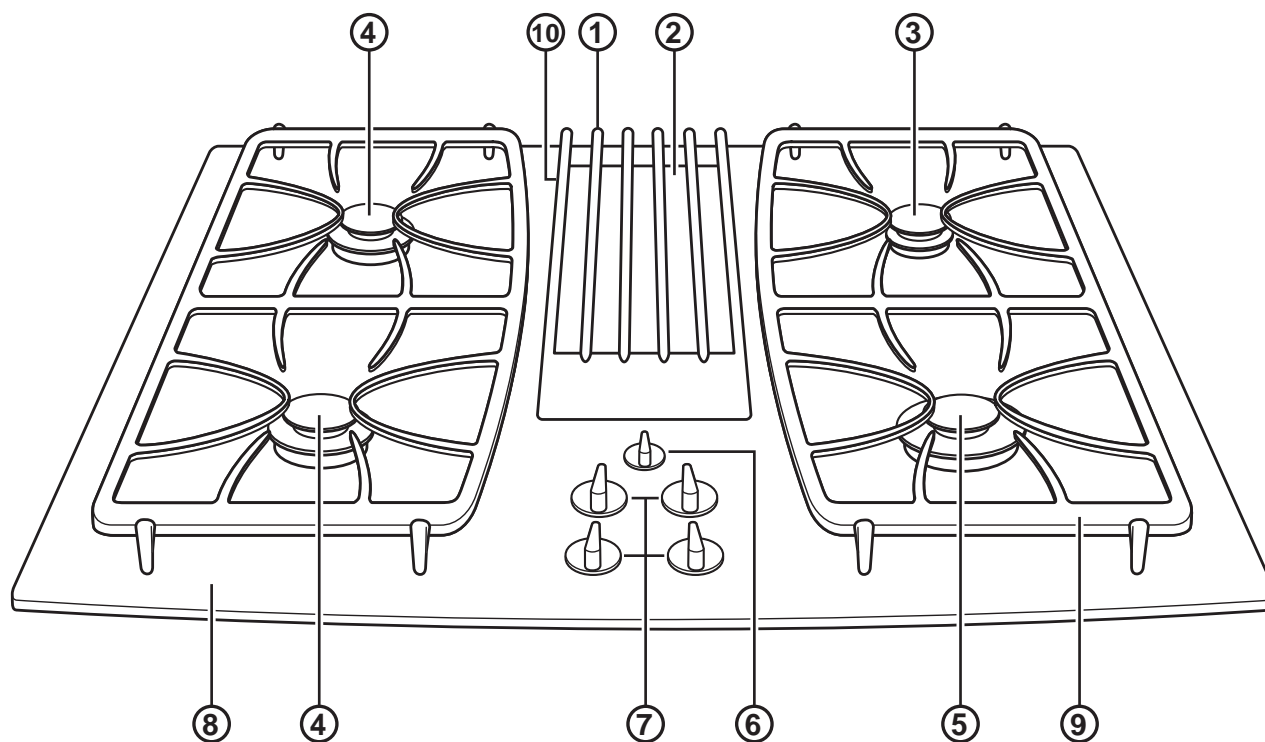


Cooktop Features

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



1. **Vent Grille:** See page 14.
2. **Vent Filter (located under the vent grille):** See page 14.
3. **Simmer Spillproof Burner:** See pages 11 and 13.
4. **Spillproof Burners:** See pages 11 and 13.
5. **High Power Spillproof Burner:** See pages 11 and 13.
6. **Vent Control:** See page 12.
7. **Surface Burner Controls:** See page 11.
8. **Glass Cooktop Surface:** See pages 15 and 16.
9. **Cast-Iron Burner Grates:** See page 14.
10. **Vent Grille Gasket:** See pages 14-16.

Surface Burners

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

How to Light a Gas Surface Burner

Push the control knob down and turn it to the **LITE** position.

