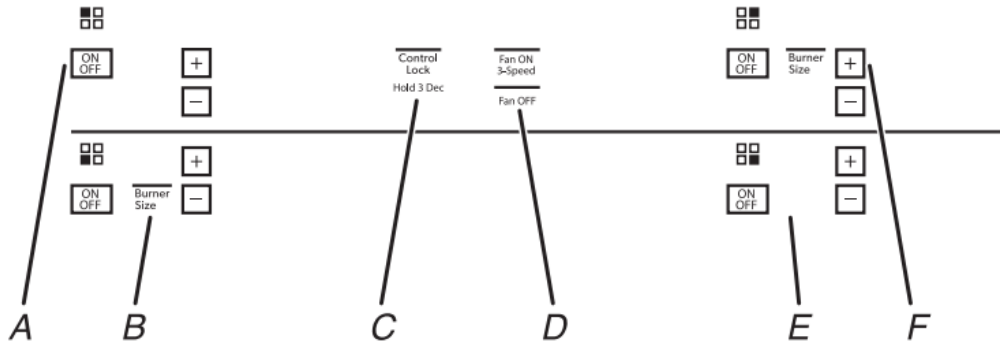


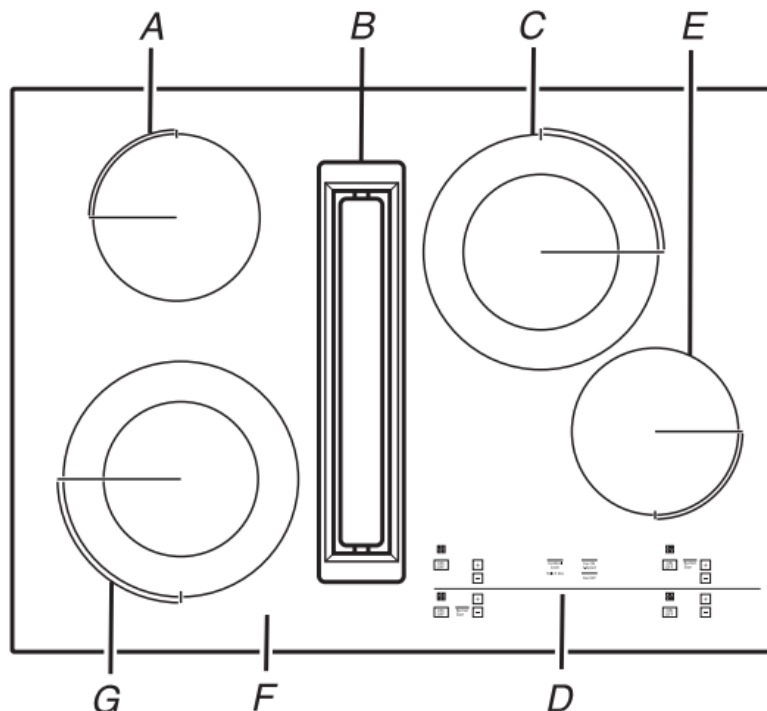
PARTS AND FEATURES – ELECTRONIC TOUCH CONTROLS

30" (76.2 cm) Control Panel



- A. 6" (15.2 cm) single element electronic touch control
- B. 10"/6" (25.4 cm/15.2 cm) dual element electronic touch control
- C. Control lock hold 3 Sec
- D. 3-speed vent fan electronic touch control
- E. 6" (15.2 cm) single element electronic touch control
- F. 9"/6" (22.9 cm/15.2 cm) dual element electronic touch control

30" (76.2 cm) Cooktop



- A. 6" (15.2 cm) single element
- B. Downdraft vent grille
- C. 9"/6" (22.9 cm/15.2 cm) dual element
- D. Control panel
- E. 6" (15.2 cm) single element
- F. Ceramic cooking surface
- G. 10"/6" (25.4 cm/15.2 cm) dual element

COOKTOP CONTROLS – ELECTRONIC TOUCH CONTROLS

Cooktop Controls



Fire Hazard

Turn off all controls when done cooking. Failure to do so can result in death or fire.

The electronic touch controls offer a variety of heat settings for optimal cooking results.

For maximum element operation, all cooktop electronic touch controls can be set to High when bringing liquids to a rapid boil.

When the cooktop is turned on or after power is restored to the cooktop after a power failure, all temperature setting lights will glow for 10-15 seconds. After the lights go off, the cooktop is ready to use.

To Use:

1. Touch the ON/OFF keypad for the desired element.
2. Touch the "+" (plus) or "-" (minus) keypad to select the power level.

