

RADIANT COOKTOP WORKSTATION

MODELS: SCR3042FB, SCR3041GB, SCR2442FB



Radiant Cooktop Workstation: Models SCR3042FB, SCR3041GB, SCR2442FB

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REGISTER YOUR PRODUCT

Registering your new product is easy and offers benefits that help you get the most out of your Sharp product including:

- ✓ **Convenience:** If you ever need warranty support, your product information is already on file.
- ✓ **Communication:** Stay up to date with important notifications and special offers from SHARP.
- ✓ **Support:** Quickly access support content including Owner's Manuals, FAQ's, How-to Videos, and much more.

3 EASY WAYS TO REGISTER TODAY!

 <p>SCAN Use the camera or QR code scanning application on your mobile device</p> <p>Scan this QR Code on your mobile device</p>	 <p>ONLINE Visit our sites to learn more about your product at sharpusa.com and sbl.sharpusa.com</p> <p>Visit http://www.sharpusa.com/register</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>Contact a Sharp Advisor on the phone</p>
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PRODUCT SUPPORT




If you have questions about the setup or operation of your product, please refer to the corresponding section within this manual.

Additionally, visit www.sharpusa.com/support to access exclusive content about your product including:

- FAQ's and How-To Videos
- Find or Request Service
- Purchase an Extended Warranty
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:

 <p>EMAIL Available 24/7 US: sharpusa.com</p> <p>See the Contact Us section on our sites</p>	 <p>CHAT ONLINE Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>U.S. www.sharpusa.com/support</p>	 <p>CALL US US 800-BE-SHARP 800-237-4277 Mon-Fri: 7am-7pm CST Sat-Sun: 9am-7pm CST</p> <p>Contact a Sharp Advisor on the phone</p>
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To aid in answering questions if you call for service or for reporting loss or theft, please use the space below to record the model and serial number located on the back side of the unit.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Dealer Name: _____

Address: _____

City: _____

Province: _____

Postal Code: _____

Telephone: _____

PRODUCT SUPPORT

If you have questions about the setup or operation of your product, please refer to the corresponding section within this manual.

Additionally, visit <http://sharp.ca/support-home.aspx> to access exclusive content about your product including:

- Find a Dealer
- Find Service Locations
- Downloads including the Installation Guide, Spec Sheet, and Owner's Manual

CONTACT US

If at any time you have questions or comments concerning your SHARP product, please contact the SHARP Customer Assistance Center. We are available to assist you through multiple contact methods for your convenience:

 <p>EMAIL Available 24/7 See the Contact Us section on our site. http://sharp.ca/contact-emailus.aspx</p>	 <p>SUPPORT SITE Product Downloads, Service Locator, Where to Buy, Toner Recycling Program and more. CA sharp.ca/support-home.aspx</p>	 <p>CALL US CA 877-278-6709 Mon-Fri: 7am-7pm CST Contact a Sharp Advisor on the phone</p>
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US CONSUMER LIMITED WARRANTY

SHARP ELECTRONICS CORPORATION ("Sharp") warrants to the first consumer purchaser ("Purchaser") that this SHARP brand product ("Product"), when shipped in its original container and sold or distributed in the United States by Sharp or an authorized Sharp dealer or reseller, will be free from defective workmanship and materials, and agrees that it will, at its option, either repair the defect or replace the defective Product or part thereof with a new or remanufactured equivalent at no charge to the Purchaser for parts or labor for the period(s) set forth below.

This limited warranty does not apply to any appearance items of the Product nor to the additional excluded item(s) set forth below nor to any Product the exterior of which has been damaged or defaced, which has been subjected to misuse, abnormal service or handling, or which has been altered or modified in design or construction.

In order to enforce the rights under this limited warranty, the Purchaser should follow the steps set forth below and provide proof of purchase to the servicer.

The limited warranty described herein is in addition to whatever implied warranties may be granted to Purchasers by law. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE LIMITED TO THE PERIOD(S) FROM THE DATE OF PURCHASE SET FORTH BELOW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Neither the sales personnel of the seller nor any other person is authorized to make any warranties other than those described herein, or to extend the duration of any warranties beyond the time period described above on behalf of Sharp.

The warranties described herein shall be the sole and exclusive warranties granted by Sharp and shall be the sole and exclusive remedy available to the Purchaser. Correction of defects, in the manner and for the period of time described herein, shall constitute complete fulfillment of all liabilities and responsibilities of Sharp to the Purchaser with respect to the Product, and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. In no event shall Sharp be liable, or in any way responsible, for any damages or defects in the Product which were caused by repairs or attempted repairs performed by anyone other than an authorized servicer. Nor shall Sharp be liable or in any way responsible for any incident or consequential economic or property damage. Some states do not allow the exclusion of incidental or consequential damages, so the above exclusion may not apply to you.

THIS LIMITED WARRANTY IS VALID ONLY IN THE FIFTY (50) UNITED STATES, THE DISTRICT OF COLUMBIA AND PUERTO RICO.

Your product model number & description	Model # SCR3042FB, SCR3041GB, or SCR2442FB (Be sure to have the model number and serial number found affixed on the bottom of your product available when you need service for your Product)
Warranty period for this product:	One (1) year parts and labor including in-home service. Product must be accessible to provide service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories, service calls to your home to instruct how to use your radiant cooktop appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by lack or improper cleaning, delivery, accident, modifications, fire, floods or acts of God.
Where to obtain service:	From a Sharp Authorized Servicer located in the United States. To find the location of the nearest Sharp Authorized Servicer, call Sharp toll free at 1-800-237-4277 (1-800-BE-SHARP).
What to do to obtain service:	In-home service is provided for one year from date of purchase. In-home service can be arranged by calling 1-800-BE-SHARP. Be sure to have Proof of Purchase available.

TO OBTAIN SUPPLY, ACCESSORY OR PRODUCT INFORMATION, CALL 1-800-BE-SHARP or visit www.sharpsusa.com. SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.



CANADA CONSUMER LIMITED WARRANTY

Congratulations on your purchase!

Sharp Electronics of Canada Ltd. ("Sharp") warrants to the first purchaser for this Sharp brand product ("Product"), when shipped in its original container and sold or distributed in Canada by Sharp or by an authorized Sharp dealer, and Product was not sold "as is" or "sales final" that the Product will during the applicable warranty period, be free from defects in material and workmanship, and will within the applicable warranty period, either repair the defective Product or provide the first purchaser a replacement of the defective Product.

This warranty does not apply to any appearance items of the product nor to the additional excluded item(s) set forth below nor to any product the exterior of which has been damaged or defaced, which has been subjected to improper voltage or other misuse, abnormal service or handling, which has been altered or modified in design or construction, or if the serial number or model number affixed to Product has been removed, defaced, changed, altered or tampered with.

How to get service: Should this Sharp product fail to operate during the warranty period, warranty service is provided by an Authorized Sharp Service Centre or an Authorized Sharp Servicing Dealer. In home warranty service will be carried out to locations accessible by on-road service vehicle and within 50 km of an authorized Sharp service centre. The servicer may if necessary take the unit for repair at the servicer's facility. No other person (including any Sharp dealer or service centre) is authorized to extend, enlarge or transfer this warranty on behalf of Sharp.

The express warranties in this limited warranty are, except for consumer purchasers domiciled in Quebec, in lieu of and, except to the extent prohibited by applicable law, Sharp disclaims all other warranties and conditions, express or implied, whether arising by law, statute, by course of dealing or usage of trade, including, without limitation, implied warranties or conditions of merchantability and/or quality, fitness for a particular use or purpose, and/or non-infringement. Limitations (not applicable to consumer purchasers domiciled in Quebec to the extent prohibited under Quebec law): (a) Sharp shall not be liable for any incidental, special, consequential, economic, exemplary or indirect damages of any kind or nature (including lost profits or damages for loss of time or loss of use or loss of data) arising from or in any connection with the use or performance of a Product or a failure of a Product, even if Sharp is aware of or has been advised of the possibility of such damages; (b) the remedies described in this limited warranty constitute complete fulfillment of all obligations and responsibilities of Sharp to the purchaser with respect to the Product and shall constitute full satisfaction of all claims, whether based on contract, negligence, strict liability or otherwise. Some provinces may not allow the exclusion or limitation of certain damages, or limits on the duration or voiding of implied warranties or conditions; in such provinces, the exclusions and limits herein may not apply. This limited warranty is, except for consumer purchasers domiciled in Quebec, governed by the laws of the Province in Canada in which the purchaser has purchased the Product. For consumer purchasers domiciled in Quebec this limited warranty is governed by the laws of Quebec.

