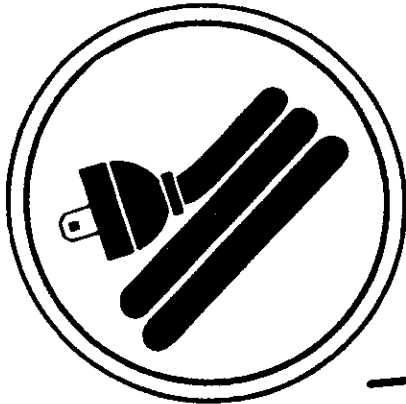


Use

And

Care



Instructions for your Electric Cooktop

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INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers of your appliance are found on the rating plate which is located under the surface element for coil type cooktops and on the bottom side of the smoothtop and solid disc element cooktops.

Model number: _____

Serial number: _____

Date of purchase: _____

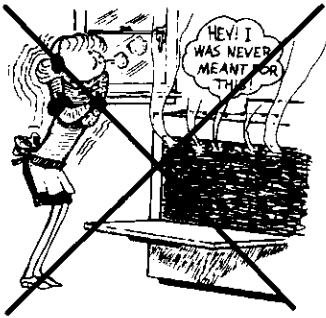
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SAFETY INSTRUCTIONS

Information in the Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

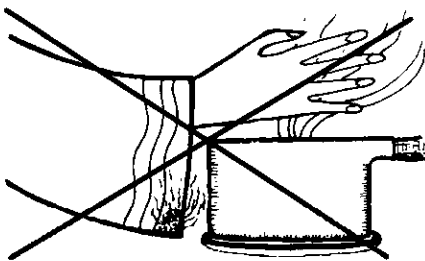
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

PROPER INSTALLATION – Be sure your appliance is properly installed and grounded by a qualified technician.



NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5-inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.



WEAR PROPER APPAREL –

Loose-fitting or hanging garments should never be worn while using the appliance.

USER SERVICING – Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

STORAGE IN, ON OR NEAR APPLIANCE – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

DO NOT USE WATER ON GREASE FIRES –

Smother fire or flame or use dry chemical or foam-type extinguisher, if available or sprinkle heavily with baking soda.

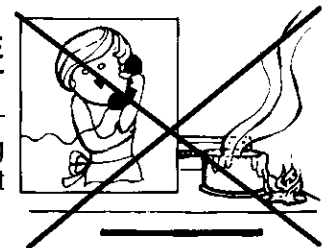


USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:

USE PROPER PAN SIZE – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS – Boilover causes smoking and greasy spillovers that may ignite.



MAKE SURE DRIP BOWLS ARE IN PLACE – Absence of these bowls during cooking may subject wiring or components underneath to damage.

PROTECTIVE LINERS – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the Use and Care Book. Improper installation of these liners may result in a risk of electric shock, or fire.

SAFETY INSTRUCTIONS

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.



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 unin-

tentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

DO NOT SOAK REMOVABLE HEATING ELEMENTS – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

OVENS:

USE CARE WHEN OPENING DOOR – Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS – Build-up of pressure may cause container to burst and result in injury.

KEEP OVEN VENT DUCTS (located under rear element; rear corner of cooktop; between oven door and control panel of wall oven or on backguard) **UNOBSTRUCTED**. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

PLACEMENT OF OVEN RACKS – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

VENTILATING HOODS:

CLEAN VENTILATING HOODS FREQUENTLY – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self-clean cycle there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self-clean cycle.

DEEP FAT FRYERS:

Use extreme caution when moving the grease kettle or disposing of hot grease.

DO NOT TOUCH SURFACE ELEMENTS OR OVEN ELEMENTS, AREAS NEAR ELEMENTS OR INTERIOR SURFACES OF OVEN –

Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

ANTI-TIP BRACKET:

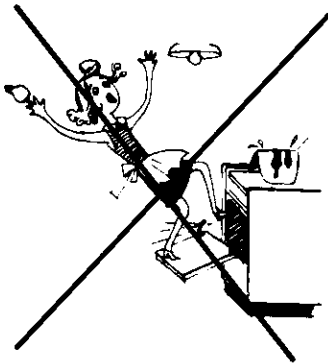
WARNING: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

SAFETY INSTRUCTIONS

ADDITIONAL INFORMATION:

After appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.



OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

CIRCUIT BREAKER OR FUSE – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

CONTROL KNOBS – Turn off control at the completion of a cooking operation.

