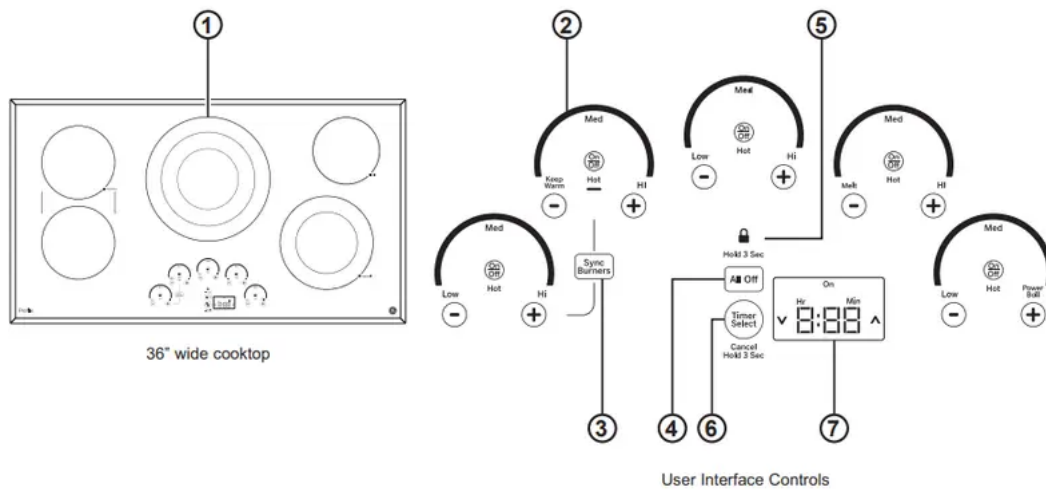


Cooktop Features

Throughout this manual, features and appearance may vary from your model.



1. **Cooking Element(s):** See page 9.
2. **Power Level Arc:** See page 9.
3. **Sync Burners:** See page 10.
4. **All Off:** See page 10.
5. **Lock:** See page 11.
6. **Timer Select:** See page 11.
7. **Display:** See page 11.



USING THE COOKTOP

Radiant Glass Cooktop



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of
the surface unit you are cooking on.



Do not slide cookware across the cooktop
because it can scratch the glass—the glass
is scratch-resistant, not scratch proof.

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: This cooktop has Rapid Response surface units. The cooktop will automatically heat up or cool down to the desired power level setting in the quickest time possible. While the surface units are on, you may not see them glow red during certain heat up or cool down conditions.

Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high. Always use caution when touching the cooktop.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

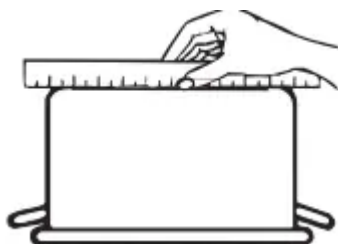
Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Cookware for Radiant Glass Cooktop

The following information will help you choose cookware which will give good performance on glass cooktops.

NOTE: Follow all cookware manufacturer's recommendations when using any type of cookware on the ceramic cooktop.

Recommended



Check pans for flat bottoms by using a straight edge.

Stainless Steel Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Enamel (painted) on Cast Iron:

recommended if bottom of pan is coated

Avoid/Not Recommended



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Enamel (painted) on Steel:

Heating empty pans can cause permanent damage to cooktop glass. The enamel can melt and bond to the ceramic cooktop.

Glass-ceramic:

Poor performance. Will scratch the surface.

Stoneware:

Poor performance. May scratch the surface.

Cast Iron:

not recommended—unless designed specifically for glass cooktops

Poor conductivity and slow to absorb heat. Will scratch the cooktop surface.

For Best Results



Do not place wet pans on the glass cooktop.

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids. Wet pans and lids may stick to the surface when cool.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface element to ensure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers or deep-fat fryers. All cookware must have flat bottoms and be the correct size.



Do not use woks with support rings on the glass cooktop.