Your product model number & description	Model # SCR3042FB, SCR3041GB, or SCR2442FB (Be sure to have the model number and serial number found affixed on the bottom of your product available when you need service for your Product)
Warranty period for this product:	One (1) year parts and labor including in-home service. Product must be accessible to provide service.
Additional item(s) excluded from warranty coverage (if any):	Non-functional accessories, service calls to your home to instruct how to use your radiant cooktop appliance, replace or repair house fuses or to correct house wiring, improper commercial use, installation, or maintenance, damage to the product caused by lack or improper cleaning, delivery, accident, modifications, fire, floods or acts of God.

To obtain the name and address of the nearest Authorized Sharp Service Centre or Dealer, please contact:

SHARP ELECTRONICS OF CANADA LTD
335 Britannia Road East
Mississauga, Ontario
L4Z 1W9
(905) 568-7140
Website: www.sharp.ca

SAVE THE PROOF OF PURCHASE AS IT IS NEEDED SHOULD YOUR OVEN EVER REQUIRE WARRANTY SERVICE.

THIS LIMITED WARRANTY IS VALID ONLY IN CANADA

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT Keep these instructions handy for future use. The appliance is manufactured in compliance with the relevant safety standard.

▲WARNING Read all instructions carefully before installation and operation.

▲WARNING Failure to follow these warnings could result in a fire or explosion that causes property damage, personal injury or death. To reduce the risk of fire, electric shock or injury, take the following precautions:

INTENDED USE

- This appliance is designed for built-in household use only.
- Do not use outdoors.
- Do not use the appliance to heat a room.

SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- 1 Use this appliance only for its intended purpose as described in this manual.
- 2 Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- 3 Never Leave Surface Units Unattended at High Heat Settings - Boilovers cause smoking and greasy spillovers that may catch on fire. Do not allow pots and pans to boil dry or empty.
- 4 Never use your appliance for warming or heating the room.
- 5 Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 6 Wear Proper Apparel - Loose fitting or hanging garments should never be worn while using the appliance. Be careful when reaching for items stored over the cooktop. Flammable material could be ignited if brought in contact with hot surfaces of heaters and may cause severe burns.
- 7 User Servicing - Do not repair or replace any part of appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- 8 Do Not Use Water on Grease Fires - Smother a flame or use a dry chemical or foam-type extinguisher. Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by a multi-purpose dry chemical or foam-type fire extinguisher.
- 9 Use Only Dry Potholders - Moist or damp potholder on hot surfaces may result in burns from steam. Do not let potholders touch hot surfaces or radiant heaters. Do not use a towel or other bulky cloth.
- 10 **▲CAUTION** Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units. Do not store items of interest to children in cabinets above a cooktop. Children climbing on the cooktop to reach items could be seriously injured.

- 11 Do not place hot cookware on top of the controls. The heat can transfer to the surface, resulting in the keypad controls becoming hot.
- 12 DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS. Surface units may be hot even though they are dark in color. These surfaces may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heaters until they have had sufficient time to cool. Other potentially hot surfaces include cooktop and areas facing the cooktop.
- 13 The installer should provide location of circuit breaker or fuse for the cooktop.
- 14 Before performing any service, disconnect the cooktop power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- 15 Do not climb, stand or hang on cooktop. This could cause severe personal injury or damage the cooktop.
- 16 Teach children not to play with the controls or any other part of the cooktop.
- 17 Always keep wooden and plastic utensils and canned food a safe distance from your cooktop.
- 18 Always keep combustible wall coverings, curtains or drapes a safe distance from your cooktop.
- 19 Never heat a sealed food storage container on cooktop as pressure buildup from increasing temperature could cause the container to rupture.
- 20 Do not repair or replace any part of the appliance. If the cooktop display, heaters or touch controls fail, consult a SHARP AUTHORIZED SERVICER.

IMPORTANT ENVIRONMENT OF UNIT

- 1 To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- 2 Always have a working smoke detector in or near the kitchen.
- 3 **IMPORTANT** Do not leave lids other metal objects such as knives, forks or spoons on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns.
- 4 Do not place rough or uneven objects on the units as they may damage the surface. If the cooktop is near a window, ensure that curtains do not blow over or near the unit.
- 5 Do not store hard or pointed objects over the cooktop as they can damage the unit if they fall on top.
- 6 Do not put detergents or flammable materials in the equipment installed under the cooktop.
- 7 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 8 While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire; therefore, control the cooking process at all times. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Items with a magnetic field such as: radios,

IMPORTANT SAFETY INSTRUCTIONS

televisions, credit cards, cassette tapes etc., can affect the unit. The marked electrical rating should be at least as great as the electrical rating on the appliance.

- 9 To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- 10 Use Proper Cookware Size - This appliance is equipped with four heating elements, (two 7" heaters on the left that may be used individually or combined as a Bridge for 9"x18" griddles; one 6" heater; and one that may be used as a 6" or 9" Double heater). Choose cookware with a flat bottom large enough to cover the surface of the heater. The use of undersized cookware will expose a portion of the heating surface where direct contact may be made and cause serious injury. Compatible cookware will improve efficiency.
- 11 To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with cookware, the cookware handles should be turned inward and not extend over adjacent heating surfaces.
- 12 Wear Proper Apparel - Loose fitting or hanging garments should never be worn while using the appliance.

RADIANT SURFACE HEATERS

- 1 Use Proper Pan Size - This appliance has different size heaters. Select utensils having flat bottoms large enough to cover the surface of the heater. The use of undersized utensils will expose a portion of the heater to direct contact and may result in ignition of clothing. Proper relationship of utensils to the size of the heater will also improve efficiency.
- 2 Never Leave Surface Units Unattended at High Heat Settings - Boilovers cause smoking and greasy spillovers that may catch on fire. Do not allow pots and pans to boil dry or empty.
- 3 Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.
- 4 Utensil Handles Should Be Turned Inward and Not Extended Over Adjacent Surface Units - To reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with utensils, the handle of a utensil should be positioned so that it is turned inward and does not extend over adjacent heaters.
- 5 Do Not Cook on 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.

- 6 Clean Cooktop with Caution - If a wet sponge or cloth is used to wipe spills on a hot surface of a heater, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Please see cleaning the glass cooktop section.
- 7 Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood or filter.
- 8 When flaming foods under the hood, turn the fan on.
- 9 Deep Fat Fryers - Use extreme caution when moving the grease kettle or disposing of hot grease.
- 10 Always turn the heaters off before removing cookware.
- 11 Carefully monitor foods being fried at high or medium high heat settings.
- 12 Food for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- 13 Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
If a combination of oils or fats will be used in frying, stir together slowly before heating or as fats melt.
- 14 Always heat fat slowly and monitor as it heats.
- 15 Use a deep fat thermometer whenever possible to prevent heating fat beyond the smoking point.
- 16 Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- 17 Large scratches or impacts to glass cooktop can lead to broken or shattered glass.
- 18 Never use the glass cooktop surface as cutting board as this will damage the appliance.
- 19 Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- 20 Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns. The Spoon Rest Holder provided with your Workstation Sidekicks is ideal for resting utensils while cooking.
- 21 Do not allow objects or cookware that can melt, aluminum foil, paper or cloth to come in contact with a heater. Avoid preparing food in aluminum foil or plastic containers over the heaters. Do not line heaters with aluminum foil.

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

UNPACKING AND EXAMINING YOUR COOKTOP

CONDITION OF UNIT

▲WARNING Do not operate any appliance with a damaged cord or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

IMPORTANT Do not cook on broken cooktop. If cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.

SERVICE AND REPAIR SAFETY WARNING

Do not repair or replace any part of the appliance. If the cooktop display, heaters or touch controls fail, consult a SHARP AUTHORIZED SERVICER.

PRODUCT DISPOSAL

This product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

READ AND SAVE THESE INSTRUCTIONS

BEFORE USING THE COOKTOP

Before operating your new Radiant cooktop Workstation:

- Ensure your cooktop has been properly installed and the power supply is properly connected by following all instructions in the Installation Manual included with your cooktop.
- Be sure all protective packaging materials and tape have been correctly and completely removed.
- Read and understand all instructions in this Operation Manual.