NOTE: Press and hold the + or - keypad for a few seconds to quickly scroll through the power level. If a power level is not selected within approximately 10 seconds, the element will not turn on.

3. To change the power level while cooking, select a power level with the "+" (plus) or "-" (minus) keypad.
4. When finished cooking, touch ON/OFF for the desired element to turn off surface cooking area(s) individually or touch OFF to turn off all surface cooking areas at once.

Use the following chart as a guide when setting heat levels.

Setting	Recommended Use
High 20 BOIL	• Start food cooking.
	• Bring liquid to a boil.
Medium High 17-19	• Hold a rapid boil.
	• Quickly brown or sear food.
Medium 10-16	• Maintain a slow boil.
	• Fry or saute foods.
Medium Low 04-09	• Cook soups, sauces, and gravies.
	• Stew or steam food.
Low 03 SIMMER	• Provide lowest simmer/heat setting.
	• Simmer (range of simmer temperatures).
Keep Warm 02 K. WARM	• Keep cooked foods warm.
Melt 01 MELT	• Melt chocolate and butter.
Dual/Triple Elements	• Home canning
	• Large-diameter cookware

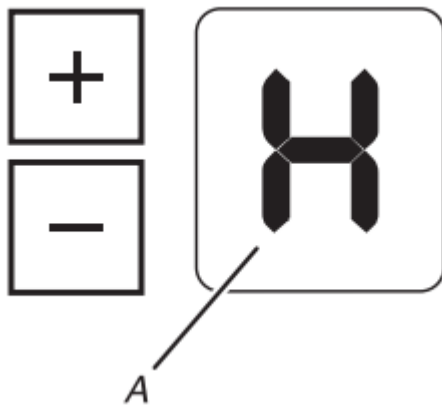


- Large quantities of food

REMEMBER: When cooktop is in use, the entire cooktop area may become hot

Hot Surface Indicator Lights

An “H” will appear in the surface cooking area display as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.



A. Hot surface indicator

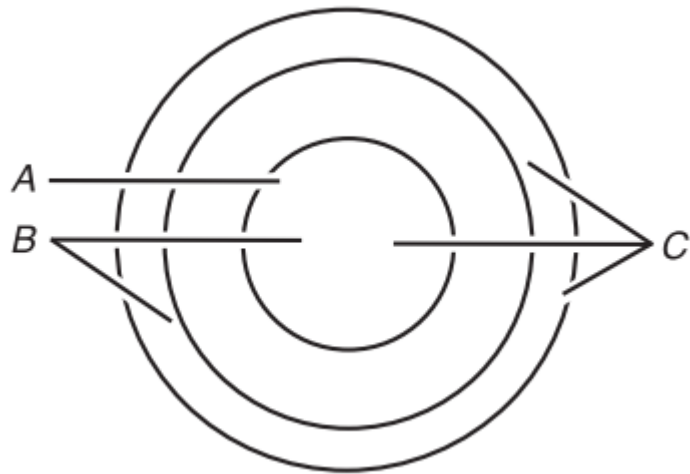
Cooktop On Indicator Light

The cooktop has a Cooktop ON indicator light. The light will glow when any of the elements are on. The element display will show the current power level when that element is on and a power level is selected.

Dual/Triple Element

The dual and triple elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual, and outer elements and are recommended for larger cookware, large quantities of food, and home canning.

Triple Element (on some models)

