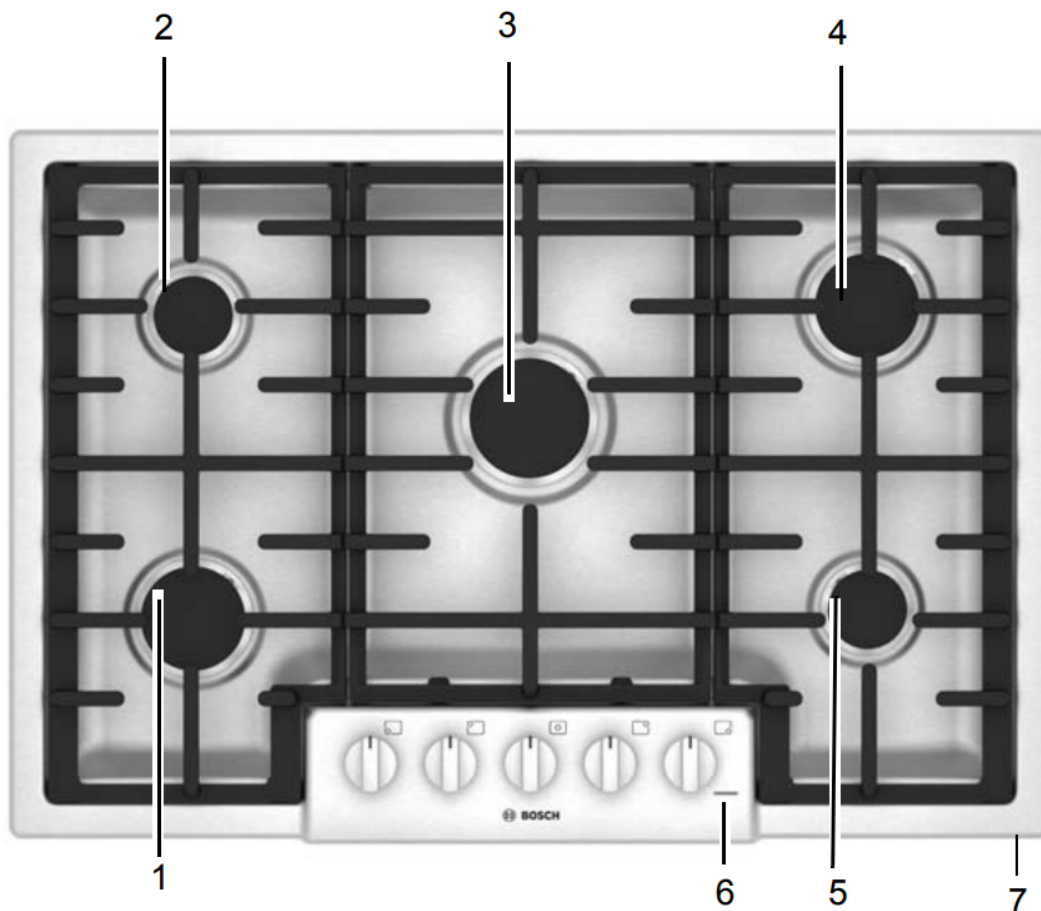


Parts and Accessories



1. Left front surface burner (9,100 BTUs)
2. Left rear surface burner (5,500 BTUs)
3. Center surface burner (18,000 BTUs)
4. Right rear surface burner (9,100 BTUs)
5. Right front surface burner (5,500 BTUs)
6. Burner "On" Indicator Light
7. Serial Number/Data Plate Location (right front underneath)

Sealed Burners

Your new cooktop has sealed gas burners. There are no burner parts under the cooktop to clean, disassemble or adjust. Your cooktop has three different burner sizes; small, medium, and large. Match the corresponding letters on the burner cap and burner base. See "Burners Caps".

Burner Caps

The burner cap is porcelainized steel. The burner caps must be properly placed for the cooktop to function properly. If the burner cap is not properly placed, one or more of the following problems may occur:

- Burner flames are too high.
- Flames shoot out of burners.
- Burners do not ignite.
- Burner flames light unevenly.
- Burner emits gas odor.

WARNING

To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all burner caps and all burner grates properly positioned.

