

## BEFORE SETTING SURFACE CONTROLS

### Using Proper Cookware

The size and type of cookware used will influence the heat setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in Figure 1 and Figure 2.



**Figure 1: Testing cookware**

Check for flatness by rotating a ruler across the bottom of the cookware. Cookware should have flat bottoms that make good contact with the entire surface heating element (see Figure 2).

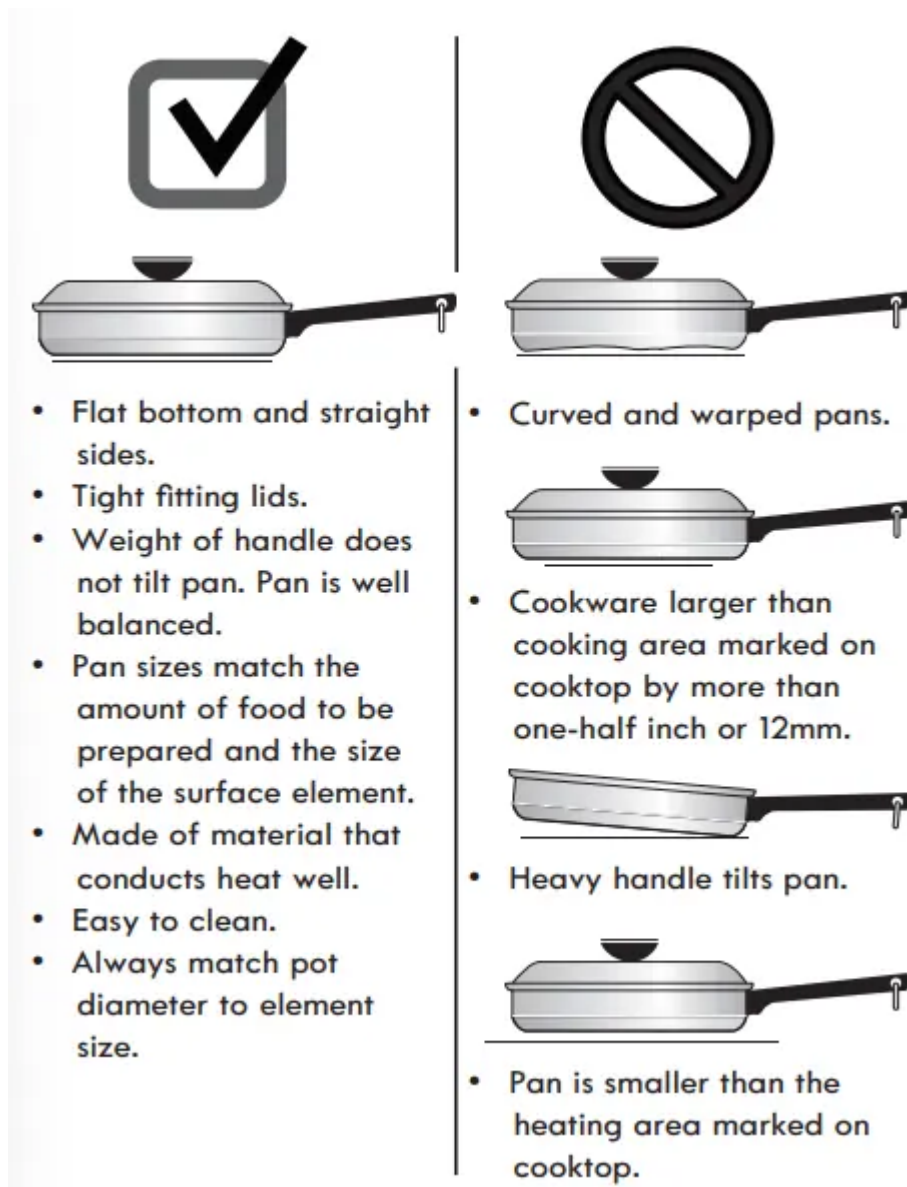


Figure 2: Proper cookware

### Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Copper** - Excellent heat conductor but discolors easily (see Aluminum).
- **Stainless** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

- **Cast Iron** - A slow heat conductor that will retain heat very well. Cooks evenly once cooking temperature is reached. If cast iron pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- **Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

**IMPORTANT:**

Do not place empty aluminum, glass, or porcelain-enamel coated cookware on the ce

### **About the Ceramic Glass Cooktop**

The ceramic glass cooktop has heating elements below a smooth glass surface. The designs on the ceramic cooktop outline the areas of the surface elements underneath. Always match the pan size with the diameter of the element outline on the cooktop. Only flat-bottomed cookware should be used.

Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

The type and size of cookware, the number of surface elements in use, and their settings will all affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

**IMPORTANT:**

The cooktop should not be used as a cutting board or work surface.

Dropping heavy or hard objects on the cooktop may crack it.

Placing food directly on the smoothtop surface (without a cooking utensil) is not

Always lift cookware before moving on the ceramic glass cooktop. Any cookware tha

**NOTE:**

White glass cooktops only - Due to the high intensity of heat generated by the su

### **About the Radiant Surface Elements**

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle.



For efficient cooking, turn the element off several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

**CAUTION:**

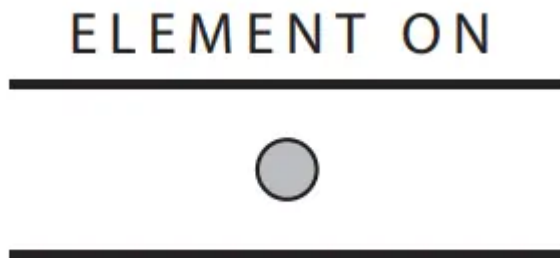
Surface elements may appear to have cooled after they have been turned off. The element is still hot. Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or wooden spoons on the surface. Do not allow aluminum foil, or any material that can melt, to make contact with the surface.

**NOTE:**

Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the cooktop. The HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

### Element On and Hot Surface Indicator Lights

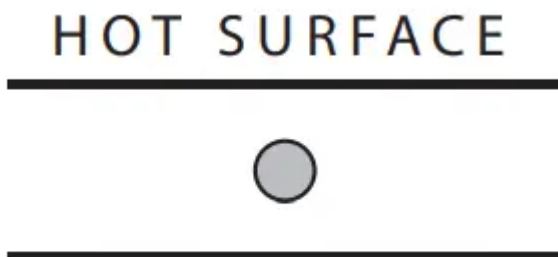
Some models have an ELEMENT ON indicator light that will turn on when one or more elements are turned on.



**Figure 3: Element On indicator light**

A quick glance at this indicator light when cooking is finished is an easy check to be sure all surface elements are turned off.

The HOT SURFACE indicator light will turn on when the burner is hot enough to cause burns and will remain on after the burner is turned off until the surface has cooled to a safe temperature.

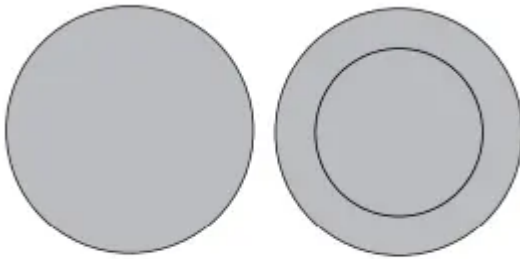


**Figure 4: Hot Surface indicator light**

## Types of ceramic cooktop elements

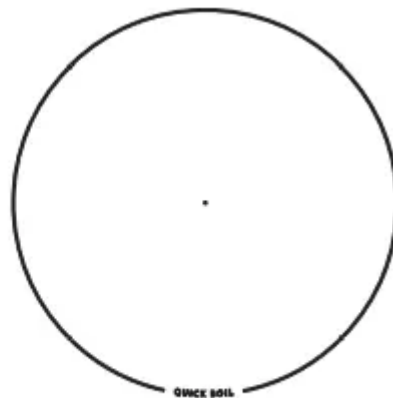
The circles on the ceramic glass cooktop outline the size and type of element underneath. The elements on your cooktop depend on the model.

- A single radiant element has one circle.
- A dual radiant element (some models) has two circles. The dual radiant element may be set using only the smaller inner element or both inner and outer elements may be set to heat together for a larger surface.
- Dual elements allow more flexibility with the size of cookware.



