FORNO

Alta Qualita

GAS RANGETOP

Intertek
5015011

INSTALLATION GUIDE

SPECIFICATIONS, INSTALLATION, AND MORE

MODEL NUMBERS:

		
FCTGS5751-30	FCTGS5751-36	FCTGS5751-48

Contents

Customer Care	3
Consumer Information	4
Important Safety Information	6
Features of You Rangetop	8
Installation Instructions	9
Cooktop Burner Grills Installation	10
Electrical	10
Gas Supply	11
Pressure Regulator	12
Gas Shut-off Valve	12
Product Dimensions and Cabinets	13
Exhaust Hood Installation	16
Gas Conversion Operation	16
Gas Supply Connection	20
Cooktop Operation Ignition	20 21
Simmer and Boil	21
Burner Grates	22
Griddle Operation	22
Cooktop Cleaning Tips	22
Care and Cleaning Recommendation	22
Troubleshooting Tips	23
Wire Diagram	24

Customer Care

Thank you for purchasing a **FORNO** product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert , it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the serial number, the date of purchase & a copy of your proof of purchase.
Record this information below for future reference.

SERVICE INFORMATION

Use these number in any correspondance or service calls concerning your product.

Model Number

_____

If you received a damaged product, immediately contact **FORNO.**

Serial Number

_____

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists the causes of minor operating problems that you can correct yourself.

Date of Purchase

_____

Purchase Address & Phone

_____

SERVICE IN CANADA & UNITED STATES

Keep the instruction manual handy to answer your questions. You can also find all the information you need online at www.fornoappliances.com.

If you don't understand something or you need more assistance, please visit our website or call our Customer service: 1 866-231-8893 opt.2 ext.214

Or email : mysupport@forno.ca

If there is a problem, please contact FORNO customer service. All warranty work needs to be authorized by FORNO customer service. All of our authorized service providers are carefully selected and rigorously trained by us.

Consumer Information

Rangetop Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.

⚠WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

⚠CAUTION

CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury.

All safety messages will alert you what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

⚠WARNING

If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

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

- WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING

This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause developmental harm.

For more information go to www.P65Warnings.ca.gov

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

⚠ WARNING

Never operate the top surface cooking section of the appliance unattended
Failure to follow this warning statement may result in fire, explosion or burn hazard that could cause property damage, personal injury or death.
If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT ATTEND TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

GENERAL SAFETY INSTRUCTIONS

⚠WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

1. Use this rangetop for its intended purpose as described in this instruction manual.
2. Have your rangetop installed and properly grounded by a qualified installer in accordance withthe provided installation instructions.
3. Any adjustment and service should be performed only by a qualified rangetop installer or service technician. Do not attempt to repair or replace any part of your rangetop unless it is specifically recommended in this manual.
4. Your rangetop is shipped from the factory set for use with natural gas or propane (LP) gas. It can be converted for use with either. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
5. Have the installer show you the location of the rangetop gas shut-off valve and how to turn it off if necessary.
6. Plug your rangetop into a 120-volt grounded outlet only. Do not removed the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet in accordance with the National Electrical Code. Do not use an extension code with this rangetop.
7. Before performing any service, unplug the rangetop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
8. Be sure all packing materials are removed from the rangetop before operating to prevent ignition of these materials.
9. Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the rangetop.
10. Never block the vents (air openings) of the rangetop. They provide the air inlets and outlets that are necessary for the rangetop to operate properly with correct combustion.
11. Use only dry pot holders--moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners, or burner grate. Do not use a towel or other bulky fabrics in place of pot holders.
12. Do not heat unopened food containers. Pressure could build up and the container could burst, causing any injury.

⚠WARNING

Extremely Heavy.
Proper equipment and adequate manpower are needed when move the rangetop to avoid personal injury or damage to the unit or the floor.
Failure to follow this advice may result in damage or personal injury.

⚠WARNING **GENERAL SAFETY INSTRUCTIONS (cont.)**

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at www.IsItDoneYet.gov and www.fsis.usda.gov. Use a food thermometer to take food temperatures and check several locations.

Keep the ventilator hood and grease filter clean to maintain good venting and to avoid grease fires. Turn the ventilator OFF in case of a fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower if in operation, could spread the flames.

⚠WARNING **KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGETOP**

Failure to do so may result in fire or personal injury.

Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.

Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

Do not let cooking grease or other flammable materials accumulate in or near the range. Grease on the cooktop may ignite.

⚠WARNING **IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

⚠WARNING **COOKTOP SAFETY INSTRUCTIONS**

Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.

Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.

To avoid oil spillover and fire, use the minimum amount of oil when frying in a shallow pan and avoid cooking frozen foods with excessive amounts of ice.

Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that matches the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flames may be hazardous.

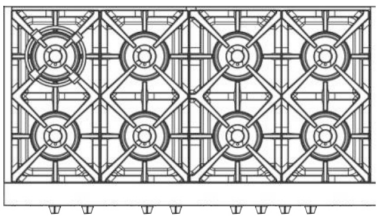
To minimize the possibility of burns, ignition of flammable materials and spillage, cookware handles should be turned toward the center of the rangetop without extending over nearby burners.

Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.

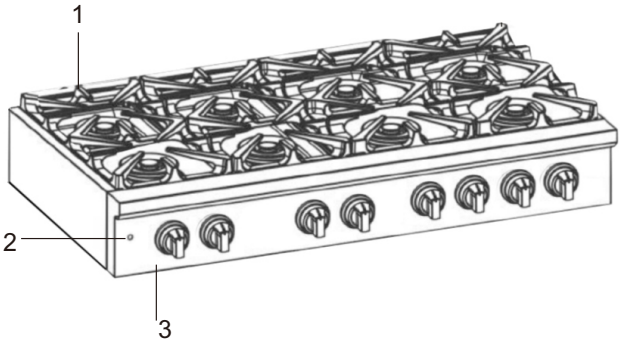
Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.

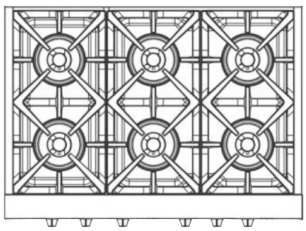
Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

Features of Your Rangetop



8 burners

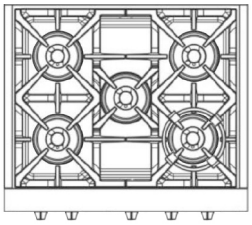




6 burners

	Feature Index
1	Cooktop Burner Grates
2	LED Light Switch
3	Control Panel

Not all features are on all models. Appearance may vary.