WARNING

To prevent burns, do not touch burner caps or grates while hot. Turn the cooktop off and allow the burners to cool.

Placing Burner Caps

Each cap has a letter (A, C, D, or F) cast in the underside of the cap that corresponds to a letter (A, C, D, or F) cast in the burner base that is attached to the appliance.

- Place each burner cap on its correct burner base per its corresponding letter designation. See Figure 6 Burners Caps”.
- Place burner cap gently on top of base so that the prongs of the burner base fit snugly into the groove of the burner cap.

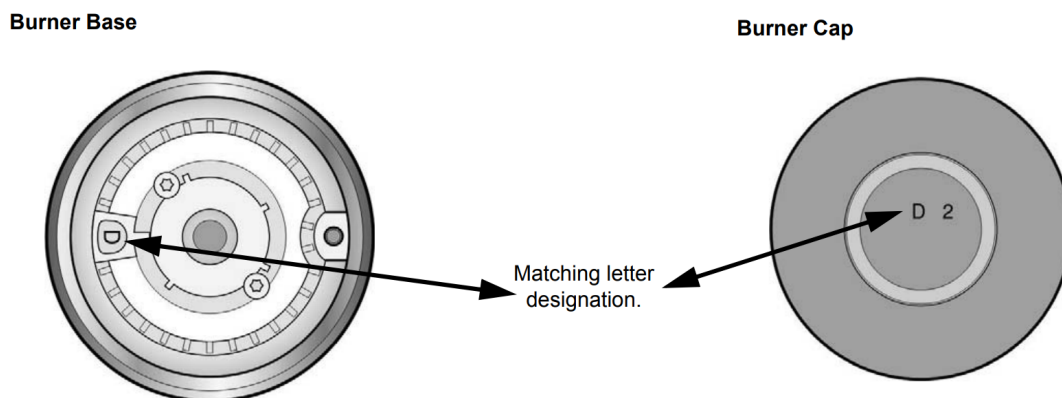


Figure 6: Burners Caps

Checking Burner Cap Placement

- Check to make sure there is not a gap between the burner cap and burner base. See Figure 7 “Burner Cap Placement” to see the correct and incorrect placements of the burner cap.
- You may gently try to move the burner cap from side to side to check if it is properly placed. If properly placed, the cap will click from side to side as the prongs hit the groove ridge.

