

Use

See page 2 and 4 -

OK to print

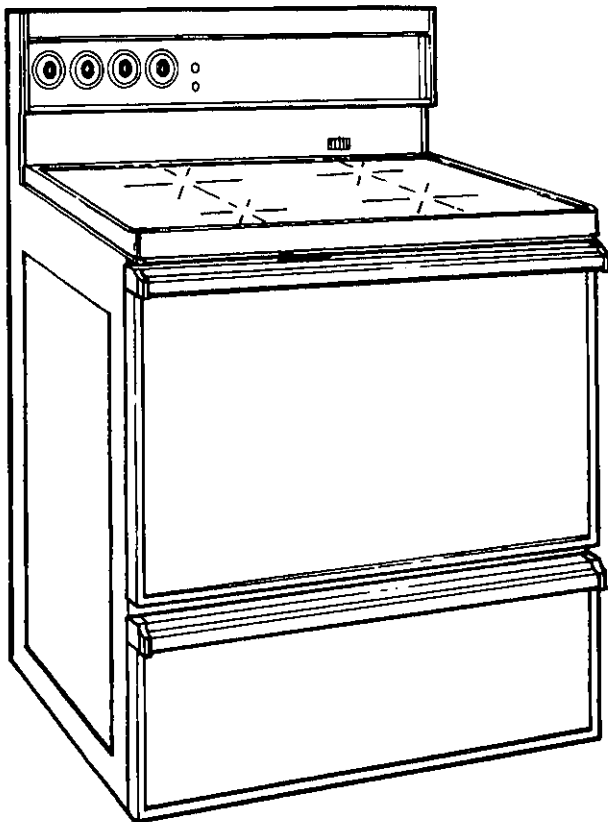
3/20/91

mjtucki

And

Care

Smoothtop Cooktop



Dear Consumer:

This insert describes how to use and care for the smoothtop cooktop featured on your new range. Information in this insert replaces information on surface elements and drip bowls found in the "USING YOUR COOKTOP" section of the Use and Care Booklet. Refer to the Use and Care Booklet for instructions on range parts other than the smoothtop.

USING YOUR COOKTOP

IMPORTANT INSTRUCTIONS

See Use and Care book for additional safety instructions.

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.

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

When using the cooktop, do NOT touch the hot cooking area and the immediate surrounding hot cooking area with your hands, clothing, dry or wet hot pads, towels, or dish cloths. You may suffer a steam burn if a damp item touches a hot area.

To prevent damage to the cooktop: Do NOT allow anything that may melt (plastics, aluminum foil, sugar, or food with a high sugar content) to come into contact with the surface of the cooktop while it is hot.

COOKING AREAS

The four surface cooking areas on your range are identified by permanent patterns in the cooktop. There are two large and two small areas. Use the smaller areas for small cooking utensils and the larger areas for large utensils.

When a cooking area is turned ON, the coil element under the cooktop will heat up and a red glow from the coil can be seen through the smooth-top. The element will cycle on and off to maintain the heat setting. When the element cycles on, it is normal to a red glow.

KNOBS

The cooking area controls are called INFINITE controls. This type of control provides an infinite choice of heat settings from LOW to HIGH. The control can be set either **on** any of the numbered settings or **between** the numbered settings.

To operate control: Push in and turn knob, in either direction, to the desired heat setting.

SIGNAL LIGHTS

Cooktops are equipped with one to four signal lights to indicate when a surface element is on. The light will remain on until the element is turned off. After a cooking operation, be sure element and signal light are off.

HOT SURFACE LIGHT

The range is equipped with a HOT SURFACE light. This red light will turn on to indicate that the cooking area is hot and will remain on until the area has cooled.

COOKING HINTS

During the first few hours of use, you may notice that the cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal and are caused by the insulation material of the heating elements in a new cooktop.

To help keep cooktop clean be sure cooking area and utensil bottom are clean and dry before use.

Turn control knob to the desired heat setting. If in doubt as to the correct setting, it is better to select a lower setting and increase to a higher setting as needed. It will take longer for the cooking area to cool to a lower temperature than to heat up to a higher temperature.