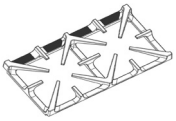
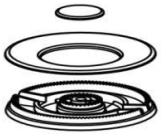
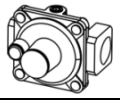


5 burners

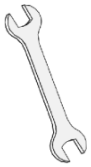
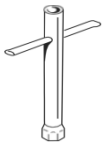
Installation Instructions

Before using your rangetop

1. Remove all packaging material.
2. Check to make sure you have all of the accessories listed below

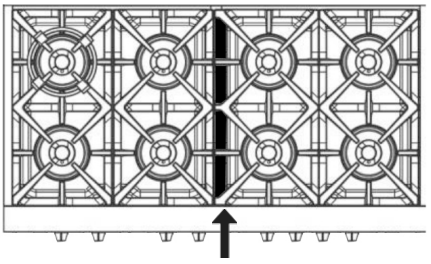
	LPG injector	FCTGS5751-30	15 pieces
		FCTGS5751-36	18 pieces
		FCTGS5751-48	24 pieces
	Burner Grills	FCTGS5751-30	2 pieces
	Burner Grills	FCTGS5751-36	3 pieces
		FCTGS5751-48	3 pieces
	Burner Grills	FCTGS5751-48	1 piece
	Burner & Cap (20000BTU)	FCTGS5751-30	5 sets
		FCTGS5751-36	6 sets
		FCTGS5751-48	8 sets
	Cook plate (Griddle)		1 piece
	Wok Support		1 piece
	Regulator (pre-installed)		1 piece
	Serial Number Sticker & Instruction Manual		1 set

YOU NEED TOOLS FOR INSTALLATION. (not supplied with the rangetop)

 Screwdriver	 Wrench	 Socket wrench	 Allen key	 Tape measure &Pencil
 Protective gloves	 Hammer	 Adjustable wrench	 Adjustable pliers	 Drill

Cooktop Burner Grills Installation

Remove the packing materials from the cooktop burner grills. Place the burner grills to the correct position. Check the direction of middle grill on the right as illustrated, the thicker side should be towards the left.



Put the cook plate (for FCTGS5751-48) and the wok support to the burner(s) you like to cook.

Electrical

Your rangetop must be electrically grounded in accordance with local codes or, in the absence of localcodes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada,electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical CodePart 1 and/or local codes.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

ELECTRICAL REQUIREMENTS

Electrical Supply	Grounded, 110/120 VAC, 60 Hz
Service	15 amp or 20 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	5' (1.3 m)

⚠WARNING

Electrical Grounding Instructions: this rangetop is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

Do Not cut or removes the grounding prong from the plug.

⚠CAUTION Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Grounding

The power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the rangetop.

All cord connected appliance shall include instructions relative to location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.

Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

Gas Supply

Installation must comply with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable.

This rangetop has been design-certified according to ANSI Z21.1b-2012 latest edition.

GAS REQUIREMENTS

NATURAL GAS	WC
Regulator Pressure	5" (12.5 mb)
Minimum Supply Pressure	6"
Maximum Supply Pressure	14" (34.9 mb), 0.5 psi (3.5 kPa)

LP GAS	WC
Regulator Pressure	10" (25 mb)
Minimum Supply Pressure	11"
Maximum Supply Pressure	14" (34.9 mb), 0.5 psi (3.5 kPa)

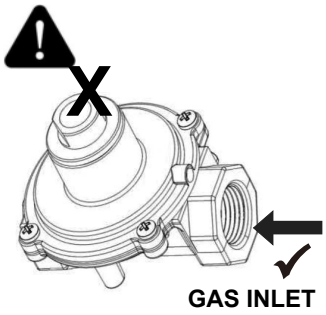
The min and max gas supply pressure stands for the pressure at the Gas Shut-Off Valve.

Ventilation: it is recommended that the unit be operated with an oven head, vented exhaust hood of sufficient size and capacity.

Pressure Regulator

Since service pressure may fluctuate with local demand, every rangetop must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.
The pressure regulator shipped with the range has two female threads 1/2" NPT for the 30" 36" and the 48".
The regulator is preinstalled in order to be accessible when the appliance is installed in its final position.

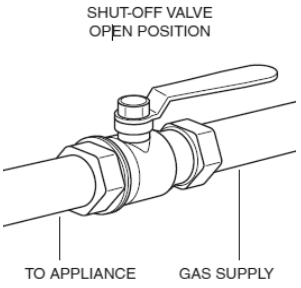
Pressure regulator can withstand a maximum input pressure of 0.5 psi (3.5 kPa), and is set at 5" WC outlet pressure when used on NATURAL GAS and 10" WC outlet pressure when used on LIQUID PROPANE.



Pressure Regulator

Gas Shut-off Valve (not included)

The supply line must be equipped with an approved external gas shut-off valve located near the range in an accessible location. Do not block access to the shut-off valve. Refer to the illustration below. A 3/4" (19 mm) ID gas supply line must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13 mm) or 3/4" (19 mm) ID flexible metal appliance connector is recommended to connect the unit's 1/2" NPT (30" 36" 48") female inlet to the gas supply line. Pipe joint compounds suitable for use with natural or LP gas should be used.

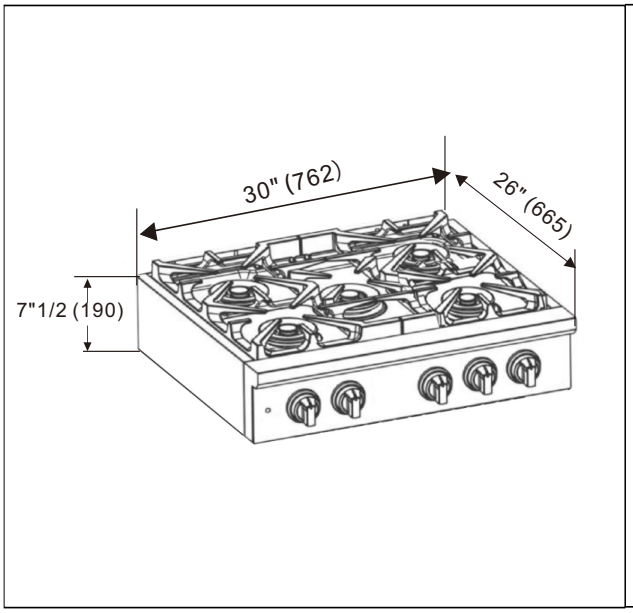


Gas Shut-off Valve

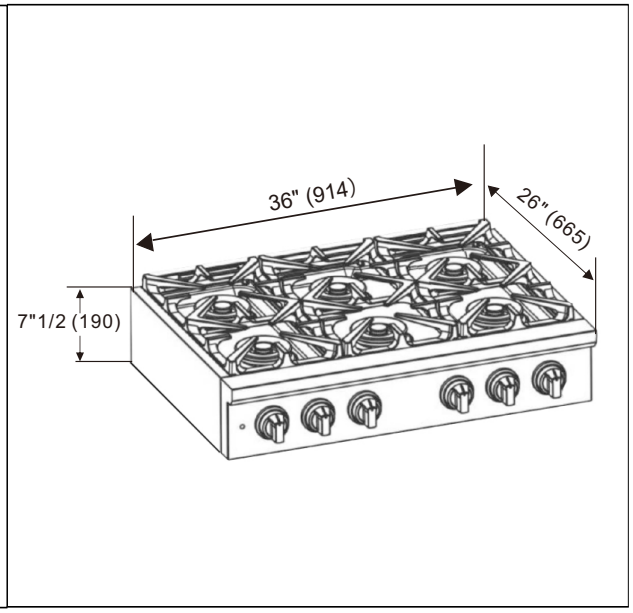
The appliance and its shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 0.5 psi (3.5 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the system at test pressures equal to or less than 0.5 psi (3.5 kPa).

