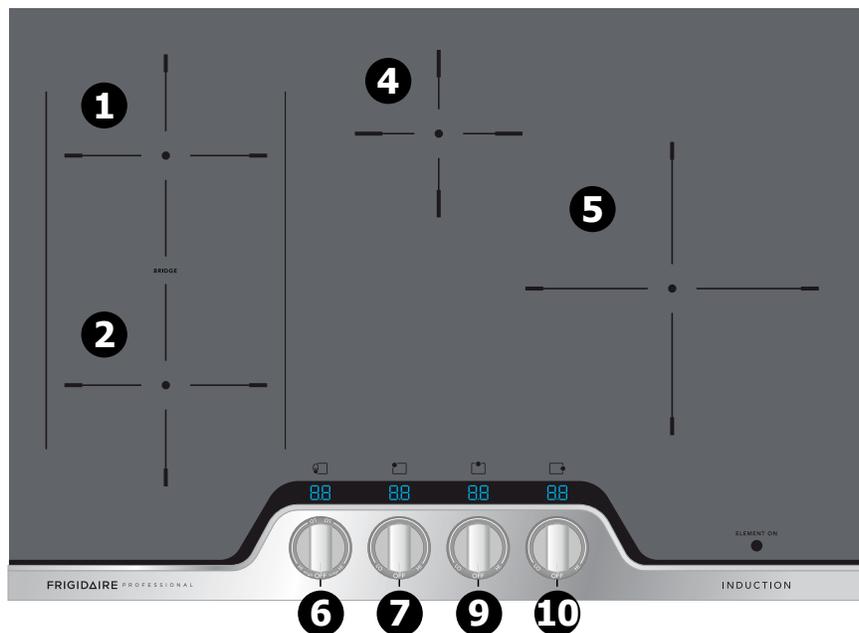


Figure 1
30" Model

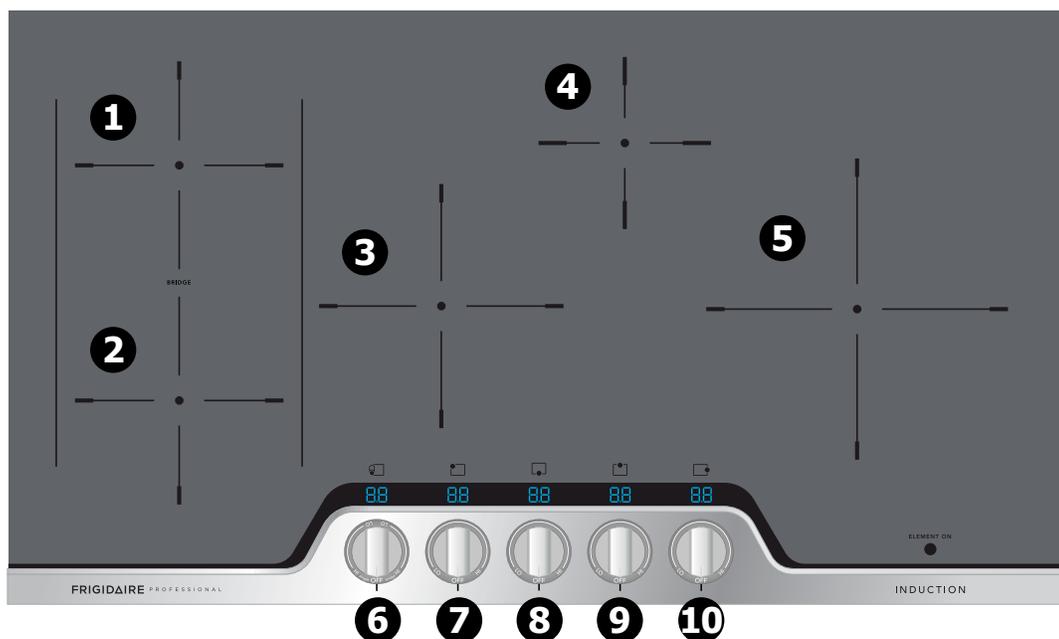


Figure 2
36" Model

BEFORE USING THE COOKTOP

Induction Cooktop Features

A COOLER COOKTOP- A unique feature of the Induction Cooktop is whether turned ON or OFF, the cooktop surface remains cooler than standard ceramic cooktops.