INFORMATION YOU NEED TO KNOW ABOUT THE COOKTOP

- **GLASS CERAMIC COOKTOP** - Make sure the surface and the pan bottom are clean before turning on. Do not use the cooktop if the glass is broken or if metal melts on it.
- **RADIANT HEATERS** - The radiant heaters are beneath the smooth glass ceramic cooktop. The design on the cooktop outlines the area of the heater unit underneath. When the cooktop is in use, the Hot Surface/ON Indicator Light next to the heater being used illuminates, even if the cooktop unit does not look red. The areas surrounding around the heaters may become hot enough to cause burns.
- **HOT SURFACE INDICATOR** - The Hot Surface/ON Indicator light illuminates when a heater is turned ON and remains on after the heater has been turned OFF to indicate hot surface temperature. The indicator light will turn OFF automatically after the residual heat has cooled.
- **▲WARNING** In the event of a power failure to the home or to the cooktop, be aware that SURFACES OF HEATERS WILL REMAIN HOT even though the Hot Surface/ON Indicator Lights ARE NO LONGER ILLUMINATED. The Hot Surface/ON Indicator Lights will NOT come on automatically once power has been restored.
- **TEMPERATURE LIMITER** - The radiant heaters have a temperature limiter that allows the unit to cycle on and off, even at the HI setting. It protects the glass ceramic cooktop from damage. Cycling at the HI setting can occur when improper cookware is used.

NOTE:

- Never leave any items on the cooktop. Hot surfaces of heaters may ignite flammable items, melt or soften plastics or increase pressure in closed containers causing them to burst.
- Don't store heavy items above the cooktop as they can cause damage if they drop onto the cooktop.
- Never cook food directly on the cooktop. Always use cookware.
- Never touch hot cookware or pots and pans directly with your hands. ALWAYS use oven mitts or potholders when handling hot cookware or pans to protect hands and arms from burns.

ABOUT COOKING UTENSILS

For best results and energy conservation, choose cooking utensils as described below. Improper use of cookware can cause damage to the surface of the cooktop not covered under warranty.

- **BOTTOM OF PAN** - Pans should have flat bottoms that make good contact with the entire surface of the heater. Check for flatness by using a straight edge. Pans with curved or warped bottoms are not recommended.
- **SIZE OF PAN** - Pan size should match the amount of food and the size of the heater. Do not use canners or pans that exceed the width of the radiant heaters.
- **MATERIAL OF PAN** - Always use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used on the cooktop.
- **POSITION OF PAN** - Always place the pan in the center of the heater you are using.
- **WOK COOKING** - Only a flat-bottomed wok is recommended. Do not use round-bottom wok or a wok with a support ring.

Improper use of cookwares can cause damage to the surface of the cooktop that is not covered under warranty.

- Do not slide cookware across the cooktop surface because it can scratch the glass or may leave marks which need to be removed promptly.
- Never allow a pan to boil dry. This could damage the pan and the cooktop.
- Do not use aluminum foil on the cooktop surface.
- Do not use cooktop as a cutting board.

The quality and type of cookware material used affects how rapidly and evenly heat is distributed. This will affect the cooking results.

- Cookware with heavier bottoms distribute heat effectively delivering consistent cooking results.
- Dirt and grease buildup on the bottom of pots and pans affects heating; always use cookware that can be easily cleaned after each use.

Always follow manufacturer's recommended guidelines for use with cookware.

BEFORE USING THE COOKTOP

COOKWARE RECOMMENDATIONS (PLACEMENT)

For best results and energy conservation, choose cookware that correctly fits the size of the heater being used. When using a griddle for the Bridge feature, the size recommended is 9"x18".

Be sure to follow the following recommendations for using cookware:

INCORRECT

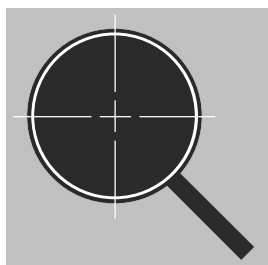


- Cookware not centered on heater surface.
- Curved or warped pan bottoms or sides.
- Pan does not meet the minimum size required for the heater used.

NOTE: Use of undersized cookware exposes a portion of the hot surface to contact with skin or clothing when cooking.

- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.
- Heavy handle tilts pan.

CORRECT



- Cookware centered correctly on heater surface.
- Flat pan bottom & straight sides.
- Pan rests completely on the cooktop surface.
- Pan is properly balanced.
- Do not let cookware extend 1/2" (13 mm) beyond the surface of the heater.

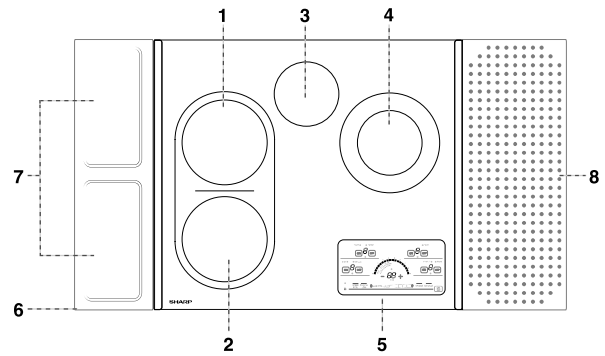
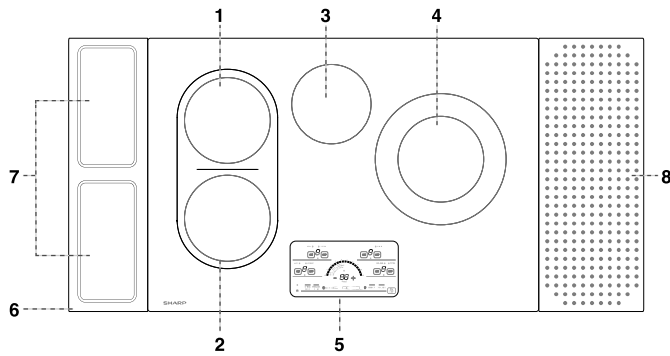
RECOMMENDED COOKWARE

Aluminum	<ul style="list-style-type: none"> • Conducts heat quickly and evenly. • Use medium to heavy weight. • Works for most cooking.
Stainless Steel	<ul style="list-style-type: none"> • Heats quickly but with uneven heat distribution. • Recommended to use with a core or base of aluminum or copper on the steel to improve distribution of heat.
Copper	<ul style="list-style-type: none"> • Conducts heat quickly and evenly.
Cast Iron with painted on enamel	<ul style="list-style-type: none"> • Use cast iron if bottom of the pan is coated with enamel. • Conducts heat slowly and evenly. • Ideal for frying and browning of dishes.
Glass/Ceramic or Ceramic	<ul style="list-style-type: none"> • Heats slowly but with uneven heat distribution. • Best results when cooking dishes on low or medium heat settings. • Follow manufacturer's recommendations.
Porcelain enamel painted on cast iron or steel	<ul style="list-style-type: none"> • Refer to recommendations for cast iron or stainless steel.

