

FRIGIDAIRE

All about the

Use & Care

of your Cooktop

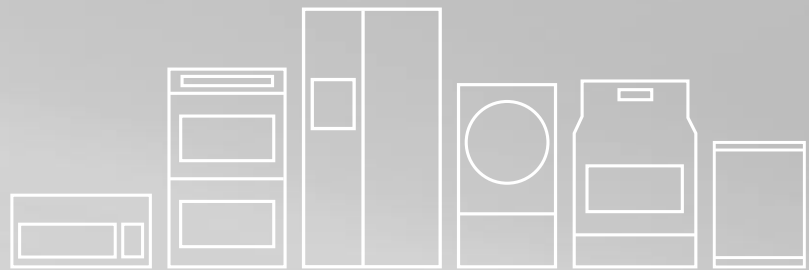


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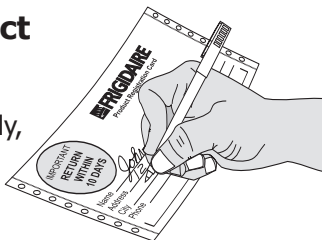


WELCOME & CONGRATULATIONS

Product Registration

Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Electrolux Home Products.



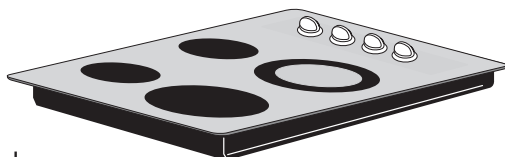
Congratulations on your purchase of a new appliance! At **Electrolux Home Products**, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new appliance and **Thank You** for choosing our product. We hope you consider us for future purchases.

PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS

This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product **may not** have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

Serial Plate Location



Cooktop Serial Plate Location

Please record your model and serial numbers below for future reference.

Model Number: _____

Serial Number: _____

Purchase Date: _____


NOTE

Please attach sales receipt here for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.
Save these instructions for future reference.

DEFINITIONS

 This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.

WARNING

To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following:

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.
- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.
- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National**

WARNING

Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your Doctor or the pacemaker or similar medical device manufacturer about your particular situation.

Electrical Code No. 70 - latest edition in the United States, or CSA C22.1, Part 1 in Canada, and local code requirements. Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance.**
- **Storage on Appliance. Flammable materials should not be stored near surface units.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an 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 the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

WARNING

Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Never use your appliance for warming or heating the room.

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

IMPORTANT

Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will not operate and an error message will be displayed.

- **Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface unit.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

- **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 unintentional contact with the utensil.
- **Never Leave Surface Units Unattended.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners.** Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit.
- **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. Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.
- **Do Not Use Decorative Surface Element Covers.** If an element is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the appliance.
- **Do Not Clean or Operate a 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 a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do not slide pan across the cooktop surface.** They may scratch the cooktop surface.
- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

COOKTOP FEATURES

Read these instructions carefully before using the cooktop

! CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.**

1. Left Rear Cooking Zone
2. Left Front Cooking Zone
3. Right Rear Cooking Zone
4. Right Front Cooking Zone
5. Center Rear Cooking Zone (Fig. 2 only)
6. Left Front Cooking Zone Control Pads
7. Left Rear Cooking Zone Control Pads
8. Center Cooking Zone Control Pads (Fig. 2 only)
9. Right Front Cooking Zone Control Pads
10. Right Rear Cooking Zone Control Pads
11. Main Cooktop Controls
12. Minute Timer Display Window
13. Minute Timer Setting Up/Down Arrow Key pads
14. Controls Lockout Key Pad
15. Warm & Hold Setting Key Pad
16. Cooktop Power Key Pad
17. Controls Lockout Indicator Light
18. Cooktop Power Indicator Light
19. Cooking Zone Power Level Display (One for each cooking zone)
20. Decrease Power Key pads (One for each cooking zone)
21. Increase Power Key pads (One for each cooking zone)
22. Element On/Off Key Pad (One for each cooking zone)
23. Element On/Off Indicator Light (One for each cooking zone)