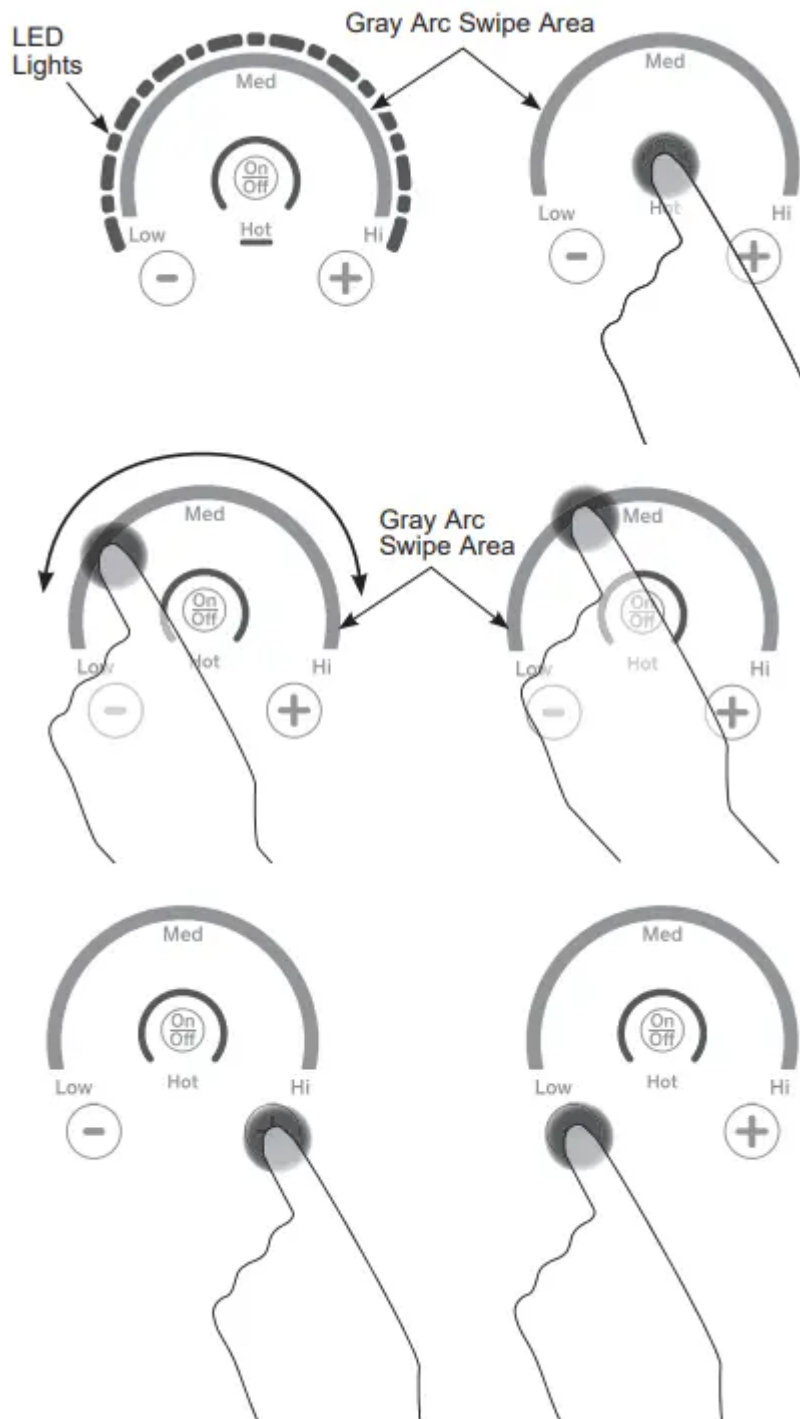
Use flat-bottomed woks on the glass cooktop.

Element Cycling

Surface elements will cycle on and off to maintain the temperature you have selected. All radiant surface elements have a temperature limiter that protects the glass cooktop from getting too hot, this is normal. The temperature limiter may cycle the elements off more frequently if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off-center.
- There is no pan on the element.

Operating The Cooking Elements



Turn Burner(s) On: Touch and hold **On/Off** pad about half a second. A chime can be heard with each touch to any pad.