COOKTOP FEATURES

MODELS: SCR3042FB, SCR3041GB

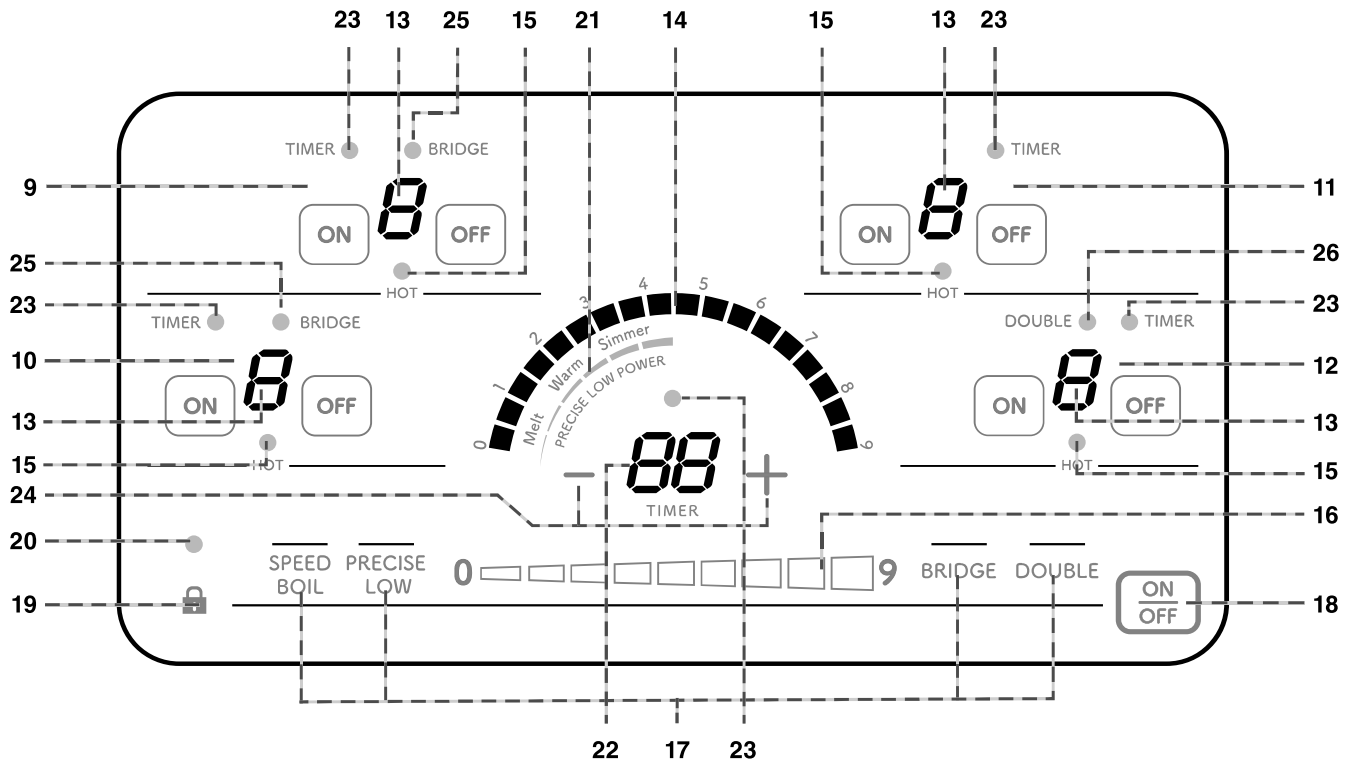
MODEL: SCR2442FB



- 1 7" dia. 1500W Radiant (bridge)
- 2 7" dia. 1500W Radiant (bridge)
- 3 6" dia. 1200W Radiant
- 4 9"/6" dia. 3000 W Radiant
- 5 Glass Touch Control

WORKSTATION SIDEKICKS

- 6 6"x21" Spoon Rest Holder
- 7 Two Removable spoon Rest Pans
(Not included with all models)
- 8 8"x21" Cooling Surface (Not included with all models)



- 9 Left Rear Heater
- 10 Left Front Heater
- 11 Right Rear Heater
- 12 Right Front Heater
- 13 Power Level Digital Display
- 14 Power Curve Display
- 15 Hot Surface/ON - Red Indicator Light
- 16 Power Slider Bar
- 17 Auto Features
- 18 Power ON/OFF Keypad
- 19 Control Lock
- 20 Control Lock ON - Red Indicator Light
- 21 Precise Low Power Curve Display
- 22 Timer Digital Display
- 23 Timer ON - Red Indicator Light
- 24 Timer +/- Keypads
- 25 Bridge - Red Indicator Light
- 26 Double Heater/ON - Red Indicator Lights

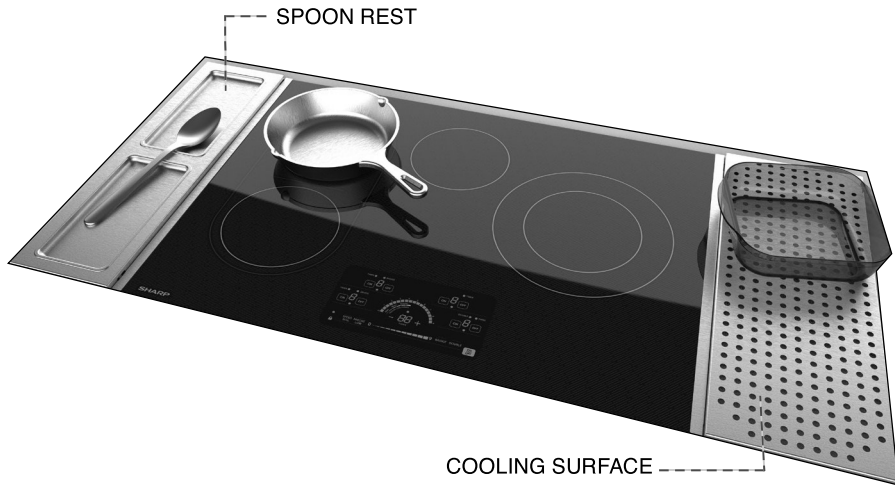
COOKTOP FEATURES

30" RADIANT COOKTOP WORKSTATION SIDEKICKS (NOT INCLUDED WITH ALL MODELS)

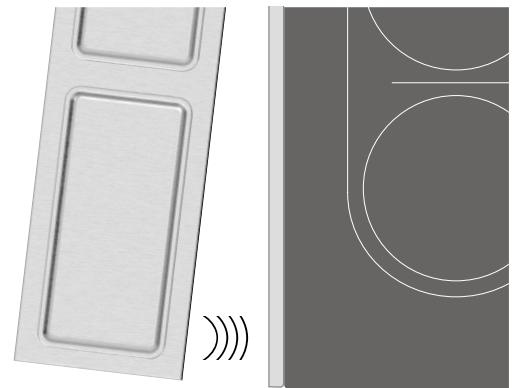
Your cooktop is also a workstation with the inclusion of our kitchen grade stainless-steel Cooling Surface (8"x21") and Spoon Rest (6"x21") with two drip trays. The Sidekicks can attach magnetically on either edge of the cooktop to secure in place; or be attached magnetically to each other on a single side of the cooktop; or set on the adjacent counter (the rubber feet protect countertop surfaces).

The Cooling Surface provides a location to set hot cookware after removing from the cooktop or the oven.

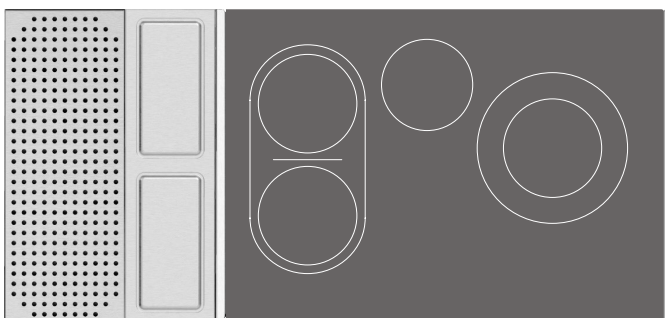
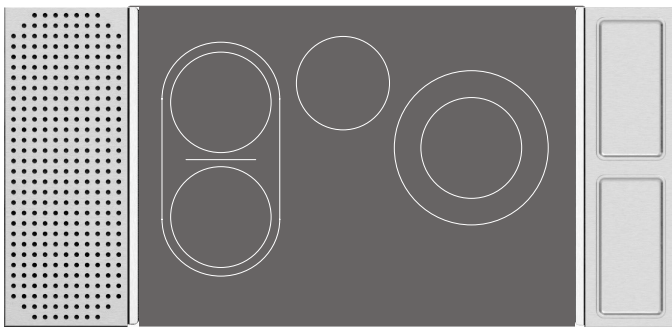
The Spoon Rest lets you rest cooking utensils while protecting your countertop from stains and drips. The Rest includes two removal drip trays for easy cleaning after food preparation. All items are dishwasher-safe (upper or lower rack).