⚠ CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.

MAGNETIC DETECTOR- The coil sensor automatically detects whether the pan is magnetic and eliminates accidental "turn-On".

PAN SIZE DETECTION- The pan recognition sensor automatically detects and adapts the Cooking Zones to the pan sizes in use.

EFFICIENT- Induction cooking heats faster while using less energy. Induction power levels are quick to boil and when simmering.

Use the Correct Cookware Type

For the induction zones, the magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones.

When purchasing pans, look for cookware specifically identified by the manufacturer for use with Induction cooktops. If you are not sure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for Induction cooking (See Fig. 1).

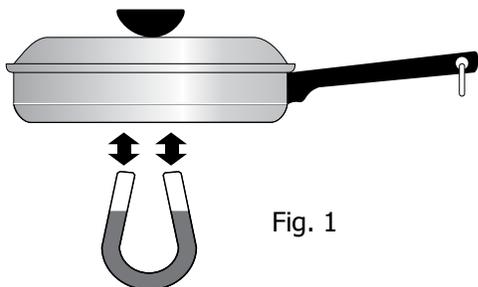


Fig. 1

It is recommended to always use heavier high quality stainless steel cookware on your Induction Cooktop surface. This will greatly reduce the possibility of developing scratches on the ceramic surface.

Even quality cookware can scratch the cooktop surface, especially if cookware is slid over the ceramic cooktop surface without being lifted up. Over time sliding **ANY** type of cookware over the ceramic cooktop will likely alter the overall appearance of the cooktop. Eventually the buildup of scratches will make cleaning the surface difficult and degrade the overall appearance of the cooktop.

Selecting Surface Cooking Cookware

The cookware used with the Induction Cooktop should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 2). Be sure to follow all the recommendations for using cookware.

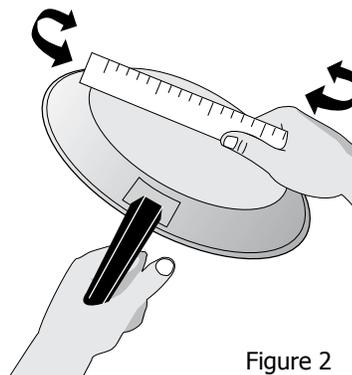


Figure 2

Also remember to:

- Use cookware made with the correct material type for Induction Cooking.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty).
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

⚠ CAUTION

- The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.
- **DO NOT SLIDE** Cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.
- **DO NOT TOUCH HOT COOKWARE** or PANS directly with hands. Always use oven mitts or pot holders to protect hands from burns.

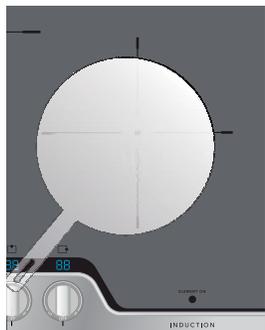
Prior to using your cooktop for the first time, apply a cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

BEFORE USING THE COOKTOP

Cookware Recommendations

Be sure to follow the following recommendations for using cookware as shown:

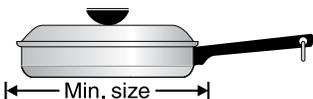
INCORRECT



- Cookware not centered on Cooking Zone surface.



- Curved or warped pan bottoms or sides.



- Pan does not meet the minimum size required for the Cooking Zone used.

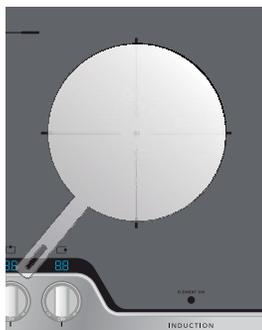


- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.



- Heavy handle tilts pan.

CORRECT



- Cookware centered correctly on Cooking Zone surface.



- Flat pan bottom & straight sides.



