

ABOUT YOUR NEW COOKING APPLIANCE

Congratulations on your choice of this cooking appliance! As you use your new appliance we know that you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances

and the way we cook. It is therefore very important to understand how your new appliance operates before you use it. On the following pages, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new appliance.

ABOUT THIS BOOKLET:

In our continuing effort to improve the quality of our products, it may be necessary to make changes to the product without revising this booklet. Therefore, as an example, the knob on your appliance may not look like the illustration in this book.

CONTENTS

SAFETY INSTRUCTIONS	1-3
USING YOUR COOKTOP	4-9
-Coil elements	4-5
-Ceramic cooktop	6-7
-Solid elements	8-9
UTENSIL INFORMATION	10
SUGGESTED HEAT SETTINGS	11
GENERAL CLEANING CHART	12
SERVICE	13
Circuit breaker (Canada only)	

MODEL IDENTIFICATION

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the rating plate which is located under the surface element for coil type cooktops and on the bottom side of the ceramic and solid element cooktops.

2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

MODEL NUMBER

SERIAL NUMBER

PURCHASE/INSTALLATION DATE

SERVICE COMPANY & PHONE NUMBER

SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS

THE FOLLOWING INSTRUCTIONS ARE BASED ON SAFETY CONSIDERATIONS AND MUST BE STRICTLY FOLLOWED TO ELIMINATE POTENTIAL FIRE, SHOCK OR HAZARDOUS CONDITIONS.

INSTALLATION

Adjustment and service of this unit must be done by a qualified installer to insure proper operation, avoid possible damage of the unit or injury to an unqualified installer. Be sure appliance is properly grounded to avoid shock hazard.

Installation of unit must be in accordance with local and national fire codes and with clearances from combustible surfaces or materials as listed in the Installation Instructions.

If unit is installed near a window, take steps to prevent curtains from blowing over surface elements, creating a fire hazard.

Be certain all packing material is removed before operating, to prevent fire or smoke damage should the packing material ignite.

CIRCUIT BREAKER OR FUSE

Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what has caused the fuse to blow or circuit to be broken. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

IN CASE OF FIRE:

1. Turn cooktop controls and ventilating hood off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
 - If the fire is in a pan on a surface element, cover the pan.
 - Baking soda is also effective, if available.
 - Do not use water on grease fires.

GENERAL

NEVER USE COOKTOP TO HEAT OR WARM A ROOM. This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the unit.

Do not store or use gasoline or other flammable materials, vapors and liquids in the vicinity of this or any other appliance.

SURFACE ELEMENTS

Do not touch surface elements. They can be hot even though they do not appear to be on. When surface elements are "on" or have recently been "on", the areas surrounding them become hot enough to cause burns. Always check controls to make sure that the elements are turned off when you have finished cooking. Do not touch or let clothing or other flammable materials contact elements during use or for several minutes after use.

Do not allow aluminum foil or any other metal object, other than a utensil on the surface element, from contacting heating elements.

CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children should never be allowed to sit or stand on any part of the appliance.

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.

Let hot utensils cool in a safe place, out of reach of small children.

CAUTION: 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.

SERVICING

Do not repair or replace any part of this unit unless such service is specifically recommended in this booklet. All servicing not specifically recommended in this booklet must be referred to a qualified serviceman.

Always disconnect unit or cut-off power to unit by removing fuse or by tripping circuit breaker manually to the "off" position, before any servicing.

Do not cook on a broken glass or ceramic cooktop. Spills on the cooktop could create a risk of electrical shock. Contact a qualified serviceman immediately.

SAFETY INSTRUCTIONS

GREASE

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

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, **do not attempt to move pan.** Cover pan with a lid to extinguish flame and turn surface element off. **Do not douse flame with water.** Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate they could create a fire hazard.

CLEANING

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 burns. Some cleansers can produce noxious fumes if applied to a hot surface. Be sure all appliance parts are cool before touching or cleaning them.

PLASTICS

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

AEROSOL SPRAYS

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance.

RETAINED HEAT

The ceramic cooking area and solid element retain heat for a period of time after the elements have 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.

Because of this heat retention characteristic, the 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.

VENTILATING HOOD

Clean ventilating hood, if equipped, frequently to prevent grease from accumulating on it or its filter. When flaming foods under the hood, or should a flame result from a boilover or spill, turn off the hood's ventilating fan immediately as the fan can cause the flame to spread. After flame is thoroughly extinguished, the fan may be turned on to remove unpleasant odor or smoke.