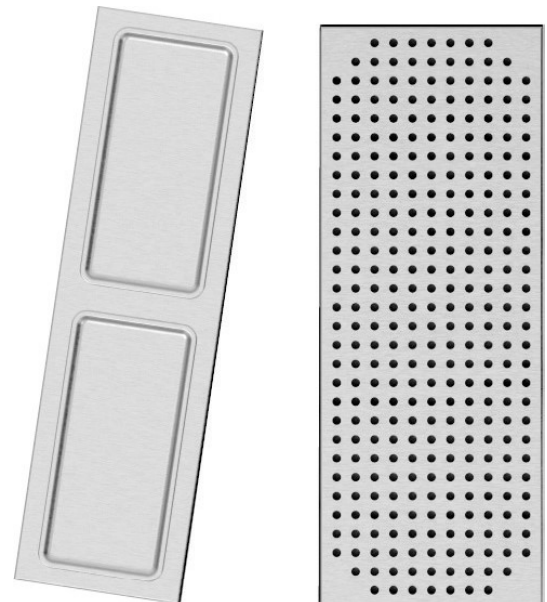
EASY ATTACHMENT



ARRANGE AS YOU LIKE

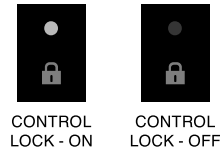


ARRANGE SOLO



CONTROL LOCK

The Control Lock function prevents unwanted operation, such as by small children. The Control Lock Indicator Light above the Control Lock keypad indicates it is locked. When Control Lock is deactivated, the indicator light will turn off.



FIRST TIME USE OR POWER RESTORATION

When the cooktop is powered ON for the first time, or after power is restored in the event of a power outage, Control Lock will activate and the control panel will be locked.

Control lock must be deactivated to access the power ON/OFF keypad and operate the cooktop.

Select the desired heating element by pressing the ON keypad, then move the power level to 0 on the Power Curve selector.

CONTROL LOCK MAY BE ACTIVATED IN THE FOLLOWING 2 CASES

1 When the cooktop main power is OFF.

If Control Lock is turned ON when the cooktop is OFF, all keypads are locked, including main Power ON/OFF. Control Lock must be deactivated to use the cooktop heaters.

2 When the cooktop is in use and one or more heaters is active.

When Control Lock is turned ON during cooking, all functions are locked EXCEPT: individual Heater OFF keypads, cooktop power ON/OFF keypad and the Control Lock keypad.

TO LOCK

Touch and hold Control Lock keypad for 3 seconds, a tone will sound, and the Control Lock Indicator Light above the Control Lock keypad will illuminate.

TO UNLOCK

Touch and hold Control Lock keypad for 3 seconds, a tone will sound, the Control Lock Indicator Light will turn OFF. The cooktop is in Standby mode.

COOKTOP USE

TURN ON THE COOKTOP

The cooktop is switched ON by touching the ON/OFF keypad for 1 second. A tone will sound, and all heater digital displays will show "0".



TO TURN OFF THE COOKTOP

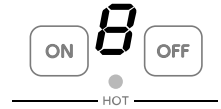
The cooktop is switched OFF by touching the ON/OFF keypad for 1 second. A tone will sound, and all heater digital displays will be turned OFF.

NOTE: If a heater is not selected within 10 seconds, the cooktop will turn OFF automatically.

USING THE HEATERS

TURN ON HEATERS

Select desired heater and touch ON keypad. A tone will sound, and the Hot Surface/ON Indicator Light will blink.



NOTE: Heater selection will complete 10 seconds after the last keypad is touched (ON, Power Slider Bar, Bridge, Double, Speed Boil or Precise Low).

POWER LEVEL SELECTION

Select desired power level by sliding finger across the Power Slider Bar, moving toward the right to increase power level.

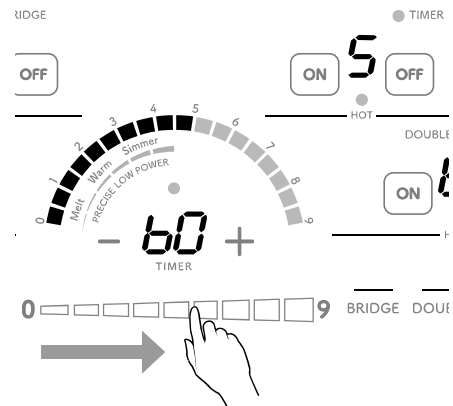


The selected power level will be shown in the Power Level Digital Display of the heater and in the Power Curve display in the center of the cooktop display. The lights on the Power Curve display illuminate 2 segments at a time as the power level is selected. (See section PRECISE LOW POWER for information on specific temperature control for delicate foods.)

Lowest Power Level Setting - 1

Highest Power Level Setting - 9

A power level between 1 and 9 must be selected regardless of any other keypad pressed (e.g., the BRIDGE or TIMER +/- keypads). If no power level is selected, the heater will automatically turn OFF in 10 seconds.



NOTE:

- If two or more finger touches are detected, the selector will default to the highest power setting.
- If the Control Lock is activated, the Power Slider Bar will be locked.

POWER LEVEL ACCEPTANCE

After power level is selected, a tone will sound, the Hot Surface/ON Indicator Light will stop blinking and remain on. Touch the heater ON keypad again to accept the level and begin cooking, or select Bridge, Double, Speed Boil or Precise Low (see Auto Features section for details on these functions).

If no other keypad is touched within 10 seconds, the power level will be accepted automatically. If another heater is selected, the power level will be accepted on the current heater automatically.

USING THE COOKTOP

The Power Curve Display will show the selected power level for 10 seconds or until a new heater unit is turned on. The power level of the last heater set will remain illuminated for 10 seconds before turning off while cooking. The heater will display the numeric value of the power level on its digital display until the unit is turned off.

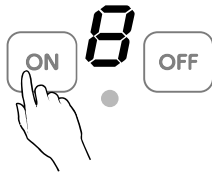
A small red decimal light will illuminate at the bottom right corner of the Power level Digital Display indicating that this heater has accepted the power level. It will remain illuminated for 10 seconds, or until another heater or the independent timer is selected.



ADJUST POWER LEVEL

Power level can be adjusted at any time during cooking.

Simply select the desired heater by pressing the ON keypad and follow the instructions for Power Level Selection and Power Level Acceptance.



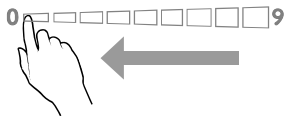
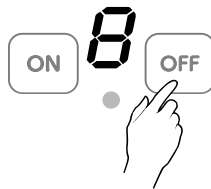
NOTE: Be sure to select the appropriate heater before adjusting cooking temperature.

TURN OFF HEATER

Select the desired heater and touch OFF, "0" will display for power level.

OR

Select the desired heater by touching the ON keypad, then move the power level to 0 on the Power Slider Bar. After 10 seconds, a tone will sound, and the heater will turn OFF. The Hot Surface/ON Indicator Light may still be illuminated until the heater cools.



AUTO FEATURES

The Radiant cooktop has 4 Auto Feature selections:

- Bridge
- Double Heater
- Speed Boil
- Precise Low Power

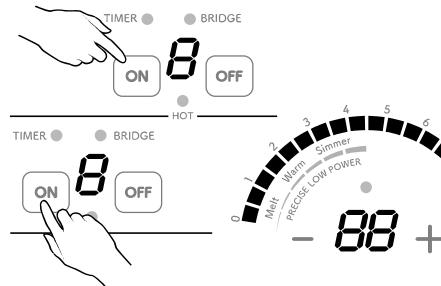
These provide convenient and flexible cooking preset options to accommodate different sizes of cookware and temperature control.

BRIDGE HEATER

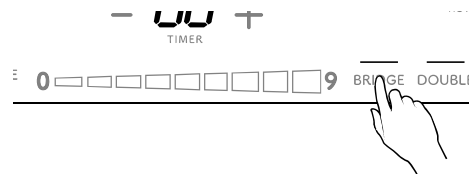
The left front and rear heaters can be synced together to accommodate larger sized cookware. For example, a 9"x18" griddle specifically designed for use with glass cooktops is recommended.

TURN BRIDGE ON

- 1 Select either of the two heaters and turn ON as instructed in the section: TURN ON HEATERS.

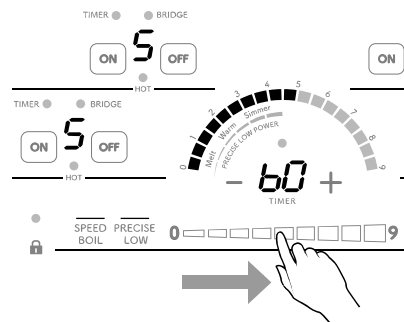


- 2 Touch the BRIDGE keypad to sync the two heaters together; a tone will sound and the Hot Surface/ON Indicator Lights for both heaters will begin to blink indicating the BRIDGE preset has been enabled.