SELF CLEANING OVEN:

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler pan, oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF CLEANING MODE OF OPERATION.

ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

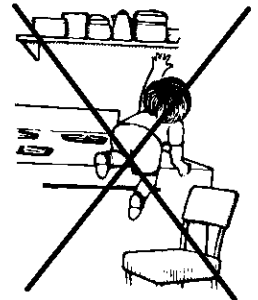
On some models, a fan should be heard during the self clean cycle. If not, cancel clean cycle and call a serviceman before self cleaning again. (Refer to CONTENTS on front cover for location of self clean instructions and fan information.)

SMOOTHTOP COOKTOP:

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.

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. **CAUTION:** Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.



IN CASE OF FIRE:

1. Turn off appliance and ventilating hood.
2. Use dry or foam-type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

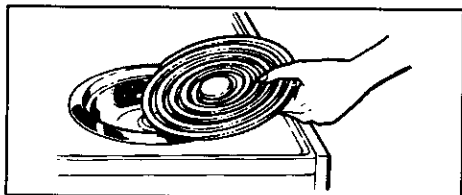
– SAVE THESE INSTRUCTIONS –

USING YOUR COIL ELEMENT COOKTOP

SURFACE ELEMENTS

Surface elements are self cleaning. Do not immerse elements in water. When an element is turned on, it will cycle on and off to maintain the heat setting.

To remove: Raise element WHEN COOL and carefully pull out and away from the receptacle.



To replace: Insert the terminals on the element into the receptacle. Gently lift

up on outer edge of element (opposite terminal—side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

DRIP BOWLS

The drip bowls, located under each surface element, are designed to catch any spills or boilovers.

Be sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.

Clean after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring

pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace.

To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on any of the numbered settings or between the numbered settings.

To operate: Push down and turn knob to the desired setting. A signal light will turn on to indicate that one or more of the surface elements are on.

SUGGESTED HEAT SETTINGS

Use the following chart as a GUIDELINE until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. We suggest that you experiment 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, cast iron utensils or glassware designed for surface cooking.

| 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 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 operations. |
| 6-5 | To maintain moderate to 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 pressure in most pressure cookers. Stew, braise or steam. To maintain boil, poach, steam or simmer. |
| LO | To keep foods warm before serving. |

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

USING YOUR COIL ELEMENT COOKTOP

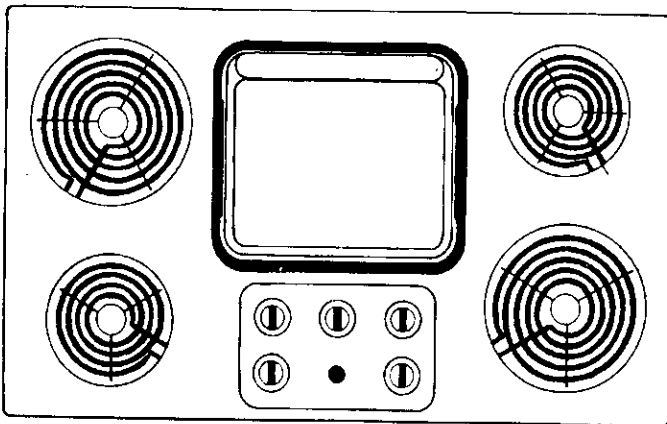
GRIDDLE-IN-THE-MIDDLE

(36-inch cooktops only)

Before using the die cast griddle for the first time, wash it in warm soapy water, rinse and dry. Then, season it by lightly rubbing the surface with oil or unsalted shortening. Heat griddle for 5 to 10 minutes at a medium heat setting. Cool and wipe off excess fat with a paper towel.

For even cooking results, preheat griddle using a medium or medium-high heat setting for 5 minutes or until the entire cooking surface is heated. Sprinkle a few drops of water over the griddle. If water "beads and dances" on the surface, the griddle is properly preheated. If the water sizzles and evaporates, the griddle is not hot enough.

To clean: When cool, wash in hot soapy water, rinse and dry.



FIFTH ELEMENT

The griddle element can be used as a fifth surface element. Merely remove the griddle to expose the element.