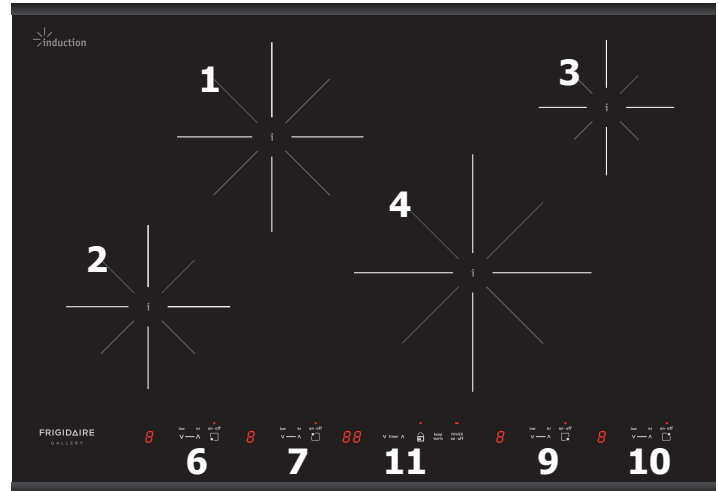


Figure 1 - 30" Model

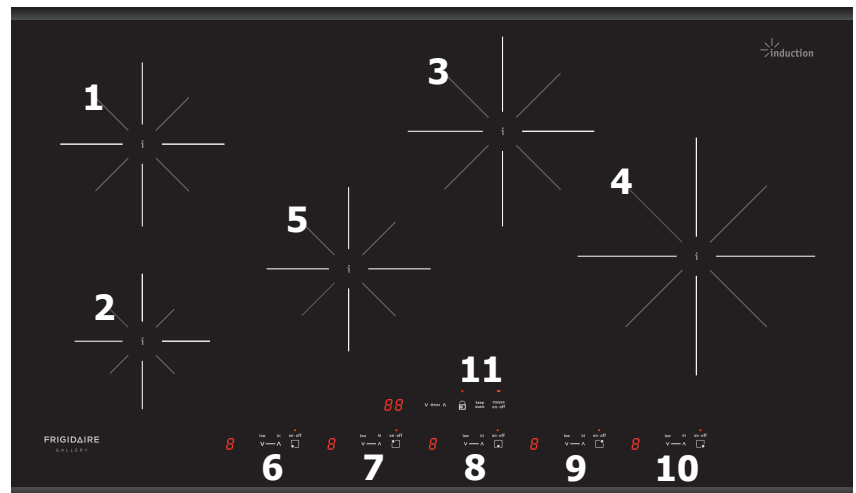


Figure 2 - 36" Model

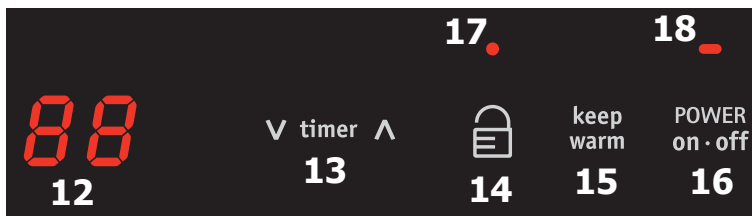


Figure 3 - Main Cooktop Controls

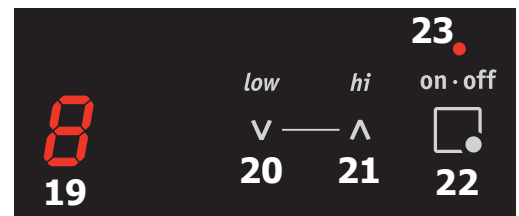
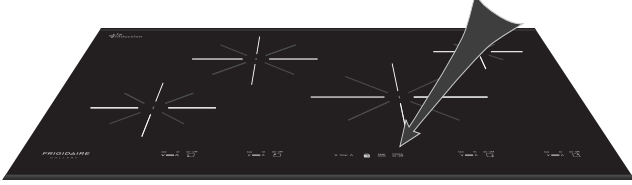


Figure 4 - Cooking Zone Controls

QUICK INSTRUCTIONS TO SET YOUR COOKTOP CONTROLS

To Power-Up Your Cooktop

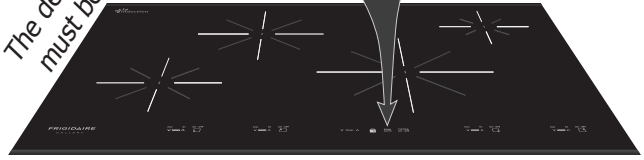
Press and Hold for **2** seconds : **POWER on · off**



To Set the Keep Warm Feature

The desired zone must be active.

Press : **keep warm**



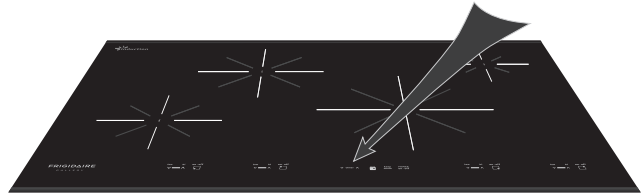
To Power-Up a Cooking Zone on · off

Press : 



To Set the Timer

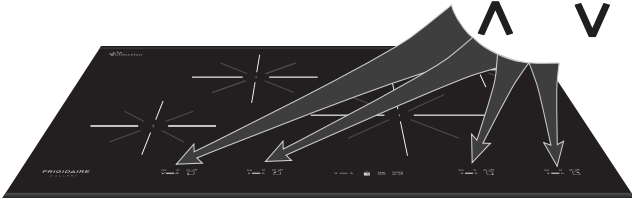
Adjust by Pressing or Tapping : **▲** or **▼**



To Set the Power Level

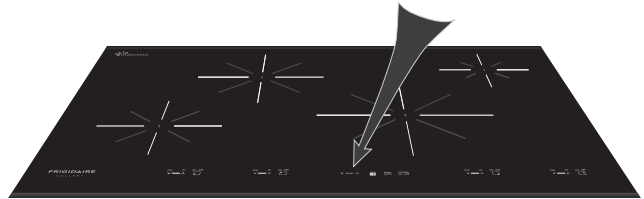
Adjust by Pressing or Tapping : **hi** or **low**

