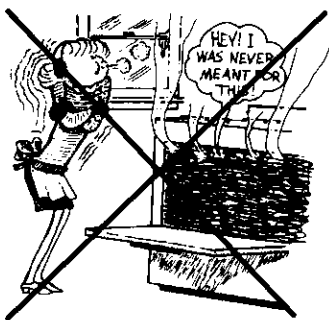


# SAFETY INSTRUCTIONS

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.

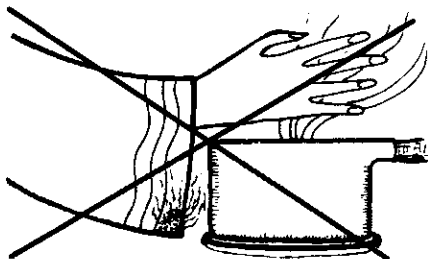
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

**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**

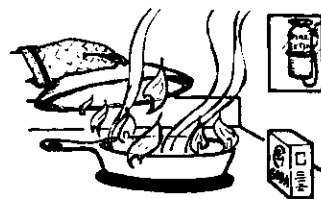
– Loose-fitting or hanging garments should never be worn while using the appliance.

**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.



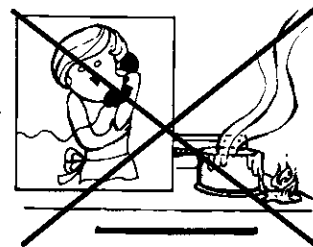
**USE ONLY DRY POTHOLDERS** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

## **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:**

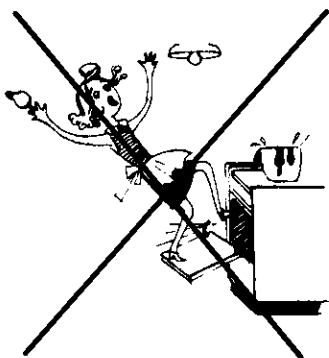
**WARNING:** To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear 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 circuit 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, US-TENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.**

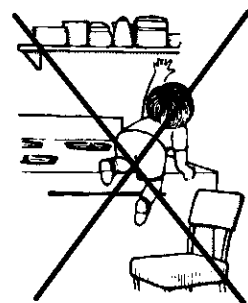
On some models, a fan should be heard during the self clean cycle. If not, cancel clean cycle and call a serviceman before self cleaning again. (Refer to **CONTENTS** on front cover for location of self clean instructions and fan information.)

### 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 –**

## 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.

## GENERAL INFORMATION

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.**

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

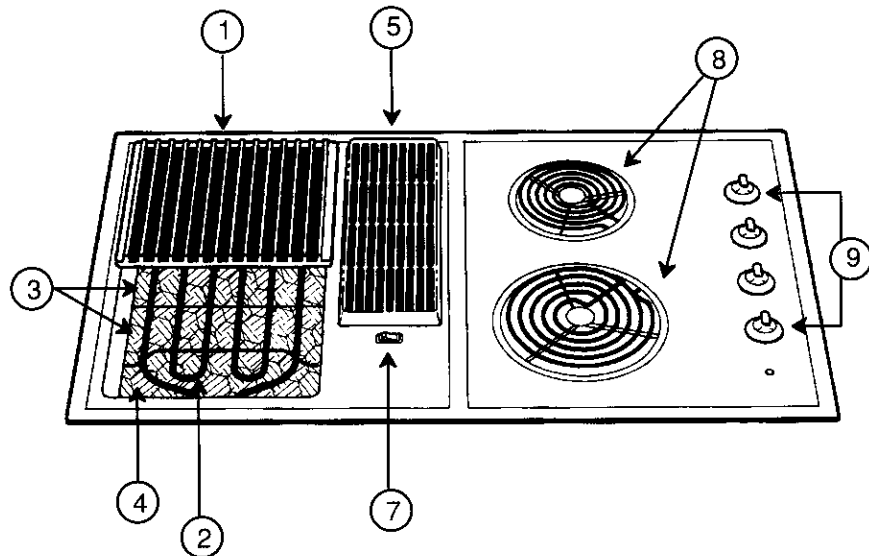
with one of the correct amperage, do not use a substitute.

## IN CASE OF FIRE

- 1. If grilling:**
  - Manually turn on downdraft ventilation fan.
  - Turn off controls.
  - Remove food from grill.
- 2. Surface cooking:**
  - Turn off cooktop controls immediately.
3. Smother fire or flame with dry chemical or foam-type extinguisher.
4. If fire is in a pan on the cooktop
  - Cover pan.
  - Baking soda is also effective, if available.
  - Do not use water on grease fires.