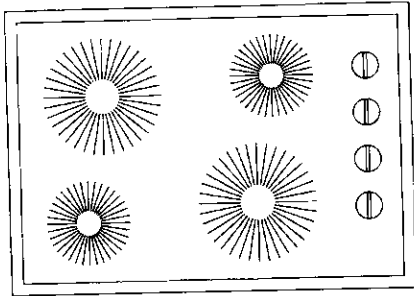
TIPS FOR SUCCESSFUL COOKING

- Food will not cook any faster when a higher heat setting is used than that needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn on the bottom of the utensil.
- If food is cooking too fast or if a boilover occurs, remove lid and reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting.
- Use a higher heat setting to bring liquid to a boil or to begin cooking, then reduce to a lower setting.
- Never leave food unattended during a cooking operation.
- Always place utensil on the surface element before turning element on.
- Never let a pan boil dry as this could damage the utensil and the appliance.

USING YOUR SMOOTHTOP COOKTOP

COOKING AREAS

The four surface cooking areas on your cooktop 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 smoothtop. The element will cycle on and off to maintain the heat setting. When the element cycles on, it is normal to see 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 down 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 cooktop 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 and 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 Widgee 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.

USING YOUR SMOOTHTOP COOKTOP

SUGGESTED HEAT SETTINGS

Use the following chart as a GUIDELINE until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. We suggest that you experiment 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 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 operations. |
| 6-5 | To maintain moderate to 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 pressure in most pressure cookers. Stew, braise or steam. To maintain boil, poach, steam or simmer. |
| LO | To keep foods warm before serving. |

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

USING YOUR SMOOTHTOP COOKTOP

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 SERVICER.** 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 Widget 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 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 5 for cleaning instructions. |

USING YOUR SOLID DISC COOKTOP

IMPORTANT

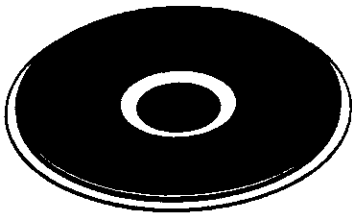
BEFORE USING THE SOLID DISC ELEMENTS FOR THE FIRST TIME, HEAT THE ELEMENTS, WITHOUT A PAN IN PLACE, FOR 3 TO 5 MINUTES ON THE HIGH SETTING. Elements are shipped with a special coating which protects them against corrosion. Heating the elements allows the coating to be hardened and burned into the elements. During the curing process, a harmless smoke will be created. If the elements are not cured, the coating can stick to a pan when the solid element is first used. The rings around the elements may turn a golden color during the curing process. This is normal. (See page 11 for cleaning information.)

RED DOT ELEMENT

This element has 10 heat settings. The control knob can be set on any of the numbered settings from LO to HI or between the settings to provide "infinite" variations of heat.

The red dot element preheats at full wattage then maintains the heat setting by cycling the element off and on at full wattage. The on time is longer at higher heat settings.

To cook: Begin cooking on a higher heat setting then reduce to a lower heat setting to complete the cooking operation.



The red dot in the center of the element will eventually disappear after the element has been used or after it is scoured. This is normal and will not affect the performance of the element.

THERMAL PROTECTOR: The red dot in the center of the element indicates that the element has a built-in safety thermal protector. If, for example, a utensil does not make good contact with the element or should accidentally boil dry, this safety feature senses the extra heat and automatically switches to a lower wattage. The thermal protector prevents utensils from "meltdown" or warpage.

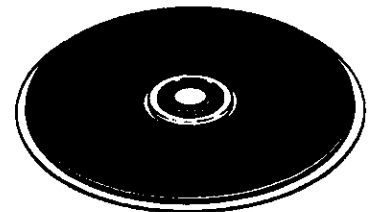
The Protector also reduces the wattage if the element is operated without a pan in place or if an improper utensil is used. The Protector is activated whenever a utensil is unable to properly conduct heat away from the solid element's surface.

Cooking times will increase because there is less heat when the thermal protector is activated.

SENSOR ELEMENT

This element provides an infinite choice of heat settings from LO to HI. The knob can be set on any of the numbered settings or between the settings to provide infinite variations of heat.

The element has a metal sensing device located in the center of the element. This device senses and regulates the temperature of the bottom of the pan.



When this element is first turned on, it heats at full wattage (high), regardless of the heat setting selected, until the utensil reaches the preselected heat. The element then automatically reduces in wattage and begins to cycle on and off to offer a steady temperature for controlled cooking. The sensor regulates this temperature until you turn the element off.

