

Electric Ranges with Induction Surface

This manual contains information for:

- **Important Safeguards**
- **Installation**
- **Use and Care**

Certain ranges come equipped with special features. Determine from a study of your range which of the instructions given in this booklet pertain to your range.

This booklet gives valuable instructions covering the installation, adjustment and use of your range.

HOW TO OBTAIN SERVICE AND/OR PARTS

When your range does not operate in accordance with the instructions in the manual, you should contact the dealer in the immediate vicinity for service. Or, the purchaser may contact the service organization noted on the warranty.

Electric Range

Read and Save These Instructions

IMPORTANT – Save for local electrical inspector's use.

Range

Record in the space provided below the Model No. and Serial No. of this appliance. These numbers are found on the serial plate located below the lift-up cooktop.

Model No. _____	Type Number _____
Serial No. _____	Purchase Date _____

Record these numbers for future use.

IMPORTANT: Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

PLEASE DO THIS NOW!

The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned. This information will register your product and help us to serve you quickly in the future if necessary.

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NOTE: For warranty and service information, please see attachments packaged with range.



California Proposition 65B

Electric cooking appliances could produce or may contain some products which are on a list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure of such substances. To minimize exposure to these substances, always install, operate, and maintain this product according to the “use and care” manual.

READ THE IMPORTANT SAFEGUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

Remove all tape and packaging wrap before using the oven. If any glue remains, touch the residue with the sticky side of the tape already removed. Or, use a cloth soaked with rubbing alcohol. Use caution because rubbing alcohol is flammable. Rinse with warm water and wipe dry.

Destroy or recycle the carton and plastic bags after the range is unpacked. Children should not use packaging material for play. Cartons covered with rugs, bedspreads, or plastic sheets can become air-tight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.

Besafety conscious. The preparation of food in an oven requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow all instructions.



The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm. In addition, businesses must warn customers of potential exposure to such substances.

Users of this appliance are hereby warned there may be some low level exposure to some of the listed substances including acrylamide and carbon monoxide. This happens when the oven, if equipped with a self-clean feature, is engaged in a self-clean cycle. Exposure to these substances can be minimized by properly venting the oven, especially during the self-cleaning cycle, by opening a window or using a ventilating hood or fan.

Notice: Never keep pet birds in the kitchen. Birds have a very sensitive respiratory system. Fumes released during the self-cleaning cycle, overheated cooking oil, fat, margarine or overheated non-stick cookware may be harmful or fatal to birds.

PROPER INSTALLATION: Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA NO. 70-latest edition and local electrical code requirements. Install only per installation instructions provided in the literature package for this range. Be sure leveling legs are in place at the bottom corners of the range. If necessary, raise or lower the leveling legs at the base of the range by turning clockwise or counterclockwise to insure a level range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician label the proper switch or fuse at the electrical disconnect box and show you how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.



The following situations may cause serious bodily harm, death or property damage.

- **TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP BRACKET PROVIDED WITH THE RANGE. TO CHECK IF THE DEVICE IS INSTALLED AND ENGAGED PROPERLY, CAREFULLY TIP THE RANGE FORWARD. THE ANTI-TIP DEVICE SHOULD ENGAGE AND PREVENT THE RANGE FROM TIPPING OVER. REFER TO THE INSTALLATION INSTRUCTIONS PACKAGED WITH THE ANTI-TIP BRACKET FOR PROPER ANTI-TIP BRACKET INSTALLATION.** A child or adult can tip the range. Verify the anti-tip device has been properly installed and engaged. Do not operate the range without the anti-tip device. Failure to do so can result in death or serious burns.
- **Never leave children 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. Never leave the oven door open when the range is unattended.

IMPORTANT SAFEGUARDS, Continued

- **Do not store items of interest to children in the cabinets above a range or on the backguard of a range.** Children climbing on the range to reach the items could be seriously injured.
- **Do not allow children to climb or play around the range.** The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.
- **USER SERVICING: Do not repair or replace any part of the appliance unless it is specifically recommended in this owner's guide.** To prevent personal injury and damage to the range, servicing should be done only by a qualified technician.
- **Storage in or on appliance:** Flammable materials should not be stored in an oven, near surface elements or in the storage drawer (some models). This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not use the oven for storage. Do not store explosives, such as aerosol cans, on or near the range.
- **Remove the oven door from any unused range if it is to be stored or discarded.**
- **Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and cause damage to the range.**



The following situations could cause bodily injury or property damage.

- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR THESE UNITS, OVEN HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN UNTIL THEY HAVE COOLED.** Both surface elements and oven heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of the appliance may become hot enough to cause burns—these areas include the cooktop, surfaces facing the cooktop and the oven vent openings, and surface near these openings, oven doors and windows.
- **Make sure the reflector pans are always in place under the surface elements.** This avoids possible damage to wiring or components underneath and improves cooking efficiency.
- **It's good practice for each household to have an appropriate fire extinguisher** for use in the event of a house fire.



- **NEVER use this appliance as a space heater to heat or warm the room.** Operating surface elements at the HIGH setting without pots or pans on the elements, could damage the range and result in fire.
- **Wear proper apparel when operating the range.** Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact surface elements or interior surfaces of the oven until they have had sufficient time to cool.

IMPORTANT SAFEGUARDS, Continued

- **Never modify or alter the construction of the range** such as removal of leveling legs, panels, wire covers, anti-tip brackets or any other permanent part of the product.
- **Stand to the side of the oven when opening the oven door.** Slowly open the door to allow hot air or steam to escape before removing or replacing food.
- **Keep children from touching the oven door (or glass window, if equipped) when the range is operating** as the door (or window) could get hot enough to cause serious burns.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, baking soda or use a dry chemical or foam-type extinguisher.
- **Use only dry potholders.** Wet or damp potholders on hot surfaces could result in burns from steam. Do not let the potholder touch hot heating areas. Do not use a towel or other bulky cloth instead of a potholder.
- **Turn utensil handles inward, but not extending over other surface elements.** This will minimize the possibility of burns, ignition of flammable materials, and spillage due to accidental contact with the utensil.
- **Never immerse or soak the removable surface elements in water.** Surface elements clean themselves during normal operations or can be wiped with a damp, sudsy cloth when the elements are off and cool. Be sure the elements are off and cool before touching them. Even when the elements appear dark in color, they may be hot.
- **Never leave the range unattended while the surface elements are on.** Boil overs may cause smoking, greasy spill overs may catch fire or a pan which has boiled dry may melt.



- **Do not use aluminum foil to line the surface element reflector pans and never cover an entire oven rack with aluminum foil.** Improper use of aluminum foil may result in shock or fire hazard. Refer to the Cleaning section of this manual for more information on the use of aluminum foil.
- **Do not use glass, earthenware or other ceramic-type cooking utensils for range top cooking unless recommended by the utensil manufacturer.** Utensils of this type may break with sudden heat changes; most are designed to be used only in the oven.
- **Do not use plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use.** These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the element.
- **Do not place hands between the spring tension hinge and the oven door frame when you are removing the oven door.** You could pinch your fingers.

IMPORTANT SAFEGUARDS, Continued

- **Do not heat unopened food containers.** Build-up of pressure may cause the container to burst and result in injury.



The following situations could cause bodily injury or property damage.