Product Dimensions and Cabinets

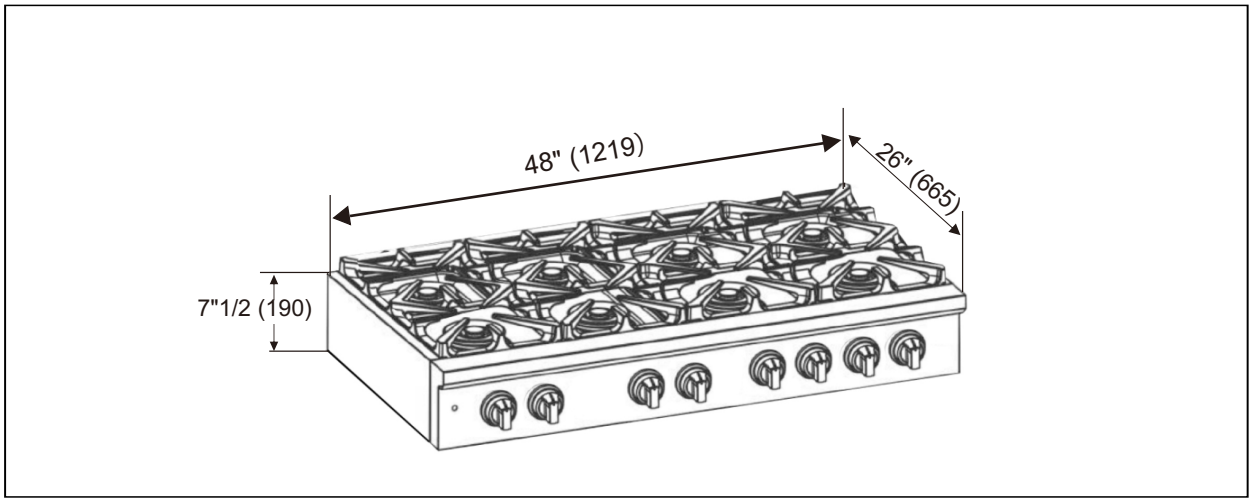
Model:
FCTGS5751-30



Model:
FCTGS5751-36

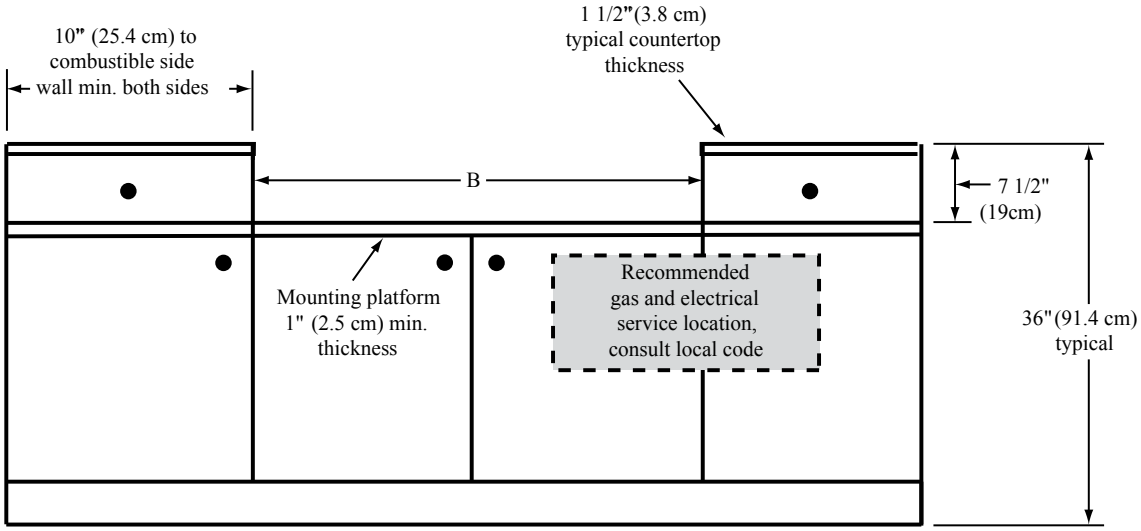


Model: FCTGS5751-48

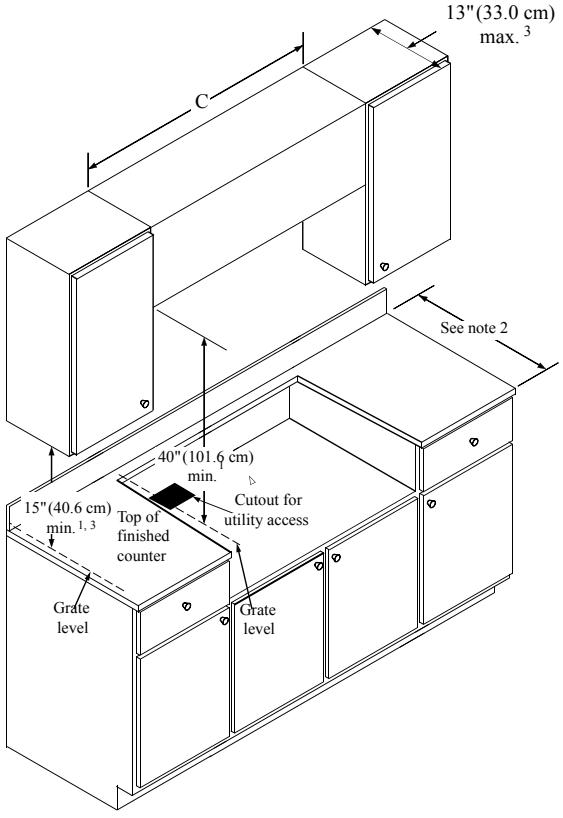


Dimensions and Clearances

Cabinet tolerances ±1/16" (±1.6 mm) unless otherwise noted.



Cabinet/Countertop Dimensions - Front View



Cabinet/Countertop Dimensions - ISO View

Rangetop Model	B	C
FCTGS5751-30	30" (76.2 cm)	30" (76.2 cm) * 36" (91.4 cm) **
FCTGS5751-36	36" (91.4 cm)	36" (91.4 cm) * 42" (106.7 cm) **
FCTGS5751-48	48" (121.9 cm)	48" (121.9 cm) * 54" (137.2 cm) **
* Minimum ** Rec		

1 Vertical to combustible surface from rangetop grate level; if installing an overhead vent hood, also check the hood specifications for minimum required clearances.