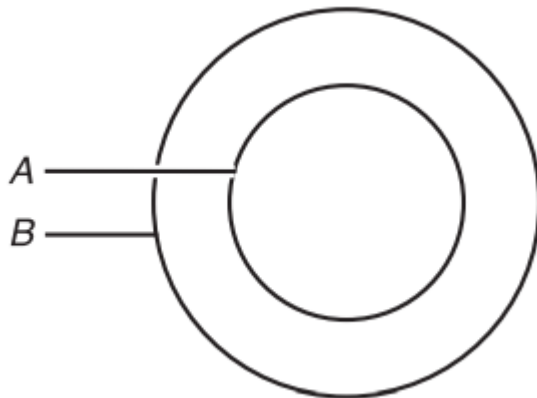


A. Single size

B. Dual size

C. Triple size

Dual Element



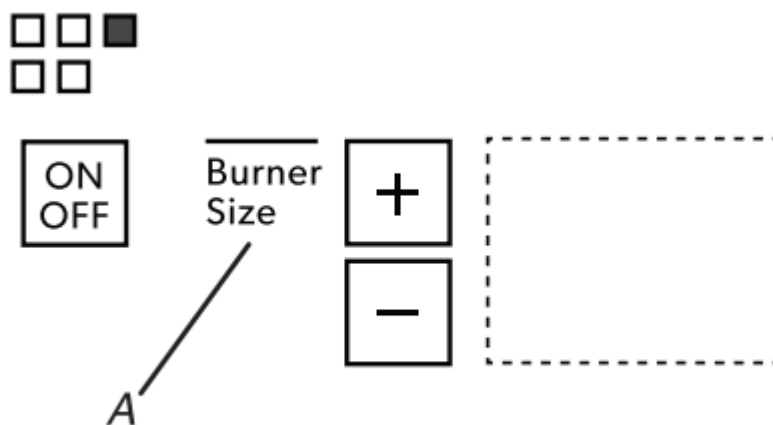
A. Single Element

B. Dual Element

To Use Dual and Triple:

1. When the On/Off is touched, all heating zones for the selected element will be active. To reduce the number of heating zones being used, touch BURNER SIZE. One, two, or three lights will glow to indicate the number of burner zones being used. One of the lights will blink.





A. Burner size

2. Touch the “+” (plus) or “-” (minus) keypad to select the power level. A tone will sound each time a keypad is touched.

NOTE: Press and hold the “+” (plus) or “-” (minus) keypad for a few seconds to quickly scroll through the power level. If a power level is not selected within approximately 10 seconds, the element will not turn on.

3. To change the power level while cooking, touch the “+” (plus) or “-” (minus) keypad to select a new power level.

NOTE: If the power level is at the minimum power setting, press “-” minus to jump to the maximum setting.

4. To change the heating zones being used while cooking, touch BURNER SIZE.

5. When finished cooking, touch ON/OFF for the desired element to turn off the surface cooking area.

Control Lock

The Control Lock cooktop control avoids unintended use of the surface cooking areas. When the cooktop is locked out, the surface cooking areas cannot be turned on by the cooktop touch controls.

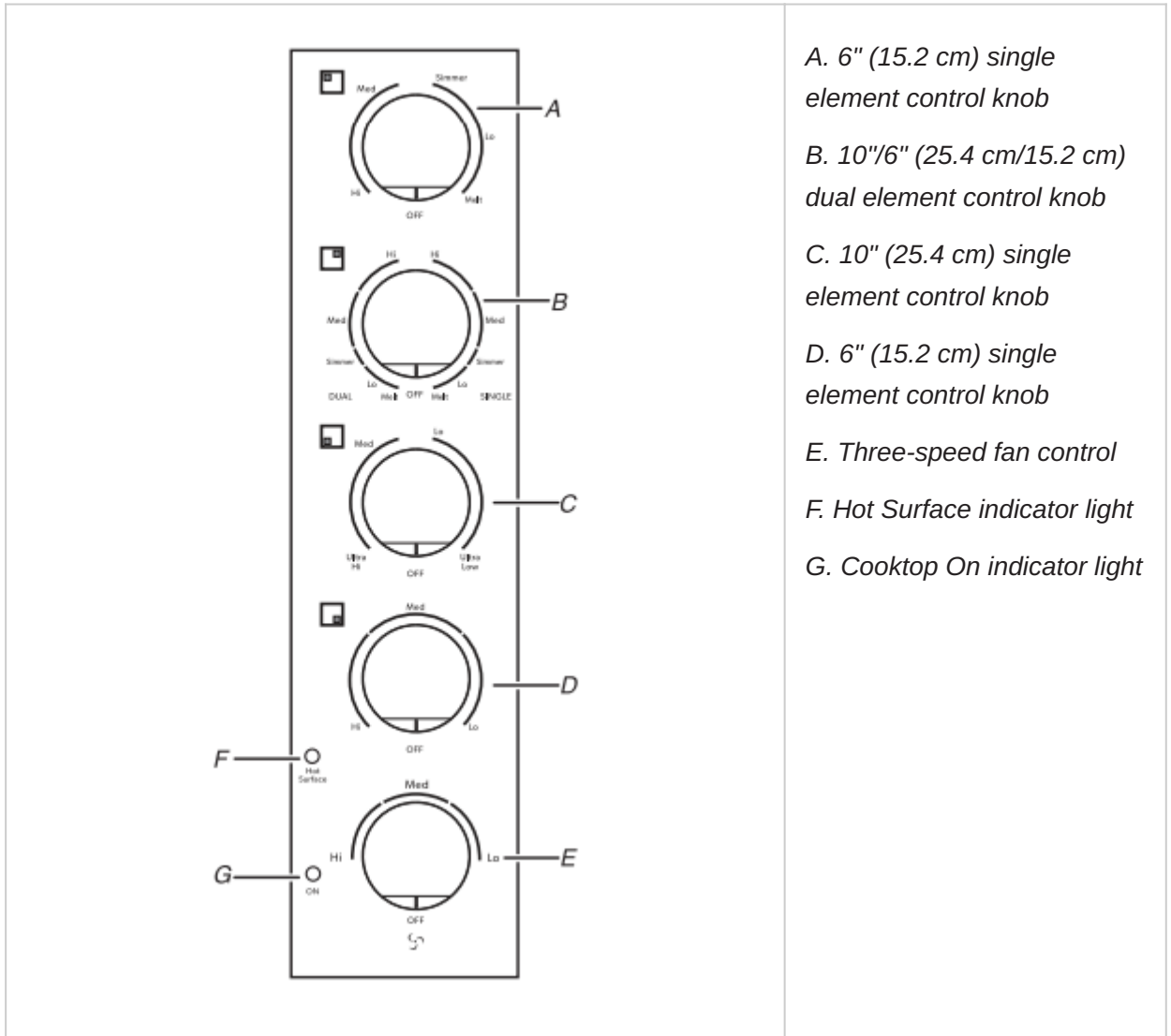
To Lock Cooktop: Touch and hold the CONTROL LOCK HOLD 3 SEC keypad for 3 seconds. After 3 seconds, CONTROL LOCK HOLD 3 SEC will glow red, indicating that the cooktop controls are in the lockout position.