▲ or **▼**



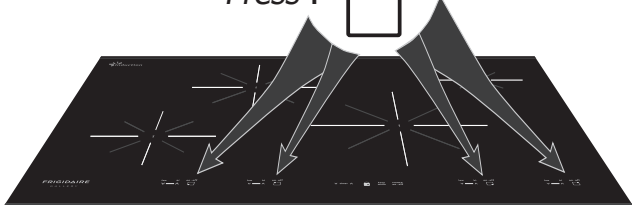
To Stop the Timer

Press Simultaneously : **▲** and **▼**



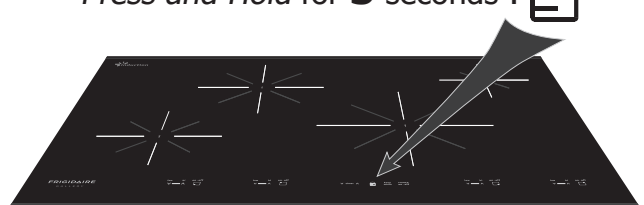
To Power-Down a Cooking Zone on · off

Press : 



To Lock / Unlock the Controls

Press and Hold for **3** seconds : 



BEFORE USING THE COOKTOP

Induction Cooktop Characteristics

A COOLER COOKTOP- A unique feature of the Induction Cooktop is whether turned ON or OFF, the cooktop surface remains cooler than standard ceramic cooktops.

CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.**

MAGNETIC DETECTOR- The coil sensor automatically detects whether the pan is magnetic and eliminates accidental "turn-On."

PAN SIZE DETECTION- The pan recognition sensor automatically detects and adapts the Cooking Zones to the pan sizes in use.

EFFICIENT- Induction cooking heats faster while using less energy. Induction power levels are quick to boil and when simmering.

Use the Correct Cookware Type

The magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones.

When purchasing pans, look for cookware specifically identified by the manufacturer for use with Induction cooktops. If you are not sure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for Induction cooking (See Fig. 1).

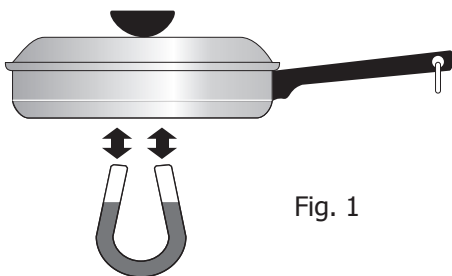


Fig. 1

It is recommended to always use heavier high quality stainless steel cookware on your Induction Cooktop surface. This will greatly reduce the possibility of developing scratches on the ceramic surface.

Even quality cookware can scratch the cooktop surface, especially if cookware is slid over the ceramic cooktop surface without being lifted up. Over time sliding **ANY** type of cookware over the ceramic cooktop will likely alter the overall appearance of the cooktop. Eventually the buildup of scratches will make cleaning the surface difficult and degrade the overall appearance of the cooktop.

Selecting Surface Cooking Cookware

The cookware used with the Induction Cooktop should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 2). Be sure to follow all the recommendations for using cookware.

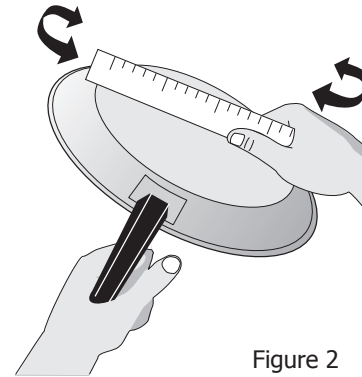


Figure 2

Also remember to:

- Use cookware made with the correct material type for Induction Cooking.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty).
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

CAUTION

- The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.
- DO NOT SLIDE Cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.
- DO NOT TOUCH HOT COOKWARE or PANS directly with hands. Always use oven mitts or pot holders to protect hands from burns.

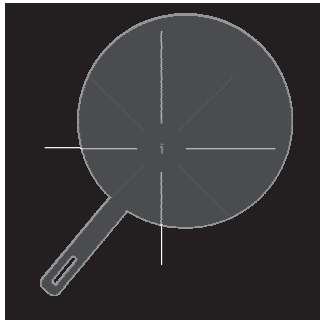
Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

BEFORE USING THE COOKTOP

Cookware Recommendations

Be sure to follow the following recommendations for using cookware as shown:

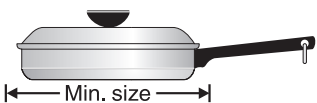
INCORRECT



- Cookware not centered on Cooking Zone surface.



- Curved or warped pan bottoms or sides.



- Pan does not meet the minimum size required for the Cooking Zone used.

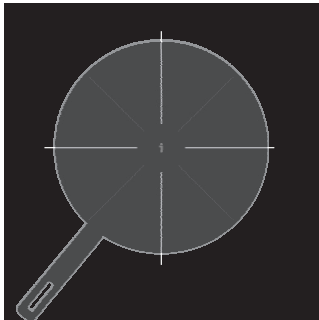


- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.



- Heavy handle tilts pan.

CORRECT



- Cookware centered correctly on Cooking Zone surface.



- Flat pan bottom & straight sides.



- Pan size meets or exceeds the recommended minimum size for the Cooking Zone.



- Pan rests completely on the Cooktop surface.



- Pan is properly balanced.