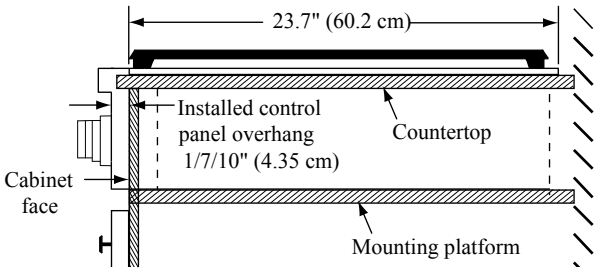
2 See Cabinet/Countertop Dimensions - Top View

3 This specification not applicable for cabinets more than a horizontal distance of 10" (25.4 cm) from the cabine.

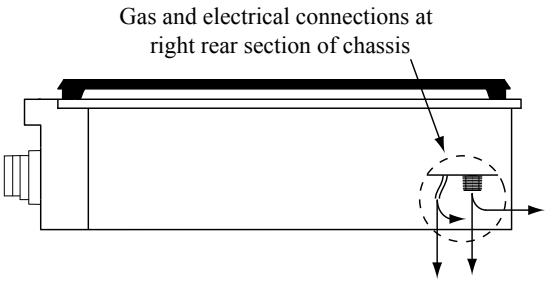
⚠WARNING **For reference only, please refer to the real object.**

Cabinet/Countertop Dimensions (cont.)

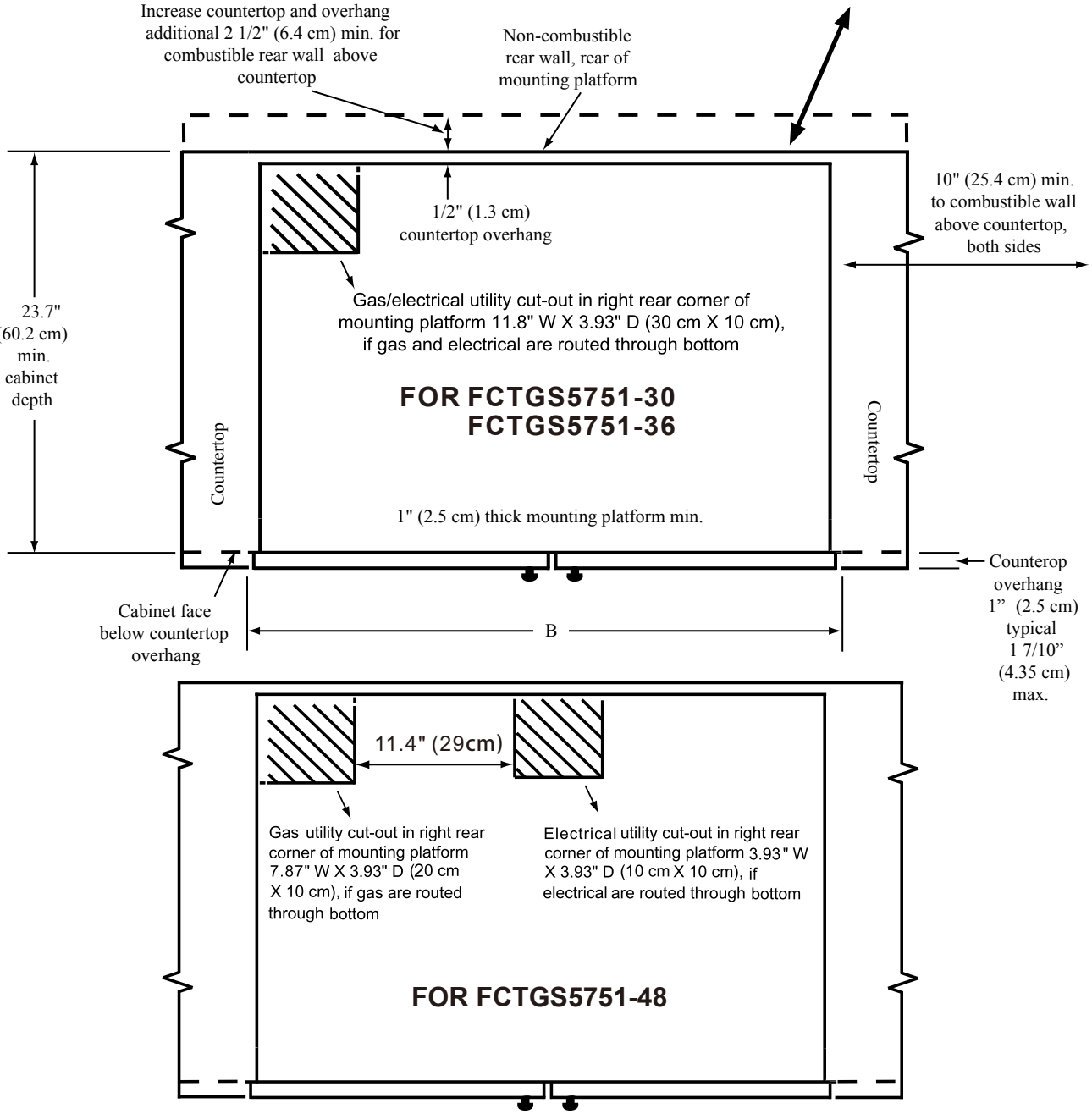
Cabinet tolerances ± 1/16" (± 1.6mm) unless otherwise noted.



Installed Rangetop - Side View



Gas connection and power cord may be routed through bottom or back of chassis



IMPORTANT: Use only the downdraft vent models specified.

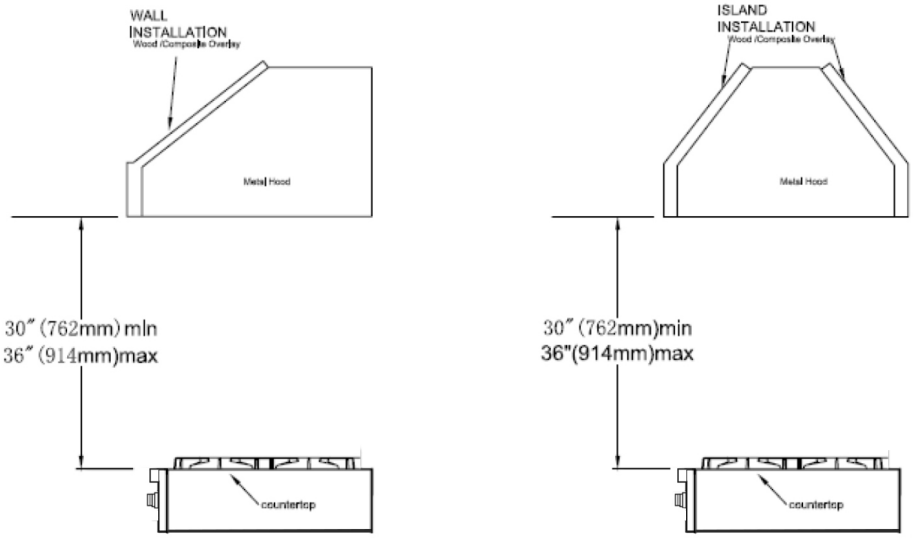
⚠WARNING For reference only, please refer to the real object.

Exhaust Hood Installation

The bottom of the hood should be 30" min. to 36" above the countertop. This would typically result in the bottom of the hood being 66" to 72" above the floor. These dimensions provide safe and efficient operation of the hood.