- **Disconnect the range from electrical supply before attempting to service or move it.**
- **Do not use a wok on the cooking surface if it is equipped with a round metal ring that extends beyond the bottom element.** Because this ring acts as a heat trap, it may damage the heating element, the surface cooking finish and the chrome pans under the element.
- **Do not touch a hot oven light bulb with a damp cloth.** Doing so could cause the bulb to break and may cause steam burns. Disconnect the electrical service cord or shut off the power to the oven before removing and replacing the bulb.
- **Allow parts to cool to room temperature before touching or removing them from the range.** When a surface element is first turned off, the element is still hot enough to cause burns.
- **Know which knob controls each element.** Place a pan of food on the element before turning it on, and turn the element off before removing the pan.
- **Do not use the broiler pan without its insert.** Do not cover the insert with foil. Exposed fat or grease could ignite. The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not allow dry, empty pans to cook on the heating element** as this could ruin both the pan and the heating element.
- Clean the range regularly to keep all parts free of grease which could catch fire. Pay particular attention to the area underneath each surface element. Exhaust fan ventilating hoods and grease filters should be clean. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.
- **Always place an oven rack in the desired location while the oven is cool.** If a rack must be moved when the oven is hot, use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating element in the oven.

Continuous Cleaning Ovens Only:

- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the continuous cleaning oven.
- **This product is only to be used for the purpose of cooking food.** Do not use this cooking product in any way other than it is intended. It is not to be used to process laundry, ignite fireworks or pyrotechnic displays, or produce illegal substances banned by law, or perform any other non-cooking related function that may be deemed reckless in nature.

IMPORTANT SAFEGUARDS, Continued

- **Use care when touching glass top.** The glass cooking surface will retain heat after the controls have been turned off. Make sure all surfaces have cooled before touching or cleaning.
- **Do not cook on a broken glass top.** If the top glass surface should break, cleaning solutions and spillovers may penetrate the broken glass and create a risk of electric shock. Contact a qualified service technician immediately.
- **Avoid scratching the glass top.** Avoid using knives and sharp instruments around the cook top. Do not drag or slide cookware across the glass surface.

NOTE: The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

VENTILATING HOODS

Clean Ventilating Hoods Frequently

Grease should not be allowed to accumulate on hood or filter. When flaming foods under hood, turn hood fans on.

ENERGY-SAVING IDEAS

Surface Cooking

Turn surface elements off before cooking is completed. The units will stay hot long enough to finish the cooking process.

Use lids when surface cooking. A lid traps steam and uses it to speed up the cooking process. If you have a pressure cooker or vegetable steamer, use it. You'll waste fewer vitamins, save time and cut energy costs.

Use medium-weight, flat bottomed pans that match the sizes of the elements. Pick pans made of a metal that conducts heat well.

When cooking on a surface element, use as little water as possible to reduce cooking time.

Never use the range to heat the kitchen. Using your range without utensils or pans to absorb the element's heat risks damaging the surface and the controls.

Oven Cooking

Preheat the oven only when a recipe tells you. Put roasts and casseroles into a cold oven and then turn the oven on.

Opening the oven door often to check on foods wastes electricity.

Use the oven to prepare complete meals. For instance, start a roast, add vegetables when the meat is half-cooked, and then warm rolls or dessert after the main dishes are cooked. Thaw frozen foods before cooking. Thawed food requires less cooking energy than frozen food.

Make it a habit to turn the oven off before you remove the cooked food from it.

INSTALLATION INSTRUCTIONS

Be sure appliance is properly installed and grounded by a qualified technician.

It is the responsibility of the technician to make certain that your range is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.

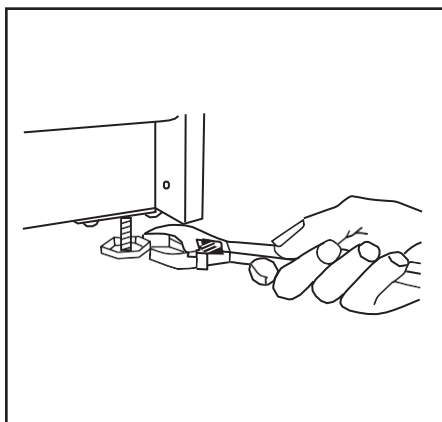


To reduce the risk of tipping the appliance by abnormal usage or

improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance. To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

See instructions packaged with the anti-tip device. These are packaged within the oven during shipment of the range.

If this range is removed for any reason, service or cleaning, etc., it must be replaced as outlined in the installation instructions before placing the range back in operation.



Leveling a Free-Standing Range

All free-standing ranges must be level to obtain proper cooking results. The leveling legs should be screwed into the corner brackets. Place a pan or a measuring cup partially filled with water or spirit level on oven rack. Adjust leveling legs until the range is level. The top of the side panels should be level with countertop or work surface.

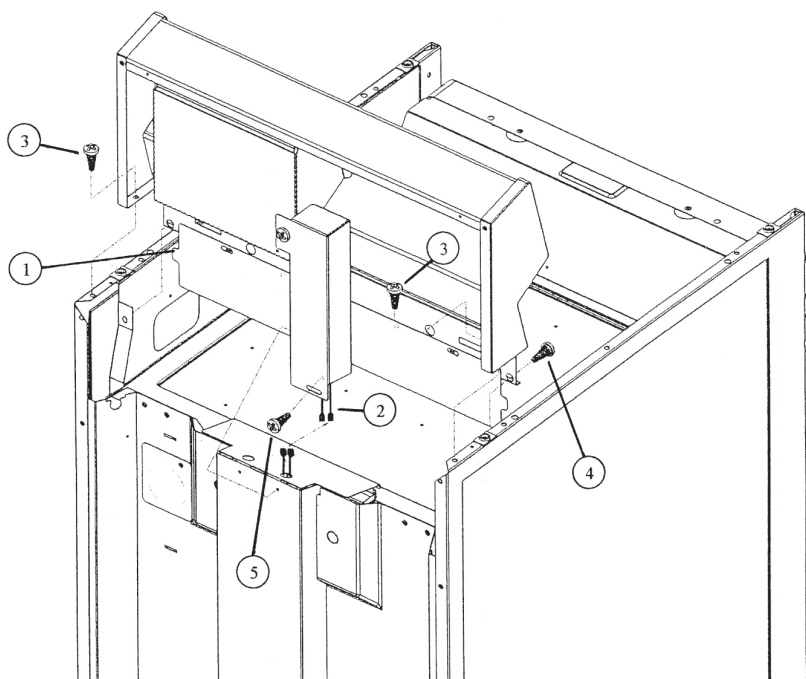
IMPORTANT: Be sure to keep the leg levelers. Leveling of the range is very important.

BACKGUARD INSTALLATION INSTRUCTIONS

Electric Ranges

(This feature may not be available on all appliances.)

1. Move the main top forward. (Lift up and pull forward slightly.) For glass top models, rear holding brackets will have to be briefly unscrewed then reattached when backguard installation is complete.
2. Place the backguard on top of end panels at the rear of range. Make certain the tabs of the burner box cover rest on the outside of the burner box flanges. (See No. 1.)
3. If backguard is equipped with electrical features, connect the corresponding black and white wires then tuck them into the connection channel. (See No. 2.)
4. Insert machine screws through lower inside flange of end caps and end panels. Secure with hex nuts provided. (See No. 3.)
5. Insert machine screws through elongated holes at bottom of backguard and side flanges of burner box. Secure with hex nuts provided. (See No. 4.)
6. Attach wire connection channel to the main back wire cover. Use the sheet metal screw provided. (See No. 5.)