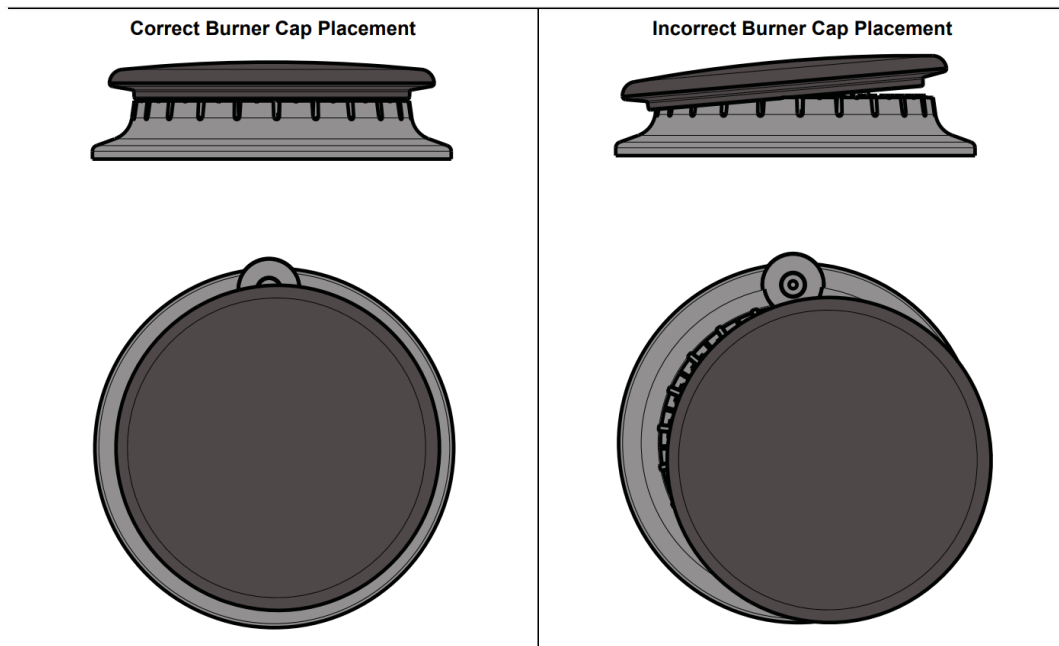


Figure 7: Burner Cap Placement

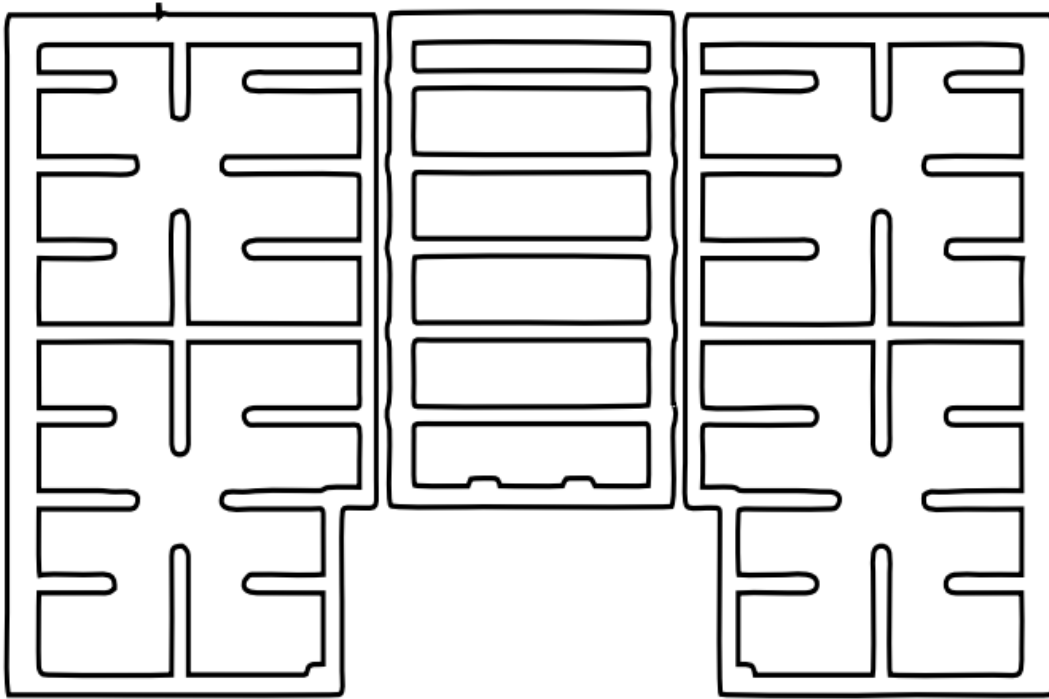
Burner “ON” Light

An “On” light is located on the cooktop. When illuminated, it indicates at least one burner is in use (no light on the 500 Series).