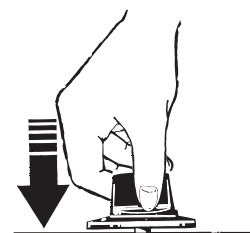
You will hear a little **clicking** noise—the sound of the electric spark igniting the burner.

Turn the knob to adjust the flame size. If the knob stays at **LITE**, it will continue to click.

When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around

any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

If the burner has not been used recently, the flames may make an excessive noise. This is normal, and it should dissipate after 4 to 5 minutes.



Push the control knob down and turn it to the LITE position.

Sealed Gas Burners

The smaller burner (right rear position) will give the best simmer results. It offers precise cooking performance for delicate foods, such as sauces or foods which need to cook over low heat for a long time. It can be turned down to a very low simmer setting.

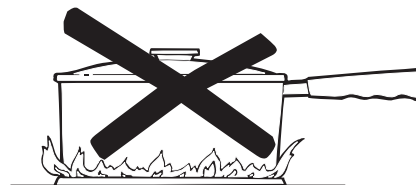
The other burners are higher powered and will bring liquids to a boil quicker, especially with the use of a lid.

How to Select Flame Size

For safe handling of cookware, never let the flames extend up the sides of the cookware.

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your cooktop with a match. Hold a lit match to the burner, then push in and turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

IN CASE OF A POWER FAILURE, THE VENTILATION SYSTEM WILL NOT OPERATE.

Before Lighting a Gas Burner

- Make sure all burner heads, burner caps and grates are in their proper locations (see Burner Caps, Heads and Electrodes in the Care and cleaning of the cooktop section).

After Lighting a Gas Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Surface Burners (Cont.)

Wok This Way

We recommend that you use a flat-bottomed wok, available at your local retail store.

Only a flat-bottomed wok should be used. Do not use a flat-bottomed wok with a wok holder.

Do not use a flat-bottomed wok on a support ring.

Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health.



Use a flat-bottomed wok.



Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.



Using The Downdraft Vent System

How to Operate the Downdraft Vent System

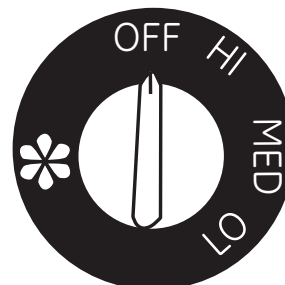
The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop.

Turn the vent fan speed control knob to **HI**, **MED** or **LO**, as needed.

Continuous use of the vent system while cooking helps keep the kitchen comfortable and less humid, reducing cooking odors and soiling moisture that normally creates a frequent need for cleaning.

The appearance of the burner flames may be affected when the vent fan is operating. At the high fan speed setting, it is normal for the nearby burner flames to be drawn toward the vent grille. If cooking performance is affected, use a lower fan speed setting.

IN CASE OF A POWER FAILURE, THE VENTILATION SYSTEM WILL NOT OPERATE.



Cleaning The Cooktop

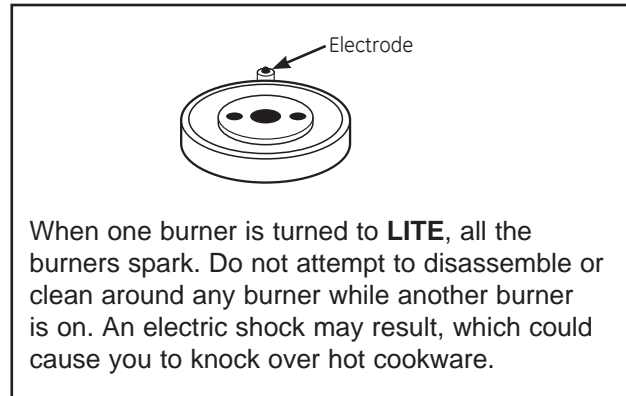
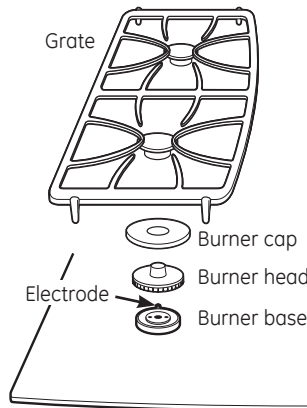
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

Sealed Burner Assemblies

Turn all controls **OFF** before removing the burner parts.