Power Connections to Appliances

Have the range installed by a qualified service technician or an authorized servicer. Installation must conform with the National Electric Code ANSI/NFPA NO. 70-latest edition and local electrical code requirements.

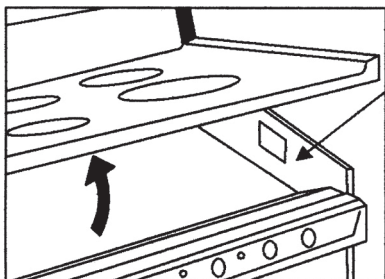


Be sure electric power is OFF at the fuse (breaker) box until the unit is installed and ready to operate. See appliance rating plate for maximum K.W. and amperage rating.

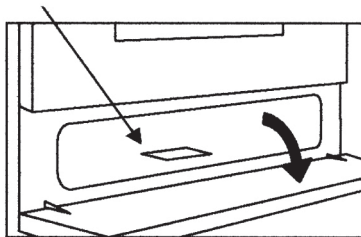
CORD CONNECTED APPLIANCES

We recommend that you have the electrical hookup of your range done by a qualified electrician. Have the electrician show you where your range disconnect is located. If you fail to wire your range in accordance with governing codes, you may create a hazardous condition.

Refer to the rating plate for electrical requirements. The rating plate is located in the burner box area on freestanding ranges and cook tops. Lift up the front edge of the main top to find the rating plate. On built-in wall ovens and glass top ranges, the plate can be found in the storage compartment. Open the storage door panel to find the rating plate.



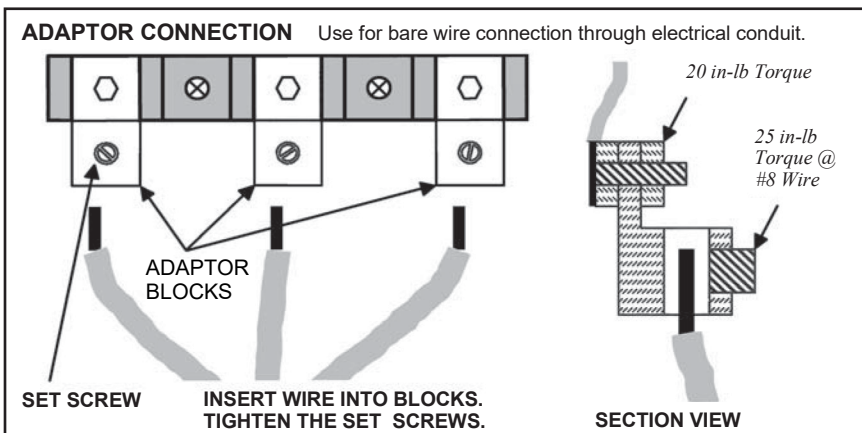
Rating Plate



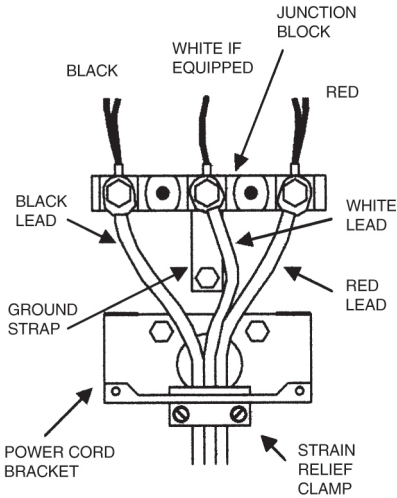
You must use a three-wire, single-phase AC 208/240 Volt, 60 Hertz electrical system to operate your range. Use #8 wire and 40 Amp fuse or circuit breaker for 240 Volt and 208 Volt systems.

For ranges equipped with a terminal block, use only a 3-conductor or 4-conductor UL listed 40 Amp 125/250 minimum volt electric range power cord. The cord must have open end spade lugs with upturned ends or closed loop terminals. An appropriate strain relief bracket must be provided on the power cord. Power cord strain relief must be used.

It is strongly suggested that your electric range be connected by means of a cord utilizing **copper conductors**. Copper has always proven itself to be the most dependable conductor. However, many homes may be wired to connect to a range by means of aluminum wiring. This is not an ideal situation, and we urge you to have a qualified electrician change to a copper cord connection. If this is not possible, bare wire connections can be made with the terminal adaptor kit packed in with the range.



THREE-WIRE CORD CONNECTION

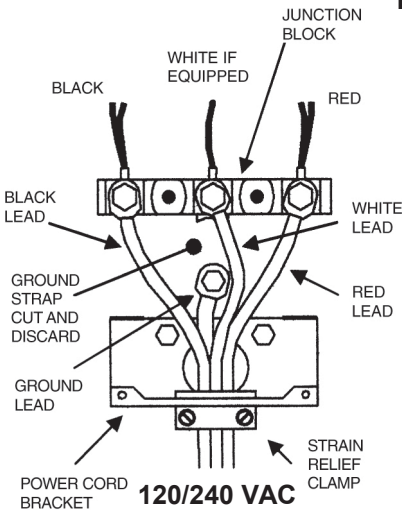


120/240 or 240 VAC

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Install the three-wire cord and strain relief provided on the cord set through the hole in the power cord bracket.
4. Connect the red and black leads to the outer terminals and the white lead to the center terminal. Use the topnuts removed earlier in step 1.
5. Push the cord upward (to relieve strain) while tightening the strain relief clamp.

If local codes do not allow grounding through the neutral, refer to the illustration below of FOUR-WIRE CORD CONNECTION.

FOUR-WIRE CORD CONNECTION



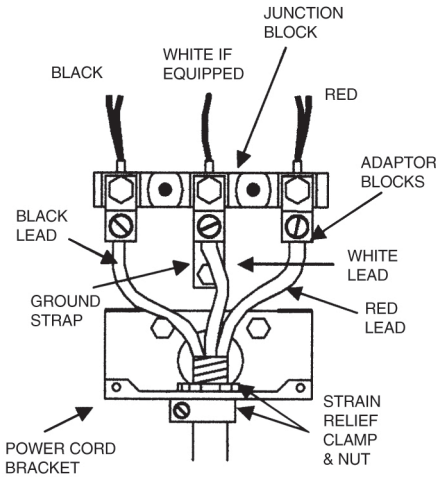
120/240 VAC

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Remove the green ground screw and cut off the ground strap as close to the junction block as possible.
4. Remove the ground strap.
5. Install the four-wire cord and strain relief provided on the cord set through the hole in the power cord bracket.
6. Connect the red and black leads to the outer terminals and the white lead to the center terminal. Use the top nuts removed earlier in step 1.
7. Connect the ground lead below the junction block with the ground screw that was removed earlier in step 3.
5. Push the cord upward (to relieve strain) while tightening the strain relief clamp.

NOTE: A 4-conductor cord is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral.