If food is cooking too fast or if boilovers occur, remove lid or reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting.

THINGS TO REMEMBER

Do not allow plastic objects, aluminum foil, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop.

IMPORTANT: Watch sugary solutions carefully to avoid boilover. If sugar solution (such as jam, jelly, candy) is allowed to boilover, it may pit the glass. Wipe up sugary boilovers **immediately** – turn element to LOW. Use a wooden-handled metal spatula to scrape boilover to a cooler area of the cooktop or use several layers of dry paper towels to wipe up spillover. If a paper towel is used, be careful to avoid steam burns. Turn element off. When cool, use a single-edge razor blade such as Widget by Gillette to scrape off soil. Clean with Elco Cooktop Cleaning Creme, rinse and dry.

To protect the top, it is not recommended to use the top as a work surface or as a cutting board or to cook food directly on the cooktop without a utensil.

Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.

Thin gauge aluminum cookware, aluminum foil or foil containers such as popcorn poppers are NOT recommended for use on the cooktop. They will leave metal marks and may permanently melt onto the top.

Do not slide glass items across the cooktop. They may scratch or damage the top.

Do NOT slide aluminum cookware across the cooktop. This may result in aluminum marks which then must be immediately removed with a recommended cooktop cleaner.

SUGGESTED HEAT SETTINGS

Use the following chart as a GUIDE until you become more familiar with the smoothtop. We suggest that you experi-

ment to find the heat setting that best suits your particular cooking needs. Information in the chart is based on heavy

gauge aluminum cookware. Lower the heat setting if using stainless steel, or cast iron utensils.

HEAT SETTINGS	USES
HI	To bring liquid to a boil, blanch, preheat skillet, or bring pressure up in pressure cooker. (NOTE: Always follow instructions in pressure cooker use/care book.) Always reduce to a lower heat setting when liquids just begin to boil or food begins to cook.
9 8 7	To brown or sear meat, heat oil for deep fat frying, scald. To fast saute or fry. To maintain fast boil for large amounts of liquids, for slower frying or sauteing.
6-5	To maintain slow boil for large amounts of liquids.
4 3 2	To continue cooking uncovered foods, and for most frying. To continue cooking covered foods, maintain boil, stew, braise or steam.
LOW	To keep foods warm before serving.

NOTE: Refer to utensil manufacturer's recommendations for suggested heat settings. Some manufacturer's do not recommend the use of HI or the use of HI for extended cooking operations.

RETAINED HEAT

Whenever a cooking area is turned on, heat is transferred through the cooktop to the utensil. If the utensil is in proper contact with the cooking area, it will readily absorb heat. The area surrounding the element will remain cool.

Because of the heat retention characteristic of the cooktop, elements will not respond to changes in heat settings as quickly as coil-type elements. We suggest that you start with a lower heat setting then gradually increase the setting until you find the optimum setting. Boilovers are more likely to occur if you start out on HIGH then reduce to the lower setting.

The smoothtop cooking area retains heat for a period of time after the element has been turned off. Put this residual heat to good use. Turn the element off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation. After 30 minutes, the cooktop may be too cool to keep foods warm; however, the TOP MAY STILL BE TOO WARM

TO TOUCH. When the HOT SURFACE indicator light turns off, the top will be cool enough to touch.

UTENSIL INFORMATION

Cooking performance is greatly affected by the type of utensils used. Utensils should have a flat bottom. The flat bottom allows good conductivity between the utensil and the cooking area to provide uniform cooking results, faster heating and more efficient use of energy.

Utensils with uneven, warped, or grooved bottoms do not make good contact, reduce heat conductivity and result in slower, less even heating.

Be sure utensil is large enough to properly contain food and avoid boilovers.

Pan size is particularly important in deep frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. **Never leave a deep fat frying operation unattended.**

Fit the size of the utensil to the size of the element. This conserves energy.

Do not use specialty items that are oversized, have an uneven bottom or do not meet proper utensil specifications.