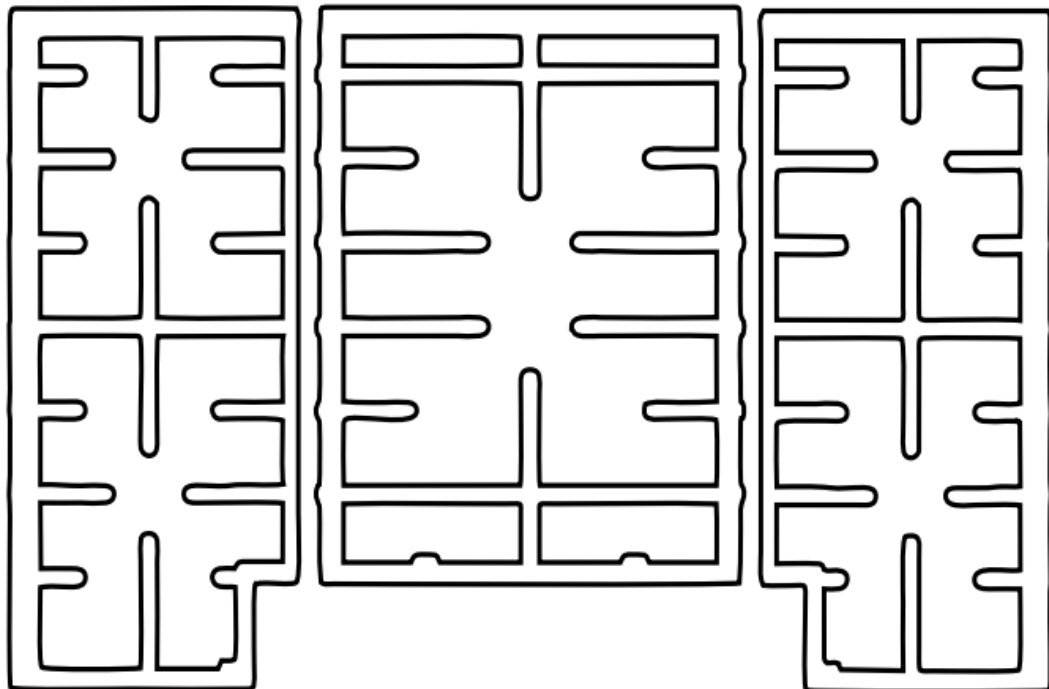
Burner Grates

Grates must be properly positioned before cooking.

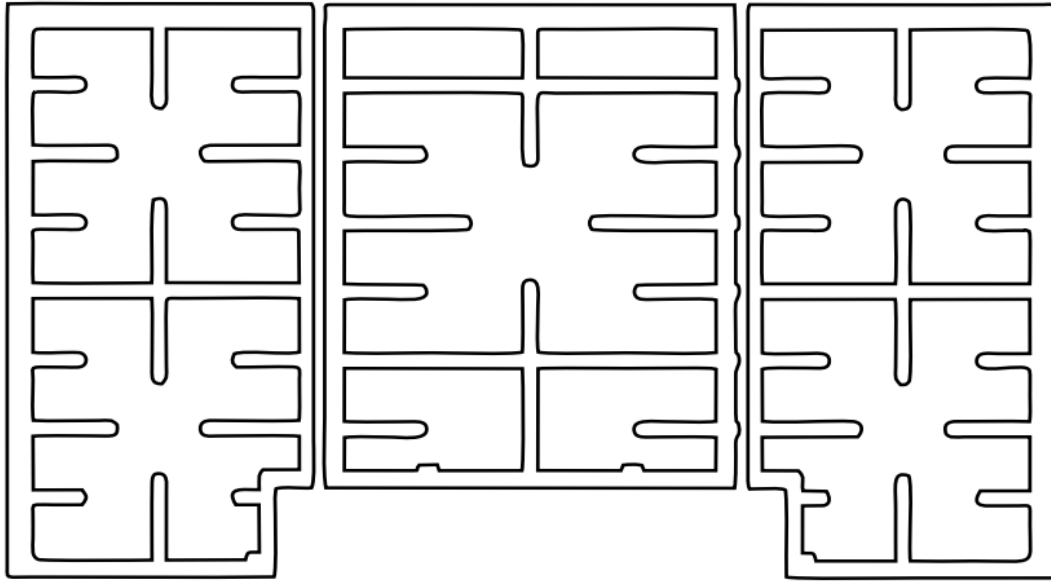
30" 4 Burner



30" 5 Burner



36" 5 Burner



WARNING To prevent flare-ups, properly support pots, and avoid spills, all grates must be properly positioned on the cooktop whenever the cooktop is in use. Each of the four feet must be placed into the corresponding dimples in the cooktop. Do not use a grate if the rubber feet are missing or damaged.

Control Knobs

The cooktop has one control knob for each burner. Push down and turn to the left to light and set the desired heat setting.

CAUTION Failure to operate knobs properly may result in personal injury and damage to the appliance.

The cooktop has standard burner controls and rubber grommets.