Effective January 1, 1996 the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

THREE-WIRE CONDUIT CONNECTION



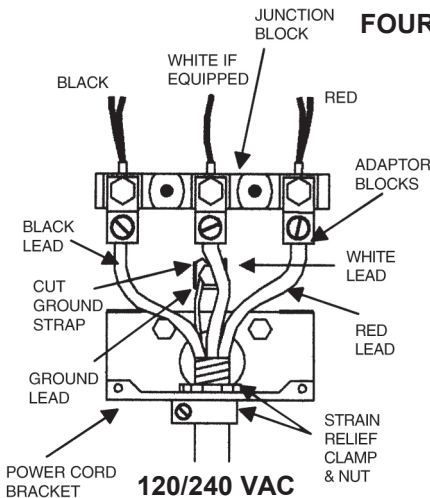
120/240 or 240 VAC

If local codes do not allow grounding through the neutral, refer to the illustration below of **FOUR-WIRE CONDUIT CONNECTION**.

NOTE: The power cord bracket will have to be reversed for conduit installations. Detach the bracket and flip its orientation. Reattach the bracket to the range so the conduit will pass through the smaller hole.

1. Remove the top nuts on the junction block studs.
2. Tighten the back nuts.
3. Install the terminal adaptor blocks for bar wire connection. Use the top nuts removed in step 1.
4. Install the three-wire conduit and an appropriate strain relief clamp through the hole in the power cord bracket.
5. Insert the red and black leads into the outer blocks and the white lead into the center block. Tighten the set screws.
6. Secure the strain relief clamp around the conduit and tighten the nut against the power cord bracket.

FOUR-WIRE CONDUIT CONNECTION



120/240 VAC

Effective January 1, 1996 the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

NOTE: A 4-conductor connection is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral.

NOTE: The power cord bracket will have to be reversed for conduit installations. Detach the bracket and flip its orientation. Reattach the bracket to the range so the conduit will pass through the smaller hole.

1. Remove the top nuts on the junction block studs. Then, tighten the back nuts.
2. Cut the ground strap as close to the junction block as possible and at the lower section with upturned sides.
3. Install the four-wire conduit and an appropriate strain relief clamp through the hole in the power cord bracket.
4. Use the section of ground strap with upturned sides and the ground screw to connect the ground lead below the junction block.
5. Install the terminal adaptor blocks for bar wire connection. Use the top nuts removed earlier in step 1.
6. Insert the red and black leads into the outer blocks and the white lead into the center block. Tighten the set screws.
7. Secure the strain relief clamp around the conduit and tighten the nut against the power cord bracket.

CABINET PREPARATIONS

Free-Standing Ranges

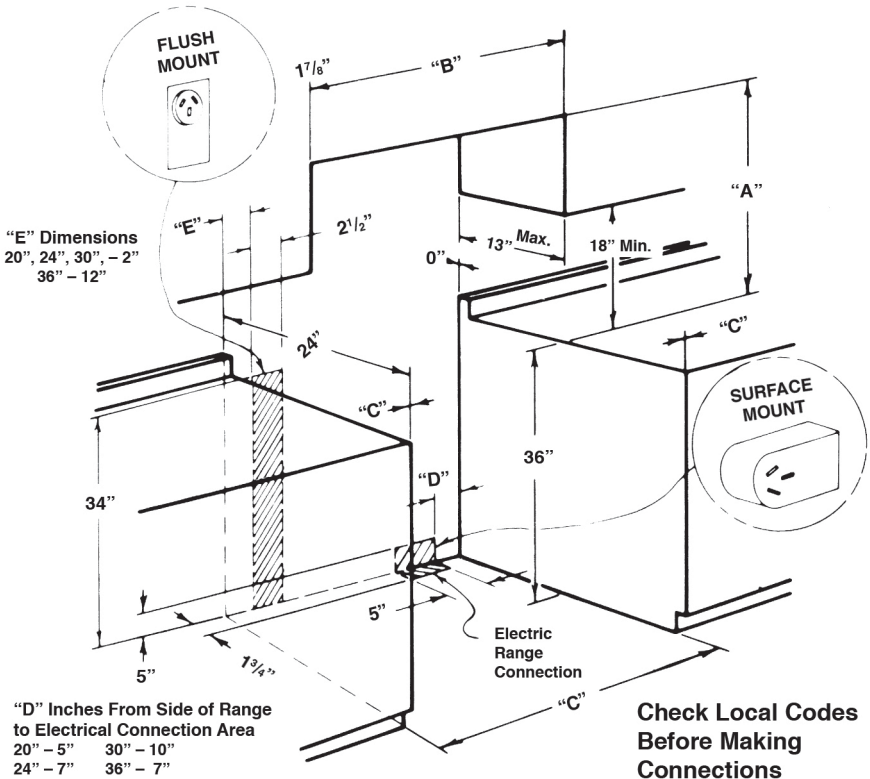
“A” - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or

“A” - 24 inches minimum when bottom of wood or metal cabinet is protected by not less than 1/4 inch “Flame Retardant” millboard covered with not less than No. 28 MSG sheet steel, 0.015 inch stainless steel, 0.024 inch aluminum or 0.020 inch copper.

“B” - Make opening between cabinet as shown in drawings. Level range so the main top is level with the cabinet top. Make electrical connection and slide range into opening.

<u>RANGE SIZE</u>	<u>“B” DIMENSION</u>	<u>“C” DIMENSION</u>
20”	20 3/8”	2”
24”	24 3/8”	0”
30”	30 3/8”	0”
36”	36 3/8”	0”

“C” = Inches
from
combustible
vertical walls
above cooking
surface.



To eliminate the hazard of reaching over the heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

OVEN OPERATION

OPERATIONAL CHECK

Check all connections to see that they are tight and have not become loosened during transit. The oven bake element should heat up within a minute when the temperature control is set in the bake area of the dial. The broil element can be checked with dial in broil mode. With dial at 400°F, temperature should be reached within 10-12 minutes. The elements are covered with a protective coating of oil. When heated up for the first time, open the oven door and allow the thermostat to operate at 400°F for about 10 minutes. This should evaporate the oil, and dissipate odors and possible smoke caused by the burning off of this protective coating.

Opening Oven Door

Let hot air or steam escape before removing or replacing food.

Arranging Oven Racks

Always arrange the oven racks while the oven is cool. To remove the rack, pull forward until it stops. Lift up the front and slide out. To replace, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide back into place. Place the racks so the food is “centered” in the oven.

When more than one utensil is used, be sure to stagger them allowing space between each one. Don't allow the utensils to touch any part of the oven, especially the glass window. It is best to use both racks equipped with the oven, and place food so one utensil is not directly over another.

Baking

By using the latest development in an electric oven heat control, a fast bake temperature is obtained. However, preheating the oven for 10-12 minutes is recommended so the oven can cycle properly before baking. Turn oven control clockwise to the temperature setting of your choice. An indicator light will glow when there is electric power to the bake element. When the oven temperature setting is reached, the indicator light will go off. It lights up again when the power comes back on the bake element.

Broiling

Broiling may be slightly different from any previous broiling you may be acquainted with, so be sure to read this section completely.

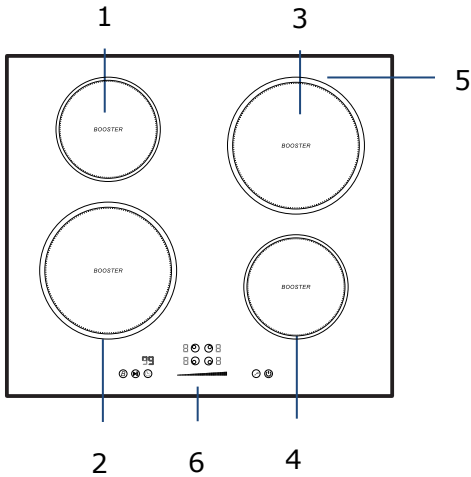
To broil, turn the temperature control knob clockwise to the “BROIL” position. This action makes a switch in the oven thermostat engage the broiling element. Turning the temperature knob away from this position will switch the thermostat back into bake mode.