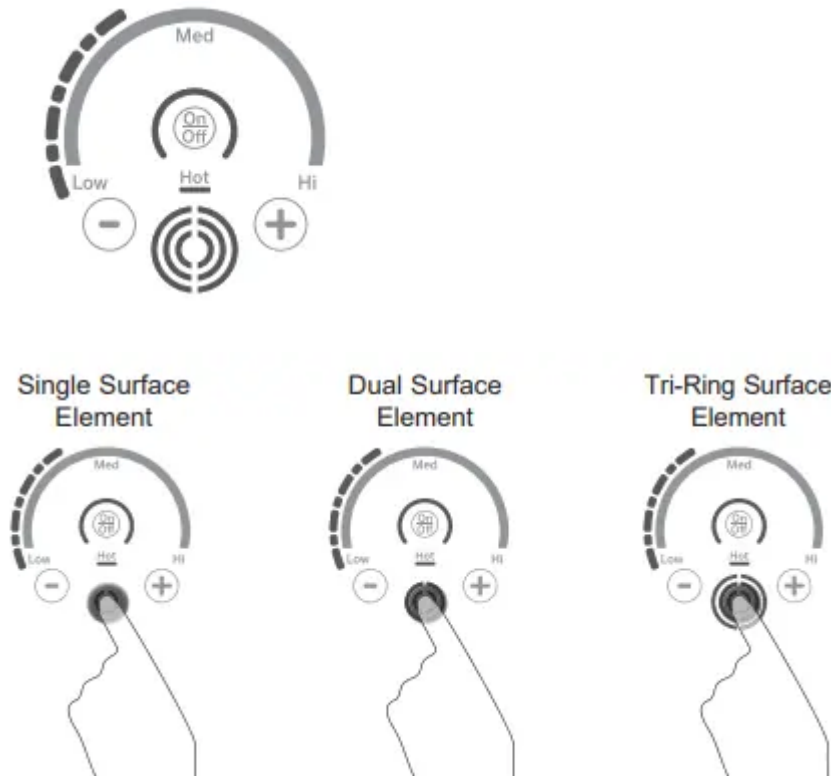
Power level can be selected in any of the following ways:

1. Swipe the gray arc (on the graphics) to the desired power level. There is no sensor on the LEDs, or;
2. Touch Anywhere along the gray arc, or;

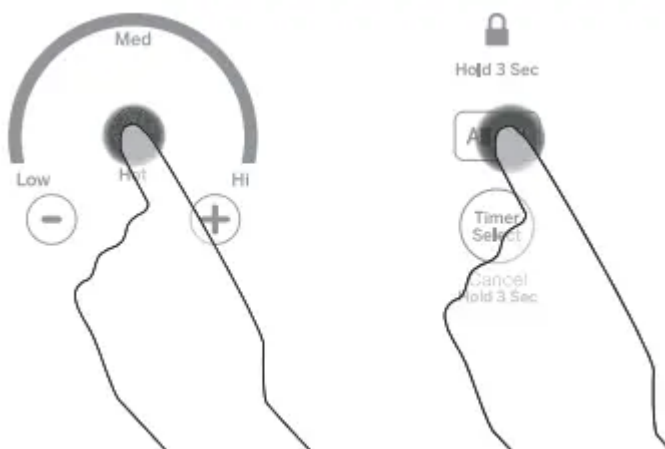
3. Touch + or - pads to adjust power level, or;
4. Shortcut to Hi: Immediately after turning unit on, touch the + pad, or;
5. Shortcut to Low: Immediately after turning unit on, touch the - pad.

Adjust Burner Size

The burner ring size is adjustable on some elements. The ring size can be selected by pressing the burner ring graphic.

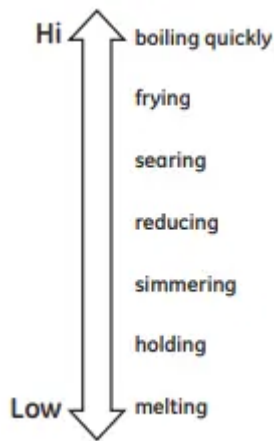


Turn Burner(s) Off



Touch **On/Off** pad for an individual burner or touch the **All Off** pad.