**Figure 5: Single and dual elements**

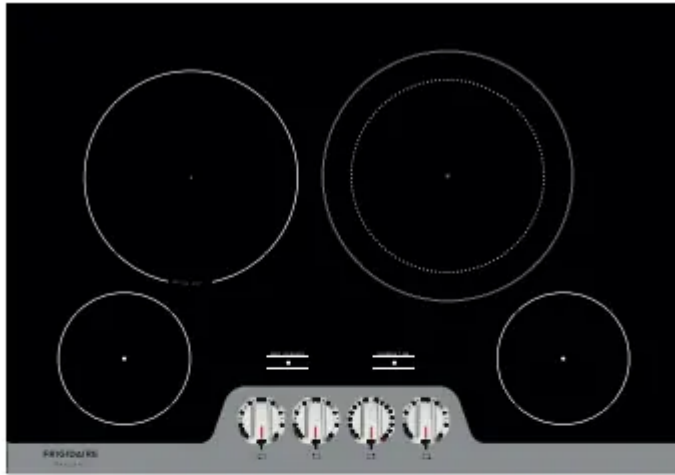
- A Quick Boil element (some models) is designed to quickly heat and cook large amounts of food in large pots. Quick Boil elements are clearly labeled on the cooktop.



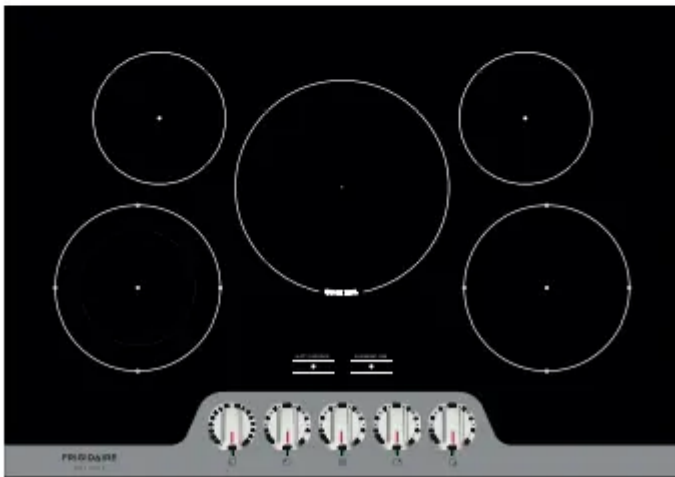
**Figure 6: Quick Boil element**

## Locations of the Radiant Surface Elements

Your cooktop is equipped with radiant surface radiant elements with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases.