## DOWNDRAFT SURFACE UNIT FEATURES

1. Two grill grates.  
(one grate displayed.)
2. Removable grill element.
3. Two removable lava-rocks.  
(one lava-rock displayed.)
4. Grill basin.  
(below lava-rocks)
5. Removable ventilation grill.
6. Removable filter, see page 5.
7. Ventilation ON/OFF switch.
8. Two coil elements.
9. Four surface control knobs.
10. Grease jar, see page 5.  
(Drain grease and clean jar after each use).



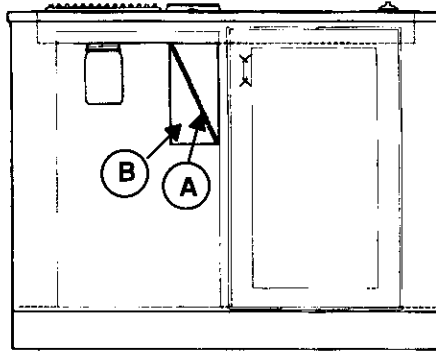
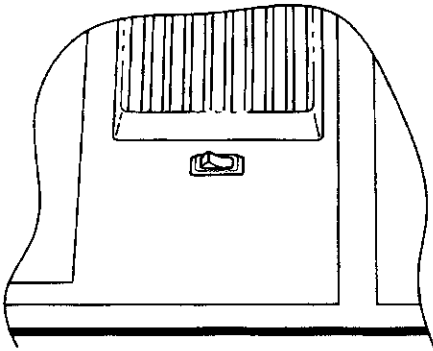
### OPTIONAL ACCESSORY

The optional smoothtop cartridge is installed on the left side of the downdraft surface unit. Refer to instructions packaged with the cartridge for installation, use, and care information.

# USING YOUR DOWNDRAFT GRILL

## VENTILATION SYSTEM

The built-in ventilation system is designed to remove cooking vapors, smoke, and odors normally associated with cooking or grilling. The vent system operates automatically whenever the grill element is turned on. If you wish to operate the vent system manually, just push the ventilation ON/OFF switch located in front of the downdraft venting system.



**IMPORTANT:** Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent chamber. The bottom of the filter should rest against the right side of the vent chamber. If filter is flat against the fan wall, ventilation effectiveness is reduced.

## VENTILATION GRILL

The ventilation grill, which covers the ventilation chamber, lifts off for cleaning. Wash with a mild dishwashing detergent; rinse and dry. Vent grill may be washed in the dishwasher. Replace after cleaning.

## VENTILATION CHAMBER

The area which houses the filter should be cleaned if a spillover occurs or whenever it becomes coated with a film of grease. Use paper toweling, a damp cloth or sponge and a mild dishwashing detergent. Be sure filter is correctly replaced after cleaning the chamber.

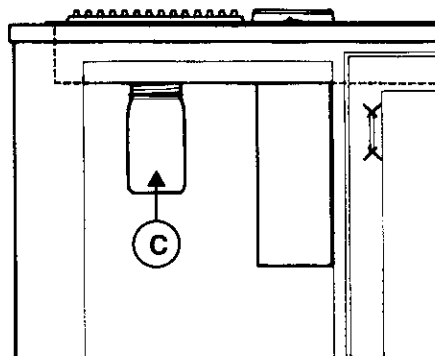
## FILTER

The filter (A) is located in the ventilation chamber (B). This is a permanent-type filter and should be cleaned when soiled. Turn off ventilation system before removing filter. Clean at the sink with mild dishwashing detergent; rinse and dry. Filter may be washed in the dishwasher. Replace after cleaning. **Filter MUST be in place when using the ventilation system.**

## GREASE JAR

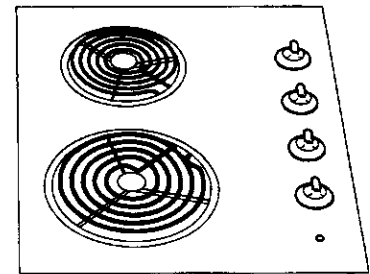
A grease jar is located below the downdraft grill area (under the cooktop.) This jar should be checked after each use to prevent grease spillovers.

To remove: Unscrew jar from cap. If jar breaks, replace with any heat-proof jar, such as a canning jar, which has a standard screw neck. Clean jar with hot soapy water; rinse and dry. Jar can be cleaned in a dishwasher. **JAR MUST BE REPLACED AFTER CLEANING.**



## CONTROL KNOBS

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 desired setting. Be sure you know which knob controls which surface element. Always make sure the correct element is turned on and off.