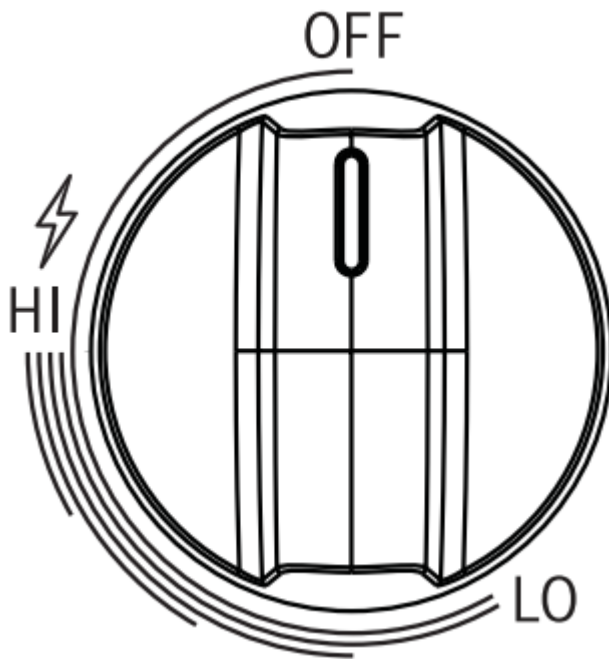


Figure 9: Standard Burner Control Knob

The standard burner controls have an infinite number of heat settings.

To operate: Select the appropriate control knob, push down and turn counterclockwise to the desired flame size. Turn off by turning the control knob clockwise to OFF.

Burner Control Knob Removal

To remove knob and grommet: With burner in the OFF position, gently lift knob up and off. Gently pull the grommet from the sides and lift out.

WARNING To avoid possible electric shock, do not reach through control opening into rough-in box.

WARNING Do not use the product without the knobs and grommets in place.

To replace grommet and knob: Carefully insert the grommet into the opening, ensuring that the maintop is seated in the track around the entire perimeter of the grommet. Replace control knob by placing indicator line at the 12 o'clock position. Press down firmly.

Operation

About the Appliance

Use the cooktop for surface cooking applications such as boiling, frying, simmering, steaming and sauteing.

WARNING The burning of gas cooking fuel can create small amounts of Carbon Monoxide, Benzene, Formaldehyde and Soot. To minimize exposure to these substances, the burners should be adjusted by a certified installer or agency to ensure proper combustion. Ensure proper

ventilation with an open window or use a ventilation fan or hood when cooking with Gas. Always operate the unit according to the instructions in this manual.

The cooktop has one control knob for each burner. Push down and turn to the desired heat setting.

Normal Operation (Electronic Ignition/Reignition)

The cooktop uses electronic igniters to light the burners.

There is no pilot light. Each burner has its own igniter. If a burner flame blows out during use, the burner will automatically reignite.

CAUTION To avoid possible injury or damage to the appliance, ensure grates are installed exactly per installation instructions and not backwards or upside down.

Typical Flame Characteristics

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

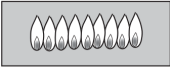
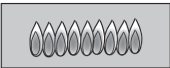
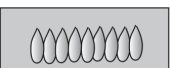
Yellow Flames: Further adjustment is required.	
Yellow Tips on Outer Cones: Normal for LP Gas.	
Soft Blue Flames: Normal for Natural Gas.	

Figure 10: Checking Flame Characteristics

If the flame is completely or mostly yellow, verify that the regulator is set for the correct fuel. After adjustment, retest.

Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use.

Check burner to make sure port holes are not obstructed. If the ports are clogged, see “Before Calling for Service” on page 20.

NOTE:

An audible “pop” may be heard when the burner is turned off manually. The “popping” may be louder with LP gas than with natural gas. This is normal.

Getting the Most Out Of Your Appliance







Cooking Suggestions (For Best Results)

- Bring food to a boil. Stir well to be sure all the food is boiling, then cover and reduce the flame to the desired setting.
- Use a lid to keep a more constant cooking temperature.
- Check the food occasionally to see if the control knob should be turned to a lower or higher setting.
- It is normal to stir food occasionally.
- There should be steam and slight quivering of the liquid's surface while simmering.
- Use proper cookware. (See "Choosing Cookware - Cookware Recommendations")
- Center the pan over the burner before turning the burner on.
- Refer to the "Surface Burner Cooking Recommendations" for suggested settings.