Fig. 1

NOTE

ANY one of the incorrect conditions listed above in Fig. 1 may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet any of these conditions, one or more of the Cooking Zones will not heat indicated by a flashing power level in the digital display for that affected zone. Correct the problems before attempting to reactivate the cooktop.

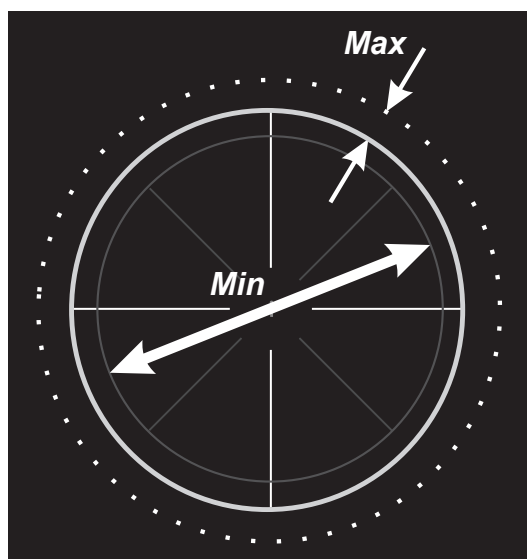
Use the Correct Cookware Size

The Cooking Zones available on the Induction Cooktop require a MINIMUM pan size to be used at each location. The inner "X" of each Cooking Zone is your guide to the correct MINIMUM pan size. The pan bottom must FULLY cover the inner "X" for proper cooking to occur.

The thicker outer lines "+" at each Cooking Zone is helpful to determine the pan MAXIMUM size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the thicker line on the Cooking Zone. The pan must make FULL contact on the glass surface without the bottom of the pan touching the metal cooktop trims.

NOTE

NOTE: Pan bottom should not exceed 1/2" (13mm) from outer Cooking Zone (Induction) "+".



NOTE

If a pan made of the correct material is centered properly on any of the active Cooking Zones but is TOO SMALL, the power level will flash in the in the digital display and the pan will not heat.

SETTING COOKTOP CONTROLS

Using the Touch Control

Be sure that your finger is placed in the center of the touch pad. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

Cooktop Power Pad

The Cooktop POWER key pad activates the entire Cooktop. To power the cooktop, touch and hold the POWER key pad for 2 seconds. A beep will sound and the Power LED will glow (Fig. 2). The cooktop will be in a ready mode for 10 seconds. If no other key pads are touched the Cooktop Main POWER will turn OFF automatically. To turn the Main Power OFF touch and hold the Main POWER key pad for 1 second. A beep will sound and the Power LED will turn OFF (Fig. 1).



Residual Heat Message

Once any Cooking Zone has been used for cooking and turned OFF, and if the cooktop surface temperature on any of the Cooking Zones is still too HOT, "H" (Fig. 3) will appear in the display for the affected Cooking Zone. The H will continue to display if the temperature is still too HOT.

CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. But the glass surface may be HOT from residual heat transferred from the cookware and burns may occur if surface is touched.



Fig. 3

Keep Warm Feature Message

Use the Keep Warm key pad to activate the Warm setting for any of the Cooking Zones. The ON/OFF key pad for the desired Cooking Zone must be activated first, then touch the Keep Warm key pad located in the Cooktop Main Control area once to set. "L" (low heat) should appear in the corresponding Cooking Zone display (Fig. 4).



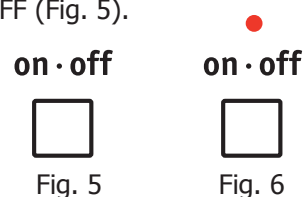
Fig. 4

Pan Detection

All Cooking Zones will provide a Pan Detection message. If a Cooking Zone is turned ON and no pan is detected, or the pan has been moved or is not centered correctly, or is not made of magnetic material, the power level will flash in the affected Cooking Zone display. If the situation is not corrected, the zone will turn off after 3 minutes.

Cooking Zone On/Off Pad

Each of the Cooking Zones have separate ON/OFF key pads. Once the Main Power key pad has been touched to activate the cooktop, touch the corresponding Cooking Zone ON/OFF key pad once to activate the Cooking Zone needed. "-" will appear in the display and the ON/OFF LED will glow (Fig. 6). If the corresponding UP/DOWN Arrow key pad is not touched within 10 seconds, the request to turn the Cooking Zone ON will cancel and the Cooktop will go back to ready mode. To turn OFF a Cooking Zone, touch the Cooking Zone ON/OFF key pad once. The Cooking Zone LED will turn OFF (Fig. 5).



Power Level Settings

The Cooking Zones have separate Power Level displays. Once active, the Cooking Zones will provide 15 Power Levels to choose from. These include 1 (Fig. 7), 2, 2., 3, 3., 4, 4., 5, 5., 6, 6. (Fig. 8), 7, 8, 9, p. Half power levels (available between 2 and 7 power level) are indicated by lighting the display decimal point (Fig. 8). The highest setting of P or "Power Boost" provides approximately 139% power for 10 minutes (Fig. 9). After 10 minutes, the power level drops to 9. Each key pad touch (or just holding down the Power Level key pad) will scroll through all the available power levels for any Cooking Zone quickly.