- Pan size meets or exceeds the recommended minimum size for the Cooking Zone.



- Pan rests completely on the Cooktop surface.



- Pan is properly balanced.

Fig. 1

NOTE

ANY one of the incorrect conditions listed above in Fig. 1 may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet any of these conditions, one or more of the Cooking Zones will not heat indicated by a flashing power level in the digital display for that affected zone. Correct the problems before attempting to reactivate the cooktop.

Minimum Pan Size Requirements

NOTE

Pan bottoms should not extend more than 1/2" (13mm) beyond outer Cooking Zone (Induction).

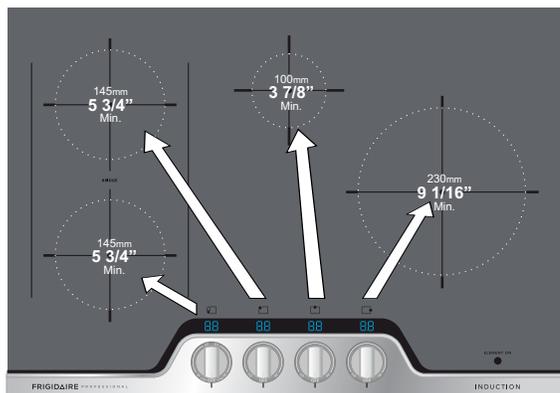


Fig. 2

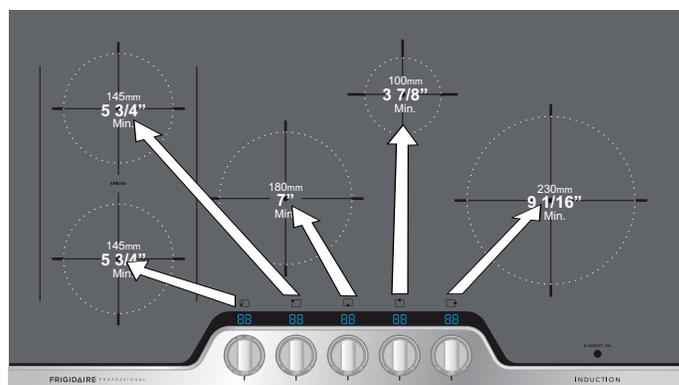


Fig. 3

The Cooking Zones available on the Induction Cooktop require a **MINIMUM** pan size to be used at each location (Figs. 2 & 3).

The outer tips of each cooking zone cross-hair is helpful to determine the pan **MAXIMUM** size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the thicker line on the Cooking Zone. The pan must make FULL contact on the glass surface without the bottom of the pan touching the metal cooktop trims.

NOTE

If a pan made of the correct material is centered properly on any of the active Cooking Zones but is TOO SMALL, the affected Cooking Zone display will flash the power level and the pan will not heat.

SETTING INDUCTION SURFACE CONTROLS

The Electronic Surface Element Control

The Electronic Surface Element Control includes digital display windows. The control provides a numeric digital setting for the surface element positions on the cooktop. These settings work the same way as normal knob setting indicators work except the settings are displayed in digital windows (Figs. 1 thru 8).

The available Display Settings

The control provides various heat levels from **Hi** (Fig. 2) to **Lo** (Fig. 4) and **OFF** (Fig. 1). The settings between **9.5** and **1.5** decrease or increase in increments of .5 (1/2).

Hot Element Indicator Message (HE)

After using any of the element positions the cooktop will become very hot. Even after turning the control knob to **OFF**, the cooktop will remain hot for some time. The control monitors the temperature of the cooktop and displays the message "**HE**" (hot element) warning when the cooktop is still too hot to touch (See Fig. 5). If the **HE** message appears in the window, the control can still be turned **ON** again for use.

Power Boost Indicator Message (Pb)

When an induction zone is first set at **Hi**, the Power Boost feature will turn on (see Fig. 6). The Power Boost feature is used to bring large quantities of water or food to cooking temperature at the fastest speed possible. The Power Boost feature will give you up to 139% power output for a set amount of time (approx. 10 min).