Selecting Cooktop Settings



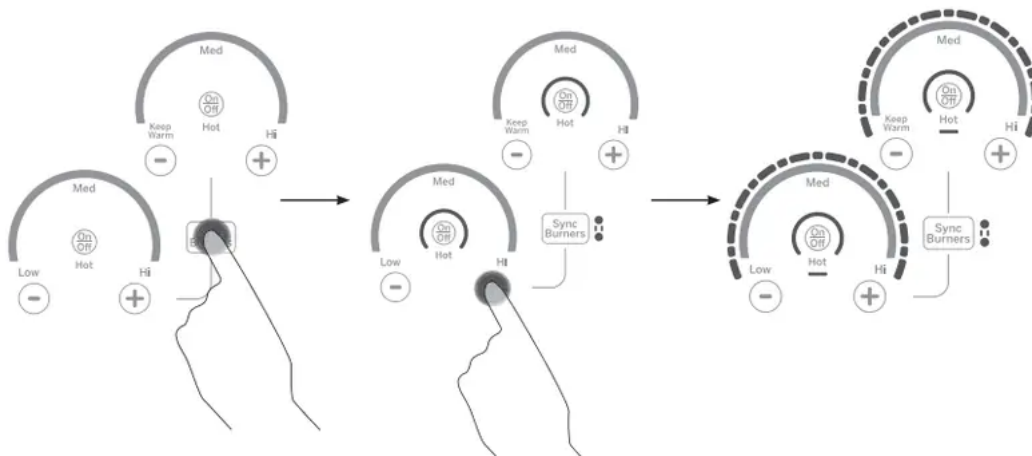
Choose the element/burner that is best fit to the cookware size. Each element/burner on your new cooktop has its own power levels ranging from low to high. Power level settings necessary for cooking will vary depending on the cookware being used, the type and quantity of food, and the desired outcome. In general use lower settings for melting, holding and simmering and use higher settings for heating quickly, searing and frying. When keeping foods warm confirm selected setting is sufficient to maintain food temperature above 140°F. Larger elements and elements marked “Keep Warm” are not recommended for melting.

Hi is the highest power level, designed for large quantity rapid cooking and boiling. Hi will operate for a maximum of 10 minutes. Hi may be repeated after the initial 10 minuecyclebypresing the + pad. Hj boilingquickly

How To Synchronize Left Elements

To Turn On

Hold the **Sync Burners** pad for about half a second to connect the two burners. Operate either element as described on page 7 to adjust power level.

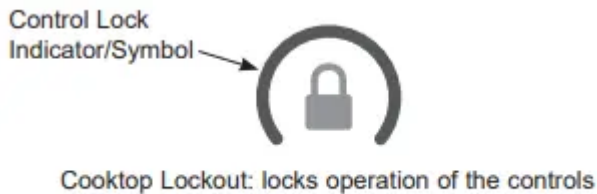


To Turn Off

1. Touch the **On/Off** pad on either burner to turn off the Sync Burners.
- or
2. Touch the **Sync Burners** to turn both burners off.

Cooktop Lockout

Lock



Touch **Control Lock** pad for 3 seconds.

Unlock

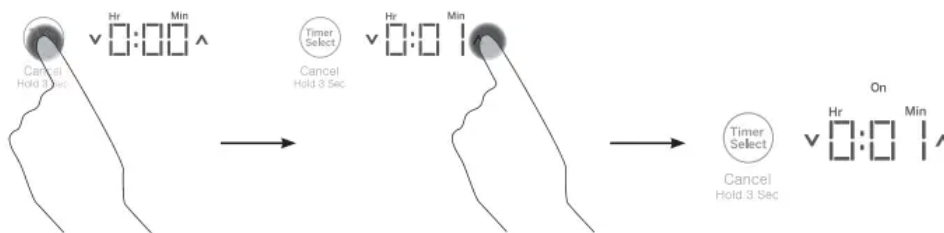
Touch **Control Lock** pad again for 3 seconds.

See Custom Settings section to activate Auto Lock feature.

Single Kitchen Timer

To Turn On

Touch the **Timer Select** pad. Touch the \wedge or \vee arrows to choose the desired number of minutes. Timer automatically starts 3 seconds after pad is touched. The “ON” LED will appear automatically when timer is set.



To Turn Off

Hold **Timer Select** pad for 3 seconds to cancel timer. Alarm will sound continuously when time is up until user turns timer off.

NOTE: Use the kitchen timer to measure cooking time or as a reminder. The kitchen timer does not control the cooking elements. Timer turns off if there is no activity for 30 seconds.

Multiple Timers

Timer Mode

For more information see Custom Settings, Timer Mode section for Multi-Timer feature. Each burner can be linked to a timer. Burner must be on to set the timer. When more than one burner is on, the order of the timer is from left to right.