To Unlock Cooktop: Touch and hold the CONTROL LOCK HOLD 3 SEC keypad for 3 seconds.

PARTS AND FEATURES – KNOB CONTROLS

This manual covers different models. The cooktop you have purchased may have some or all of the items listed.

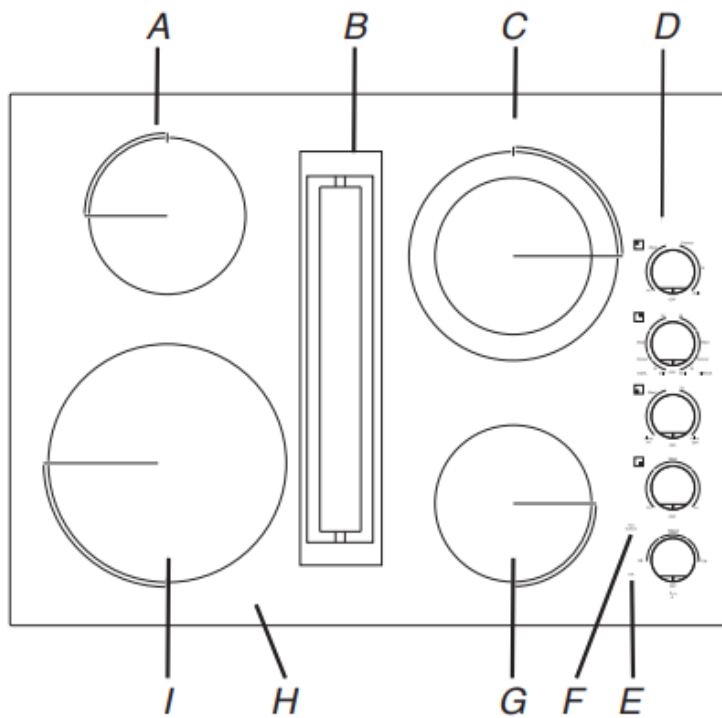
30" (76.2 cm) Control Panel



- A. 6" (15.2 cm) single element control knob
- B. 10"/6" (25.4 cm/15.2 cm) dual element control knob
- C. 10" (25.4 cm) single element control knob
- D. 6" (15.2 cm) single element control knob
- E. Three-speed fan control
- F. Hot Surface indicator light
- G. Cooktop On indicator light

30" (76.2 cm) Cooktop





- A. 6" (15.2 cm) single element
- B. Downdraft vent grille
- C. 10 1/6" (25.4 cm/15.2 cm) dual element
- D. Control panel
- E. Cooktop On indicator light
- F. Hot Surface indicator light
- G. 6" (15.2 cm) single element
- H. Ceramic cooking surface
- I. 10" (25.4 cm) single element

COOKTOP CONTROLS - KNOB CONTROLS

Cooktop Controls

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when done cooking. Failure to do so can result in death or fire.