To cook: Only one setting is necessary with the Sensor element. It is not necessary to begin cooking on a higher heat setting then reduce to a lower setting as suggested for the Red Dot element.

USING YOUR SOLID DISC COOKTOP

Use the following chart as a **GUIDELINE** until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. We suggest that you experiment 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, cast iron utensils or glassware designed for surface cooking.

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

FOR RED DOT ELEMENT

| HEAT SETTINGS | USES |
|-----------------|---|
| HIGH | 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 boil or food begins to cook. |
| SETTINGS 7-9 | To brown or sear meat, heat oil for deep fat frying, scald. To fast saute or fry. To make candy. To maintain fast broil for large amounts of liquids, for slower frying or sauteing. |
| SETTINGS 5-6 | To maintain moderate to slow boil for large amounts of liquids. |
| SETTINGS 2-4 | To continue cooking uncovered foods, and for most frying. To continue cooking covered foods, maintain boil pressure in most pressure cookers. Stews, braise or steam. To maintain boil, poach, steam or simmer. |
| LOW | To keep foods warm before serving. |

FOR SENSOR SOLID ELEMENT

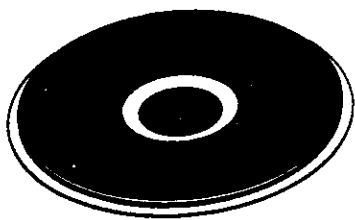
| HEAT SETTINGS | USES |
|-------------------|--|
| HIGH | To boil large quantities of water. |
| SETTINGS 10-11 | To deep fat fry, blanch. To pan fry. Fry in succession. To braise, to brown or sear meat. |
| SETTINGS 6-9 | To fast saute, deep fat fry small quantities. To make candy, reheat, scald. To steam, boil small quantities. |
| SETTINGS 2-5 | To slow saute, stew. To maintain pressure in most pressure cookers. To scramble eggs. Egg based sauces. Pot roast. To thicken sauces, heat milk, poach, simmer. To melt chocolate, butter or fat. |
| LOW | To keep foods warm. Thaw. Melt. |

USING YOUR SOLID DISC COOKTOP

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

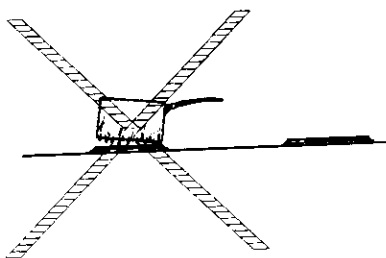
SOLID ELEMENTS

The body of the solid element is made of cast iron. Over a period of time, the element may lose its dark luster. This is normal and will not affect its heating performance.

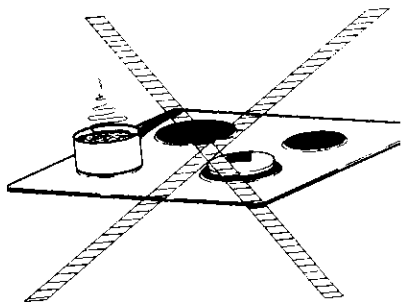


TO PREVENT RUSTING:

DO NOT use wet pans or leave pan bottom wet. Moisture could cause corrosion and will not allow your pans to heat properly.



DO NOT place steamed pan lids over elements.



- **For normal cleaning:** Wipe the element with a damp cloth. Heat element on a medium setting for a few minutes until completely dry.

- **For light soil:** Use powdered cleansers such as Bon Ami, Barkeepers Friend, Ajax, Comet, or soft scrubbing cleansers. Rinse thoroughly. Heat element on a medium setting for a few minutes until completely dry.

- **For heavy soil or rust:** Use soapy scouring pads such as S.O.S. or Brillo, a scouring pad such as Scotch-Brite, or a brush with scouring powders. To facilitate the cleaning process, first warm the element on a low setting. Rinse thoroughly after cleaning. Heat element on a medium setting for a few minutes until completely dry.

- **To maintain original matte black appearance of the solid element:** Apply **Agent Restorer*** (which was packaged with your cooktop) sparingly to a lukewarm element. Wipe, with the applicator provided or a clean sponge or cloth, in a circular motion to evenly distribute **Restorer**. Turn element on a medium-high setting for 3 to 5 minutes to burn off excess. Some smoke will occur. This is normal and non-toxic. When smoking stops, turn element off.

When element is cool, remove excess cleaner from the element with a clean cloth.