Fig. 7



Fig. 8



Fig. 9

Controls Lock Pad

This feature allows the cooktop to be locked only when the cooktop is switched to OFF. Touch and hold the LOCK key pad for 3 seconds. A beep will sound and the Lock LED will glow (Fig. 11). Once locked, no other displays will glow and no Cooking Zones will activate. To turn the Controls Lock OFF, touch and hold the LOCK key pad for 3 seconds. A beep will sound, the Lock LED will turn OFF (Fig. 10) and the cooktop may be used normally.



SETTING COOKTOP CONTROLS

Setting Cooktop Controls

Operating the Cooking Zones

The Induction cooktop has four or five Cooking Zones designed for cookware of various sizes. Be sure to place cookware that meets the minimum and maximum pan size requirements (see pages 7 & 8) for the Cooking Zone desired and is best for the amount of food being prepared. Place the cookware with the prepared food on the Cooking Zone BEFORE setting any of the Cooktop controls.

To Quickly Operate a Cooking Zone

1. Place the correct cookware containing prepared food on the desired Cooking Zone.
2. Touch the main ^{POWER}_{on·off} key pad for 2 seconds.
3. Touch the **on·off** pad for the desired Cooking Zone.
4. Set the desired power level using the ^{low}_∇ or ^{hi}_∧ pads.
5. When cooking is done, turn off the Cooking Zone by touching its **on·off** pad.

To Turn ON one or more Cooking Zones:

1. Place the prepared food using the correct type and size cookware on the desired Cooking Zone. Be sure to center the cookware on Cooking Zone completely covering the minimum ring marked on the Zone surface.
2. Touch and hold the ^{POWER}_{on·off} key pad for 2 seconds (or until a long beep sounds). The Power LED located above the ^{POWER}_{on·off} key pad will turn ON. NOTE: If no other key pad is touched within 10 seconds the request to Power ON the cooktop will clear.
3. To start a Cooking Zones lightly touch the **on·off** key pad for the Cooking Zones needed. A beep will sound and the chosen Cooking Zone power level display will show "--" indicating no power level for the Zone has been set yet. NOTE: If no other key pad is touched within 10 seconds the request to Power ON the Cooktop Zone will clear.
4. Set the desired power level for the Cooking Zone by touching either the [∧] or [∇] key pad. If the [∧] key pad is touched the Cooking Zone will start at a "Power Boost" maximum power level (the Cooking Zone display will indicate "P" and the control will beep once). If the [∇] key pad is touched once the Cooking Zone will start at low (the Cooking Zone display will show "1" and the control will beep once). PLEASE NOTE: If the cookware requirements for the Cooking Zone (See pages 7 & 8) are not met the sensors will detect a problem and the display will flash with the power level in the affected Cooking Zone display. Any problems must be corrected before proceeding.

NOTE: Touch once, or repeatedly touch the [∧] or [∇] key pads to adjust or scroll through power levels at any time during the cooking process (To scroll through the power levels touch and hold the [∧] or [∇] key pads until the power level desired is reached). Once the Cooking Zone power level has been set the food will begin to heat at that level until the power level is manually changed or power sharing is activated.

To Turn OFF the Cooking Zones:

1. Once cooking is complete, touch the **on·off** key pad to turn the Cooking Zone OFF.
2. The corresponding Cooking Zone ON/OFF LED located above the **on·off** key pad will turn OFF. A beep will sound and the chosen Cooking Zone power level display will turn off. If no other key pads are touched the Cooking Zone will shut OFF.
3. When any Cooking Zone is OFF, the corresponding Cooking Zone display may show H if the Cooking Zone temperature is HOT. The display will continue to show H, even if the Cooktop is switched OFF the display will continue to indicate H as long as the cooking zone remains HOT.

CAUTION The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. But the glass surface may be HOT from residual heat transferred from the cookware and burns may occur.

Important operating notes:

- Fluids spilled or objects lying on the controls area of the cooktop may cause the cooktop to display an error code and turn OFF while cooking. Clean the spills or remove the objects from the cooktop. The zone that was affected has to be touched twice on the ON/OFF key. Once to clear the stuck key and once to turn the zone back on.
- Be sure the cooktop vent holes are NOT blocked. If the vent holes are blocked the cooktop internal sensor may shut OFF the cooktop to avoid overheating the appliance.
- If the cookware or pan is moved from the center of any active Cooking Zone for any reason, a sensor will detect the situation and the cookware will no longer heat. The affected Cooking Zone display will flash the power level set for the Cooking Zone. The Cooking Zone will remember the power level setting for up to 3 minutes before the Cooking Zone will automatically shut OFF.

Preheat Recommendations




When preheating a pan on the cooktop always watch carefully. Whenever using the cooktop, always pay attention to any items cooking and remain attentive until the cooking process is complete.

Keep in mind that induction may decrease the amount of time required to preheat a cooking utensil.

Keep Warm Feature

The Warm feature may be used with any of the Cooking Zones.










To Turn the Keep Warm Feature ON:

1. Select the zone you want to set to warm. If the zone is off, turn it on, otherwise you can touch either the  or  key on the zone you want to set to warm. The most recently used zone is one that will be placed into warm.
2. Touch the  key pad located in the main control area. The Cooking Zone display will show "L" (Low heat) indicating that the Cooking Zone is properly set to Keep Warm.





