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**EN** ELECTRIC COOKTOP

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USE AND CARE GUIDE



**Electrolux**

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## Please read & save this guide

Thank you for choosing **Electrolux**, the new premium brand in home appliances. This *Use & Care Guide* is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance.

We view your purchase as the beginning of a relationship. To ensure our ability to continue serving you, please use this page to record important product information.

## Keep a record for quick reference

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Purchase date

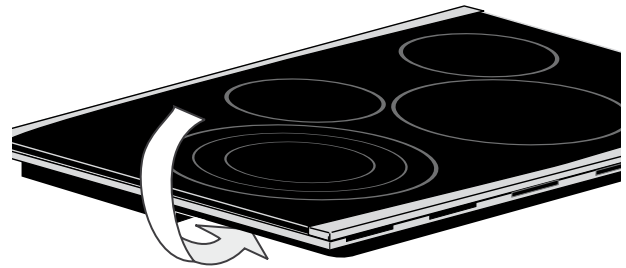
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Electrolux model number

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Electrolux serial number

## Serial plate location



### NOTE

Registering your product with Electrolux enhances our ability to serve you. You can register online at [www.electroluxappliances.com](http://www.electroluxappliances.com) or by dropping your Product Registration Card in the mail.

## Questions?

For toll-free telephone support in the U.S. and Canada:

**1-877-4ELECTROLUX (1-877-435-3287)**

For online support and Internet production information visit <http://www.electroluxappliances.com>

## Recognize safety symbols, words and labels

Safety items throughout this manual are labeled with a **WARNING** or **CAUTION** based on the risk type as described below:

### **WARNING**

This symbol alerts you to situations that may cause serious body harm, death or property damage.

### **CAUTION**

This symbol alerts you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.
- **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 in the United States, or CSA Standard C22.1, Canadian Electrical Code, Part 1, in Canada, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

### **WARNING**

Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop.

- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.

- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the product.**
- **Storage on Appliance. Flammable materials should not be stored near or on the cooking surface.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

### **CAUTION**

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left 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.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop.
- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

### **WARNING**

Never use your appliance for warming or heating a room.

- **Do Not Use Water or Flour on Grease Fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.

# 4 Important Safety Instructions

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- **Use Only Dry Pot holders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers.** Buildup of pressure may cause the container to burst and result in injury.
- **Know which touch key pads controls each surface unit.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Size.** This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Cooking Zones.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never Leave Surface Units Unattended.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Protective Liners. Do not use aluminum foil to line any part of the cooktop.** Only use aluminum foil as recommended after cooking process, if used as a cover to be placed over the food. Any other use of aluminum foil may result in the risk of electric shock, fire or short circuit.
- **Glazed Cooking Utensils.** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.
- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do Not Slide Pan Across the Cooktop Surface.** They may scratch the cooktop surface.
- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

## IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCES**

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## Electric Cooktop features

1. Left Front Triple Radiant Element.
2. Left Rear Single Radiant Element.
3. Center Front Double Radiant Element (36" model only).
4. Right Front Single Radiant Element.
5. Right Rear Single Radiant Element.
6. Left Front Element Control Pads.
7. Left Rear Element Control Pads.
8. Center Front Element Control Pads (36" model only).
9. Right Rear Element Control Pads.
10. Right Front Element Control Pads.
11. Main Cooktop Controls.