- 3 Set power level and accept power level as instructed in the sections POWER LEVEL SELECTION and POWER LEVEL ACCEPTANCE.

BRIDGE may be touched before or after selecting the power level, but it must be touched before touching the heater ON keypad again for the power level to be accepted or before 10 seconds pass and the power level is automatically selected if no other keypads are touched.



- 4 To adjust power level, select one of the heaters by pressing the heater ON keypad and follow the instructions in the section ADJUST POWER LEVEL.

TURN BRIDGE OFF

Bridge may be turned OFF by the following methods described in the section TURN OFF HEATERS:

- 1 Select and touch one of the two heater OFF keypads.

OR

- 2 Select one of the two heaters by touching the ON keypad, then move the power level to 0 on the Power Slider Bar. After 10 seconds, a tone will sound, and the heater will turn OFF. The Hot Surface/ON Indicator Light may still be illuminated until the heaters cool.

DOUBLE HEATER

The right front heater has DOUBLE HEATER capability to provide for larger size pots and pans and large quantities of food.

Single size - 6" diameter

Double size - 9" diameter.

The heater's default setting is to use the single size.

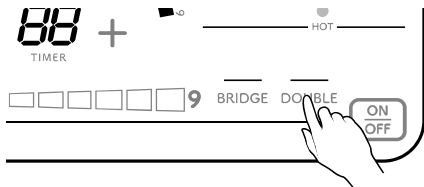
- To use SINGLE HEATER, follow the instructions for turning on, selecting, and accepting power levels in the sections TURN ON HEATERS, POWER LEVEL SELECTION and POWER LEVEL ACCEPTANCE.

This will turn on the smaller, inner heater.

TURN DOUBLE HEATER ON:

To use as a double size:

- 1 Touch the DOUBLE keypad before accepting the power level set by the Power Slider Bar.



DOUBLE may be touched before or after selecting the power level, but it must be touched before touching the ON keypad again for the power level to be accepted or before 10 seconds pass and the power level is automatically selected if no other keypads are touched.

The DOUBLE HEATER Indicator Light will illuminate indicating the larger size and power level selection have been accepted.

- 2 Power level may be adjusted by following the same instructions in the section ADJUST POWER LEVEL.

TURN DOUBLE HEATER OFF

DOUBLE HEATER may be turned OFF by the following methods described in the section TURN OFF HEATERS:

- 1 Select and touch the heater OFF keypad.

OR

- 2 Select the heater by touching the ON keypad, then move the power level to 0 on the Power Slider Bar. After 10 seconds, a tone will sound, and the heater will turn OFF. The Hot Surface/ON Indicator Light may still be illuminated until the heater cools.

TURN DOUBLE HEATER OFF, KEEP SINGLE HEATER

DOUBLE HEATER can be turned OFF allowing the heater to switch to the default single heater size during cooking.

For example, if you want to continue cooking using only the smaller, inner heater:

- 1 Select and touch the heater ON keypad.
- 2 Touch DOUBLE keypad, a tone will sound.
- 3 Touch the heater ON keypad again to accept the same power level or use Power Slider Bar to adjust power level if desired, then touch ON keypad.

CAUTION The surface of the larger diameter heater will be hot, use caution if removing or adding pots and pans of different sizes when switching the heater size.

NOTE:

- Cooking results are best with pots and pans suited to the appropriate heater size.
- The single heater can be switched to double heater function using the same steps (1-3) listed above. Use appropriate pot and pan size if modifying heater size.

SPEED BOIL

The SPEED BOIL function is used to cook at a maximum boosted power level for 10 minutes. This convenient function allows a two-stage process in which a desired power level can be set for regular cooking and the heater will automatically return to that power level after maximum boost time (10 minutes) has completed.

WARNING SPEED BOIL is only recommended for boiling water. NEVER leave a pot or pan unattended when using the SPEED BOIL function.

SPEED BOIL can be used with single or multiple heaters, bridge or double heater cooking functions.

When using SPEED BOIL, the power level will alternately flash "P" with the number of the power level selected (1-9) for the selected heater in the Heater Digital Display.

TURN SPEED BOIL ON

Follow the instructions for turning on single heater, selecting and accepting power levels in the sections TURN ON HEATERS, POWER LEVEL SELECTION and POWER LEVEL ACCEPTANCE.

SPEED BOIL may be touched before or after selecting the power level, BRIDGE or DOUBLE HEATER if using with those functions, but it must be touched before touching the ON keypad again for the power level to be accepted or before 10 seconds pass and the power level is automatically selected if no other keypads are touched.

TURN SPEED BOIL AND HEATER OFF

SPEED BOIL may be turned OFF by the following methods described in the section TURN OFF HEATERS:

- 1 Select and touch the heater OFF keypad.

OR

USING THE COOKTOP

- 2 Select the heater by touching the ON keypad, then move the power level to 0 on the Power Slider Bar. After 10 seconds, a tone will sound, and the heater will turn OFF. The Hot Surface/ON Indicator Light may still be illuminated until the heater cools.

Either of the two methods described above will turn the heater OFF.

TURN ONLY SPEED BOIL OFF, KEEP HEATER ON:

SPEED BOIL can be turned OFF allowing the heater to switch to regular power level scale without boost. For example, if you want to cancel Speed Boil but continue cooking with regular power level 5.

- 1 Select and touch the heater ON keypad.
- 2 Touch SPEED BOIL keypad, a tone will sound.
- 3 Touch the heater ON keypad again to accept the regular power level 5 (or use the Power Slider Bar to adjust level first if desired).
- 4 The letter “P” will cease flashing on the Heater Digital Display, only the number 5 will be displayed indicating regular power level scale.

PRECISE LOW POWER FUNCTION

PRECISE LOW POWER has 3 settings

- Melt
- Warm
- Simmer

The cooktop regulates power levels with precision to maintain temperature for delicate food items.

MELT

Melt works well for items with low burn points such as chocolate and butter.

WARM

Warm allows food to stay warm without scorching or drying.

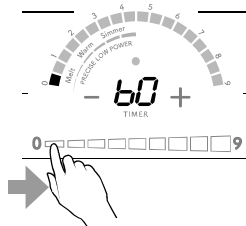
SIMMER

Simmer allows dishes to cook over longer periods at steady low temperatures.

PRECISE LOW POWER can be used with single or multiple heaters, bridge or double heater cooking functions.

When setting the power level, the Power Curve display will illuminate 1 segment at a time instead of 2 as in the regular default power level setting. This indicates that the temperature control is adjusted for maintaining the reduced power scale.

NOTE : When using PRECISE LOW POWER, the power level will alternately flash “L” with the number of the selected power level (reduced low level 1-9) for the selected heater.



PRECISE LOW POWER SCALE

- 1-3 Melt
- 4-6 Warm
- 7-9 Simmer

TURN PRECISE LOW POWER ON

Follow the instructions for turning on single heater, setting and accepting power levels in the sections TURN ON HEATERS, POWER LEVEL SELECTION and POWER LEVEL ACCEPTANCE.

PRECISE LOW POWER may be combined with the Auto Features BRIDGE and DOUBLE HEATER.

The PRECISE LOW keypad may be touched before or after selecting the power level, BRIDGE or DOUBLE HEATER, if using with those functions; but it must be touched before touching the ON keypad again for the power level to be accepted, or before 10 seconds pass and the power level is automatically selected if no other keypads are touched.

If using with BRIDGE OR DOUBLE HEATER, the Heater Digital Display will display BRIDGE and DOUBLE HEATER Indicator Lights will illuminate. BRIDGE will sync both Heater Digital Displays and “L” will flash alternately with the numeric value of the power level set.

TURN PRECISE LOW POWER AND HEATER OFF

PRECISE LOW POWER may be turned OFF by the following methods described in the section TURN OFF HEATERS:

- 1 Select and touch the heater OFF keypad.

OR

- 2 Select the heater by touching the ON keypad, then move the power level to 0 on the Power Slider Bar. After 10 seconds, a tone will sound, and the heater will turn OFF. The Hot Surface/ON Indicator Light may still be illuminated until the heater cools.