Control knob locations:

**Right-rear** (coil element).

**Right-front** (coil element).

**Left-rear** (downdraft grill or cartridge, if equipped).

**Left-front** (cartridge, if equipped).

The ventilation fan automatically turns on whenever the knob which controls the grill element is turned on. When the grill element knob is turned off, the fan will automatically turn off.

To clean knobs: Remove knobs by gently pulling upward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn ON each element to see if knob has been replaced correctly.

# USING YOUR DOWNDRAFT GRILL

## DOWNDRAFT GRILL PARTS

Before installing grill parts, be sure surface controls are in the OFF position. Before cleaning grill parts, be sure parts are cool.

### GRILL BASIN

The porcelain grill basin is located under the lava-rocks. The basin should be cleaned after each use, especially if grilling fatty meats. Do not line grill basin with aluminum foil.

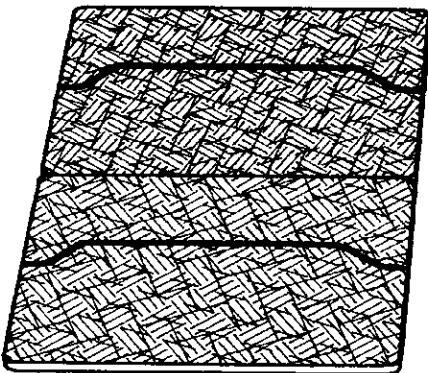
To remove **light** soil, clean area with hot soapy water or spray with 409, Fantastik or Grease Relief. For easier clean-up, place paper towels in grill basin, spray with a household cleanser and soak for 30 minutes or longer.

To remove **moderate** soil, scrub with a powdered cleanser such as Comet or Bon Ami, a liquid soft scrub cleanser and a plastic scouring pad.

To remove **stubborn** soil, spray with an oven cleaner such as Easy-Off. Let stand overnight, wipe clean, rinse completely and dry. Spray oven cleaner **ONLY** on basin.

### LAVA-ROCKS

To install: Place the two cast-iron lava-rocks into an empty grill basin with handles arranged parallel to the front of the cooktop. These lava-rocks **MUST** be in place when grilling as they support the grill element.



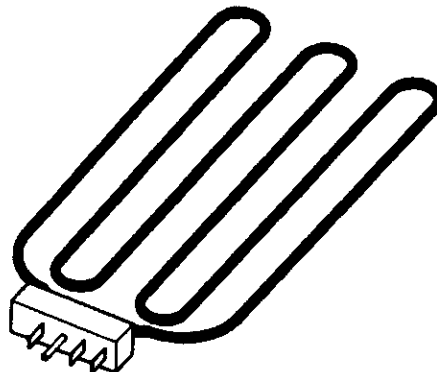
Clean lava-rocks frequently or after excessive build-up of grease. Use a dish-washing detergent and a plastic scour-

ing pad. Lava-rocks can be cleaned in the dishwasher IF burned on residue is first removed. If heavily soiled, soak in hot soapy water. The addition of ammonia to the water will help remove grease build-up. Use a stiff bristle plastic brush to remove burned on residue.

Lava-rocks can be cleansed with an oven cleaner such as Easy-Off. Follow manufacturer's instructions using the "overnight" method of cleaning.

### GRILL ELEMENT

Position the grill element with the terminal plug toward the terminal receptacle. Slide the element toward the receptacle until the terminal is completely engaged. The grill element should now rest on the handles of the lava-rocks.

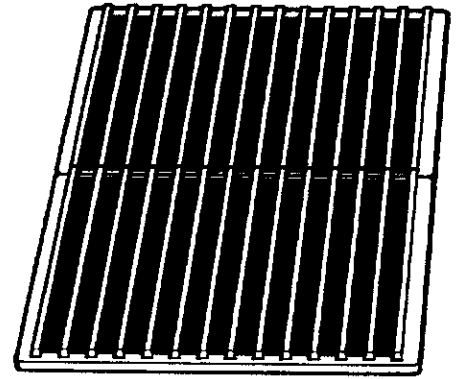


The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleansers. Dry thoroughly before reinstalling element.

### GRILL GRATES

Grill grates are made of cast aluminum with a special nonstick finish. To protect this finish, do not use metal cooking utensils. Use wooden or plastic-coated utensils to prevent scratching of the finish.

Place the black grill grates on top of the cooktop, over the grill element. Grates **MUST** be in place when cooking on the downdraft grill.



Season grates before use with a light coating of vegetable oil or a non-stick vegetable spray. Wipe off excess oil before preheating grill.