Always broil with the oven door closed. The oven temperature control will maintain the oven temperature while your food is broiled. For most instances, the top oven rack position can be used for broiling. If broiling with lower heat is needed, the second rack position from the top can be used. Lower rack positions can be used for even lower broiling intensity.

SELECT THE OVEN RACK POSITION BEFORE YOU BEGIN BROILING.

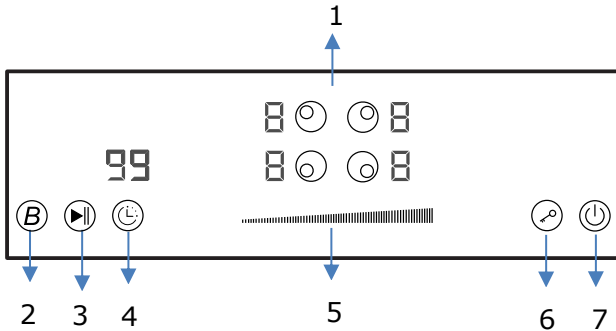
OPERATING YOUR COOKTOP

For Models with Black Cooktops



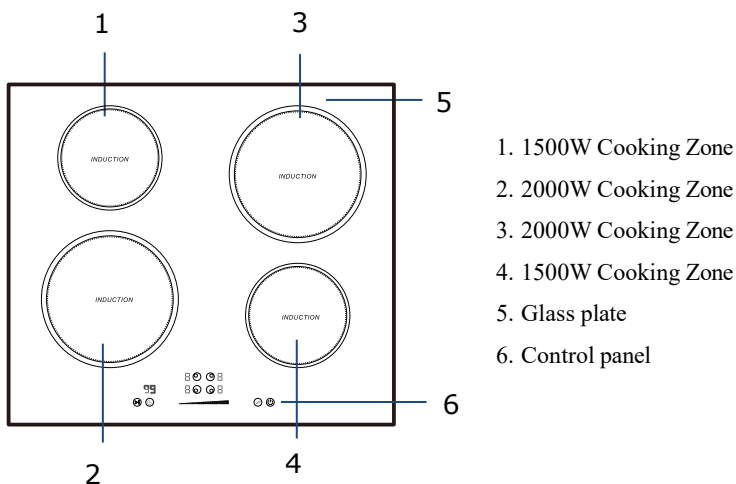
1. 1500W Boost 2000W Cooking Zone
2. 2000W Boost 3000W Cooking Zone
3. 2000W Boost 3000W Cooking Zone
4. 1500W Boost 2000W Cooking Zone
5. Glass plate
6. Control panel

Control Panel

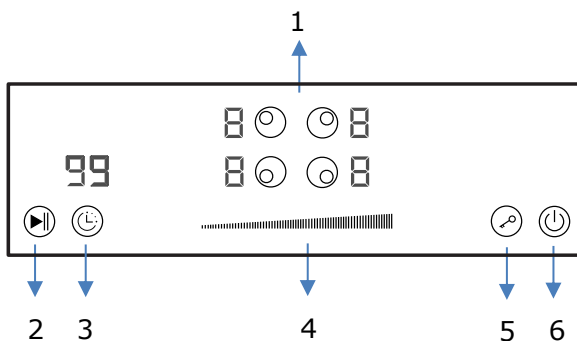


1. Cooking Zone selection button
2. Booster function control button
3. Stop & Go control button
4. Timer control button
5. Heating level/Timer Slider control
6. Child Lock control button
7. ON/OFF button

For Models with White Cooktops



Control Panel



1. Cooking Zone selection button
2. Stop & Go control button
3. Timer control button
4. Heating level/Timer Slider control
5. Child Lock control button
6. ON/OFF button

Choose the Right Cookware (Induction Models)

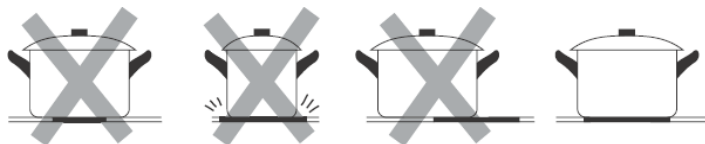
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction hob.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable for an induction cooktop: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Induction cooktops are made from smooth, ceramic glass, the heat comes from a magnetic induction coil which heats the cookware but not the cooking surface. The heat from the cookware is transferred to the food.
- It's important that you use only metal pans specifically designed and/or approved for use on induction hobs. Never allow melamine or plastic containers to come in contact with the heat zones.
- A pan which diameter less than 5½" (140mm) may not be detected by the induction hob.



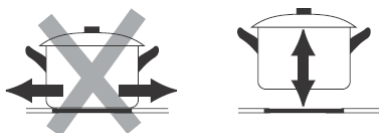
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. If you use smaller pot efficiency could be less than expected. Always center your pan on the cooking zone.



Always lift pans off the hob – do not slide, or they may scratch the glass.



Suggested Pan dimensions for induction hob

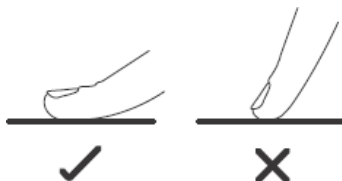
The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However, the bottom of this pan is suggested to have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the center of the cooking zone.

Base diameter of the pots:

<i>Cooking zone (in.)</i>	<i>Minimum (in.)</i>	<i>Maximum (in.)</i>
6.3	5.5	6.3
7.1	5.5	7.1
8.3	6.3	8.3
11.0	9.1	11.0

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure. Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g., a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

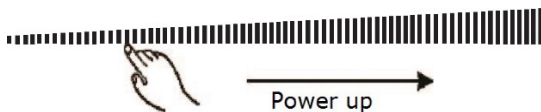


For Touch/Slider Control Models

To Start Cooking

After the cooktop is connected to a power source, the cooktop will beep once, all the indicator lights will illuminate for one second, then go out. To then start cooking, follow these steps:

1. Press and hold the ON/OFF  control button for about 3 seconds till you hear a “beep” to turn the cooktop on. Now the cooktop enters Standby mode. All of the heat setting indicators and the timer setting indicator shows “-”.
2. Place a suitable pan on the cooking zone you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. Set heating level of cooking zone:
 - a. Before adjusting the heating level, touch the heating zone selection control button to select and activate the cooking zone you wish to use.
 - b. The heat setting indicator of the selected zone will flash when it is active.
 - c. Adjust its heat level by touching the  or  button to decrease or increase the heat, respectively. The heat level will cycle from 0 to 9.
 - d. If you have a slider control model, use the slider control in increase/decrease as shown below:



NOTES:

1. When the cooktop is in Standby mode, and no button is pressed for one minute, the cooktop will beep once, then automatically turn off.
2. The default power level setting is level 5.
3. The heat setting indicator of the selected zone will flash when the level is being adjusted or set.
4. After adjusting, the heat setting number will flash for 5 seconds then stop flashing. At this time, the setting will be confirmed.