Either of the two methods described above will turn the heater OFF.

TURN ONLY PRECISE LOW POWER OFF, KEEP HEATER ON

PRECISE LOW can be turned OFF allowing the heater to switch to the same numeric value at the regular power level scale.

For example, if you want to cancel PRECISE LOW 5 but continue cooking with regular power level 5:

- 1 Select and touch the heater ON keypad.
- 2 Touch PRECISE LOW keypad, a tone will sound.
- 3 Touch the heater ON keypad again to accept the regular power level.
- 4 The letter “L” will cease flashing on the Heater Digital Display, only the number 5 will be displayed. The Power Curve Display will adjust its scale to reflect that the power level is now set to regular 5.

⚠WARNING Never leave the cooktop unattended when cooking. Boilovers cause smoking and greasy spillovers that may catch on fire. Do not allow pots and pans to boil dry or empty.

SUGGESTED HEAT SETTINGS CHART

STANDARD AND PRECISE LOW

STANDARD SETTINGS		PRECISE LOW SETTINGS	TYPE OF COOKING
SETTING	NUMBERS	NUMBERS	
High	9-P	N/A	BOIL - Bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil, or foods begin to cook.
Medium High	7-8	N/A	FRY - Brown meat, heat oil for deep fat frying or to continue a rapid boil.
Medium	5-6	(L 7-9) *	SIMMER - Maintain a simmer or slow boil, thicken sauces and gravies.
Medium Low	3-4	(L 4-6) *	WARM - Continue cooking covered foods, steam foods or maintain foods at a warm temperature before serving.
Low	1-2	(L 1-3) *	MELT - Melt butter or chocolate.

NOTE: The size and type of cookware used will influence the setting needed.

* Precise Low Power Scale: Allows more detailed setting adjustment.

HOT SURFACE LIGHT INDICATOR

The Hot Surface/ON Indicator Light will remain ON until a heater has cooled after use, even if cooktop main power is turned OFF.

⚠ WARNING In the event of a power failure to the home or to the cooktop, be aware that SURFACES OF HEATERS WILL REMAIN HOT even though the Hot Surface/ON Indicator Lights ARE NO LONGER ILLUMINATED. The Hot Surface/ON Indicator Lights will not come on automatically once power has been restored.

AUTOMATIC TURN OFF

The maximum length of time a heater will remain ON depends upon the power level selected.

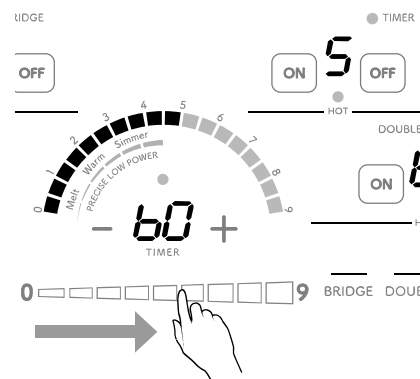
POWER LEVEL SELECTED	MAXIMUM TIME ON (HOURS)
1-8	10
9	3

TIMERS

A total of 5 timers may be set (for the 4 heaters and 1 independent). The time can be set between 1 and 99 minutes and changed at any point during the countdown. The final minute will count down in seconds on the display.

If using multiple timers, the default timer countdown displayed will be the timer with the least amount of time, whether it is set with a specific heater or independent timer. The Indicator Light Timer ON will blink indicating that this is the time countdown displayed. (See TIMER DISPLAY for more information.)

If the independent timer countdown has the least amount of time remaining, it will be the default timer displayed and the Indicator Light Timer ON light above the TIMER +/- keypad will blink while the heater indicators will remain solid.



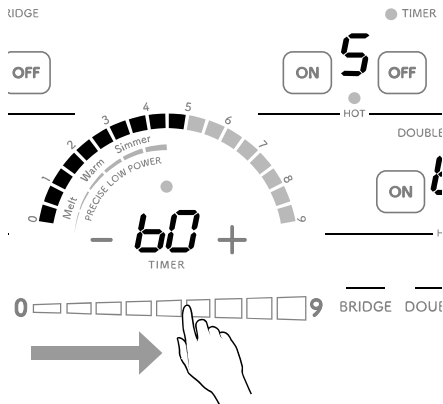
⚠ WARNING This timer functions solely as a reminder and does not control the cooking time of any heater, nor will it switch off a heater.

TO SET A TIMER FOR A SPECIFIC HEATER

Select the heater and then either set power level, or touch the +/- keypads first, and then set the power level before the power is accepted and the heater begins cooking. The timer and power levels selected will be automatically accepted 5 seconds after the last keypad is touched.

The default time displayed for the + keypad begins at 45 minutes. Touch +/- to increase in increments of 1 minute up to 99 minutes maximum. The default time displayed for the - keypad begins at 0 with "00" displayed. If - keypad is touched again, the countdown will begin at 99 minutes. Touch either keypad to select increments of 1 minute, after reaching 10 minutes, the scrolling increases rapidly.

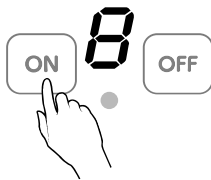
USING THE COOKTOP



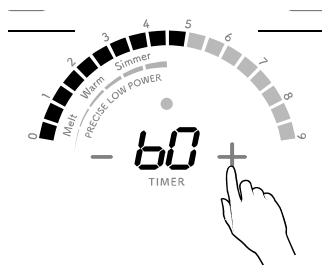
When the timer countdown has completed, a tone will sound (2 rapid succession beeps) and 00 will blink in the display for 1 minute or until any keypad is touched on the control panel.

SETTING A SINGLE TIMER

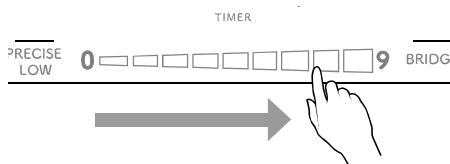
- 1 Select heater by touching ON keypad.



- 2 Touch the TIMER +/- keypads; a tone will sound and the Indicator Light Timer ON for the heater will blink. Use the keypads to select desired time and touch ON again to accept.



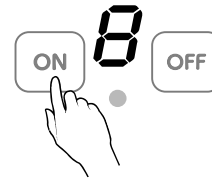
- 3 Use the Power Slider Bar selector to set power level.



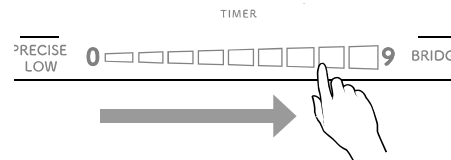
- 4 Touch ON or wait 5 seconds for the power to be automatically accepted and heater to begin heating.
- 5 A tone will sound and the Indicator Light Timer ON will illuminate and remain on during the countdown. (If it is the default timer countdown displayed, this light will blink.)

OR

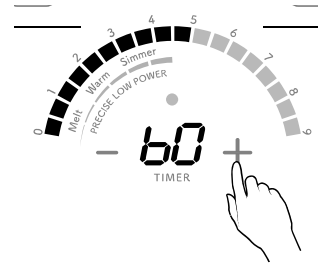
- 1 Select heater by touching ON keypad.



- 2 Use the Power Slider Bar selector to set power level.



- 3 Touch the TIMER +/- keypads; a tone will sound and the Indicator Light Timer ON for the heater will blink. Use the keypads to select desired time and touch ON again to accept.



- 4 Touch ON or wait 5 seconds for the power to be automatically accepted and heater to begin heating.
- 5 A tone will sound and the Indicator Light Timer ON will illuminate and remain on during the countdown. (If it is the default timer countdown displayed, this light will blink.)

If using BRIDGE with the 2 left heaters, simply operate the bridge function as instructed in the section BRIDGE HEATER and select one of the TIMER keypads to set time as the heaters will supply power and timer.

SET MULTIPLE TIMERS

Complete the steps for setting a single timer, and simply repeat for the next desired heater.

SET AN INDEPENDENT TIMER

Simply select the +/- keypads and set a timer countdown. The independent timer can be set even if the cooktop main power is off (Control Lock must be deactivated). The independent timer will continue to operate even if cooktop main power is turned off. When setting the independent timer, a small red decimal will flash at the bottom right corner of the Timer Digital Display indicating that this the independent timer is being set. It will flash for 5 seconds, or until a heater is selected.