Surface Burner Cooking Recommendations Proper Cookware

Uses	Heat Setting
Bringing water to a boil	High
Pan frying, sauteing, browning meat, deep fat frying	Medium High
Most frying, eggs, pancakes, slow boil	Medium
Finish cooking covered foods, steaming	Medium Low
Melting chocolate and butter, simmering tomato sauces, soups, stews	Low

Choosing Cookware - Cookware Recommendations

Practice	
<p>Pan Bottom Diameter</p> <ul style="list-style-type: none"> • The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan. • Oversize pans that span two burners are placed front to back, not side to side. • For best cooking results, large pans should not extend over the sides of the grates. 	 
<p>Use Balanced Pans</p> <ul style="list-style-type: none"> • Balance is important for stability and even cooking. • Pans must sit level on the cooktop grate without rocking or wobbling. • Center pan over burner. 	 
<p>Use a Lid That Fits Properly</p> <ul style="list-style-type: none"> • A well-fitting lid helps shorten the cooking time. 	 

Proper Cookware

Cookware Characteristics

- Aluminum or copper bottomed pans conduct heat evenly.
- Steel pans, if not combined with other metals, may cook unevenly.
- Cast-iron cookware absorbs heat slowly and cooks more evenly at low-to-medium settings.
- Flat heavy bottom pans provide even heat and Stability.
- DO NOT USE pans that are thin, warped, dented or ridged as they heat unevenly.

Specialty Cookware

Pans that span 2 burners, i.e. griddles, roasters and fish poachers, may be used when placed front to back. Adjust flame equally to cook evenly.

Use a Wok with a flat bottom.

Canners and pressure cookers must meet the same requirements as described above. After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

Cleaning and Maintenance

Daily Cleaning

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.