The controls can be set to anywhere between Hi (high) and Lo (low).

To Use:

Push in and turn knob to desired heat setting.

Use the following chart as a guide when setting heat levels.



Setting	Recommended Use
Hi High	<ul style="list-style-type: none"> • Bring liquid to a boil.
Med High Medium High	<ul style="list-style-type: none"> • Hold a rapid boil.
	<ul style="list-style-type: none"> • Quickly brown or sear food.
Med Medium	<ul style="list-style-type: none"> • Maintain a slow boil.
	<ul style="list-style-type: none"> • Fry or saute foods.
	<ul style="list-style-type: none"> • Cook soups, sauces, and gravies.
Med Low Medium Low	<ul style="list-style-type: none"> • Stew or steam food.
	<ul style="list-style-type: none"> • Simmer.
Lo Low	<ul style="list-style-type: none"> • Keep cooked foods warm.
Dual/Triple Circuit Elements	<ul style="list-style-type: none"> • Home canning
	<ul style="list-style-type: none"> • Large-diameter cookware
	<ul style="list-style-type: none"> • Large quantities of food
Melt	<ul style="list-style-type: none"> • Melt chocolate or butter.
<p>REMEMBER: When cooktop is in use, the entire cooktop area may become hot.</p>	



Hot Surface Indicator Light

This unit features a Hot Surface indicator light. The Hot Surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

If the cooktop is on when a power failure occurs, the Hot Surface indicator light will remain on after the power is restored to the cooktop. It will remain on until the cooktop has cooled completely.

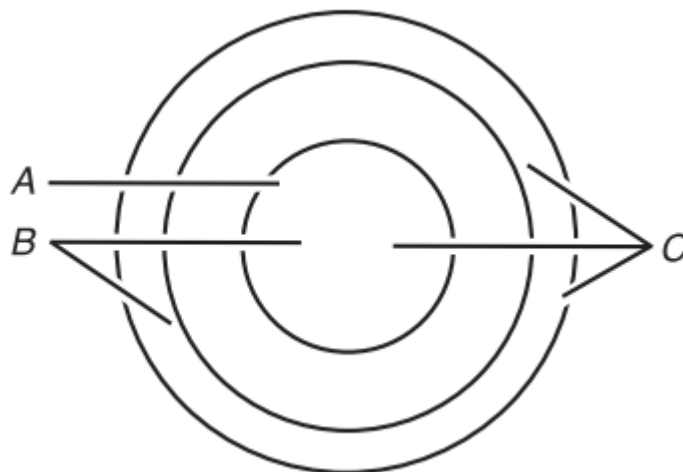
Cooktop On Indicator Light

Each cooktop has a Cooktop On Indicator light. When the control knob is on, the light will glow.

Dual/TViple Circuit Element

The dual-size and triple-size elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine single, dual, and outer elements and are recommended for larger cookware, large quantities of food, and home canning.

Triple Element (on some models)

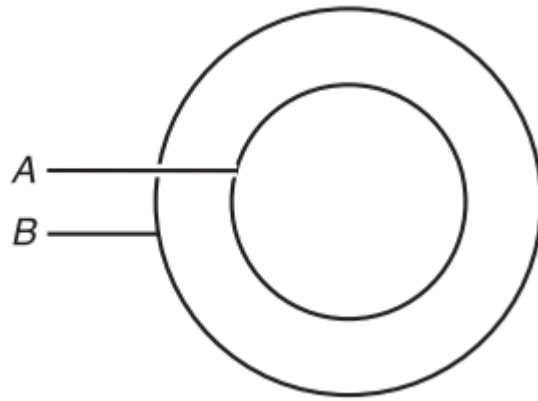


A. Single size

B. Dual size

C. Triple size

Dual Element



A. Single element

B. Dual element

To Use Single:

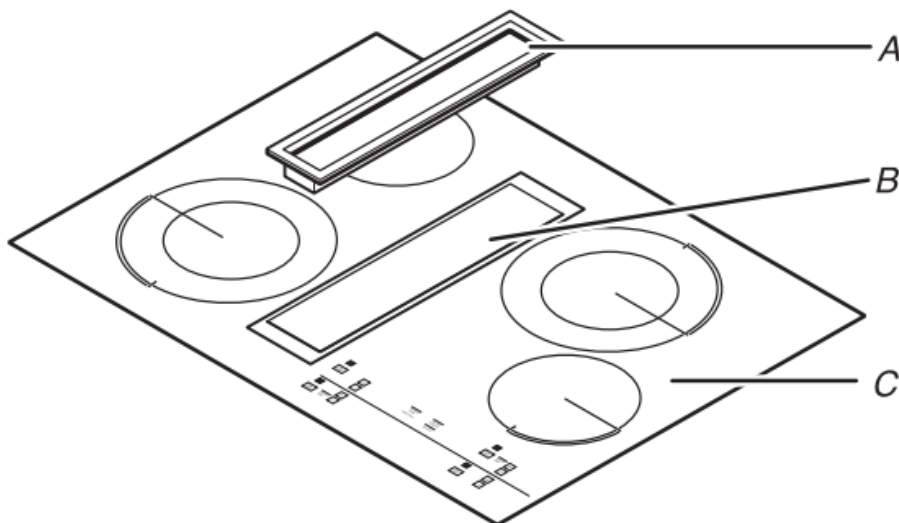
1. Push in and turn knob from the OFF position to the Single zone anywhere between Melt and Hi.
2. Turn knob to OFF when finished.

To Use Dual and Triple:

1. Push in and turn knob from the OFF position to the Dual or Triple zone anywhere between Melt and Hi.
2. Turn knob to OFF when finished.

COOKTOP USE

Downdraft Ventilation System



A. Vent grille

B. Removable grease filter

C. Ceramic glass top

NOTE: Electronic touch control model is shown.

The downdraft ventilation system consists of a vent cover, filter, and vent fan. The downdraft ventilation system removes cooking vapors, odors, and smoke from foods prepared on the cooktop.

IMPORTANT: For optimal performance, operate the downdraft ventilation system with the filter properly installed.

To avoid the buildup of grease, the filter should be cleaned often.

For more information on proper filter placement and cleaning, see “Downdraft Ventilation System” in the “General Cleaning” section.

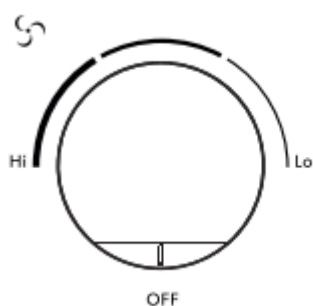
To Use - Electronic Touch Control:

1. Touch 3 SPEED once for High mode, twice for Medium mode, or three times for Low mode. A beep will sound each time 3 Speed is touched.
2. When cooking is completed, touch OFF to turn the downdraft system off.

To Use - Knob Control:

Turn vent fan knob to LO, or HI, or to the midpoint for Medium.

Turn vent fan knob to OFF when finished cooking or when the cooktop is not in use.



Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements, or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.

- Do not place canner on 2 surface cooking areas, elements, or surface burners at the same time.
- Use only flat-bottomed canners.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly. • Suitable for all types of cooking • Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> • Heats slowly and evenly. • Good for browning and frying Maintains heat for slow cooking.
Ceramic or	<ul style="list-style-type: none"> • Follow manufacturer's instructions.
ceramic glass	<ul style="list-style-type: none"> • Heats slowly but unevenly. • Ideal results on low-to-medium heat settings
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none"> • Follow manufacturer's instructions. Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> • See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none"> • Heats quickly but unevenly. • A core or base of aluminum or copper on stainless steel provides even heating.



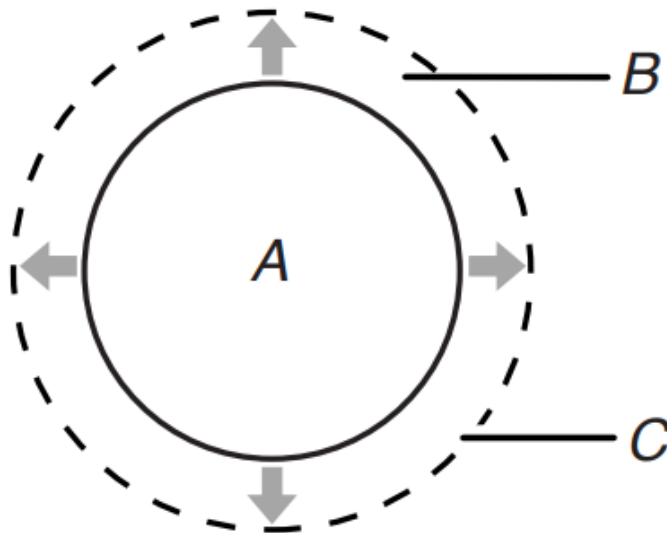
Ceramic Glass

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. The burner will cycle on and off to maintain the selected heat level. It will also randomly cycle off and back on again, even while on High, to keep the cooktop from extreme temperatures.