The burner grates, caps and burner heads can be lifted off, making them easy to clean.

CAUTION Do not operate the burner without all burner parts in place.



Burner Caps, Heads and Electrodes

Burner Caps

Lift off when cool. To clean the burner caps, wash in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

Burner Heads

The slits in the burner heads of your cooktop must be kept clean at all times for an even, unhampered flame. You should clean the surface burners routinely, especially after bad spillovers, which could clog these openings. Lift off when cool.

To clean the burner heads, wash in hot, soapy water and rinse with clean water.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush. Use a small sewing needle or paper clip to remove any clogs in the slits.

Electrodes

This small metal rod produces the spark and must be kept clean and dry to properly ignite the gas.

To clean the electrodes, use a dry paper towel or scrub pad.

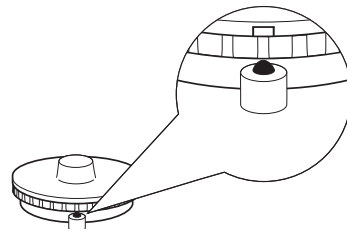
After Cleaning

Before putting the burner caps and heads back, shake out excess water and then dry them thoroughly by setting in a warm oven for 30 minutes. Check to make sure the electrodes remain seated down in burner head.

Replacement

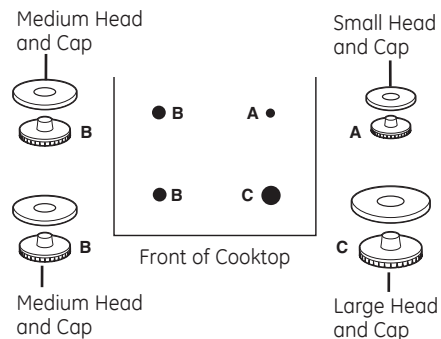
The burner heads and burner bases are labeled A, B and C to aid reassembly.

Replace the burner heads on the bases matching the letters. Replace the caps on the heads. Make sure that the caps and heads are replaced in the correct location. There is one small (A), two medium (B) and one large (C) head and cap. If the caps or heads are not replaced in the correct locations, burners may not ignite or perform properly.



After cleaning, make sure the notch in the burner head is positioned toward the electrode. Rotate the burner head around the burner base until it is level and securely seated.

NOTE: Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning. The burner heads and burner bases are labeled A, B and C to aid reassembly.



Cleaning The Cooktop

Burner Grates, Vent Grille and Gasket

Lift off when cool. Grates, grille and gasket should be washed regularly and, of course, after spillovers.

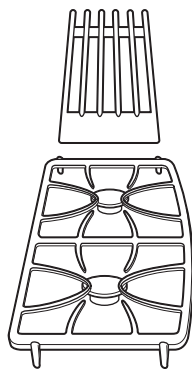
To clean, wash them in hot, soapy water and rinse with clean water.

Discoloration on the grates may also be removed by using the provided cooktop cleaning cream. Apply a drop or two on a damp cloth and rub across the discolored area. Rinse and dry. After cleaning, replace the burner grates and make sure they are positioned securely over the burners.

To remove burned-on food, use a soap-filled scouring pad.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

Do not operate a burner for an extended period of time without cookware on the burner grate. The finish on the grate may chip without cookware to absorb the heat.