After Installation:

1. Check ignition of cooktop burners.
2. Check the air shutter adjustment – sharp blue flame, with no yellow tipping or lifting flames.



Gas Conversion Operation

This rangetop can be used with LP gas and NG gas. It is shipped from the factory adjustedfor use with NG(Nature Gas). Conversion nozzles are included. Follow the instruction shown below for gas conversion.

⚠WARNING Gas conversion shall be conducted by a factory- trained professional. Call the customer service hotline to identify a factory-trained professional near your home.

⚠WARNING Before carrying out this operation, disconnect the rangetop from gas and electricity.

The gas conversion procedure for this range includes 5 steps:

1. Pressure regulator
2. Cooktop burners
3. Gas valves
4. Reconnect Gas and Electrical Supply
5. Installation of new rating label

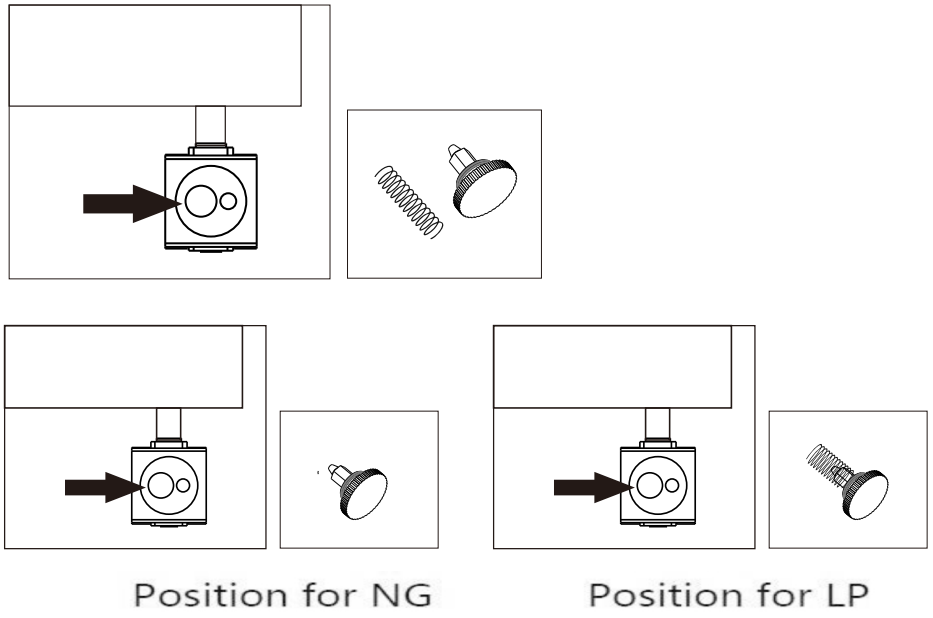
The conversion is not completed if all 5 steps have not been concluded properly.
Before performing the gas conversion, locate the package containing the replacement nozzles shipped with every rangetop.

STEP 1: Pressure Regulator
To access the gas regulator, pull the rangetop away from the cabinet wall. The gas regulator is located at the back of the rangetop.

⚠WARNING Electrical shock hazard can occur and result in injury or death. Disconnect electrical power to the rangetop before servicing. Do not remove regulator or allow it to turn during servicing.

a. Unscrew the cap from the regulator. Do not remove the spring from the regulator.

b. Unscrew the insert from the cap and turn it over so the longer stem is facing the cap. Replace insert on the cap. Replace the cap on the regulator.

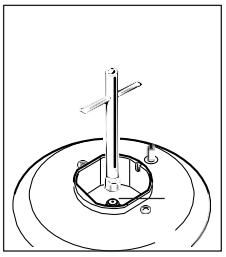


STEP 2: Cooktop Burners

a. Remove cooking grates, burner caps and inner burner rings.

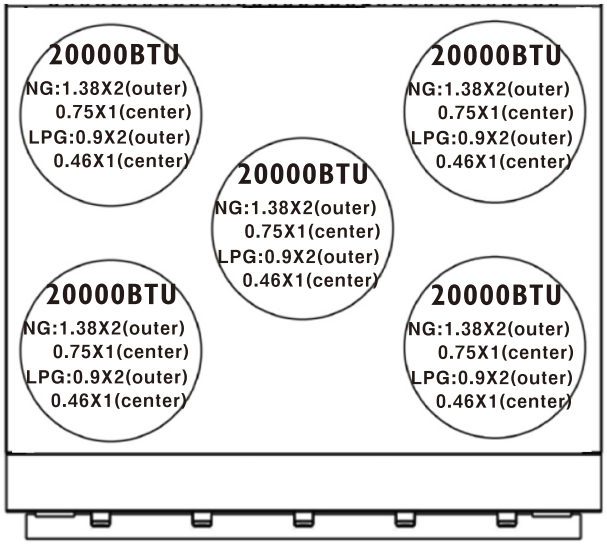
b. Lift off outer burner heads and burner bases.

c. Remove the factory installed natural gas nozzles from the center of the nozzle holders using a 7mm socket wrench. Replace the LP nozzle in each nozzle holder. Tighten each nozzle until snug. Use caution not to over tighten.

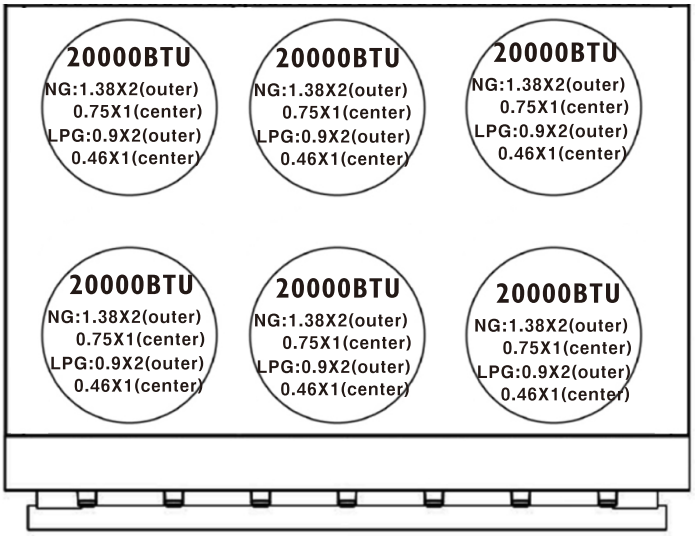

Socket Wrench

⚠CAUTION Care should be taken when removing and replacing gas components. Use proper support to prevent damage to components.