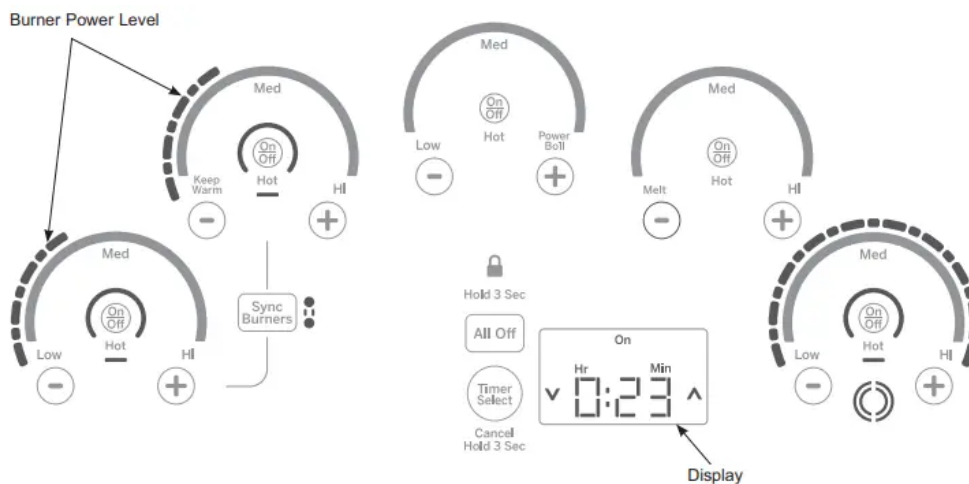
To Turn ON Multiple Timers

1. Touch the **Timer Select** pad. The corresponding burner power level and the display will blink. Touch the \wedge or \vee arrows to adjust time. Timer automatically starts after 3 seconds if there is no further action. The “ON” LED will light when timer is on.
2. To set timer for the next burner, touch the **Timer Select** pad. The corresponding burner power level and the display will blink. Touch the \wedge or \vee arrows to adjust time. Timer automatically starts after 3 seconds if there is no further action. The “ON” LED will light when timer is on. Repeat the steps for the remaining timers.

To Turn OFF Multiple Timers

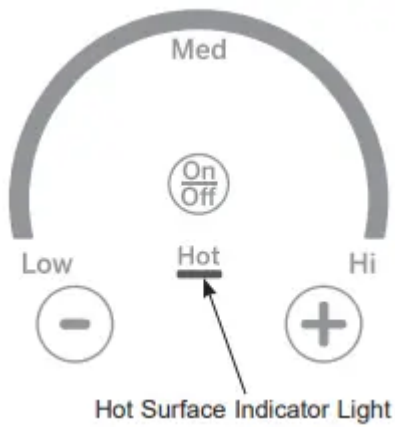
Hold **Timer Select** pad for 3 seconds to cancel timer.

The corresponding burner power level and display will blink. When the burner times out, the corresponding timer also times out.