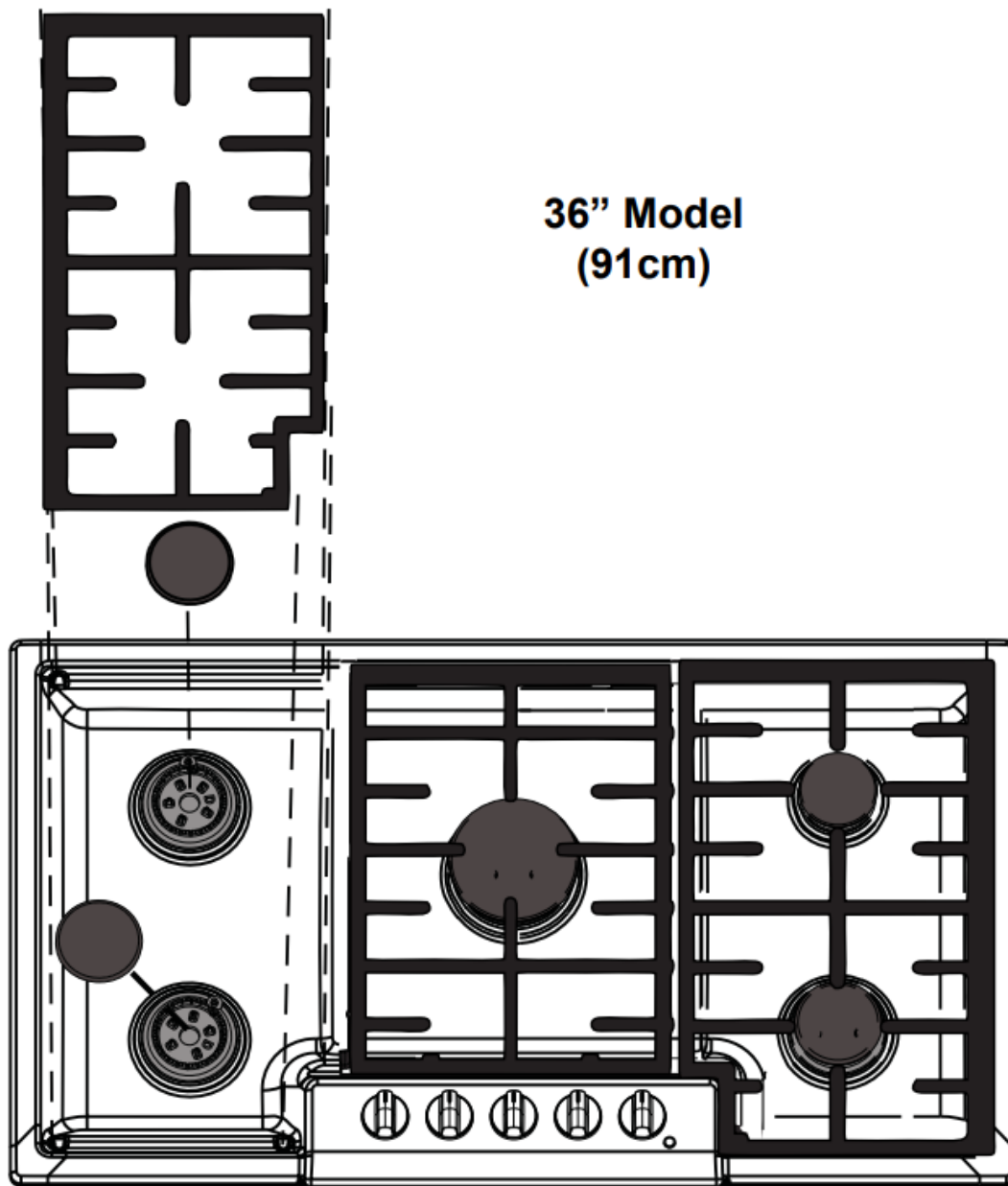


Figure 11: Cleaning the Cooktop

- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain.

Wipe area dry to avoid water marks.

- Before cleaning, be certain the burners are turned off and the grates and burners are cool.
- Do not clean removable cooktop parts in any selfcleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.
- For proper burner performance, keep igniters clean and dry.
- Keep the ignitor ports clean for proper lighting performance of the burners. It is necessary to clean these when there is a boilover or when the burner does not light even though the electronic igniters click.
- Do not use flammable cleansers such as lighter fluid or WD-40.

CAUTION

All igniters spark when any single burner is turned on. Do not touch any of the burners when the cooktop is in use.

Cleaning Guidelines

The cleaners recommended below and on the following page indicate a type and do not constitute an endorsement of a particular brand. Use all products according to package directions.

Cooktop Cleaning Chart



Cooktop Part / Material	Suggested Cleaners	Important Reminders
Burner Cap Porcelain Enamel	<ul style="list-style-type: none"> •Hot sudsy water; rinse and dry thoroughly. •Nonabrasive Cleansers: Ammonia, Fantastic®, Formula 409®. •Mild Abrasive Cleansers: Bon Ami®, Ajax®, Comet®. •Liquid cleaners: Kleen King®, Soft Scrub®. •For food stains, use an abrasive cleanser such as, Zud® or Bar Keepers Friend®. •Reassemble. Make sure that the cap is seated on the base. 	<ul style="list-style-type: none"> •Acidic and sugar-laden cleaners can deteriorate the porcelain. • Remove soil immediately after the cooktop has cooled enough to touch. •Do not use wet sponges or scrubbers on hot porcelain. •Do not soak burner caps. •Always apply minimal pressure with abrasive cleaners. •Dry thoroughly after cleaning.
Control Knobs and Grommets	<ul style="list-style-type: none"> •Hot sudsy water; rinse and dry immediately. •To remove grommets, see “<i>Burner Control Knob Removal</i>”. •To remove knobs, lift straight up. 	<ul style="list-style-type: none"> •Do not soak knobs or grommets. •Do not use abrasive cleansers, such as Bon Ami® or Comet®. They may damage the finish or remove the coating. •Do not pull on grommets when removing or replacing.
Exterior Finish Stainless Steel	<ul style="list-style-type: none"> •Nonabrasive Cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. •Cleaner Polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. •Hard water spots: Household white vinegar. •Mild Abrasive Cleaners: Kleen King Stainless Steel liquid cleaner, Bon Ami®. 	<ul style="list-style-type: none"> •Do not use steel wool or abrasive pads to scratch the surface. •Stainless steel resists staining. The surface is kept clean and shiny. •Never allow food stains to remain on stainless steel for an extended length of time. •Rub lightly in the direction of the grain. •Chlorine or chlorine containing cleaners are corrosive to stainless steel.