SPECIAL PRECAUTIONS FOR COOKING UTENSILS:

- **Aluminum foil** will damage the smoothtop if it melts onto the glass. Do not use aluminum foil or foil-type containers under any circumstances.
- **Aluminum utensils** will cause metal marks on the glass if you slide them across the ceramic cooktop. Remove any metal marks immediately.
- **Glass ceramic, earthenware, heat-proof glass or glazed utensils** may scratch the smoothtop cooktop and are therefore **NOT RECOMMENDED**.

CARING FOR YOUR SMOOTHTOP CARTRIDGE

WARNING: BEFORE CLEANING, BE CERTAIN ALL ELEMENTS ARE TURNED OFF AND THE COOKTOP IS COOL.

Clean smoothtop after each use. Use only cleaning agents recommended in the cleaning chart. Other materials may damage the finish of the smoothtop.

Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. **BE CAREFUL NOT TO BURN HANDS WHEN WIPING UP SPILLS. DO NOT USE A DAMP CLOTH WHICH MAY CAUSE STEAM BURNS.**

When surface is cool, clean as directed in the chart. **DO NOT USE** the following cleaning agents.

- Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the smoothtop.
- Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the smoothtop.
- Cleaning agents designed for glassware which contain ammonia may harm the smoothtop.
- Soiled cloth or sponge will leave an invisible film on the cooktop which may cause discoloration the next time the cooktop is used.

CAUTION:

If metal melts onto the smoothtop, **DO NOT USE TOP. CALL AN AUTHORIZED SERVICE AGENT.** Do not attempt to repair cooktop yourself.

To prevent permanent damage to the cooktop, do not allow utensils to boil dry.

Do not place plastics on a warm or hot cooking area. They will melt and adhere to the smoothtop. The smoothtop may chip or pit in attempting to remove melted plastic from the top.

To prevent scratching or damage to the smoothtop: Do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure area is free from these before turning on cooking area.

CLEANING CHART

Daily cleaning, light to moderate stains.	Elco Cooktop Cleaning Creme. Liquid dishwashing detergent. Paste of baking soda and water.	Gently apply with a non abrasive plastic brush, nylon or plastic pad, or paper toweling, rinse completely and dry.
Heavy stains, burned on food.	Elco Cooktop Cleaning Creme. Paste of baking soda or and water.	Gently scour with paste and paper towel to remove as much as possible. Then re-apply paste and let stand for 30 to 45 minutes. Cover with damp paper toweling to keep paste moist. Scour to remove remaining stain. Rinse completely and dry.
Burned on or crusty soil.	Single-edge razor blade such as Widge by Gillette.	When cooktop is cool: Place edge of single edge razor on ceramic cooktop at a 30° angle. Very CAREFULLY scrap off soil. Clean remaining soil with Elco Cooktop Cleaning Creme.
Brown or gray stains from HARD WATER or metal marks.	Elco Cooktop Cleaning Creme.	Gently scour with paste to remove as much as possible. Reapply paste and let stand for 30 minutes. Scour with additional paste to remove remaining stain. Rinse completely and dry.

PROBLEM SOLVING CHART

PROBLEM	CAUSE	TO PREVENT
Tiny scratches or abrasions	Coarse particles (dust salt and sand) between cookware bottom and cooktop. Incorrect cleaning materials. Sliding glassware or metal across top or using cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible. Be sure cookware bottoms and cooktop are clean before use. Do not use glassware utensils. Use cookware with a smooth, non-scratching bottom.
Metal-marking	Sliding or scraping metal utensils or oven racks across cooktop.	Do not slide any glass or metal object across cooktop. Clean immediately with Elco Cooktop Cleaning Creme.
Brown streaks and specks	Encrusted boilovers. Incorrect cleaning materials. Used soiled cloth or sponge.	Remove boilovers before reusing the cooktop. Use a clean cloth or sponge.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods.	Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers.
Pitting or flaking.	Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc.	Use correct heat setting and large enough utensil. Watch cooking operation to prevent boilovers or spattering. See "THINGS TO REMEMBER" on page 1 for cleaning instructions.