SIGNAL LIGHTS

Cooktops are equipped with one or 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.

UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

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. Check and follow manufacturer's recommended use or limitations for such utensils.

Use a small utensil on the small surface element and large utensil on the large surface element for efficient cooking. Using a small utensil on the large element exposes a portion of the hot element which can result in a fire hazard. Using a large utensil on the small element can cause damage to the cooktop.

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.**

Always turn pan handles to the side or back of appliance not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface elements.

SAFETY INSTRUCTIONS

SURFACE COOKING SAFETY

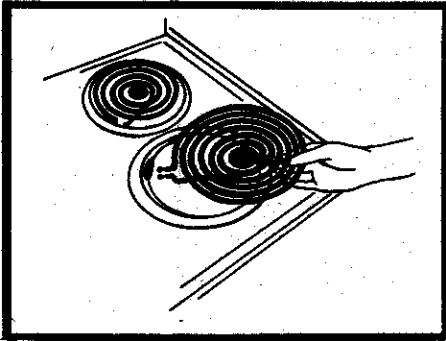
1. Never leave a cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.
 2. Do not use cooktop as storage area for food or cooking utensils.
 3. Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long-hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.
 4. Be sure all appliance parts are cool before touching or cleaning them.
 5. Be sure you know which knob controls which surface element. Always make sure the correct element is turned on and off.
 6. Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot surface elements and ignite or get caught on appliance.
 7. To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subject to heat from an appliance.
 8. Never leave any flammable material near a surface element.
- Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays. If cabinet storage is provided above, installation of a range hood that projects at least 6-inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

USING YOUR COOKTOP

COIL ELEMENTS

SURFACE ELEMENTS

Surface elements are self cleaning. Do not immerse elements in water.



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 and guide element into place 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 as well as for more efficient surface cooking. Bowls must always be used and should be kept clean and shining for best efficiency.

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.

CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of heat 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.

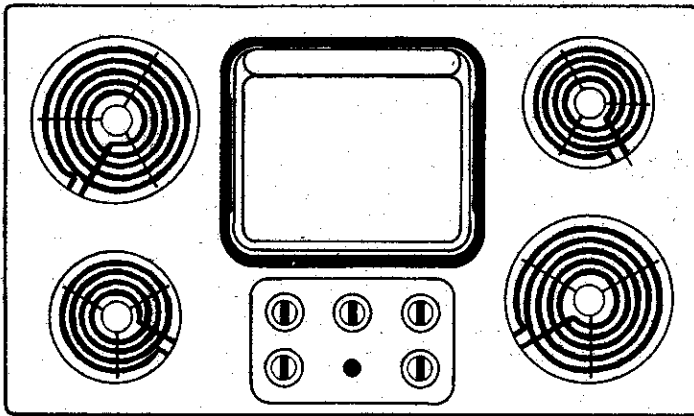
GRIDDLE-IN-THE-MIDDLE

(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

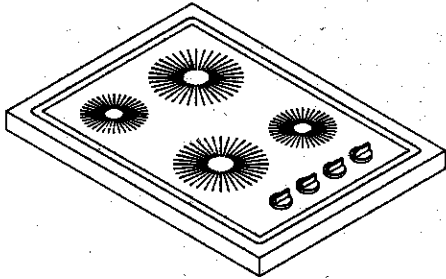
The griddle element can be used as a fifth surface element. Merely remove the griddle to expose the element.

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.
- 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 on a high setting.
- 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 COOKTOP

CERAMIC COOKTOP



COOKING AREAS

The four cooking areas are identified by permanent patterns in the ceramic cooktop. There are two large and two small cooking 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 the red glow of the wire can be seen through the ceramic top. The element will cycle on and off to maintain the heat setting. It is normal to see the red glow of the element whenever it cycles on.

HOT SURFACE LIGHT

The ceramic 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

1. Be sure cooking area and utensil bottom are clean and dry before use, to help keep cooktop clean.
2. 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.
3. Use high heat settings to bring liquids to a boil. When liquid just begins to boil, REDUCE to a lower heat setting. Cooking area retains heat and will take a while to cool down to the lower temperature after the setting has been reduced. To avoid boilovers, do not wait for liquid to come to a full boil before reducing temperature.
4. If the heat setting initially selected is too high, reduce to a lower setting. Allow time for the cooking area to adjust to the new lower temperature.
5. If food is cooking too fast or if boilovers occur, remove lid or take the utensil off the cooking area. Reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting, then replace utensil.