Error Indicator Message (C)

An error message will be displayed (glowing "**C**") at power up (or after a power failure) if ANY of the surface control knobs were left in the **ON** positions. If a power failure should occur, be sure to set all of the surface control knobs to the **OFF** position. This will reset the surface controls.

The induction zones are equipped with a pot detection system. If the controls are activated and the detection system cannot find any pot on the zone, it will flash its power level for 3 minutes. After flashing for 3 minutes, the digital display will show an "**C**" message.

Once the surface controls have been set to the **OFF** positions, the surface controls should return to normal operation. If the surface controls do not function and the "**C**" message remains in any display after following these procedures, contact your authorized servicer for assistance.



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6



Fig. 7

Control knobs shown are typical only.

Surface cooking settings

Use the chart to determine the correct setting for the type of food you are preparing.

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

Recommended Setting for Surface Element	
Setting	Type of Cooking
HIGH (HI)	Start most foods; bring water to a boil and pan broiling.
MEDIUM HIGH (8-10)	Continue a rapid boil; frying, deep fat frying.
MEDIUM (6)	Maintain a slow boil; thicken sauces and gravies; steaming vegetables.
MEDIUM LOW (2 - 4)	Keep foods cooking; poaching and stewing.
LOW (LO)	Keep warm, melting and simmering.

SETTING INDUCTION SURFACE CONTROLS

Operating the Single Induction Surface Elements

The cooktop is equipped with 3 (or 4) single induction surface elements: the RIGHT FRONT, CENTER and REAR positions (Figure 1 and 2).

To Operate the Induction Surface Elements

1. Place the correctly sized cookware of the proper material on the induction surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 3).

Note: Turning the knob to Hi from Off will activate the Power Boost feature. The Power Boost feature is used to bring large quantities of water or food to cooking temperature at the fastest speed possible. The Power Boost feature will give you up to 139% power output for a set amount of time (approx. 10 min). The increased power output will vary per zone.

3. Turn the knob to adjust the setting if desired. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each surface element provides a constant amount of heat at each setting.
4. When cooking has completed, turn the surface control knob to **OFF** before removing the cookware.

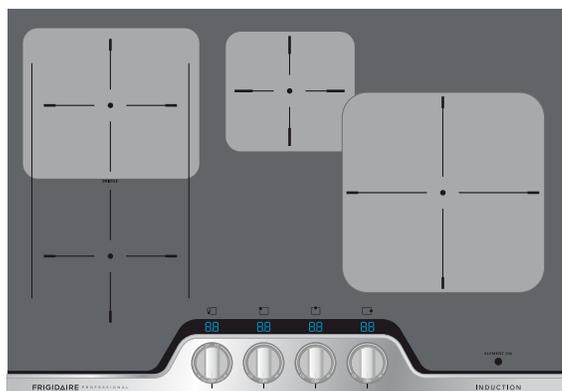


Figure 1

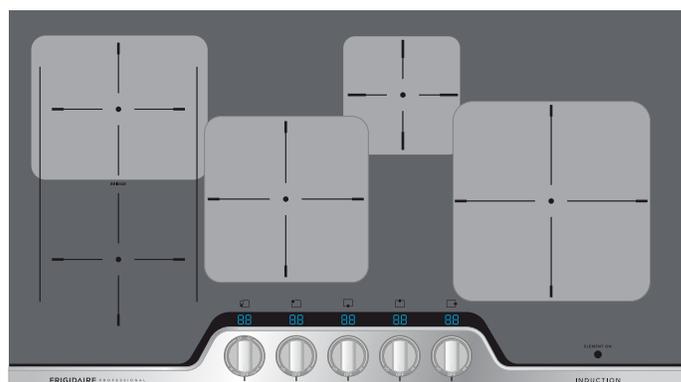


Figure 2

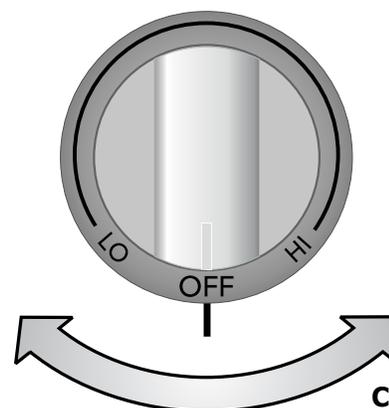


Figure 3

Control knob shown is typical only.