TIMER DISPLAY

The default time displayed is the timer with the lowest time remaining in its countdown. The timer displayed is indicated by the Indicator Light Timer ON blinking.

When using a timer on multiple heaters, select the desired heater by touching the ON keypad for that heater to view its remaining time.

To switch to the independent timer, touch either the + or – pad.

When switching timer views, the timer display will show the countdown selected for 10 seconds before switching back to the default timer with the lowest remaining time.

TURN OFF TIMER

Touch heater ON keypad associated with the timer and either touch the – keypad until the countdown reaches 0

OR

Touch the + and – keypads until the countdown turns off and no digits are displayed.

If it is an independent timer, simply touch + and – keypads to turn OFF.

NOTE: If the cooktop main power is turned off, the independent timer will still count down.

SPECIFICATION

	SCR3042FB & SCR3041GB	SCR2442FB
Product dimension (w x d x h) inch	30" x 21" x 2 ⁵ / ₁₆ "	24" x 21" x 2 ⁵ / ₁₆ "
Cut-out dimension (w x d) inch	28 ⁵ / ₈ " x 19 ¹¹ / ₁₆ "	22 ³ / ₈ " x 19 ¹¹ / ₁₆ "
Voltage (volts) / Amps	208V / 240V / 30 AMP	208V / 240V / 30 AMP
Frequency (Hz)	60 Hz	60 Hz
Total power (Watts)	7200	5500
Cooking Heaters	4	4
Left Rear / Boost	1500W 7" dia.	1500W 7" dia.
Left Front / Boost	1500W 7" dia.	1500W 7" dia.
Right Rear / Boost	1200W 6" dia.	700W 6" dia.
Right Front / Boost	3000W 9" dia. / 6" dia.	1800W/750W 7" dia. / 4" dia.

NORMAL DAILY USE CLEANING

⚠ CAUTION

Before cleaning any part of the cooktop, be sure of the following:

- 1 Cooktop main power is turned OFF. (See section: COOKTOP USE, TO TURN OFF THE COOKTOP.)
- 2 Controls are locked. (See section: CONTROL LOCK, TO LOCK).
- 3 All of cooktop surface is cool.

Only use cleaning products that have been specifically designed for glass ceramic cooktops. Read and follow all instructions and warnings on the cleaning cream label. A sample set of CERAMA BRYTE® cooktop Cleaner and CERAMA BRYTE® Scraper+Pad For Ceramic cooktops is supplied with your cooktop.

Before using the cooktop, clean the cooktop with the cleaner cream. To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.

Do not wipe any heater areas until they have cooled, and the hot surface indicator lights have gone off.

NOTE: Sugary spills and other products can damage the ceramic glass surface. If dry sugar, sugar syrup, tomato products, milk spills or heavily burned-on items occur on the surface DURING heating, clean the glass surface immediately. See section for details – SUGARY SPILLS, MILK, TOMATO-BASED PRODUCTS, MELTED PLASTICS OR HEAVILY BURNED ON RESIDUE.

- 1 Apply a few drops of cleaner cream to the cooktop that is not hot.
- 2 Dampen clean paper towel and clean top.
- 3 Wipe off with another clean, damp paper towel, then wipe dry.

NOTE:

- Make sure bottom of cookware and cooking area are clean and dry before turning on the cooktop.
- Wipe up food spills and spatters before they burn on the surface.
- Do not mix cleaning products. Mixtures may interact and damage the surface.

SUGARY SPILLS, MILK, TOMATO-BASED PRODUCTS, MELTED PLASTICS OR HEAVILY BURNED ON RESIDUE

Sugary spills (jellies, fudge, candy, syrups etc.), milk, tomato-based products, melted plastics or heavily burned-on residue can cause pitting of the surface of your cooktop unless the spill is removed while still hot. Damage from pitting is not covered by warranty.

⚠ WARNING USE SPECIAL CARE WHEN REMOVING THESE SPILLS WHILE COOKTOP SURFACE IS HOT.

You must begin cleaning the spills while the cooktop is still hot.

- 1 Turn off all heaters and remove all pans immediately.

- 2 Wearing an oven mitt, use a razor blade scraper at a 30-degree angle against the glass ceramic surface and scrape from hot surface to a cooler area.

- 3 Remove the spills with paper towels.

NOTE:

- Do not use a dull or nicked blade. Be sure to use a new, sharp razor scraper.
- Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.

If the ceramic glass surface of your cooktop is damaged by pitting, it should be replaced.

METAL MARKS OR BURNED ON RESIDUE

Metal marks and burned on residue should be removed immediately after the cooktop has cooled. Metal marks can become permanent if not removed prior to future use.

- 1 Dampen a “scratchless” or “never scratch” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp or is soiled or if another type of pad is used. Apply a cleaner cream for glass ceramic cooktops.
- 2 Scrub to remove as much soil as possible.
- 3 Apply the cleaner cream over the soil, cover with a damp paper towel and let stand 30 minutes to 1 hour. Keep moist by covering the paper towel with plastic wrap.
- 4 Scrub again and wipe off with another clean, damp paper towel. Then wipe dry.

NOTE:

- Do not use aluminum foil on the cooktop.
- If pots or pans of aluminum or copper are allowed to boil dry, permanent damage may affect the ceramic glass surface.
- Do not slide pots and pans across the cooktop surface.
- Cookware with rough bottoms can mark or scratch the cooktop surface.
- Do not use a dull or nicked blade. Be sure to use a new, sharp razor scraper.

DO NOT USE THE FOLLOWING TO CLEAN YOUR UNIT

- Glass cleaners which contain ammonia or chlorine bleach as these materials may stain the cooktop
- Caustic cleaners that may etch the surface
- Abrasive cleaners
- Metal scouring pads, scrub sponges and steel wool
- Powdery cleaners containing chlorine bleach
- Flammable cleaners such as lighter fluid or WD-40

DAMAGED COOKTOP

If the cooktop should crack or break, do not use or attempt to clean it. Call 1-800-BE-SHARP for an authorized servicer.

BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
1 Part or all of cooktop does not operate.	<ul style="list-style-type: none"> Power outage Fuse/circuit breaker at home doesn't work. 	<ul style="list-style-type: none"> Check house lights to be sure. Call your local electric company for service. Replace the fuse or reset the circuit breaker.
2 Touch controls will not operate.	<ul style="list-style-type: none"> Control Lock is on. 	<ul style="list-style-type: none"> See page 13 to unlock.
3 Heaters do not heat.	<ul style="list-style-type: none"> No power to the appliance. Surface controls improperly set. 	<ul style="list-style-type: none"> See SOLUTION for PROBLEM 1. Check if the controls have been properly set. See page 13.
4 Heaters too hot or not hot enough.	<ul style="list-style-type: none"> Improper cookware being used. 	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the heater selected.
5 Heater stops glowing.	<ul style="list-style-type: none"> It is normal when turned to a lower setting. 	
6 Scratches on glass ceramic cooktop.	<ul style="list-style-type: none"> Incorrect cleaning methods were used. Cookware with rough bottom has been used. 	<ul style="list-style-type: none"> Use the recommended cleaning procedure. See page 21. Use smooth, flat-bottomed cookware.
7 Areas of discoloration on the cooktop.	<ul style="list-style-type: none"> Food spillovers not cleaned before next use. 	<ul style="list-style-type: none"> Use the recommended cleaning procedure. See page 21.
8 Metal marks on cooktop.	<ul style="list-style-type: none"> Sliding or scraping of metal pans on top. 	<ul style="list-style-type: none"> Do not slide metal pans. When cool, clean with cooktop cleaning cream to remove the marks.
9 Brown streaks or specks on cooktop glass surface	<ul style="list-style-type: none"> Boilovers are cooked onto surface. 	<ul style="list-style-type: none"> Use the recommended cleaning procedure. See pages 21.
10 Strong odor or light smoke when cooktop is turned on.	<ul style="list-style-type: none"> This is normal for a new cooktop. 	<ul style="list-style-type: none"> It will disappear after a few uses. Ventilate the room to remove odors more quickly.
11 Display alternately flashes "F" followed by another letter or a number.	<ul style="list-style-type: none"> Error code is being displayed. 	<ul style="list-style-type: none"> If an "F" error code is displayed, turn cooktop OFF and call for customer assistance (page 2 for US and page 3 for Canada).

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