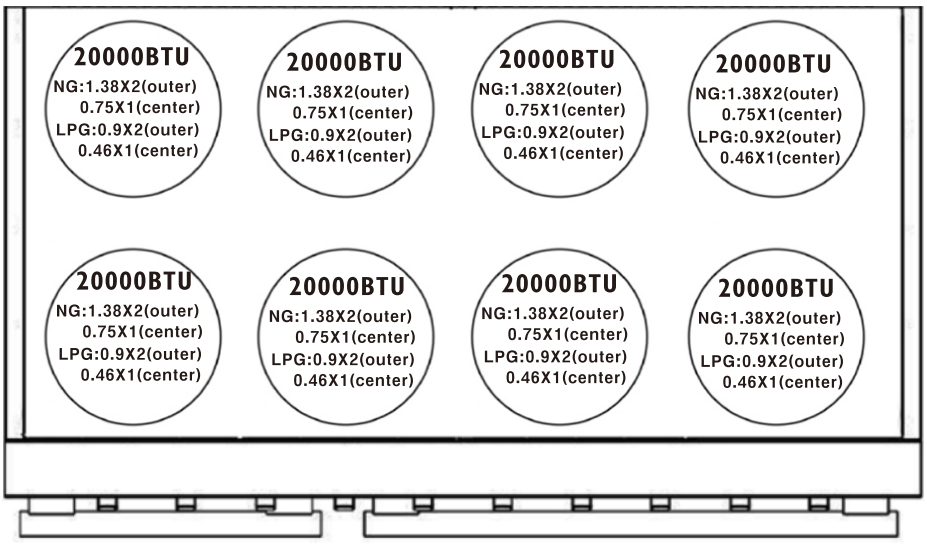
IMPORTANT: Each nozzle has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles and burners.



Model:FCTGS5751-30



Model:FCTGS5751-36



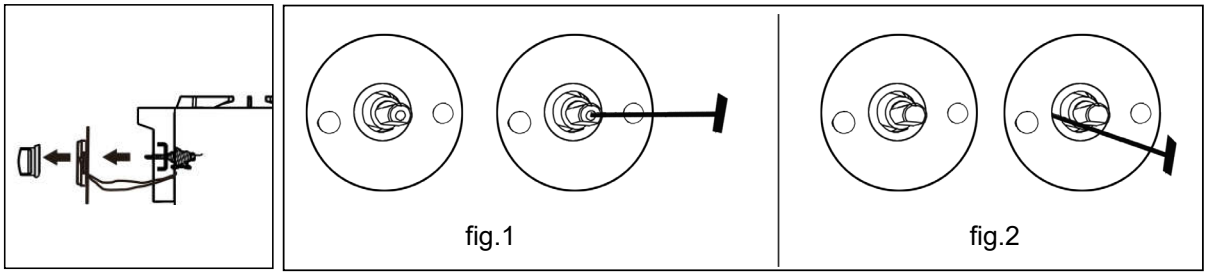
Model:FCTGS5751-48

IMPORTANT: Save the nozzles removed from the rangetop for future use.

STEP 3: Gas Valve

a. Remove control knobs.

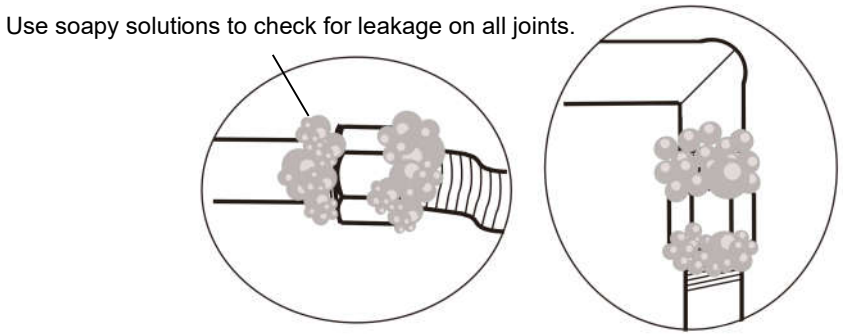
b. Using a flat screwdriver, adjust main burner bypass jets toward to 1/4 circle for LP until the flame is normal. For 9,000btu and 15,000btu burners, please refer to fig.1, which is in the center of valve axis. For 20,000btu burners, please refer to fig.2, which is in the left side of valve axis.



STEP 4: Reconnect Gas and Electrical Supply

Leak testing of the rangetop shall be conducted according to the installation instructions provided withthe rangetop.

Before operating the rangetop after the gas conversion, always check for leaks with a soapy water solution or other acceptable method in at gas connections installed between the gas inlet pipe of the rangetop, gas regulator, and the manual shut-off valve.



⚠WARNING DO NOT use a flame to check for gas leaks!

STEP 5: Installation of New Rating Label

Record the model and serial number on the LP / Propane Rating serial plate provided in this kit. The information can be obtained from the existing Rating / Serial plate. Place the new plate as close as possible to the existing Rating / Serial plate on the rangetop.

Gas Supply Connection

All connections to the gas piping must be wrench-tightened. Do not overtighten or allow pipes to turn when tightening.

When all connections have been made, check that all rangetop controls are in the “OFF” position and turn on the main gas supply valve.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the rangetop. Open the valve and check for leaks by placing a liquid detergent solution onto all gas connections. Bubbles around connections indicate a gas leak. If a leak appears, close the shut-off valve and adjust connections.

Leak testing of the appliance shall be conducted according to the manufacture’s instructions. Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.

The appliance must be isolated from the building’s gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 0.5 psi (3.5kPa).

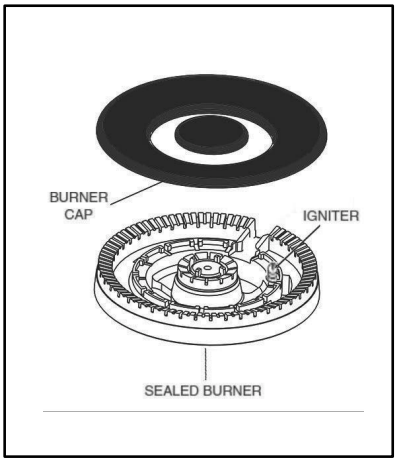
Getting Started

Before you start cooking, please take the following steps.

- Remove the exterior and interior packing.
- Remove the protective film on steel and aluminum parts.
- Clean the rangetop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left over from the manufacturing process.
- Check that surface burner components are assembled correctly.

Cooktop Operation

The burner design combines all burner parts in one assembly. The burner cap must be seated horizontally on the burner. Refer to the illustration.



Ignition

To light the cooktop burners, push and turn the appropriate control knob counter clockwise to a “Hi” position. You will hear a clicking noise –the sound of the electric spark igniting the burner.
Once burner ignition has been achieved, turn the burner control knob to adjust the flame size. If the knob stays at “Hi”, it will continue to click.
NOTE: When one burner is turned to the “Hi” position, all the burners will spark. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

Heat Settings:

Hi	Ignites the burners.
Simmer	Melting small quantities, steaming rice, warming food, melting chocolate or butter.
Low	Melting large quantities.
Low-Medium	Low-temperature frying, simmering large quantities, heating milk, cream sauces, gravies.
Medium	Sautéing and browning, braising, pan-frying, maintaining slow boil on large quantities.
Medium-Hi	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
Hi	Boiling liquid quickly, deep frying.

⚠CAUTION Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

Simmer and Boil

A smaller flame will give the best results when simmering. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking over low heat for long period of time.
The highest (larger) flame settings provide the maximum heat that is available on your rangetop. This setting should be used for heavy cooking jobs such as boiling water and cooking pasts.