THINGS TO REMEMBER

1. Keep things that can melt (plastic, aluminum foil, sugar, or foods with high sugar content, such as candy) away from the hot cooktop surface. If you accidentally melt anything onto the cooktop, remove it immediately. Use care if the top is hot.
2. To protect the ceramic top, it is not recommended to use the top as a work surface or as a cutting board.
3. 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.
4. Use of thin gauge aluminum cookware, aluminum foil or foil containers such as pop corn poppers are NOT recommended for use on the ceramic cooktop. They will leave metal marks and will permanently melt onto the ceramic top if cooking area is turned on.
5. The cooktop is not designed to cook food directly on the top. Always place food in a cooking utensil.
6. Do not slide metal or glass items across the ceramic cooktop. They may damage the top.
7. Do not apply chlorine bleach or ammonia to the cooktop. These cleaning agents may damage the top.

USING YOUR COOKTOP

CERAMIC COOKTOP

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

CERAMIC COOKTOP

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

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:

1. Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the cooktop.
2. Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the ceramic cooktop.
3. Cleaning agents designed for glassware which contain ammonia may harm the cooktop.
4. Soiled cloth or sponge will leave an invisible film on the cooktop.

CAUTION:

If metal melts onto the ceramic cooktop, **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 ceramic cooktop. The ceramic top may chip or pit in attempting to remove melted plastic from the cooktop.

To prevent scratching or damage to ceramic top: 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 dish-washing 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 and water.	Gently scour with paste and paper towel to remove as much as possible. Then reapply 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, sugar, or plastic residue	Single-edge razor blade such as Widgee 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. Re-apply paste and let stand for 30 minutes. Scour with additional paste to remove remaining stain. Rinse completely and dry.

*Elco Cooktop Cleaning Creme may be purchased from your local authorized dealer or service agency.

PROBLEM SOLVING CHART

PROBLEM	CAUSE	TO PREVENT
Tiny scratches or abrasions	Coarse particles (salt and sand) between cookware bottoms and cooktop. Incorrect cleaning materials. Sliding glassware across top. Cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and much less visible. Be sure cookware bottoms and cooktop are clean before use. Use glassware utensils with care. To prevent scratching the glass cooktop, do not slide glassware across top. Use cookware with a smooth, nonscratching bottom.
Metal-marking	Sliding or scraping metal utensils or oven shelves 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.	Remove boilovers before reusing the cooktop.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods	Use cookware with bottoms that are clean and dry. Remove stain with a mild solution of vinegar and water.

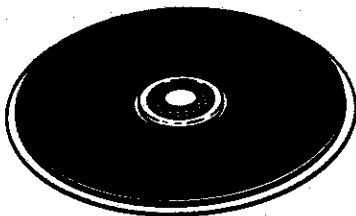
IMPORTANT

BEFORE USING THE COOKTOP 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.

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.

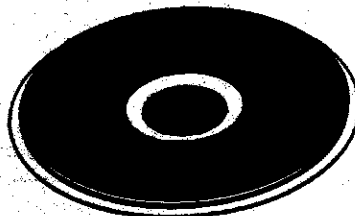
RED DOT ELEMENTS

There are two types of RED DOT elements: Infinite and six heat elements. They can be identified by the number of heat settings on the control knob.

INFINITE: 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.

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

SIX HEAT: This element is preset to heat at six specific heat settings - three "high heat" settings (4, 5, 6) for fast cooking and three "low heat" (1, 2, 3) for slower cooking.



THERMAL PROTECTOR: The red dot in the center of the two types of elements 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.

IMPORTANT

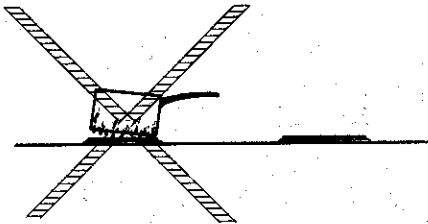
A flat bottom pan is essential. A curved bottom pan will not make enough contact to take heat away from the element. Since the heat must go somewhere, the cooktop overheats. Continued use of improper cookware may cause breakage of the glass cooktop or crazing of the porcelain cooktop.