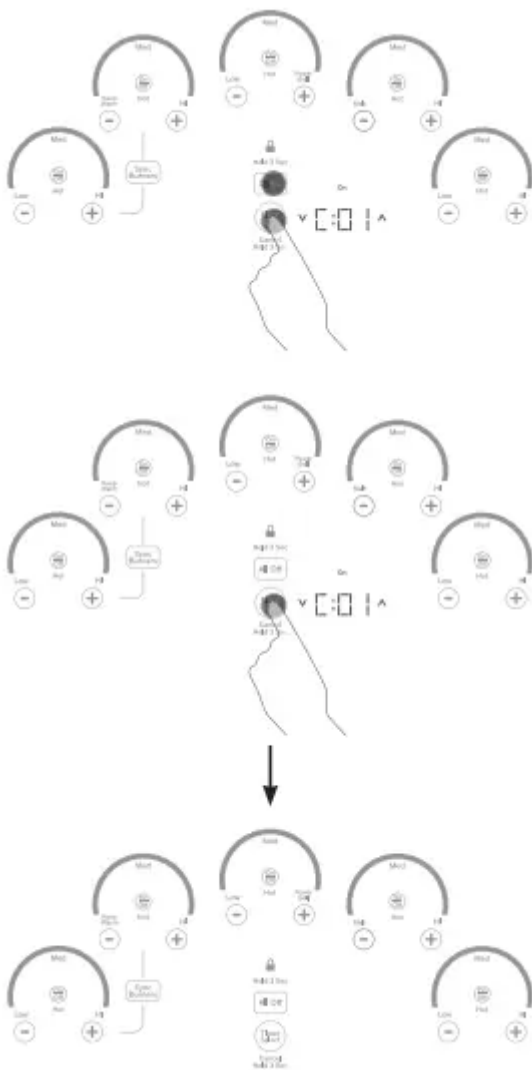


Hot Light Indicator

A hot surface indicator light (one for each cooking element) will glow when the glass surface is hot and will remain on until the surface has cooled to a temperature that is safe to touch.



Custom Settings



1. Press and hold **All Off** pad for 3 seconds, then immediately press and hold the **Timer Select** pad for 3 seconds to enter custom settings. Those two pads must be pressed within 30 seconds. Any other pad will cancel mode.



2. "C - -" appears on display. To navigate through the Custom Settings, use the **▲** (up) or **▼** (down) pads. If **▲** (up) is selected the display cycle starts at "C01". If **▼** (down) is selected, the display cycle starts at "C62".
3. To activate a new Custom Setting the user will touch and hold the **Timer Select** pad for 3 sec. Only ONE of the Custom Setting Choices can be activated for each Custom Setting. The red "On" LED will turn on and a sound will go off once a new custom setting is activated.
4. The cooktop will exit Custom Settings if it is inactive for 3 minutes.
5. To exit Custom Settings and save any changes, touch and hold the **All Off** pad for 3 seconds.

Custom Settings Chart



Custom Settings	Custom Setting Choices
C0 (Factory Settings)	C01 - Factory Reset (Clears customized settings and restores defaults)
	C02 - Custom settings activated (Not visible unless any other custom setting is selected. And automatically on when any other custom setting is selected. Not selectable by user.)
C1 (Control Lock)	C11 - Standard Lock (ie; Only on when lock button pressed for 3 seconds.) If using a timer, Control Lock is unavailable.
	C12 - Auto Lock (ie; Engages after cooktop has been in standby mode for 30 minutes.) The unit should be completely off to go into Auto Lock.
C2 (LED light level)	C21 - Full illumination
	C22 - Medium illumination
	C23 - Lowest illumination
C3 (Button Loudness)	C31 - All sounds activated at 100% (For alarm sounds, 100% = Whatever level set in c4.)
	C32 - Button sound level reduced by 50%, Alarm sounds at 100%
	C33 - Button sounds deactivated, Alarm sounds activated at 100%
C4 (Timer Alarm Loudness)	C41 - High
	C42 - Low
C5 (Timer Alarm Duration)	C51 - Indefinite (ie; alarm continues until cancelled by user).
	C52 - Alarm sounds for 60 seconds.



	C53 - Alarm sounds for 30 seconds.
	C54 - Alarm sounds for 15 seconds.
C6 (Timer Mode)	C61 - Single Kitchen Time (Independent of elements.)
	C62 - Multi-Timer (Tied to each element.)

* Options in grey are default settings

Griddle (optional accessory)

Using the Griddle

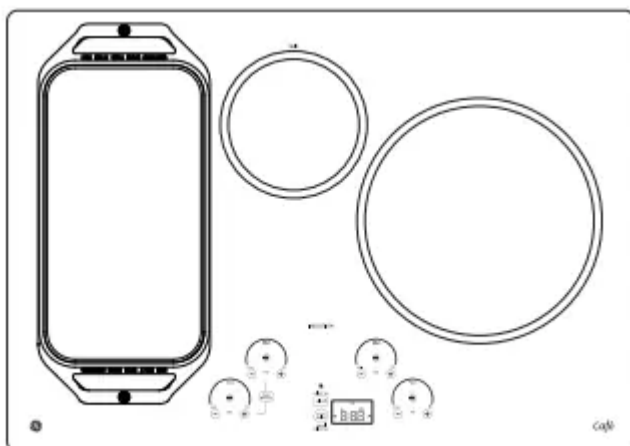
CAUTION Burn Hazard

- Griddle surfaces may be hot enough to cause burns during and after use. Place and remove the griddle when it is cool and all surface units are off. Use oven mitts if you will touch the griddle while hot. Failure to do so can result in burns.
- Place and remove the griddle only when griddle is cool and all surface burners are turned Off.