***Agent Restorer** may be purchased from your local dealer or authorized servicer.

STAINLESS STEEL SEAL RING

The ring around the element prevents food spills from running under the element. Made from stainless steel, the ring will change to a gold color when the element is heated. This removable discoloration is a normal characteristic of stainless steel and may occur whenever the solid element is heated on a high setting.

To remove discoloration: Use a clean cloth and apply a small amount of a non-abrasive stainless steel cleaner such as Shiny Sinks, Barkeepers Friend, Zud, or Stainless Cleaner*. Rub lightly to remove stains and discolorations. For more difficult discoloration, apply stainless steel cleaner to ring. Let stand 5 minutes, then rub lightly with a soft cloth. Rinse thoroughly and wipe dry. Heat element on medium setting for a few minutes until completely dry.

***Stainless Cleaner** may be purchased from your local dealer or authorized servicer.

GLASS COOKTOP

(if equipped)

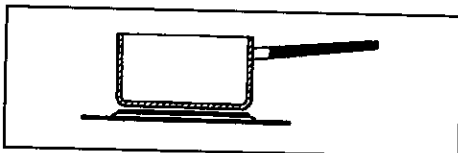
The tempered glass cooktop will withstand temperature changes while cooking. Although impact resistant, treat this glass cooktop with the same care you would any glass material.

- Wipe up spills immediately with a dry cloth. Clean glass cooktop after surface has cooled. After cleaning, heat element on medium setting for a few minutes until completely dry.
- For normal daily cleaning, wipe with a damp sponge or cloth. Use glass cleaners to remove smudges and stains. Buff with a clean dry cloth or paper towel.
- For more difficult to remove food stains, use non-abrasive cleansers, dishwashing liquids or a paste of water and baking soda. Rinse and dry thoroughly.

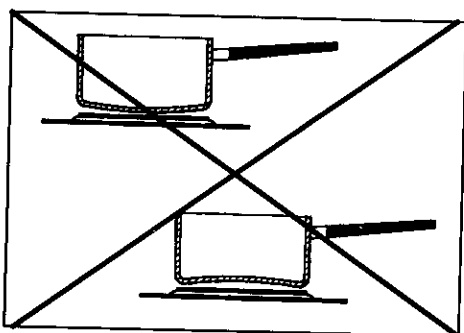
- Do not use any cleaners not recommended for use on glass.

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 element 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. A utensil with a badly curved bottom will not make good contact with the element and may not get enough heat to bring water to a boil.



Fit the size of the utensil to the size of the element. This conserves energy. Oversized utensils or utensils that rest across two elements may trap enough heat to cause damage to the cooktop or elements.

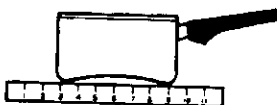
Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

Solid elements heat by conduction. The greater a utensil's contact with the element, the better the cooking performance.

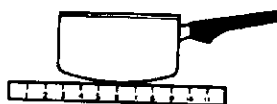
It is essential that a **FLAT** bottom pan be used with the **SOLID DISC ELEMENT**. If the pan does not make good contact with the element, food will not cook properly and water may not come to a boil.

TO DETERMINE IF THE UTENSIL HAS A FLAT BOTTOM:

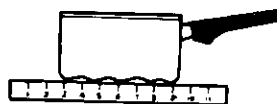
1. Place the edge of the ruler across the bottom of the utensil.
2. Hold utensil up to the light.
3. No light should be visible under the ruler.



NOT OK



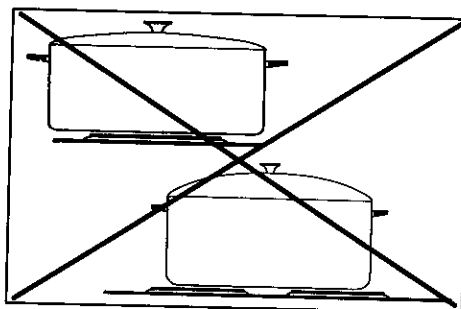
NOT OK



NOT OK

CANNING

Acceptable water-bath or pressure canners should not be oversized and must have a flat bottom. The following are **not** recommended: Canners with ridged bottoms, oversized canners (2-inches larger than the surface element) or a very large canner that rests on two surface elements.



When canning, use the **HIGH** setting just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure.

Prolonged use of the **HIGH** setting, or the use of incorrect canning utensils produce excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, surface element and the drip bowl.