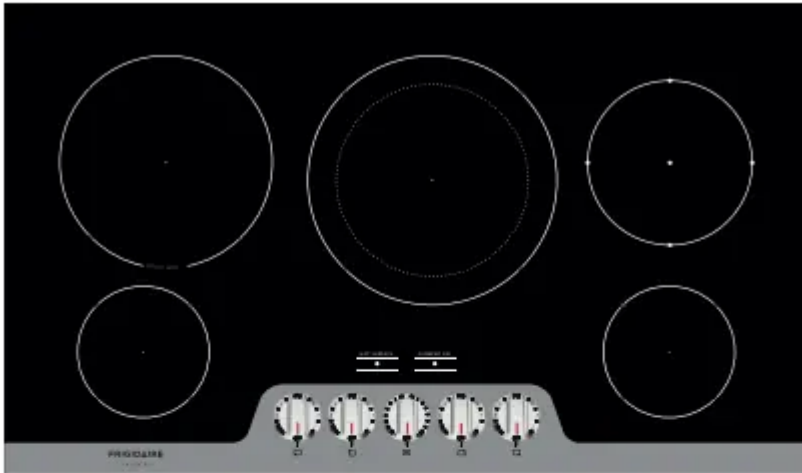


**Figure 7: 30" 4-zone Front-Control Cooktop**

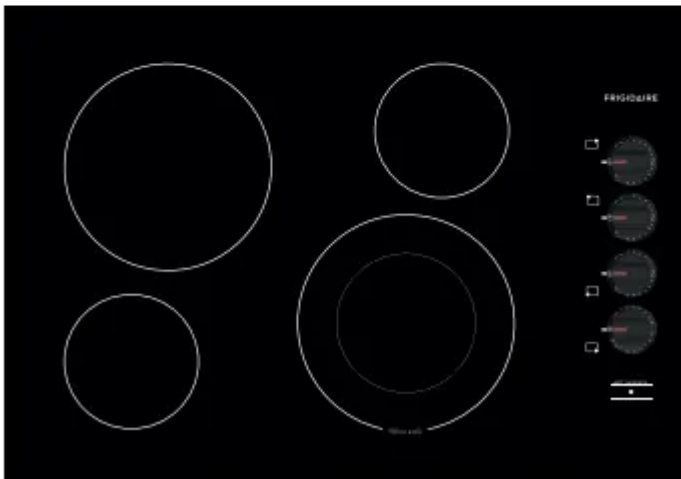


**Figure 8: 30" 5-zone Front-Control Cooktop**

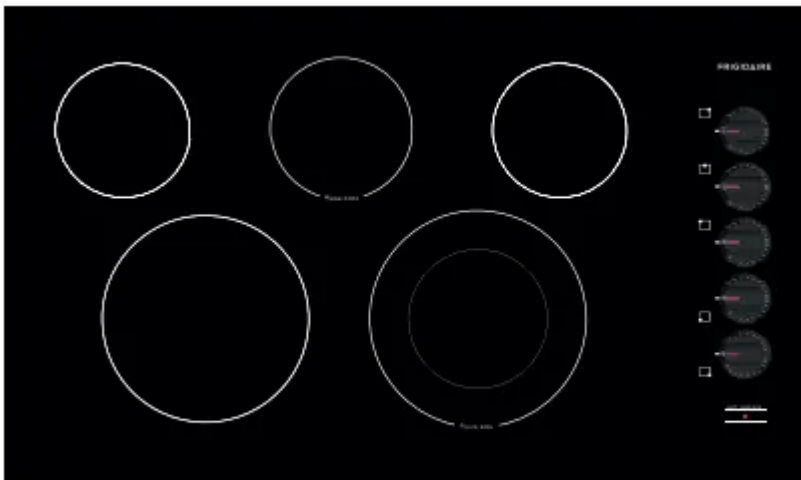




**Figure 9: 36" 5-zone Front-Control Cooktop**



**Figure 10: 30" 4-zone Side-Control Cooktop**



**Figure 11: 36" 5-zone Side-Control Cooktop**



# SETTING SURFACE CONTROLS

## Single radiant surface elements (all models)

To operate the single radiant element:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction (Figure 12) to the desired setting (refer to the “Suggested radiant surface element settings” in Table 1).
3. When cooking is complete, turn the radiant surface element OFF before removing the cookware.

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed (see Figure 12).



**Figure 12: Single element knob**

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

## Suggested radiant surface element settings

The suggested settings found in Table 1 below are based on cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

<b>Food Item</b>	<b>Heating Level</b>
Breads/Pastries	LO (Low)
Casseroles	LO (Low)
Dinner Plates with Food	LO (Low)
Eggs	LO (Low)
Gravies	LO (Low)
Meats	MED (Medium)
Sauces	MED (Medium)
Soups (cream)	MED (Medium)
Stews	MED (Medium)
Vegetables	MED (Medium)
Fried Foods	HI (High)
Hot Beverages	HI (High)
Soups (liquid)	HI (High)

**Table 2: Recommended keep warm zone settings**

**IMPORTANT:**

Do not allow aluminum foil or ANY material that can melt to make contact with the

**CAUTION**

Radiant surface elements may appear to have cooled after they have been turned off. Do not place flammable items such as plastic salt and pepper shakers, spoon holder

**NOTE**

The size and type of utensil used, and the amount and type of food being cooked will vary. The Element ON indicator lights will turn on when one or more elements are turned

**Dual radiant surface elements (some models)**

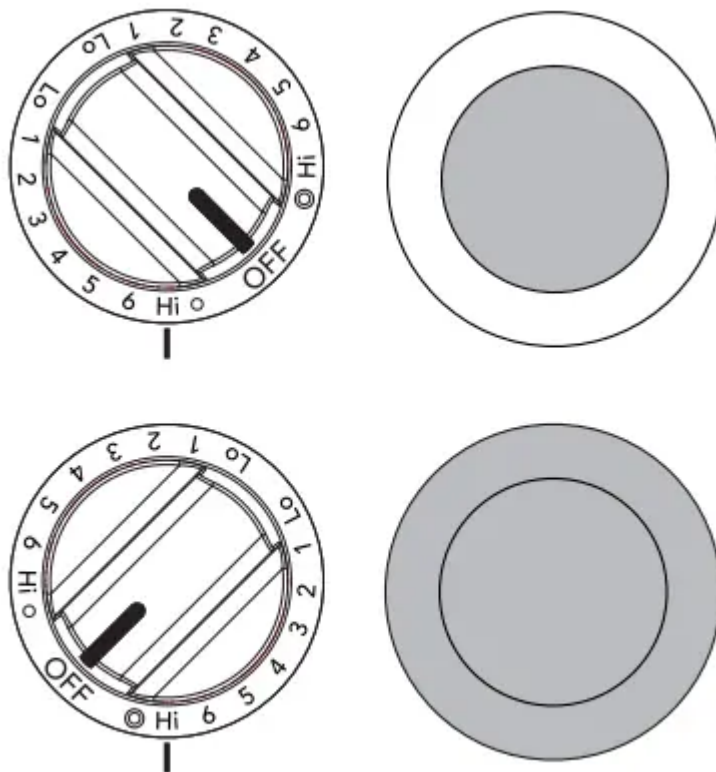
Symbols on the backguard will help choose which portion of the dual radiant element to set. The ○ symbol indicates a setting for the inner element only. The ⊙ symbol indicates a setting for both inner and outer elements.