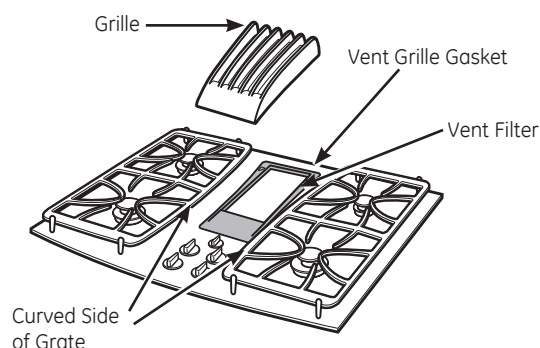
Appearance may vary.

The grate legs have four rubber feet. To order replacement rubber grate feet, see the Assistance / Parts and Accessories section.

Replacement

Before replacing the vent grille, make sure the grille gasket is properly installed around the downdraft vent opening, with the word "FRONT" toward the knobs. Replace the vent grille carefully over the gasket.

When replacing the grates, make sure the curved sides of the grates are toward the center.



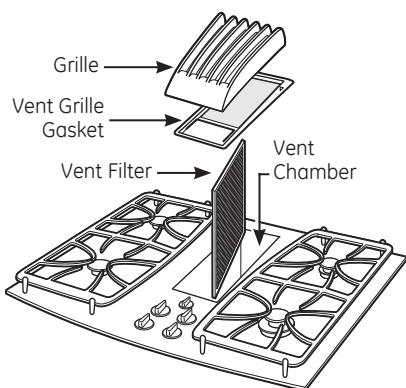
NOTE: Do not clean the grates, grille or grille gasket in a self-cleaning oven.

The grates, grille and grille gasket may be cleaned in a dishwasher.

Vent Filter and Chamber

Remove the vent grille and vent grille gasket. The filter is held in place at an angle with a hold bump. Lift the filter up and out of the vent opening diagonally.

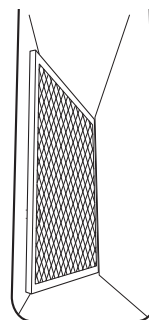
To clean the filter, swish it in hot, soapy water. Rinse well with clean water and dry thoroughly.



Remove and replace the filter diagonally through the vent opening.

To order replacement filters, see the Assistance / Parts and Accessories section.

Do not operate the vent without the filter in place.



When replacing the filter, make sure it rests, at an angle, on the supports in the vent opening.

To clean the vent chamber, use hot, soapy water. Rinse with clean water and dry thoroughly. Do not use abrasive cleaners; they will damage the finish.

Replacement

Replace the filter after it is cleaned and dry. Replace the vent grille gasket by forming it around the vent opening and make sure the word "FRONT" is toward the knobs. Replace the grille.

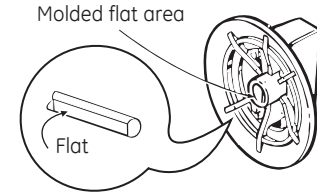
Cleaning The Cooktop

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

To clean the knobs, place them in a dishwasher or wash with soap and water. Rinse with clean water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.



The control knobs may be removed for easier cleaning.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish read the Assistance / Parts and Accessories sections at the beginning of this manual.

Cleaning the Glass Cooktop

Normal Daily Use Cleaning

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

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

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Remove the burner grates, vent grille and vent grille gasket.
4. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

5. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
6. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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



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

Burned-On Residue

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

1. Allow the cooktop to cool.
2. Remove the burner grates, vent grille and vent grille gasket. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner to the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.

5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

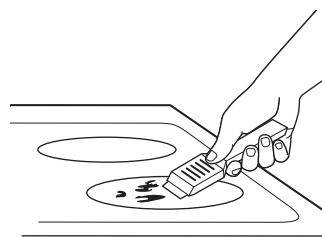


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Cleaning the Glass Cooktop

Heavy, Burned-On Residue

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



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

NOTE: Do not use a dull or nicked blade.

Metal Marks and Scratches

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

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

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

Damage from Sugary Spills and Melted Plastic

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

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

1. Turn off all surface burners and, with an oven mitt, remove hot pans and grates.
2. Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

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