Minute Timer Feature

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The display located to the left of the Timer UP/DOWN arrow key pads will begin to count down minutes once set.

To Set the Minute Timer:

1. Set the cooktop timer to the desired time by touching the  listed next to the word "TIMER". Touching and releasing the  or the  key pads will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes). You may also hold the  or  key to slew the time to your designated time.
2. Once the Timer displays the desired amount of time, release the  or  key pads. The timer will display the time remaining in minutes within the countdown process. During the last 60 seconds, the timer will countdown in seconds.
3. Once the Minute Timer reaches 00 a long beep will sound every 5 seconds until  and  key pads are touched at the same time and the timer display will flash "00" indicating that the time is up.





To Cancel the Minute Timer:

1. Touch the  and  key pads at the same time or touch and hold either the  or  key pad and scroll to 00.
2. If cancelling the Minute Timer using the scrolling method, once the Main Control display reaches 00, release the Arrow key pad.
3. The set time will disappear from the LED indicating that the Minute Timer is no longer active.





Locking the Controls Feature

The Induction Cooktop may be locked in order to prevent the cooktop from accidentally being turned ON.

To Turn ON the Controls Lock Feature:

1. The Cooktop Lock will not activate until the cooktop is OFF. If the cooktop power is not OFF, touch and hold the  key pad until a beep sounds (about 1 second). The Power LED located above the  key pad will turn OFF.
2. Touch the  key pad until a beep sounds (about 3 seconds). The Lock LED above the  key pad will turn ON indicating the cooktop is locked. This will keep any Cooking Zone or Cooktop functions from being accidentally turned ON.

To Turn OFF the Controls Lock Feature:

1. Touch the  key pad until a beep sounds (about 3 seconds). The Lock LED above the  key pad will turn OFF indicating the cooktop is unlocked. The Cooking Zones or any of the other Cooktop functions may now be used.
2. If the cooktop is needed you must touch and hold the  key pad until a beep sounds (about 1 second). The Power LED located above the  key pad will turn ON. You may now activate any of the Cooking Zones.

Power Sharing

In order to give you more flexibility, your induction cooktop is equipped with more cooking zones than the number of induction generators. Each of those generators is assigned to power a specific cooking zone (see Figure on next page). One or two cooking zones are assigned to each generator. To be able to give you access to the highest power ratings, the generator will focus its power onto only one cooking zone. If you use more than one cooking zone at high power on the same generator, the generator will need to share its power to both cooking zones, thus lowering the power level of one of the cooking zones.

When you are sharing power (cooking in both zones), the last zone set will cook at the power setting you selected. The other zone will experience a slight decrease from its power setting if both zones are set high enough.

Depending on the size of your cooktop, 2 or 3 sections are available:

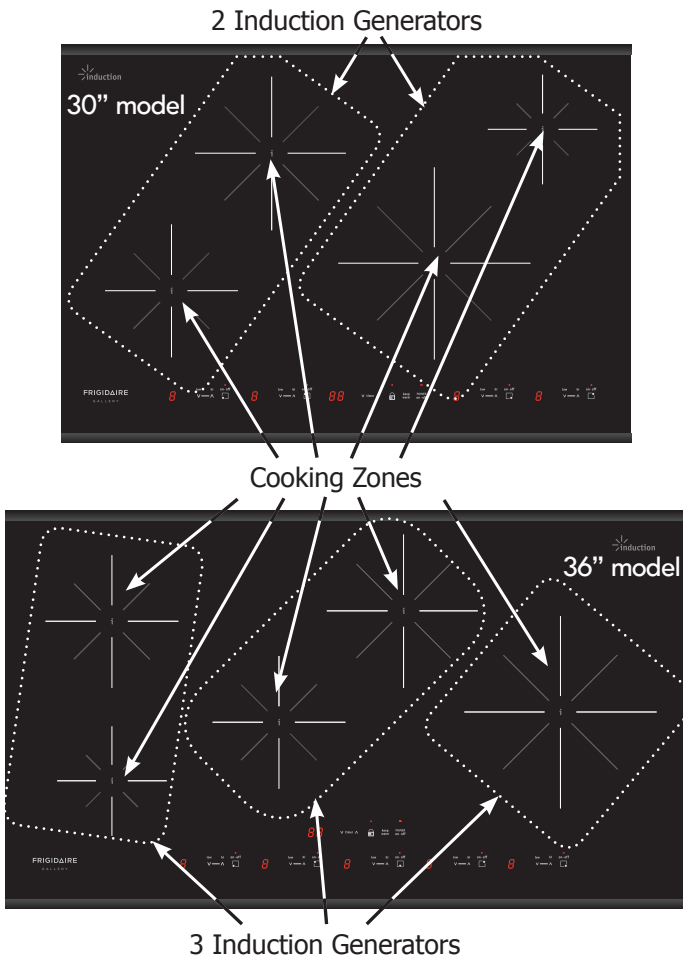
- The 30" cooktop is equipped with 4 cooking zones within 2 sections.
- The 36" cooktop is equipped with five cooking zones within 3 sections. Note that on the 36" cooktop the right cooking zone has its own section and will not share its power.