Before using this cookware for the first time, wash it to make sure it is clean. Then season it lightly, rubbing cooking oil onto the cooking surface.

How To Place The Griddle

IMPORTANT: Always place and use your griddle at the designated location on the cooktop.



IMPORTANT NOTES:

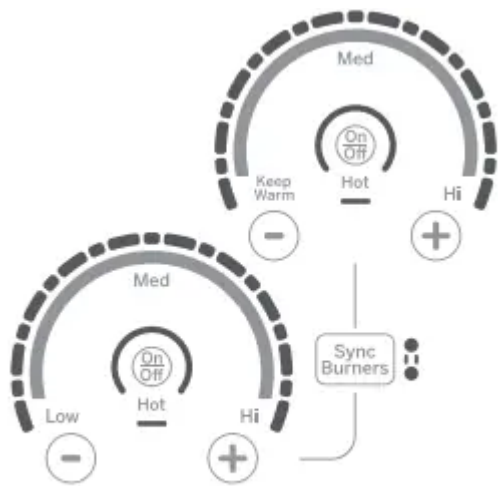
- Clean the griddle with a sponge and mild detergent in warm water. DO NOT use blue or green scrubbing pads or steel wool.
- Avoid cooking extremely greasy foods and be careful of grease spillover while cooking.
- Never place or store any items on the griddle, even when it is not in use. The griddle can become heated when using the surrounding surface units.
- Avoid using metal utensils with sharp points or rough edges, which might damage the griddle. Do not cut foods on the griddle.
- Do not use cookware as a storage container for food or oil. Permanent staining and/or craze lines could result.
- Your griddle will discolor over time with use.
- Do not clean the griddle in a self-cleaning oven.
- Always allow the cookware to cool before immersing in water.
- Do not overheat the griddle.

Type of Food	Cook Setting
Warming Tortillas	Med-Lo
Pancakes	Med-Lo
Hamburgers	Med
Fried Eggs	Med-Lo
Breakfast Sausage Links	Med
Hot Sandwiches (such as Grilled Cheese)	Med-Lo

Griddle settings are intended to be a guideline and may need to be adjusted based on individual cooking preferences.

Griddle Operation

To turn on the surface units for the entire griddle, use the Sync Burner control feature. Touch the **Sync Burner** pad and then adjust power level to desired setting as described on page 10.



CARE AND CLEANING

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-On Residue

NOTE: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

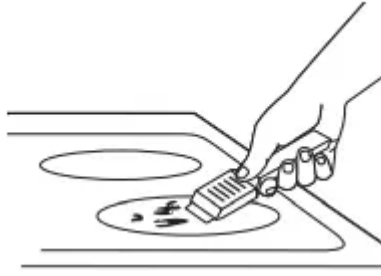
1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under “Assistance / Accessories” section.

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

NOTE: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Damage from Sugary Spills and Melted Plastic

Special care should be taken when removing hot substances **to avoid permanent damage of the glass surface.**

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 1. Use a single-edge razor blade scraper to move the spill to a cool area on the cooktop.
 2. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.

4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

TROUBLESHOOTING TIPS

Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service. If an error occurs in the control operation, a fault code will flash in the display. Record the error code and call for service.

Problem	Possible Cause	What To Do
Surface elements will not maintain a rolling boil or cooking is slow	Improper cookware being used.	Use pans that are absolutely flat to match the diameter of the surface selected.
Surface elements do not work properly	Cooktop controls improperly set.	Check to be sure the correct controls for the surface element you are using.
Power arc ON indicator blinking	+, or control lock pads have been touched before an element is turned on.	See the Operating the Cooking section.
Scratches on cooktop glass surface	Incorrect cleaning methods being used.	Use recommended cleaning products. See the Cleaning the glass cooktop section.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedure. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning the glass cooktop section.
	Hot surface on a model with a light-colored glass cooktop.	This is normal. The surface may become discolored when it is hot. This discoloration is temporary and will disappear when the cooktop cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface - potential permanent damage section in the Cleaning the glass cooktop section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.



Unresponsive keypad	Keypad is dirty.	Clean the keypad.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the breaker.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