Characteristics of Utensil Materials:

Aluminum utensils heat quickly and evenly. Best suited for simmering, braising, boiling and frying. Do not use when cooking acid based foods such as spaghetti sauce.

Special precautions for aluminum foil and aluminum cooking utensils:

- **Aluminum foil** will damage the **smoothtop cooktop** 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 smoothtop cooktop. Remove any metal marks immediately. See page 8.

Stainless Steel is a poor heat conductor and develops hot spots. If combined with other metals such as aluminum and copper, however, they will evenly distribute heat. Use for cooking functions similar to aluminum.

Cast Iron utensils are slow to heat but, cook more evenly once temperature is reached. Use for long term, low heat cooking or for browning and frying.

Glass ceramic, earthenware, heatproof glass or glazed utensils can be used if recommended by the manufacturer for surface cooking. Do not use with trivets or other heat retarding pads with solid disc elements. Utensil must be in direct contact with the solid element for proper conduction of heat. Best used on low to medium heat settings.

Glass ceramic, earthenware, heatproof glass or glazed utensils may scratch the smoothtop cooktop and are therefore not recommended for use on the smoothtop. Do not slide glassware across cooktop to prevent scratching the glass cooktop.

GENERAL CLEANING CHART

**BE SURE ALL PARTS OF THE COOKTOP ARE COOL BEFORE CLEANING
AFTER CLEANING BE SURE ALL PARTS ARE REPLACED CORRECTLY**

| PARTS | CLEANING AGENTS | DIRECTIONS |
|--|---|---|
| Control knobs | Mild detergent & water. | To remove knobs, for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each element ON to see if knobs have been replaced correctly. |
| Drip bowls, chrome plated | Soap & water. Paste of baking soda & water. Plastic scouring pad. | Clean bowl after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. |
| Glass finish – cooktop (see page 8 for cleaning instructions for smoothtop cooktop.) | Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia. | Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. |
| Metal finishes – trim parts | Soap & water. Paste of baking soda & water. | Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish. |
| Porcelain finish – cooktop | Mild soap & water. | Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on porcelain. (Note: Some coil element cooktops are designed as a lift-up cooktop for easy cleaning.) |
| Surface elements | | Coil-type elements are self cleaning. Soil will burn off as elements are used. See page 8 for smoothtop and page 12 for solid disc element. |
| Plastic finishes | Soap & water. | Never use abrasive or caustic cleaning agents on plastic finish. |

SERVICE

TROUBLESHOOTING CHART

| PROBLEM | CAUSE | CORRECTION |
|---|--|--|
| Surface elements fail to turn on or heat food properly. | <p>a. Appliance not connected to power supply.</p> <p>b. Defective element.</p> <p>c. Used incorrect utensil.</p> <p>d. Canadian cooktop only – tripped circuit breaker.</p> | <p>a. Connect appliance to wall outlet, check circuit breaker or fuse box.</p> <p>b. Have service technician check element.</p> <p>c. For optimum results, utensil MUST HAVE A FLAT bottom. (This is CRITICAL for solid elements.) See page 12 for additional information.</p> <p>d. Reset circuit breaker to ON position.</p> |

SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

When your cooktop requires service or replacement parts, contact your Dealer or Authorized Servicer. Consult the Yellow Pages in your telephone directory under ranges for the service source nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. Include or have available the complete

model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

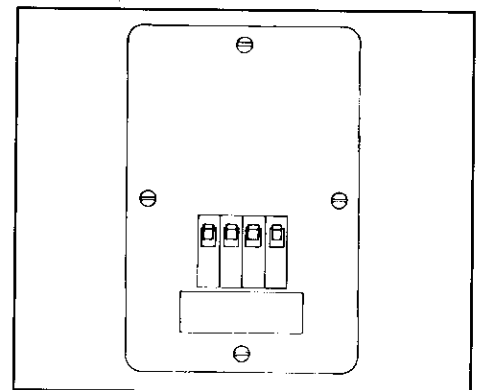
If you did not receive satisfactory service through your servicer or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

CIRCUIT BREAKER CANADIAN APPLIANCE ONLY

Your appliance is equipped with a circuit breaker box. The box is located either on a wall or in a cabinet next to or near the appliance. If part or all of the appliance does not operate, check to see if one of the breakers has tripped. Reset the breaker to the ON position.



FULL ONE-YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one-year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maycor will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472-3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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