To Turn Off the Cooktop

1. You can turn the cooking zone off by adjusting heat setting to level 0; the indicator shows “-”.
2. You can also turn the whole cooktop off by touching the ON/OFF  control button.

NOTES:

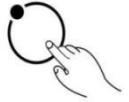
- If the power shuts off during cooking, all temperature settings will be cancelled.
- The cooling fan of the induction cooktop will remain on for about 1 minute after the cooktop is turned off.

Using Booster Function (Induction Cooktop)

Some of the induction cooktop models have one or several cooking zones which has 'Booster' function. You can use the 'Booster' function to boost power of the relevant cooking zone for a maximum power rating for 5 minutes.

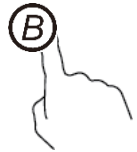
Using the Booster Function when a Cooking Zone is Working

- 1) Active the cooking zone you want to use booster function.
Touch the heating zone selection control button to select the cooking zone you want to use boost function.
- 2) Touch the Booster function control button , and the heating zone indicator will show “b” and flash for 5 seconds. The booster function is now active.



NOTE:

1. When using booster function, if the other cooking zone in vertical direction is also activated at a power level higher than 2, programmer will automatically turn power of the other zone down to 2.
2. After booster function ceases, the other active cooking zone will return to the original power setting.



Stopping the Booster Function

- Follow above practice of active Booster function one more time when Booster is working, could cancel the Booster function.
- You can also cancel Booster function by adjust power level setting.

Child Lock Safety Control

NOTE: The Child lock function is for touch/slider control models only.

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on) by activating the 'Child Lock' function.
- When the controls are locked, except the **ON/OFF** control button and 'Child Lock' control button, all other touch control buttons are disabled.

To Lock the Controls

Touch the 'Child Lock' control button  once. The timer indicator will show “Lo” and the 'Child Lock' function will be active.

To Unlock the Controls

1. Make sure the electric cooktop is turned on.
2. Touch and hold the 'Child Lock' control button  for 3 seconds, the buzzer will beep once and “Lo” indicator on the timer will disappears. The 'Child Lock' is now inactive.

You can now start using your electric cooktop.

Under the child lock mode, all controls buttons be disable except for the **ON/OFF** button  and child lock  button.



You can always turn the cooktop off with the **ON/OFF**  control in an emergency, but the cooktop will be unlocked the next time it is used.

NOTE: If the cooktop is turned off without deactivating the 'Child Lock' function, the 'Child Lock' will remain active when the cooktop is turned on again later.

Stop & Go Function

NOTE: The Stop & Go function is for touch/slider models only.

The Stop & Go function can turn off all zones. When you return to the cooktop, simply touch the button to restart cooking at the zones' heat settings.

Activate the Stop & Go Function

Press the Stop & Go function button  once. All temperature program settings be put on hold and the cooktop stop heating. All heat setting indicators will show “P”.

Cancel the Stop & Go Function

After returning to the cooktop, press the Stop & Go function button again. All temperature program settings will return to their previously set temperatures. The Stop & Go indicator “P” disappear from all indicators.

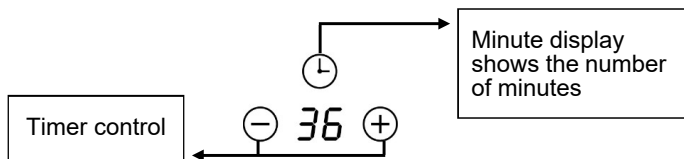


When the Stop & Go function is active, all of the control buttons will be disabled, except the ON/OFF and Stop & Go button.

NOTE: The cooktop will automatically turn off, if the Stop & Go function lasts for more than 10 minutes.

Using the Timer

Note: Timer function is for touch/slider control models only.



When the cooktop is turned on, you can use the timer in two different ways:

- You can use it as a “minute minder” alert, which can be set for up to 99 minutes. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off.

Using the Timer as a Reminder:

If you have not selected any cooking zones, touch the timer control button . The number in timer indicator will start flashing.

To adjust the Minute Minder settings follows the instructions below:

1) Touch control models:

- a. Set the time by touching the or button.
- b. If you press and hold either of the two buttons, the value will adjust down or up rapidly in a circle.

NOTE: When the timer indicator is flashing, touching the timer control button once more can quickly confirm the timer setting.

2) Slider Touch control models:

- a. Touch the timer control button once, and the number in the ones place of the timer indicator will start flashing. Then, adjust the single digit of minute minder by sliding the slider control.
- b. Press the timer control button again, the number in the tens digit of the timer indicator will start flashing. Then, adjust tens digit of the minute minder by sliding the slider control.



NOTE: By continuously touching the timer control button, the slider works in this sequence: “Single Digit-Tens Digit -Confirm Setting-Single Digit-...”

When the minute minder is set, it will begin to count down immediately and show the remaining time in the display.

The buzzer will beep for 30 seconds, and the timer indicator display shows “- -” when the set time is finished. Press any button to stop the buzzer from beeping.

Setting the Timer to Turn off a Cooking Zone

- 1) Touch the heating zone selection control button  to select the cooking zone you wish to set timer for.
- 2) Touch the timer control button  and the number in the timer indicator display will start flashing. Then adjust timer setting.
 - 1) **Touch control models:**
 - a. Set the time by touching the  or  button.
 - b. If you press and hold either of the two buttons, the value will adjust down or up rapidly in circle.

NOTE: When the timer indicator is flashing, touching the timer control button once more can quickly confirm the timer setting.

2) Slider Touch control models:

- a. Touch the timer control button  once, and the number in the ones place of the timer indicator will start flashing. Then, adjust the single digit of minute minder by sliding the slider control.
- b. Press the timer control button again, the number in the tens digit of the timer indicator will start flashing. Then, adjust tens digit of the minute minder by sliding the slider control.

NOTES:

- The red dot next to the power level indicator will illuminate for those zones set with a timer.
- After adjusting, the setting in timer indicator will flashing for 5 seconds and then stop flashing, then the setting be confirmed.
- The default setting of minute reminder and timer is 30 minutes.
- If more than one heating zone has a timer set, the timer indicator will show the lowest time remaining. The red dot next to power level indicator will flash.
- The minute reminder and timer can be used at same time. The timer indicator shows the lowest time setting. If the lowest setting is the minute reminder, the red dot next to timer indicator will flash. If the lowest setting is the timer setting, the red dot of corresponding cooking zone power level indicator will flash.
- If indicator shows the timer setting of a cooking zone and you want to check minute reminder setting, press the timer control button the  , and indicator will show minute reminder setting.

6. 

3 

Residual Heat Warning

Beware of hot surfaces

- When the cooktop has been operating for some time, there will be some residual heat. The letter “H” appears in power setting indicator to warn you to keep away from it.

H 

Auto Shutdown

Another safety feature for touch/slider control cooktop is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times as below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Overheat Protection

A temperature sensor inside the cooktop monitors its internal temperature. When an excessive temperature is detected, the cooktop will automatically turn off.

Overflow Protection

For your safety, the touch/slider control will automatically shut off the power if boiling liquid or wet cloth touches the control panel. All control buttons became inactive except ON/OFF and Child Lock button, until you wipe the touch control area dry.

Cooking Guidelines

Take care when frying, as the oil and fat heat up quickly, particularly if you are using Booster function. At extremely high temperatures oil and fat can ignite spontaneously, and this presents a risk of fire.