Cooktop Part / Material	Suggested Cleaners	Important Reminders
	<ul style="list-style-type: none"> •Heat discoloration: Bar Keepers Friend®. 	<p>stainless steel. Check label before using.</p>
<p>Grates and Grate Bridge Porcelain Enamel on Cast Iron</p>	<ul style="list-style-type: none"> •Nonabrasive cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. •Mild abrasive cleaners: Bon Ami® and Soft Scrub®. •Abrasive cleaners for stubborn stains: soap-filled steel wool pad. 	<ul style="list-style-type: none"> •The grates are heavy; lifting. Place on a protective surface during cleaning. •Blisters/ crazing/ chips due to the extreme temperature changes on the grate fingers and rapid temperature changes. •Acidic and sugar-laden cleaners can deteriorate the enamel. Rinse immediately after unit has cooled enough to touch. •Abrasive cleaners, used vigorously or too often, can mar the enamel. •Do not clean in a self-
<p>Igniters Ceramic</p>	<ul style="list-style-type: none"> •Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. •Gently scrape soil off with a toothpick. 	<ul style="list-style-type: none"> •Avoid excess water on damp igniter will prevent lighting. •Remove any lint that remains after cleaning.



Maintenance

The appliance requires only regular cleaning for proper operation. No other maintenance is required.

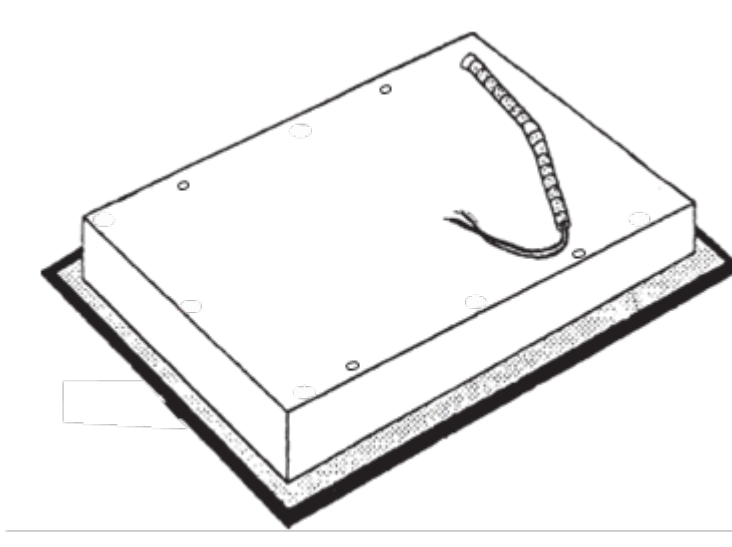
See “Cleaning and Maintenance” on page 17 for detailed instructions. “Cleaning and Maintenance” on page 17 for detailed instructions.

Troubleshooting

Problem	Suggestion
Burner(s) do not light / Igniters do not spark	<ul style="list-style-type: none">•Make sure that the gas shut off valve is in the ON position and the gas supply to the house is not shut off.•Make sure the burner caps are properly positioned and the burner ports are not clogged. Clear ports with a wire or straightened paperclip if they are clogged.•Make sure the igniters are clean and dry.•Check the power supply. It should be properly grounded with the correct polarity. Make sure the unit is plugged in and the circuit breaker is not tripped.
Burner flame goes out unexpectedly	<ul style="list-style-type: none">•Make sure that there is no draft in the room.
Igniters spark even though knobs are in the off position	<ul style="list-style-type: none">•When the electrical power connection has been activated at the time of power up or reconnected after an outage, the igniters may spark twice even though all burner knobs are in the off position.
Cooking results are not what was expected	<ul style="list-style-type: none">•The cooktop is not level.•Cooking pan does not fit the surface being used.•Cookware is not the type or size recommended.

Data Plate

For handy reference, the serial tag information has been affixed to the underside of the cooktop, underneath the cooktop.



How to Obtain Service or Parts

For authorized service or parts information, call the number or write to the address listed inside the cover.

We want you to remain a satisfied customer. If a problem comes up that cannot be resolved to your satisfaction please let us know. Whether you write or call, please provide us with the Model Number, FD Number (product's unique identifier), and Date of Original Purchase or Installation.

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.