NOTE

The surface "**Element On**" indicator light will glow when one or more induction elements are turned on. A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface induction elements are turned off.

NOTE

See Recommended Surface Cooking Settings table on page 8.

CAUTION

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on cooktop when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

CAUTION

Do not allow aluminum foil, or ANY material that can melt to make contact with the ceramic glass cooktop. If these items melt on the cooktop they will damage the ceramic cooktop.

CAUTION

The glass cooktop may appear to have cooled after the elements have been turned OFF. The induction elements do not heat directly the cooktop but heat will be transferred from the cookware to the glass cooktop. **HE** (Hot Element) message will turn ON and will continue to glow until the glass cooktop has cooled down to a moderate level. **The glass surface may still be hot** and burns may occur if the glass surface is touched before the indicator light has turned **OFF**. The message may remain on even though the controls are turned **OFF**.

SETTING INDUCTION SURFACE CONTROLS

Operating the Bridge Induction Surface Radiant Element

The cooktop is equipped with a "BRIDGE" surface induction element located at the left front and rear (See Figures 1 & 2) positions. The Bridge can be used when cooking with rectangular (like a griddle) or oval shaped cookware. The induction element will maintain an even temperature setting across both portions of the Bridge. If needed for normal cookware, the Bridge induction element can work like a single induction element without the Bridge (See Figure 5). The "single" mark on the knob indicates that only the front portion will heat (Fig. 3). The "bridge" mark on the knob indicates that both front and rear portions will heat (Fig. 4). You may switch from either setting at any time during cooking.

To Operate the Bridge Induction Element:

1. Place the correctly sized cookware of the proper material on the induction bridge surface element.
2. Push in and turn the control knob as shown in Figure 3 to heat the front portion of the Bridge element for normal shaped cookware or in Figure 4 for larger or rectangular shaped cookware. **Both left front and rear elements must be OFF before activating the bridge element.**
3. Turn the knob to adjust the setting if needed. Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. Each induction element provides a constant amount of heat at each setting. Please note that not all cookware will fit the Bridge element correctly.
4. When cooking has completed, turn the surface control knob to **OFF** before removing the cookware.

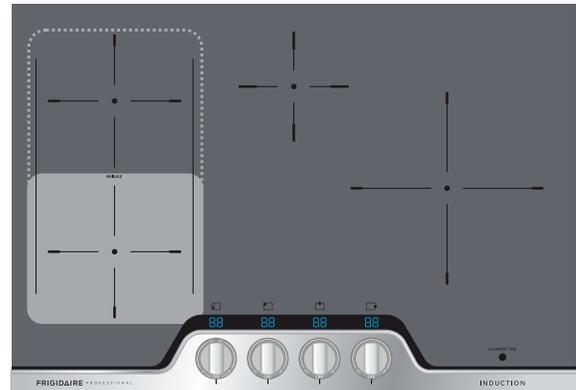


Figure 1

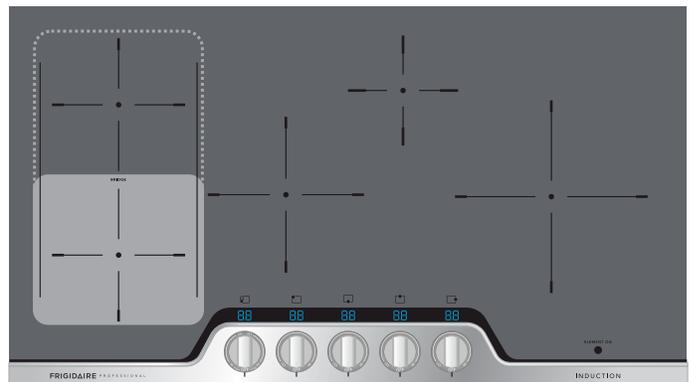


Figure 2



Figure 3



Figure 4

NOTE

The surface "**Element On**" indicator light will glow when one or more induction elements are turned on. A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface induction elements are turned off.