**To operate a dual radiant element:**

1. Place correctly sized cookware on the surface element.
2. Push in and turn the surface control knob clockwise to begin heating both the inner and outer elements. If only the inner element is needed for smaller cookware, push in and turn the knob counter-clockwise (see Figure 13)



3. When cooking is complete, turn the knob to OFF before removing the cookware.



**Figure 13: Dual element knob settings**

Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking. The surface control knobs do not have to be set exactly on a particular mark. Use the marks as a guide and adjust the control knob as needed.

A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area. You may switch from either single or dual element setting at any time during cooking

**CAUTION:**

Radiant surface elements may appear to have cooled after they have been turned off. Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or paper napkins on the cooktop.

**IMPORTANT:**

Do not allow aluminum foil or ANY material that can melt to make contact with the cooktop surface.

**NOTE:**

The size and type of utensil used and the amount and type of food being cooked will affect cooking time. The Element ON indicator lights will turn on when one or more elements are turned on.

**Keep warm (some models)**

Use the keep warm feature to keep cooked foods hot.



**Always start with hot food.** It is not recommended to heat cold food on the keep warm zone. All food placed on the warming zone should be covered with a lid to maintain quality.

For best results, when warming pastries or breads, the cover should have an opening to allow moisture to escape. Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean. Use only dishware, utensils, and cookware recommended for oven and cooktop use on the keep warm zone.

**Setting the keep warm control:**



**Figure 14: Keep warm knob**

1. Push in the knob and turn in either direction (see Figure 14). The temperatures are designated by hi and lo. However, the control can be set at any position between Hi and Lo for different levels of warming.
2. When ready to serve, turn the control to OFF. The hot surface indicator light will remain on until the warm zone cools.

**CAUTION:**

Unlike the surface elements, the keep warm zone will not glow red when it is hot. Radiant surface elements may appear to have cooled after they have been turned off. Do not place flammable items such as plastic salt and pepper shakers, spoon holders,

**Temperature selection** - Refer to the recommended keep warm zone settings table (see Table 2). If a particular food is not listed, start with the medium level and adjust as needed. Most foods can be kept at serving temperatures by using the medium level.

<b>Food Item</b>	<b>Heating Level</b>
Breads/Pastries	LO (Low)
Casseroles	LO (Low)
Dinner Plates with Food	LO (Low)
Eggs	LO (Low)
Gravies	LO (Low)
Meats	MED (Medium)
Sauces	MED (Medium)
Soups (cream)	MED (Medium)
Stews	MED (Medium)
Vegetables	MED (Medium)
Fried Foods	HI (High)
Hot Beverages	HI (High)
Soups (liquid)	HI (High)

**Table 2: Recommended keep warm zone settings**

**IMPORTANT:**

Do not allow aluminum foil or ANY material that can melt to make contact with the

**Home Canning**

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.



- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.

## CARE AND CLEANING

### Cooktop Maintenance

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

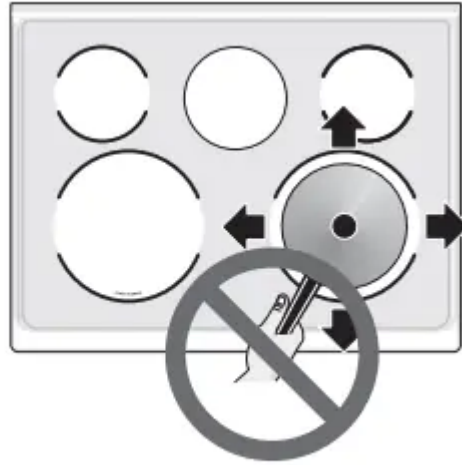
Prior to using your cooktop for the first time, apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface. Clean and buff with a clean paper towel. This will make cleaning easier when soiled from cooking. Cooktop cleaning creams leave a protective finish on the glass to help prevent scratches and abrasions.