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering

- Simmering occurs below the boiling point, at around 185°F (85°C), when bubbles are rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below the boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing Steak

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-bottomed frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For Stir-Frying

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

The settings below are guidelines only. The exact setting will depend on factors including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.

Heat setting	Suitability
1 - 2	• Delicate warming for small amounts of food • Melting chocolate, butter, and foods that burn quickly • Gentle simmering • Slow warming
3 - 4	• Reheating • Rapid simmering • Cooking rice
5 - 6	• Pancakes
7 - 8	• Sautéing • Cooking pasta
9	• Stir-frying • Searing • Bringing soup to the boil • Boiling water

CLEANING AND MAINTENANCE

CAUTION: *Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from ELECTRICITY supply and ensure the appliances is completely cool.*

Cleaning the Cooktop Surface

- Clean spillages from the cooktop surface as soon as possible after use. Always ensure the surface is cool enough before cleaning.
- Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface, you may need to use a specialist vitro-ceramic glass cleaner, which is available for most of supermarkets.
- Do not use other abrasive cleaners and/or wire wool etc., as it may scratch the ceramic glass surface of your 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.

Tips to Keep your Cooktop Clean

Everyday soiling on glass (fingerprints, general stains left by food or non-sugary spillovers)

1. Switch off the power supply.
2. Apply a vitro-ceramic glass cleaner while the glass is still warm (but not hot!)
3. Rinse and wipe dry with a clean cloth or paper towel.
4. Switch on the power supply to the cooktop.

Notes:

- When turning off the power supply of cooktop, there will be no 'hot surface' indication, but the cooking zone may still be hot! Take extreme care.
- Heavy-duty scourers, some nylon scourers, and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop glass surface: the glass may become stained

Boil over melts and hot/sugary spills on the glass

Remove these immediately with a fish slice, palette knife, or razor blade scraper suitable for ceramic glass of cooktop, but beware of hot cooking zone surfaces:

1. Switch off the power supply.
2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
3. Clean the soiling or spill up with a dish cloth or paper towel.
4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.

NOTE:

- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
- Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

Spillovers on the touch controls

1. Switch off the power supply.
2. Soak up the spill
3. Wipe the touch control area with a clean damp sponge or cloth.
4. Wipe the area completely dry with a paper towel.
5. Switch on the power supply to the cooktop.

NOTE:

The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

CLEANING THE RANGE

Always keep cleaning materials and chemicals in a safe place and away from children. Know what you are using. Make sure all parts of the range are COOL before cleaning. Be sure to replace the parts correctly.

Using Commercial Oven Cleaners

Commercial oven cleaners may be used on porcelain lined ovens; however, many cleaners are very strong, and it's essential to follow instructions carefully.

Oven cleaners can coat or damage the thermostat sensing device (the long tube in the oven) so that it will not respond to temperature accurately. If you use an oven cleaner, do not let it contact the sensing bulb, or any chrome, aluminum, or plastic part of the range. **Do not apply or allow the cleaner to come in contact with any parts or surfaces other than the oven interior.**

Do not use harsh cleaners or degreasers on or around functional parts. This will damage or drastically reduce the life of the part.

After using such cleaners, thoroughly rinse the oven with a solution of 1 tablespoon vinegar to 1 cup of water.

Use only a mild solution of soap and water on **backguards, aluminum control panels and painted surfaces**. Never use harsh abrasives or cleaning powders that may scratch or mar the surface. Make sure the cleaners and cleaning materials are suitable for use on the area to be cleaned. Always keep cleaning materials in a safe place.

Knob

Pull the knob forward to remove. Wash in a water solution with a mild detergent mix. Do not use an abrasive cleaner or any abrasive action. Abrasive action will scratch away the knob markings.

If the knobs become loose on the stem, spread the spring slightly with a small screwdriver.

Tops

The porcelain finish top can be cleaned with detergent and warm water. A mild glass wax can be used to shine the top.

Range tops finished in brushed chrome should be wiped clean after each use. Clean with a paper towel or a damp cloth. For heavy spatters, use a mild detergent and water. Then, wipe dry with a soft cloth.

A thin coating of vegetable oil should be applied periodically to the chrome top surface and underside. This will help prevent moisture from penetrating the chrome surface.

USER SERVICING

- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the range from electrical supply before attempting to service or move it.
- If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the anti-tip bracket when you push the range back.

REPAIR PARTS

When repair parts are needed, contact the dealer from whom the range was purchased. In case your range was purchased from some source other than an appliance dealer you may prefer to contact the manufacturer of the range at the address shown in this manual.

MOISTURE

During initial heat-up of your range, the heat mixing with the cooler air in the oven cavity may produce fogging of the door glass or a collection of water on the door. To prevent this, open the oven door for the first few seconds of initial oven heat-up. This will allow moist air within the oven to escape without the forming of visible moisture on the range. The amount of moisture will depend upon the humidity of the air and water content of the food being cooked. Fogging and even dripping water will usually occur in geographic locations of high humidity.

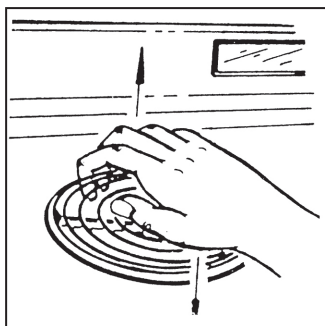
OVEN VENT

The oven vent tube has been eliminated. By omitting the vent tube, a greater amount of moisture is retained; therefore, baked foods with greater appeal are created. The food itself retains more of its natural juices and has less tendency to dry out. The flavor is better.

ALIGNMENTS AND ADJUSTMENTS

Oven Door Spring Adjustments

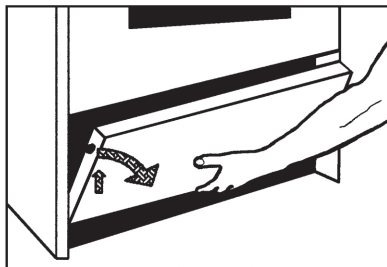
The oven door springs are properly adjusted before leaving the factory. The springs should be adjusted to allow the door to remain open when pulled 90 degrees forward and yet pull the door tight against the oven front frame when closed. If adjustments should become necessary, remove the storage drawer and grasp spring with fingers, and pull downward. To give more tension, push toward rear of range and attach in first slot. To make spring adjustment on ranges without storage drawer, remove false panel and follow the same procedure.



Make certain all surface elements are cool and all switches are in the OFF position prior to seating elements.

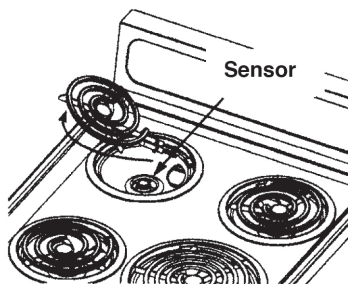
Seating Top Elements

The top element may need initial seating after installation of the stove or after they have been unplugged and re-installed. Palm the element as shown. Pick up on the rear section with your fingers, while at the same time, push down on the front of the element with the palm of your hand.



Storage

Your electric range is equipped with a storage area located beneath the oven cavity. To access this compartment, gently lift on the front edge of the “drop-down” panel and let it fall forward as shown. **ONLY LIFT ON THE FRONT EDGE OF THE PANEL SO AS TO NOT PINCH YOUR FINGERS.** Do not use this panel as a step or shelf.