Flame Size

- When you select the flame size, watch the flame when you turn the knob.
- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orangetop flame during initial operation.

Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- In the event of a power failure, the surface burners can be lighted manually. Hold a lighted match near a burner and turn the knob counter-clockwise to “HI”. After burner lights, turn knob to the desired setting.

Burner Grates

1. The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and / or poor combustion.
2. Do not operate the burners without a pan or utensil on the grates.

Griddle Operation

Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free towel/cloth.

Use of the Griddle

1. Place the griddle to the position you need to cook.
2. Preheat the griddle for 10-12 minutes.
3. Butter or cooking oil can be added for more flavor, then place the food to cook.

⚠CAUTION The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

Cooktop Cleaning Tips

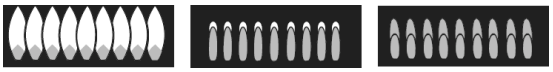
• To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.
• The sealed burners of your rangetop are not secured to the cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.

Care and Cleaning Recommendations

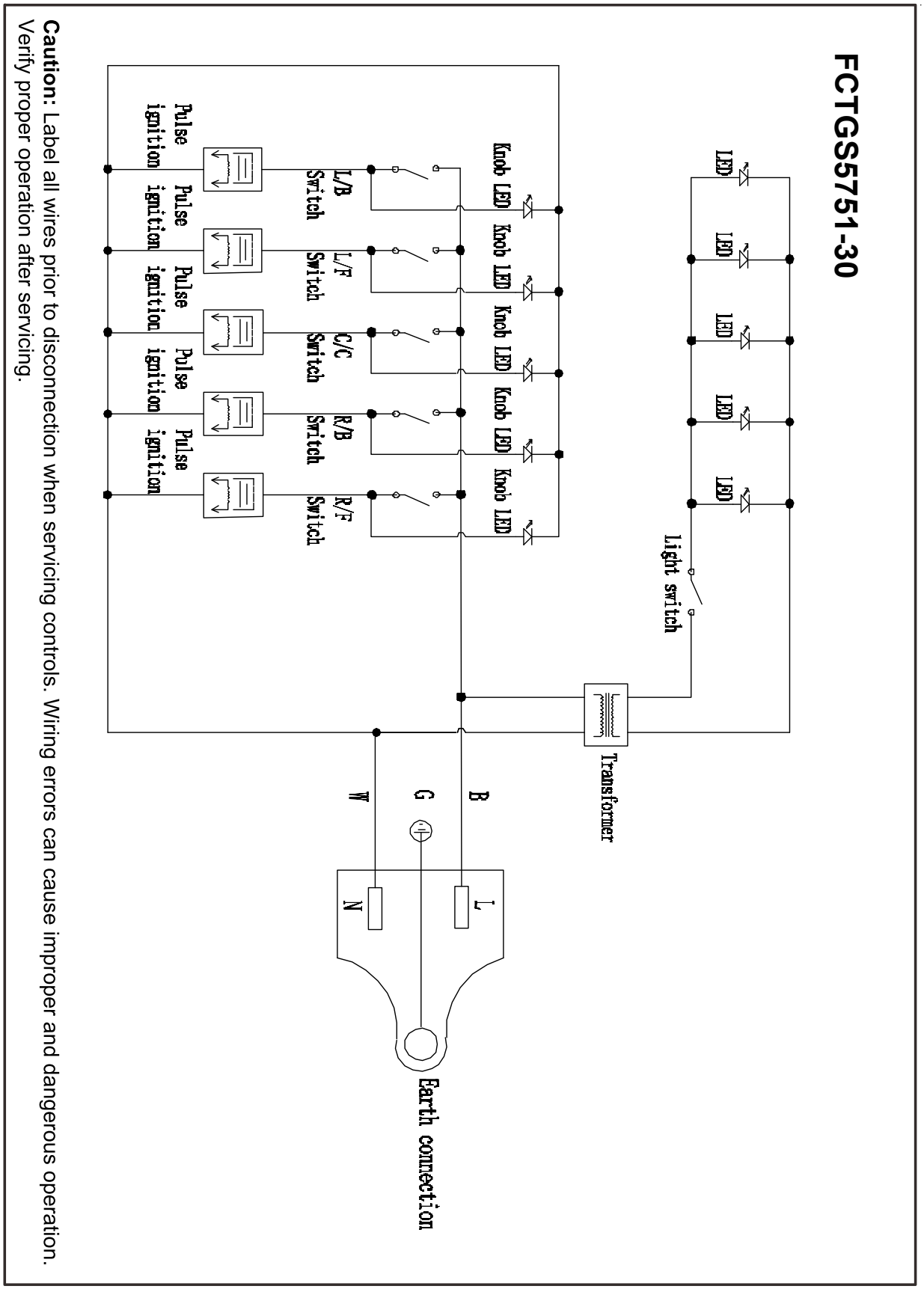
Stainless steel	Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing cloth. Always follow the grain of stainless steel.
Burner grates	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.
Burner pan	Remove surface debris before cleaning to help speed up the cleaning process and decrease the chance of scratching the surface during cleaning. Using mild abrasive cleaners or spray degreasers, clean and rinse the surface and dry immediately to avoid streaking. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.
Surface burners	Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Control knobs	Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.