NOTE

See Recommended Surface Cooking Settings table on page 8.

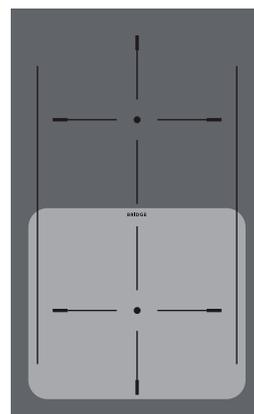


Figure 5
Front portion only

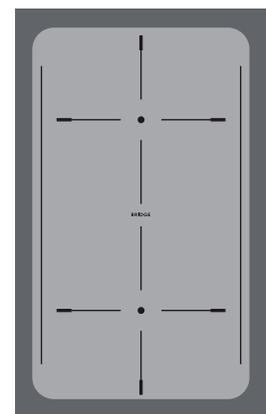


Figure 6
Front plus Rear

SETTING INDUCTION SURFACE CONTROLS

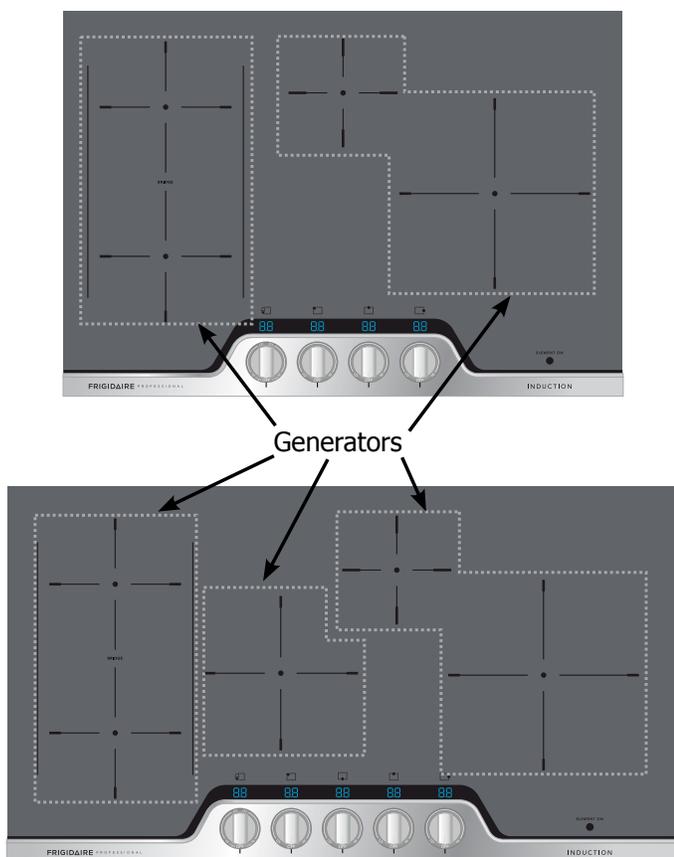
Power Management

In order to give you more flexibility, your induction cooktop is equipped with more cooking zones than the number of induction generators. Each of those generators is assigned to power a specific cooking zone. One or two cooking zones are assigned to each generator. If you use more than one cooking zone at high power on the same generator, the generator may need to manage its power to both cooking zones.

Depending on the size of your cooktop, 2 or 3 generators are available:

- The 30" cooktop is equipped with 4 cooking zones within 2 sections.
- The 36" cooktop is equipped with five cooking zones within 3 sections.

To get the highest power output from your cooking zones, start your cooking process on only one cooking zone within the heating section and then add your second cookware on the second cooking zone when the first one has already reached its cooking temperature.



Preheat Recommendations

When preheating a pan on the cooktop always watch carefully. Whenever using the cooktop, always pay attention to any items cooking and remain attentive until the cooking process is complete.

Keep in mind that induction may decrease the amount of time required to preheat a cooking utensil.