Clean grates after each use with dishwasher detergent and water. Use a non-abrasive plastic scouring pad to remove burned on residue. If heavily soiled, soak grates in hot soapy water. Ammonia added to the water will help loosen cooked-on grease residue.

To prevent scratching of the special finish, do not use metal brushes, abrasive scouring pads or other scouring utensils intended to clean outdoor grills. Do not use oven cleaners on the grates nor clean grates in a self-clean oven.

### TO REMOVE GRILL PARTS

Remove grill parts once they are cool. Be sure surface controls are in the OFF position. To remove grill element: Pull element away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle as this could damage the terminal.

### IMPORTANT

Do not use aluminum foil, charcoal or wood chips in the grill area.

Do not use aluminum foil to line the grill basin as this may result in:

- An electrical short or,
- A fire hazard from grease.

Do not cover grates completely with meat. Leave air space between each piece of meat to allow proper ventilation as well as to prevent flare-ups.

To prevent flare-ups, do not allow lava-rocks to become overloaded with grease. Clean lava-rocks and grill basin frequently.



# USING YOUR DOWNDRAFT GRILL

## HINTS

- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and lava-rocks by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates, spray grates, lava-rocks and grill basin with a non-stick coating.
- Preheat grill on HI setting for 5 minutes. Preheating improves flavor and appearance by quickly searing the meat to help retain the juices. The grill element should glow a bright cherry red.
- Trim excessive amounts of fat from meats. Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat will create cleaning and flame-up problems.
- Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates. Excessive flame-ups indicate that either the grill interior needs to be cleaned or that the meat is excessively fatty.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**
- **Should excess grease cause sustained flame-up:**
  1. Manually turn on ventilation system.
  2. Immediately turn grill heat control switch to OFF position.
  3. Remove meat from grill.

The following suggestions are offered to help increase your enjoyment of the equipment.

- Suggested cooking times and control settings are approximately due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last few minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the lava-rocks and create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.
- **Hot grease is flammable.** Avoid letting grease deposits collect around appliance, or vent. Do not leave container of grease around a cooking appliance. Clean grease jar (see page 5) after each use.
- In the event of a grease fire, **do not attempt to move pan.** Cover pan with a lid to extinguish flame and turn element off.
- 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.

# Grill Cooking Chart

Season grill grates. For best flavor, preheat grill on HI, 5 minutes.

FOOD	SETTING	COOKING TIME	PROCEDURE
Steak (3/4") Rare Medium Well Steak (1"-1 1/2") Rare Medium Well Hamburgers (3/4")	HI HI HI HI HI HI 9	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes 10 to 17 minutes 19 to 26 minutes 24 to 32 minutes 15 to 25 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes. Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes. Turn after half the time.
Pork Chops Fully-cooked Smoked Pork Chops Ham Slices Pork Ribs  Fully-cooked Sausages Hot Dogs, Brats, Polish Fresh Sausage Links Patties (3-inch diameter) Italian Sausage	9 HI 9 9 HI 9 9 9	30 to 40 minutes 10 to 15 minutes 15 to 20 minutes 50 to 60 minutes 5 to 10 minutes 10 to 15 minutes 20 to 25 minutes 20 to 25 minutes	Turn occasionally. Turn once. Glaze if desired. Turn once. Turn occasionally. Brush with barbecue sauce during last 15 minutes. Turn once. Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Lamb Chops	9	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts Wings  Cornish Hen (halved)	9 9 9 9	45 to 60 minutes 25 to 35 minutes 20 to 25 minutes 35 to 40 minutes	Turn occasionally. Start skin side down, turn occasionally. Turn frequently. Brush with marinade or glaze during last 5 minutes. Turn occasionally.
Fish Small, Whole (1 1/2") Salmon Steaks (1") Fillets (1/2") (with skin on) Lobster Tails Shrimp (skewered)	9 9 9 9 9	20 to 25 minutes 18 to 25 minutes 10 to 15 minutes 20 to 30 minutes 10 to 15 minutes	Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Baste with butter. Turn occasionally. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog or Hamburger Buns	HI HI	2 to 3 minutes 1 to 2 minutes	Turn after half the time.



# USING YOUR COIL ELEMENTS

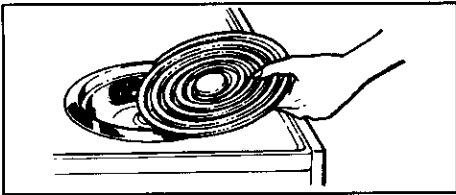
## PORCELAIN COOKTOP

Cooktop is coated with porcelain enamel which is glass fused on metal. It may crack or chip with misuse. Clean with soap or mild detergent and water when parts are cool. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil is not removed. 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 to prevent damage to top.