USING YOUR COOKTOP

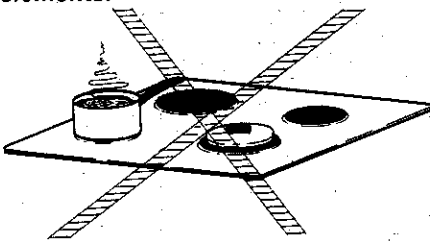
SOLID ELEMENTS

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

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

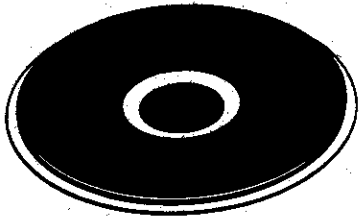


DO NOT place steamed pan lids over elements.



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.



The red dot in the center of some solid elements 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.

- **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 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 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 service agency. Part number for cleaner is 1430-285

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. 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 service agency. Part number for cleaner is 1430-286.

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

ALL COOKTOPS

Cooking performance is greatly affected by the type of utensils used. Utensils should have a flat bottom. **UTENSILS SHOULD HAVE A FLAT BOTTOM WHEN USING SOLID ELEMENTS.** 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.



It is essential that a **FLAT** bottom pan be used with the **SOLID 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.

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.

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.

Canners: Acceptable canning pots should not be oversized. When using solid elements, the canner **must** have a flat bottom. When canners do not meet these standards, the use of the High heat setting becomes excessive and may result in damage to the cooktop. Also, cooking efficiency is reduced as heat is not properly conducted from the element to the pan.

Because canning utensils are often very large, check to be sure that the bottom of the canner does not touch the cooktop frame. If the bottom rests on the frame, it will not make complete contact with the element and cooking results will be affected.

The acceptable canning procedure uses the High setting just long enough to bring the water to a boil, then lowers the setting to maintain the water temperature.

● CHARACTERISTICS OF UTENSIL MATERIALS:

Aluminum utensils heat quickly and evenly. Best suited for simmering, braising, boiling and frying. Do not use utensils made of thin gauge aluminum.

Special precautions for aluminum foil and aluminum cooking utensils:

- Aluminum foil will damage the ceramic 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 ceramic cooktop. Remove any metal marks immediately. See page 6.

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 distributed heat. Use for cooking functions similar to aluminum.

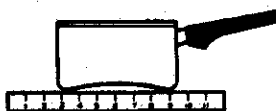
Cast Iron utensils are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.

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

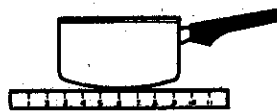
Glass ceramic, earthenware, heatproof glass or glazed utensils may scratch the ceramic cooktop. Use care with this type of pan. Do not slide glassware across cooktop to prevent scratching the glass cooktop.

TO DETERMINE IF THE UTENSIL HAS A FLAT BOTTOM:

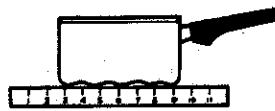
1. Place the edge of the ruler across the bottom of the utensil.
2. Hold utensil up to the light.
3. No light should be visible under the ruler.



NOT OK



NOT OK



NOT OK

HEAT SETTINGS

ALL COOKTOPS

Use the following charts 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: Do not use glassware on the ceramic cooktop).

FOR COIL-TYPE, CERAMIC AND RED DOT ELEMENTS

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.
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 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.
11 10 9	To deep fat fry, blanch. To pan fry. Fry in succession. To braise, to brown or sear meat.
8 7 6	To fast saute, deep fat fry small quantities. To make candy, reheat, scald. To pressure cook, steam. Boil small quantities.
5 4 3 2	To slow saute, stew. 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.

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 7 for cleaning instructions for ceramic 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. To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass. Coil-type elements are self cleaning. Soil will burn off as elements are used.
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 exterior finish of range. (Note: Some cooktops are designed as a lift-up cooktop for easy cleaning).
Surface Elements (See page 9 for solid element cleaning instructions).		Coil-type elements are self cleaning. Soil will burn off as elements are used.
Vinyl finishes	Soap & water.	Never use abrasive or caustic cleaning agents on vinyl 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 replace element.</p> <p>c. For optimum results, utensil MUST HAVE A FLAT bottom. (This is CRITICAL for solid elements). See 9 and 10 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 Service Agency. 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 inside 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 Co., P. O. Box 2370, Cleveland, TN 37311, (615) 472-3333. Include or have available the com-

plete 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 service agency 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.