It is normal for the surface of light-colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light-colored ceramic glass, soils and stains may be more visible and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see the "General Cleaning" section.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop. Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware that is about the same size as the surface cooking area. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



A. Surface cooking area

B. Cookware/canner

C. 1/2" (1.3 cm) maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed, or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

COOKTOP CARE

General Cleaning

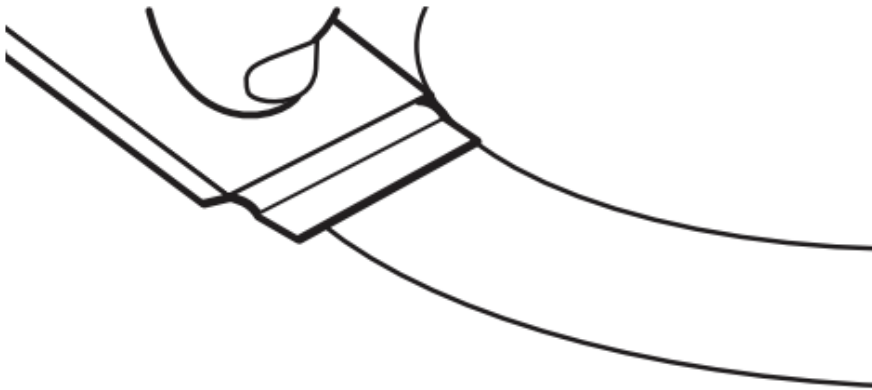
IMPORTANT: Before cleaning, make sure all controls are OFF and the cooktop is cool. Always follow label instructions on cleaning products.

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

CERAMIC GLASS (on some models)

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

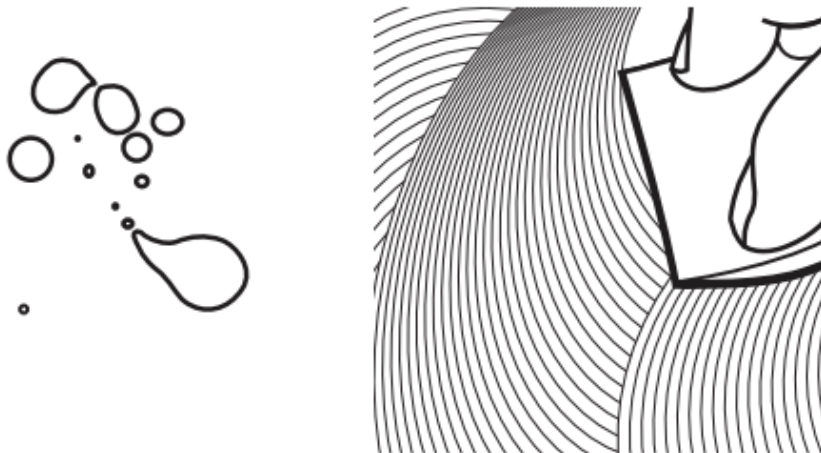
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
- Allow the cleaner to dry to a white haze before proceeding to Step 3.

3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order and includes the following:

- Cooktop Scraper
- affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the “Accessories” section for part numbers and information on ordering.

STAINLESS STEEL (on some models)

To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop cleaner, steelwool pads, gritty washcloths, or abrasive paper towels.

For best results, use a soft cloth or non-scratch sponge.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):

See the “Assistance or Service” section to order.

- Liquid detergent or all-purpose cleaner:

Rinse with clean water and dry with soft, lint-free cloth.

- Vinegar for hard water spots

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position. On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:

Pull knobs straight away from control panel to remove.

- Do not place knobs in dishwasher.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