SETTING COOKTOP CONTROLS

Power Sharing (continued)

To get the highest power output from your cooking zones, cook with only one cookware per heating section. If you need to use most of your cooking zones at once, start your cooking process on only one cooking zone within the heating section and then add your second cookware on the second cooking zone when the first one has already reached its cooking temperature.

Remember to select the power setting last for the cooking zone you want to maintain at full power or set the altered power to where you want it.



Operational Noises

The electronics generating the induction fields are pretty much noiseless but they do produce heat at high power level. A soft-sounding cooling fan activates when the unit is running multiple cooking zones at once or when a cooking zone is set at very high power settings.

The buzzing sound you could hear from your cooktop is not coming from the electronics but from the cookware you are using. Here are some causes of this noise:

- Most induction-ready cookware are made of several layers of materials. An encapsulated steel layer is usually used to harness the induction field and transform it into heat, which is then transferred to the other materials by radiant energy. The induction field will cause the steel layer to vibrate against the other materials in which it is encapsulated. This is the most common cause of noise from the induction process. This buzzing only happens at the higher power level settings. Note that high quality cookware manufacturers weld this steel layer in place which lowers or cancel this noise.
- Light weight cookware may also vibrate. We recommend using heavy weight quality cookware.
- Cookware with warped bottoms can vibrate on the ceramic glass surface at high power settings.
- **⚠ CAUTION** The power output of your induction cooktop is capable of warping an empty pan. Never use the higher power settings on an empty pan. Even the highest quality cookware is vulnerable to warping.
- Riveted handles on cookware can also cause buzzing sounds from the vibrations.
- Solid cast iron and enamelware cookware should not emit any noise. Top quality cookware made of several layers should also be relatively quiet.

Cleaning Various Parts of Your Cooktop

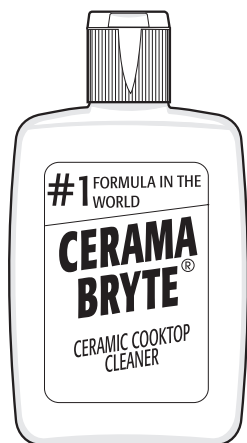
Before cleaning any part of the cooktop, be sure all controls are turned OFF and the cooktop is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS NOW WILL REDUCE THE DIFFICULTY AND EXTENT OF A MAJOR CLEANING LATER.

Surfaces	How to Clean
Stainless Steel Decorative Trim Cooktop, Control Knobs, Control Panel	Wipe the control panel clean after each use. Before cleaning the control panel, turn all controls to OFF. Clean using hot, soapy water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Be sure to squeeze excess water from the cloth before wiping the panel; especially when wiping around the controls. Excess water in or around the controls may cause damage to the appliance. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.
Ceramic Glass Cooktop	See Ceramic Glass Cooktop in this Owner's Guide.

Ceramic Glass Cooktop Cleaning & Maintenance

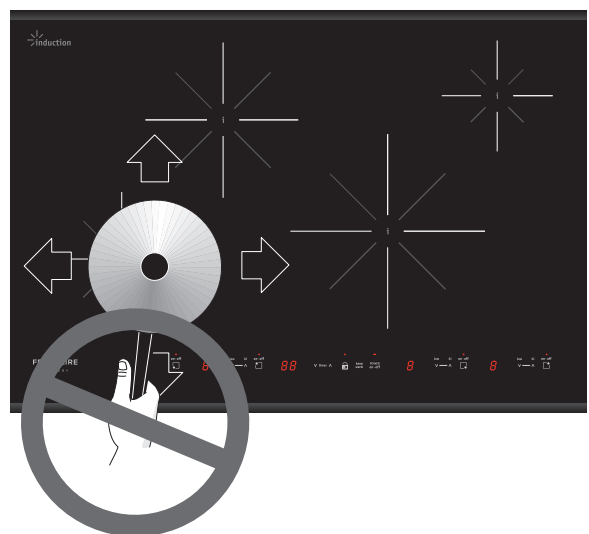
Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop.

Prior to using your cooktop for the first time, apply the recommended CERAMA BRYTE® Cleaning Creme to the ceramic surface. Clean and buff with a non abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.



Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed **immediately** after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, or they may crack it.



CARE & CLEANING

Cleaning Recommendations for the Ceramic Glass Cooktop

CAUTION

Before cleaning the cooktop, be sure the controls are turned to **OFF** and the cooktop is **COOL**.

WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic glass surface.

For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

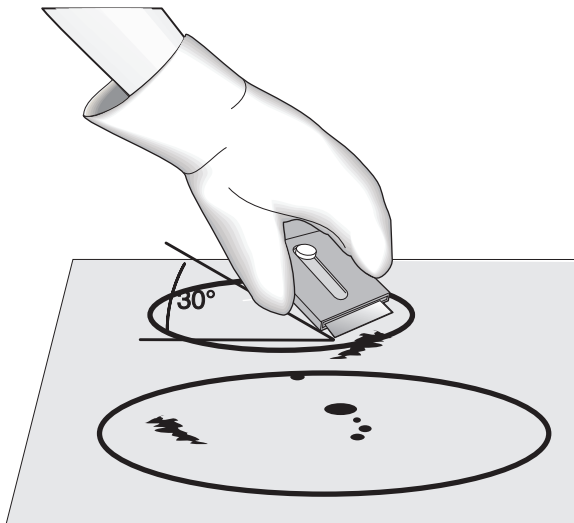
For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

IMPORTANT

Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils, then apply a few drops of cleaning cream and buff surface clean.



Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements **OFF**, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic glass cooktop:

- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause Special Caution for Aluminum Foil and Aluminum Cooking Utensils**



- **Aluminum foil**

Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

- **Aluminum utensils**

Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it.

Care and Cleaning of Stainless Steel

Some models are equipped with stainless steel exterior parts. Special care and cleaning are **required** for maintaining the appearance of stainless parts. Refer to the **General Care & Cleaning** table for detailed cleaning instructions.

BEFORE YOU CALL (Solutions to Common Problems)

IMPORTANT

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Entire cooktop does not operate.	<p>Cooktop controls are locked. Set the cooktop controls to unlock the Cooktop.</p> <p>Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop.</p> <p>Service wiring is not complete. Contact installation agent or dealer.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service.</p>
Cooktop turns OFF while cooking.	<p>Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked. Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information.</p> <p>Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Re-power cooktop.</p>
Cooking Zone does not heat food (Power level is flashing).	<p>No cookware was placed on the Cooking Zone, or the cookware material type is incorrect for Induction Cooking.</p> <p>Cookware bottom not large enough for Cooking Zone.</p> <p>Cookware is warped or in poor condition.</p> <p>Cookware is not centered on Cooking Zone.</p> <p>Cookware resting on cooktop trim or does not rest completely on cooktop surface.</p>
Cooking Zone does not heat food.	<p>No power to the appliance. Check steps under "Entire cooktop does not operate" in this checklist.</p> <p>Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used.</p>
Cooking Zone heats food too hot or not hot enough.	<p>Incorrect power level setting. Adjust the power level setting higher or lower and refer to recipe for guidance and adjust accordingly.</p>
Food does not heat evenly.	<p>Lightweight or warped pans were used. Be sure to use good quality cookware.</p> <p>Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily.</p> <p>Adjust Cooking Zone power level setting until the proper amount of heat is obtained.</p>
Poor cooking results.	<p>Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.</p> <p>Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.</p>
Cooktop Zone Control displays C or timer display displays a 2 digits error code.	<p>Induction Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset Cooktop main controls. Make sure nothing touch control panel area (utensils, cookware, etc.). If fault recurs, record fault number and turn power supply to Cooktop OFF. Call service for assistance.</p>

BEFORE YOU CALL (Solutions to Common Problems)

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Cooking Zone LED continuously flashes.	<p>Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.</p> <p>Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn off the affected Cooking Zone.</p> <p>Cookware is not centered over the Cooking Zone properly. Refer to page 8 for correct cookware placement.</p>
Metal marks on ceramic cooktop surface.	<p>Sliding or scraping of metal utensils on cooktop surface. DO NOT slide cookware or cooking utensils across the cooktop surface. Use the recommended ceramic glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p>
Scratches or abrasions on ceramic cooktop surface.	<p>Coarse particles such as salt or sand between cooktop and cookware or cooking utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before placing on cooktop. Small scratches do not affect cooking and will become less visible with time.</p> <p>Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p> <p>Cookware with rough bottoms was used. Use smooth, flat-bottomed cookware ONLY.</p>
Brown streaks or specks on ceramic cooktop surface.	<p>Boil overs are cooked onto cooktop surface. Use a razor blade scraper to remove soil. See "Cooktop Cleaning & Maintenance" in the General Care & Cleaning section.</p>
Areas of discoloration with metallic sheen on ceramic cooktop surface.	<p>Mineral deposits from food and/or water. Remove using a ceramic-glass cooktop cleaning creme. Remember to use cookware with clean, dry bottoms. For more information See "Cooktop Cleaning and Maintenance" in the General Care & Cleaning section.</p>
Cooktop makes buzzing noise.	<p>Cookware is damaged. Please see pages 7 & 8 of this manual. Also see "Operational noise" section on page 12.</p>

Error Codes Display Message

The error code will display in the zone that has the error. The error will flash through the code C, X, X (Example Fig. 1) where the X is the number of the code. If the zone has been on and the zone is hot enough to display H (Example Fig. 2) and you have an error then you will see C, X, X, H.



Fig. 1



Fig. 2

MAJOR APPLIANCE WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions This warranty does not cover the following:

- 1 Products with original serial numbers that have been removed, altered or cannot be readily determined.
- 2 Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
- 3 Rust on the interior or exterior of the unit.
- 4 Products purchased "as-is" are not covered by this warranty.
- 5 Food loss due to any refrigerator or freezer failures.
- 6 Products used in a commercial setting.
- 7 Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
- 8 Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
- 9 Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
- 10 Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumable, or knobs, handles, or other cosmetic parts.
- 11 Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
- 12 Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
- 13 Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not apply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

**If You
Need
Service**

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1.800.944.9044
Electrolux Home Products, Inc.,
10200 David Taylor Drive
Charlotte, NC 28262



Canada
1.800.265.8352
Electrolux Canada Corp.
5855 Terry Fox Way
Mississauga, Ontario, Canada
L5V 3E4