Operational Noises

The electronics generating the induction fields are pretty much noiseless but they do produce heat at high power level. A soft-sounding cooling fan activates when the unit is running multiple cooking zones at once or when a cooking zone is set at very high power settings.

The buzzing sound you could hear from your cooktop is not coming from the electronics but from the cookware you are using. Here are some causes of this noise:

- Most induction-ready cookware are made of several layers of materials. An encapsulated steel layer is usually used to harness the induction field and transform it into heat, which is then transferred to the other materials by radiant energy. The induction field will cause the steel layer to vibrate against the other materials in which it is encapsulated. This is the most common cause of noise from the induction process. This buzzing only happens at the higher power level settings. Note that high quality cookware manufacturers weld this steel layer in place which lowers or cancel this noise.
- Light weight cookware may also vibrate. We recommend using heavy weight quality cookware.
- Cookware with warped bottoms can vibrate on the ceramic glass surface at high power settings.
- **CAUTION** The power output of your induction cooktop is capable of warping an empty pan. Never use the higher power settings on an empty pan. Even the highest quality cookware is vulnerable to warping.
- Riveted handles on cookware can also cause buzzing sounds from the vibrations.
- Solid cast iron and enamelware cookware should not emit any noise. Top quality cookware made of several layers should also be relatively quiet.

CARE & CLEANING

Cleaning Various Parts of Your Cooktop

Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
Stainless Steel Decorative Trim Cooktop, Control Knobs, Control Panel	Wipe the control panel clean after each use. Before cleaning the control panel, turn all controls to OFF and remove the control knobs. To remove, pull each knob straight off the shaft. Clean using hot, soapy water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. 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. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Ceramic Glass Cooktop	See Ceramic Glass Cooktop in this Owner's Guide.

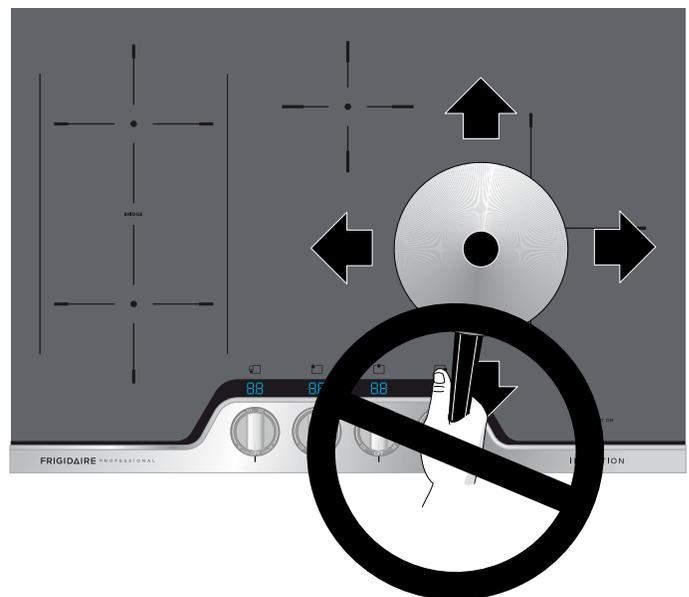
Ceramic Glass Cooktop Cleaning & Maintenance

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 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, or they may crack it.



Cleaning Recommendations for the Ceramic Glass Cooktop

⚠ CAUTION

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

⚠ 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.

For light to moderate soil:

Apply a few drops of cleaning creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

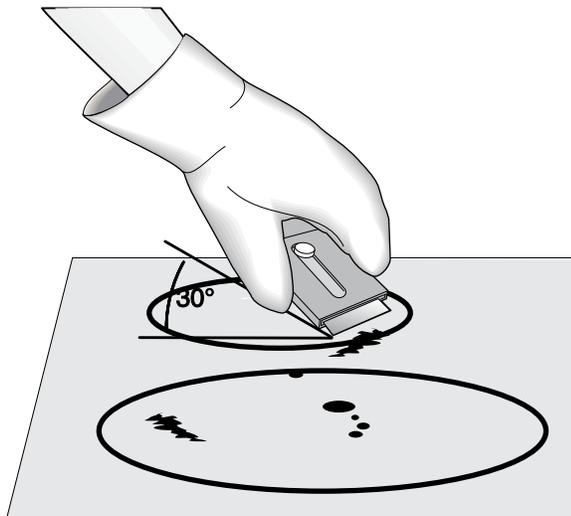
For heavy, burned on soil:

Apply a few drops of cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

➡ IMPORTANT

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

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, then apply a few drops of cleaning cream and buff surface clean.



Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:

- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause Special Caution for Aluminum Foil and Aluminum Cooking Utensils**



• Aluminum foil

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

• Aluminum utensils

Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

Care and Cleaning of Stainless Steel

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

BEFORE YOU CALL (Solutions to Common Problems)

IMPORTANT

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

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
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> <p>Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop.</p> <p>Service wiring is not complete. Contact installation agent or dealer.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service.</p>
Cooktop turns OFF while cooking.	<p>Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked. Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information.</p>
Cooking Zone does not heat food (Power level is flashing).	<p>No cookware was placed on the Cooking Zone, or the cookware material type is incorrect for Induction Cooking.</p> <p>Cookware bottom not large enough for Cooking Zone.</p> <p>Cookware is warped or in poor condition.</p> <p>Cookware is not centered on Cooking Zone.</p> <p>Cookware resting on cooktop trim or does not rest completely on cooktop surface.</p>
Cooking Zone does not heat food.	<p>No power to the appliance. Check steps under "Entire cooktop does not operate" in this checklist.</p> <p>Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used.</p>
Cooking Zone heats food too hot or not hot enough.	<p>Incorrect power level setting. Adjust the power level setting higher or lower and refer to recipe for guidance and adjust accordingly.</p>
Food does not heat evenly.	<p>Lightweight or warped pans were used. Be sure to use good quality cookware.</p> <p>Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily.</p> <p>Adjust Cooking Zone power level setting until the proper amount of heat is obtained.</p>
Poor cooking results.	<p>Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.</p> <p>Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.</p>
Cooktop Zone Control displays C and displays a 3 digits error code.	<p>Induction Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset Cooktop main controls. If fault recurs, record fault number and turn power supply to Cooktop OFF. Call service for assistance.</p>

BEFORE YOU CALL (Solutions to Common Problems)

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Cooking Zone LED continuously flashes.	<p>Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.</p> <p>Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn off the affected Cooking Zone.</p> <p>Cookware is not centered over the Cooking Zone properly. Refer to page 7 for correct cookware placement.</p>
Metal marks on ceramic cooktop surface.	<p>Sliding or scraping of metal utensils on cooktop surface. DO NOT slide cookware or cooking utensils across the cooktop surface. Use the recommended ceramic glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p>
Scratches or abrasions on ceramic cooktop surface.	<p>Coarse particles such as salt or sand between cooktop and cookware or cooking utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before placing on cooktop. 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. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p> <p>Cookware with rough bottoms was used. Use smooth, flat-bottomed cookware ONLY.</p>
Brown streaks or specks on ceramic cooktop surface.	<p>Boil overs are cooked onto cooktop surface. Use a razor blade scraper to remove soil. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p>
Areas of discoloration with metallic sheen on ceramic cooktop surface.	<p>Mineral deposits from food and/or water. Remove using a ceramic-glass cooktop cleaning creme. Remember to use cookware with clean, dry bottoms. For more information See "Cooktop Cleaning and Maintenance" in the General Care & Cleaning section.</p>
Cooktop makes buzzing noise.	<p>Cookware is damaged. Please see pages 6 & 7 of this manual. Also see "Operational noise" section on page 11.</p>

Error Codes Display Message

The error code will display in the zone that has the error. The error will flash through the code C0, X, X (Example Fig. 1) where the X is the number of the code. If the zone has been on and the zone is hot enough to display H (Example Fig. 2) and you have an error then you will see C0, X, X, H.



Fig. 1



Fig. 2

MAJOR APPLIANCE WARRANTY

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

Exclusions This warranty does not cover the following:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not apply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

If You Need Service

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

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

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



Canada
1.800.265.8352
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