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

Cookware with rough bottoms can mark or scratch the cooktop surface.

#### **Do not:**

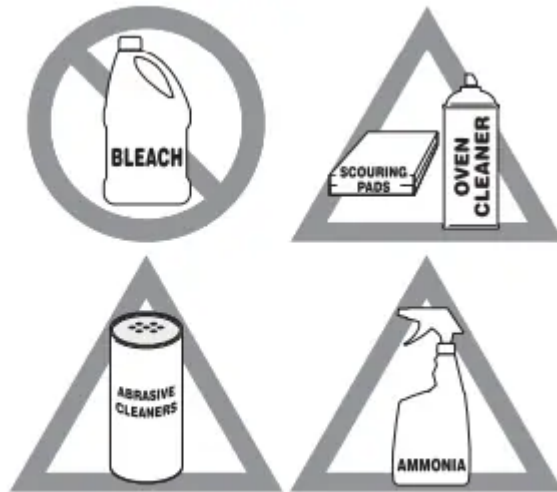
- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on the bottom; always use clean cookware.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Drop heavy or hard objects on the ceramic glass cooktop; they may cause it to crack.



**Figure 1: Cooktop care**

**CAUTION:**

Before cleaning any part of the appliance, be sure all controls are turned off and the cooktop is cooled. If ammonia or appliance cleaners are used, they must be removed and the appliance dried.



**Figure 2: Use cleaners with caution**

**IMPORTANT:**

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning product.

**Cooktop Cleaning**

**WARNING:** Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous.

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

**For light to moderate soil:**

For light to moderate soil: Apply a few drops of cooktop cleaning cream directly to the cooktop. Use a clean paper towel to clean the entire cooktop surface. Make sure the cooktop is completely dry.



is cleaned thoroughly, leaving no residue. Do not use the towel you use to clean the cooktop for any other purpose.

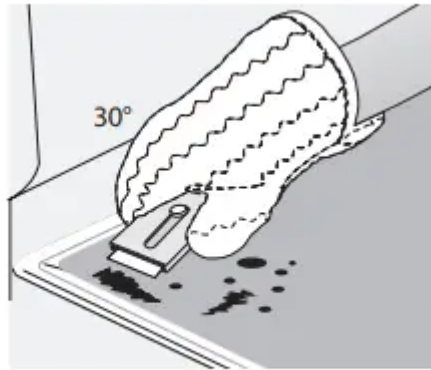
### **Aluminum Foil and Utensils**

**WARNING:** Never cover any slots, holes, or passages with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

### **For heavy soil:**

Apply a few drops of cooktop cleaning cream directly to the soiled area. Rub the soiled area using a non-abrasive cleaning tool, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

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 with cooktop cleaning cream and buff the surface clean.



**Figure 3: Cooktop cleaning**

### **IMPORTANT:**

Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use aluminum foil on the cooktop.

## **BEFORE YOU CALL**

### **Solutions to Common Problems:**

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed.

<b>Problem</b>	<b>Cause / Solution</b>
Entire appliance does not operate.	<p>Appliance not connected. Make sure power cord is plugged properly into outlet. Check your fuse box or breaker box to make sure the circuit is active.</p> <p>Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.</p>
<b>Cooktop Problems</b>	
Surface element is too hot or not hot enough.	Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly	<p>Be sure the correct surface control knob is turned on for the element needed.</p> <p>Cookware is light weight or warped. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy and medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</p>
Areas of discoloration with metallic sheen on cooktop surface.	Mineral deposits from water and food. Remove them using cooktop cleaning creme applied to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Scratches or abrasions on cooktop surface.	<p>Coarse particles such as salt or hardened soils between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before use. 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. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.</p> <p>Cookware with a rough bottom was used. Use smooth, flat-bottomed cookware</p>

Metal marks on the cooktop.	Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on the cooktop surface. Apply cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or sponge.
Brown streaks or specks on cooktop surface.	Boil overs are cooked onto the surface. When cooktop is cool, use a razor blade scraper to remove soil.

**Warning**

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