Troubleshooting Tips

Before you call for service

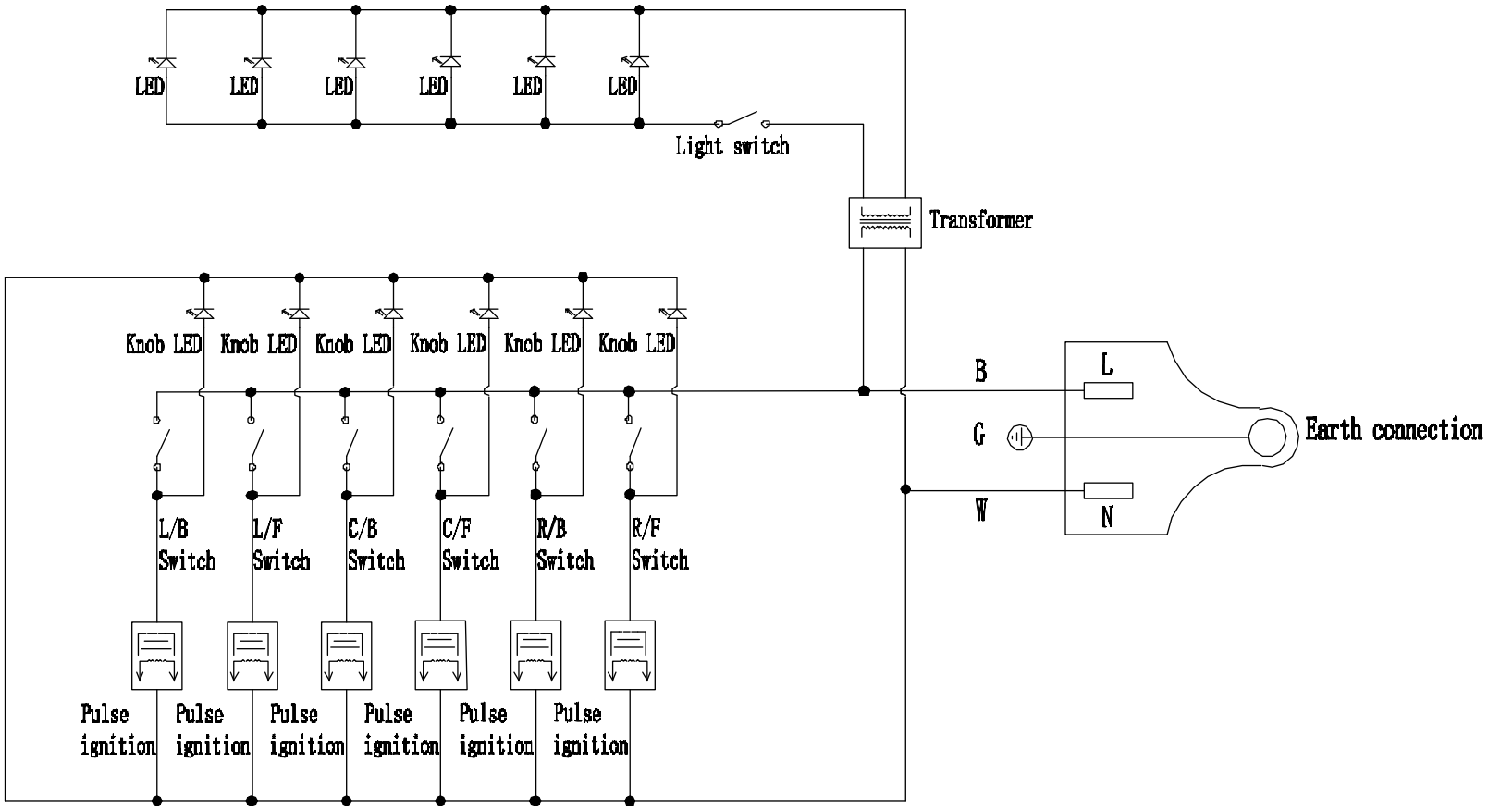
Rangetop does not operate	Check that power is on. Check that electrical power to rangetop and home circuit breaker is on.
Burners Do Not Light Or Spark Randomly	Electrical plug is not plugged into a live power outlet. Gas supply not turned on. Burner parts not replaced correctly. Holes in the simmer rings or slits in the burner rings are clogged. Clogged nozzles, or wet burners or electrodes. A fuse in your home may be blown or circuit breaker tripped.
Burners Have Yellow Or Yellow-Tipped Flames	Burner parts not replaced correctly. A. Yellow flames: Call for service. B. Yellow tips on outer cones: Normal for propane (LP) gas. C. Soft blue flames: Normal for natural gas.  If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas.
Burner Flames Very Large Or Yellow	The rangetop may be connected to the wrong fuel type. Contact the person who installed your rangetop or made the conversion.
Burner Flames Contain Orange Flickers	Airborne dust; cool-mist humidifier; debris on or inside burner.
Food Does Not Bake Or Roast Properly	Incorrect cookware or cookware of improper size being used.

Wire Diagram



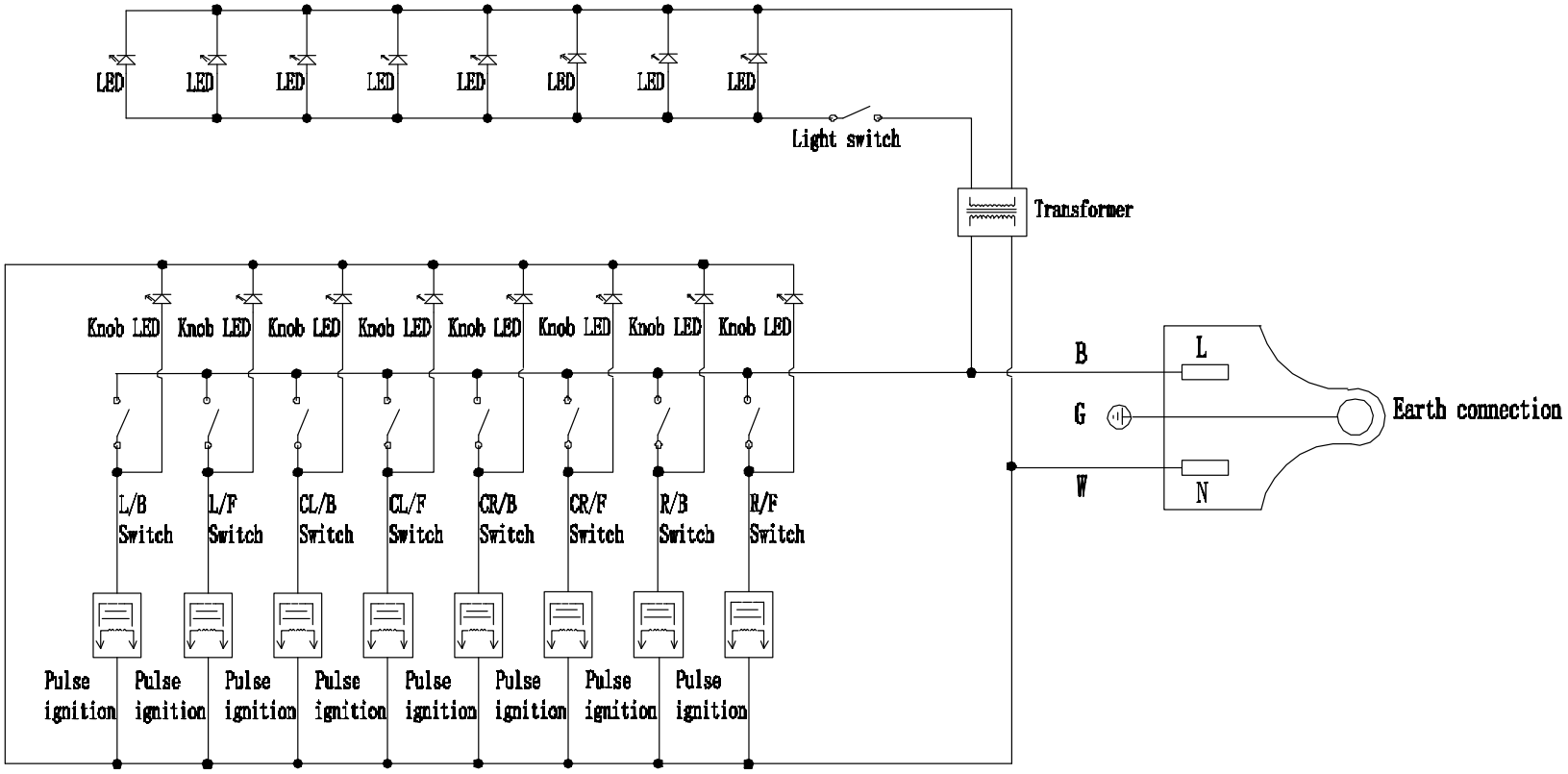
Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

FCTGS5751-36



Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

FCTGS5751-48



Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.