Brown HeatSense™

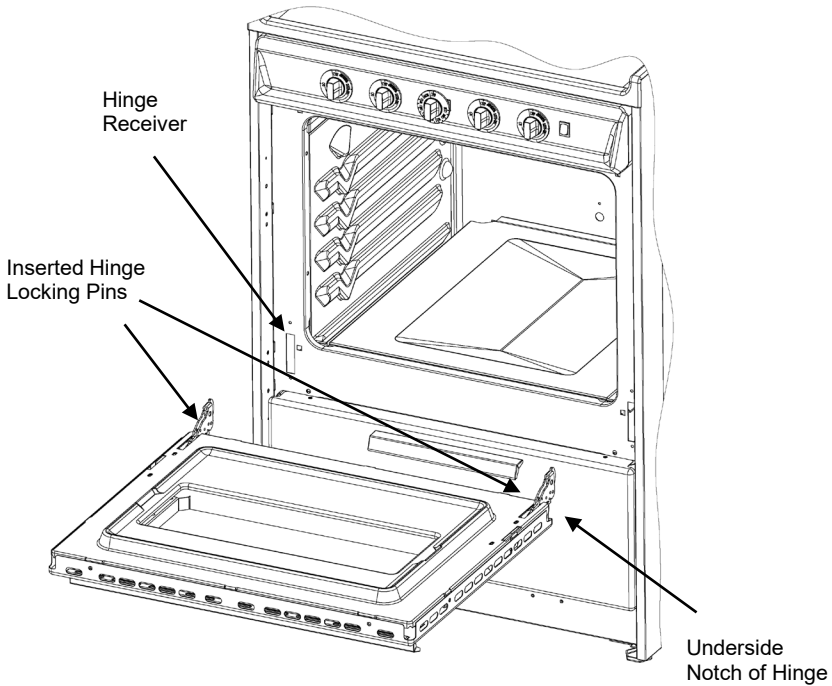
Some models may be equipped as a Brown HeatSense™ range with our exclusive Coil Logic safety system. It is designed to prevent overheating by utilizing an automatic cut-off sensor to power off the coil element if higher than necessary temperatures are detected. Once cooled, these sensors will disengage, allowing power to return to the coil element. The Coil Logic safety sensors are visible from the top of the burner bowl (refer to figure). When the coil elements are off and cool, the drip pans and Coil

Logic sensors can be cleaned with mild soap and warm water. Dry thoroughly before resuming use. Always keep all surfaces and subtop areas clean for optimal operation. **Do not use aluminum foil to line the drip pans.** Improper use of aluminum foils may result in shock or fire hazard.

REMOVABLE OVEN DOOR

On some models, the oven door is equipped with detachable hinges to make cleaning the oven interior easier. Perform the following steps to remove the door.

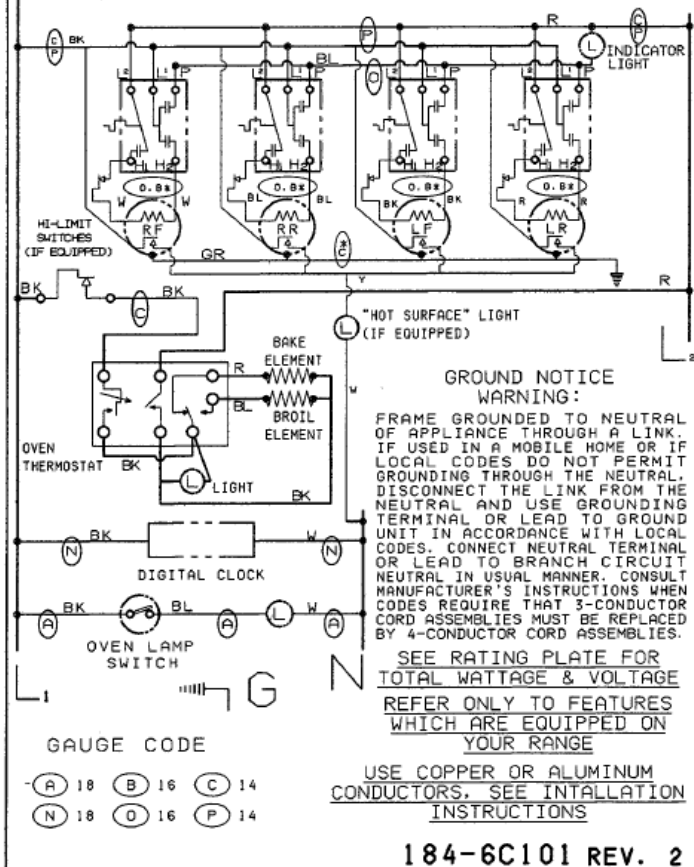
1. Locate two hinge locking pins to use for door removal. You may use items such as nails or rivet pins approximately 0.080 - 0.105 inches diameter for this purpose.
2. Open the oven door to its full open position.
3. Insert a hinge locking pin through the hole in each hinge bracket. This should disable the hinge arm from retracting and locks the hinge in the open position.
4. Gently lift up to remove the door assembly from the hinge receivers in the front frame.



When cleaning and/or service of the unit is complete, perform the following to seat the door back onto the unit.

1. Gently lower the door back into the hinge receivers so the notch on the underside of the hinge catches on the hinge receiver.
2. Place a slight amount of pressure to open the door in order to relieve tension on the hinge locking pins.
3. Remove the hinge locking pins so the door may close freely.
4. Save the hinge locking pins for the next time you need to remove the door.

WIRING DIAGRAM FOR ELECTRIC RANGES



TROUBLESHOOTING

If you encounter any issues with your cooktop, consult the table below for a quick resolution before contacting our service team:

ISSUE:	CAUSE/RESOLUTION:
<i>There is no power to the appliance</i>	<i>Check whether there is a power outage.</i> <i>Check whether the appliance is properly connected to the electricity.</i> <i>Has the timer setting elapsed or reached the longest cooking time setting and auto shut off?</i> <i>Is there liquid boiling over the control panel, and has that prompted the auto shutoff?</i>
<i>The touch control panel buttons can't be activated</i>	<i>Check if child lock is on</i> <i>Check to see if liquid/wet cloth over touch control panel has activated overflow protection</i>
<i>After cooking, "H" shows on display</i>	<i>This is normal. The cooktop is displaying the Residual Heat Warning. It will remain on until the surface is cool enough for touch.</i>
<i>After turning off the cooktop, the fan remains on.</i>	<i>This is normal, this is to help appliance completely cool down</i>
<i>Some pans make crackling or clicking noises</i>	<i>This is the normal sound of induction coils</i>
<i>The glass is being scratched</i>	<i>Check whether you used unsuitable or rough-edged cookware</i> <i>Check whether abrasive cleaning products have been used.</i>
<i>The heating element of ceramic cooktop turns on and off alternately when working.</i>	<i>This is a normal feature for ceramic hobs, as internal temperature sensors will prevent the cooktop from reaching dangerous cooking temperatures.</i>

If you have checked the information above and you still need help with your appliance, call our Customer Service facility at 800-932-4267 (**Ext. 513**) between 9:00 AM and 5:00 PM ET or visit our website summitappliance.com/support at any time. We will do our best to answer your questions.