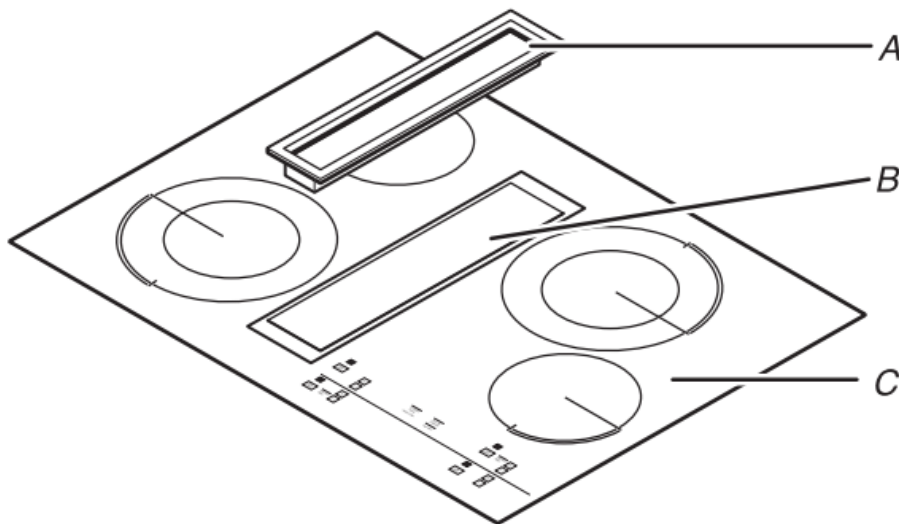
Cleaning Method:

- Glass cleaner and soft cloth or sponge:

Apply glass cleaner to soft cloth or sponge, not directly on panel.

- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the “Assistance or Service” section to order.

DOWNDRAFT VENTILATION SYSTEM



A. Vent grille

B. Removable grease filter

C. Ceramic glass top

Vent Grate

Cleaning Method:

- Grasp the opening and lift the vent grille of the cooktop.
- Wipe clean or wash in sink:

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser.

- Dishwasher:

Use mild detergent.

Removable Grease Filter

The filter is a permanent type and should be cleaned when soiled

Cleaning Method:

- Turn off the downdraft ventilation system before removing the filter.
- Remove vent grate then lift the filter out of the vent chamber.
- Clean the filter in the sink with warm water and detergent or in the dishwasher.
- Replace the filter.

The filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening. The bottom of the filter should rest against the right side of the vent chamber at the bottom.

If the filter is flat against the fan wall, ventilation effectiveness will be reduced.

Ventilation Chamber

The ventilation chamber, which houses the filter, should be cleaned in the event of spills or when it becomes coated with a film of grease.

Cleaning Method:

- Mild household detergent or cleanser and paper towel, damp cloth, or sponge:

Apply detergent or cleanser to paper towel, damp cloth, or sponge, not directly to the ventilation chamber.

TROUBLESHOOTING



Problem	Possible Causes and/or Solutions
<p>Nothing will operate</p>	<p>A household fuse has blown or a circuit breaker has tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> <p>Cooktop isn't wired properly: See the Installation Instructions.</p>
<p>Cooktop will not operate</p>	<p>The control knob is not set correctly: Push in knob before turning to a setting.</p> <p>One or more burners stopped working during use: Allow the cooktop to cool for 30 minutes, then turn the burner on again.</p> <p>Control Lock is not set: Press and hold "Control Lock" for 3 seconds.</p>
<p>Excessive heat around cookware on cooktop</p>	<p>Cookware is not the proper size: Use cookware about the same size as the cooking area, element, or surface burner. Cookware should not extend more than 2.5 cm (1 in) outside the cooking area.</p> <p>Cooktop surfaces become hot: When cooktop is in use, the entire cooktop becomes hot.</p>
<p>Cooktop cooking results not what expected</p>	<p>Proper cookware is not being used: See the "Cookware" section.</p> <p>Control knob is not set to the proper heat level: See the "Cooktop Controls" section.</p> <p>Cooktop is not level: Level the cooktop. See the Installation Instructions.</p> <p>Certain power levels seem to take longer to cook food or some power levels do not perform as well as usual: The cooktop regulates the temperature of the internal components and automatically reduces the power of all the elements in use when it detects a change in temperature. This may result in a visual or audible feedback. Allow the cooktop to cool down for 30 minutes to return to normal cooking performance. See "To Use" in the "Cooktop Controls" section.</p>
<p>Cooktop is beeping</p>	<p>Key is pressed and held: Remove any objects left on the control area, or wipe the control panel surface. If the cooktop continues beeping for longer than 30 seconds, the control panel will lock, and the F1E0 code will appear in the display. See "Displaying F1E0 code" in this section.</p>



Cooktop is displaying F1E0 code	Cooktop is displaying F1E0, indicating that one or more keys are permanently pressed: Follow the steps below. <ol style="list-style-type: none">1. Make sure the cooktop controls are off.2. Clean the cooktop touch control panel thoroughly. See the “General” section.3. Disconnect power or unplug the cooktop.4. After 1 minute, reconnect power or plug in the cooktop.5. If error returns after 1 minute, call for service.
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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.