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

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.

## TIPS FOR SUCCESSFUL COOKING

Food will not cook any faster when a higher heat setting is used than 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 onto the bottom of the utensil.

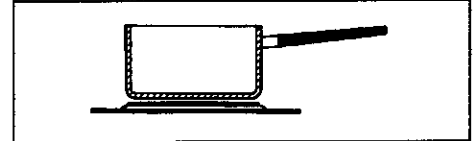
Use a higher heat setting to bring liquid to a boil or to begin cooking, then **reduce** to a lower setting. **Never leave food unattended during a cooking operation.**

Always place utensil on the surface element before turning element on.

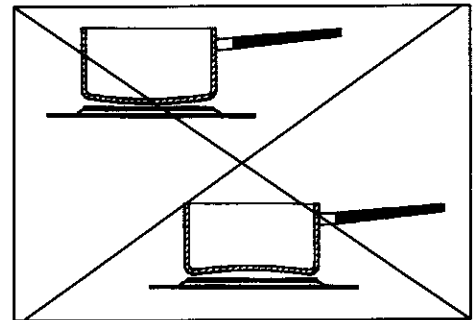
Never let a pan boil dry as this could damage the utensil and the appliance.

## UTENSILS

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.



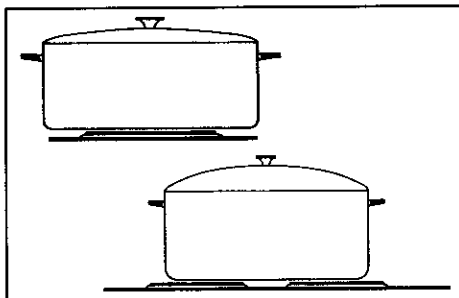
Fit the size of the utensil to the size of the element. This conserves energy. Oversized utensils or utensils that rest across two elements may trap enough heat to cause damage to the cooktop or elements.

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.

# USING YOUR COIL ELEMENTS

## 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.

**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 range top cooking. Best used on low to medium heat settings.

Follow manufacturers directions for use on surface elements.

## 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	To brown or sear meat, heat oil for deep fat frying, scald.
8	To fast saute or fry.
7	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	To continue cooking uncovered foods, and for most frying.
3	To continue cooking covered foods, maintain boil pressure in most pressure cookers. Stew, braise or steam.
2	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.

## TROUBLESHOOTING CHART

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
Surface elements fail to turn on or heat food properly.	Cooktop not connected to power.	Connect appliance to wall outlet, check circuit breaker or fuse box.
	Grill element or optional cartridge incorrectly installed.	Check to see if element or cartridge is securely inserted into terminal receptacle.
	Defective element.	Have authorized servicer check element.
	Used incorrect utensil.	See page 9 for information on utensils.
	Turned on wrong control knob.	See page 5 for proper knob location.
Grill does not get hot enough.	Grill element may not be correctly inserted.	Be sure element is securely inserted into terminal receptacle.
	Grill element was not hot enough before cooking.	Allow element to preheat on high 5 minutes, or until element glows cherry red, before placing food on the grill.
	Incorrect heat setting selected.	Use HI for thinner cuts of meat or for faster cooking cuts of meat. If cooking thick (over 1 1/2-inches) cuts of meat or meats that take longer to cook, select setting 8 or 9.
Excessive smoking or flare-ups.	<p>If a flare-up or fire should occur, DO NOT USE WATER TO EXTINGUISH FLAMES. Water will only spread the flames. Turn off all elements and turn on ventilation fan. Smother flames by sprinkling with baking soda or use a fire extinguisher. A clean grill reduces the chance of excessive flareups.</p>	
	Excessive fat on meat.	Trim excess fat from meat before cooking.
	Used oil-based sauce or marinade.	Baste meat with sauce during last few minutes of cooking. If meat has been marinated, be sure to completely drain marinade from meat before cooking.
	Used too high of a heat setting.	Reduce to a lower heat setting.
	Grease collected in grill basin or on lava-rocks.	Check to see if lava-rocks and grill basin require cleaning before turning grill on. See page 6 for cleaning instructions. Check to see if grease is draining from grill basin to grease cup.
	Too much cross ventilation.	Check to see if ventilation fan is on. If window near grill is opened, check to see if draft is affecting grill ventilation system.
	Grease jar is overflowing.	Check grease jar each time grill is used. Remove jar and clean at sink or dishwasher.

## 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. Use only genuine factory or Maycor parts if replacement parts are necessary. 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 model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, 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.

# 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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