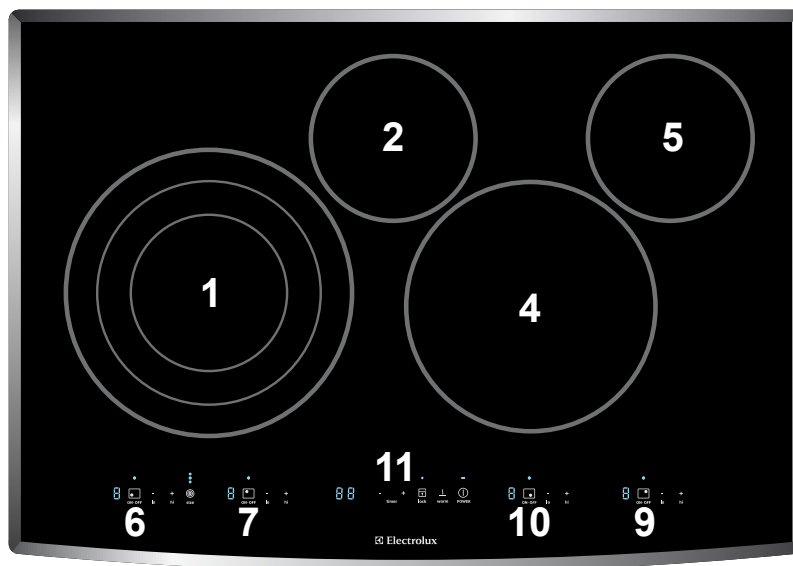


Figure 1 - 30" Model

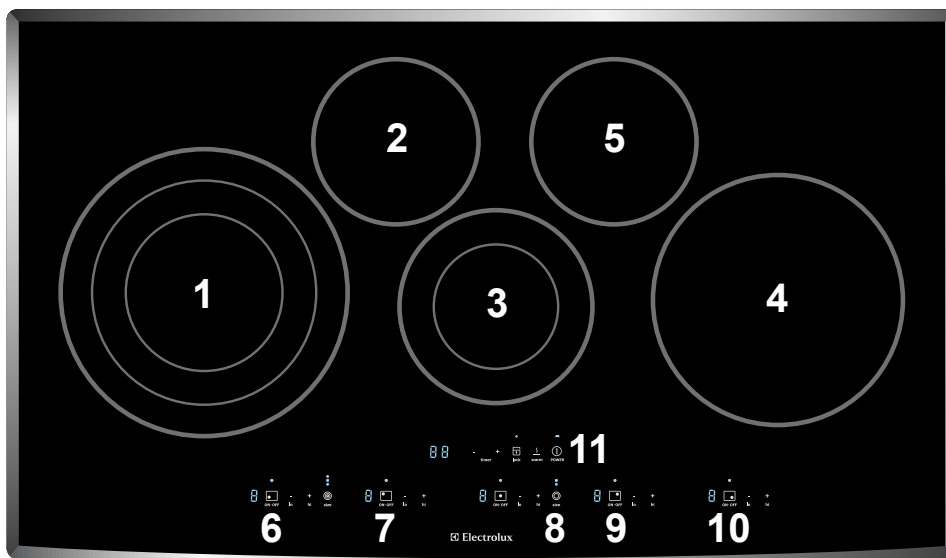
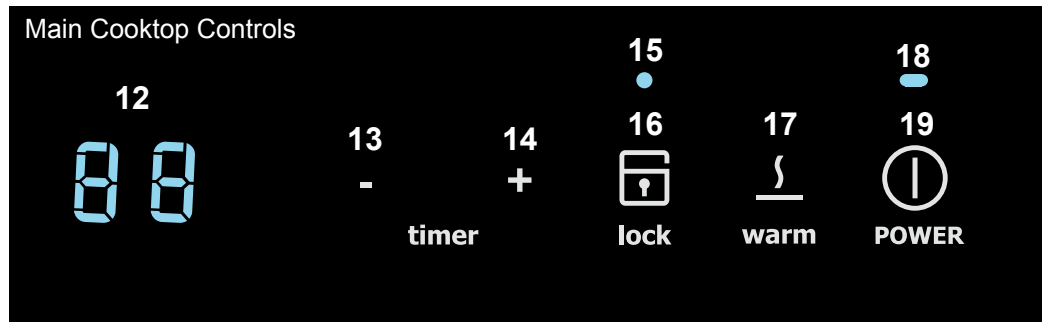
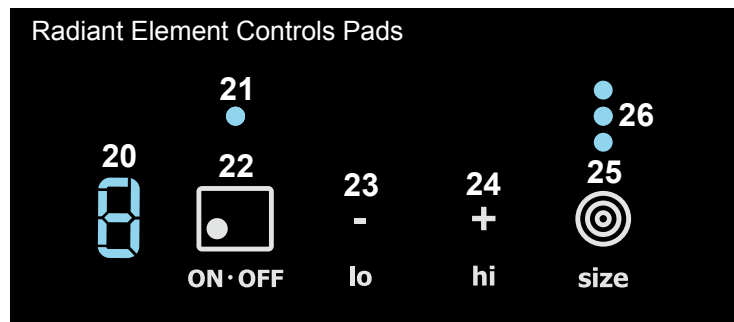


Figure 2 - 36" Model

## Electric Cooktop features



- 12. Minute Timer Display Window (displays up to 99 minutes).
- 13. Minute Timer Setting " - " Pad.
- 14. Minute Timer Setting " + " Pad.
- 15. Controls Lock Indicator Light.
- 16. Controls Lock Key Pad.
- 17. Keep Warm Setting Key Pad.
- 18. Cooktop Power Indicator Light.
- 19. Cooktop Power Key Pad.



- 20. Element Power Level Display (for each element).
- 21. Element ON/OFF Indicator Light (for each element).
- 22. Element ON/OFF Key Pad (for each element).
- 23. Element - lo Key Pad (for each element).
- 24. Element + hi Key Pad (for each element).
- 25. Element Size Key Pad (double & triple elements only).
- 26. Element Size Indicator Light (double & triple elements only).

## About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. **Make sure** the diameter of the pan matches the diameter of the element outline on the cooktop (See Figs. 1 & 2).

Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of cookware, the number of surface elements in use and their settings are all factors that will 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**.

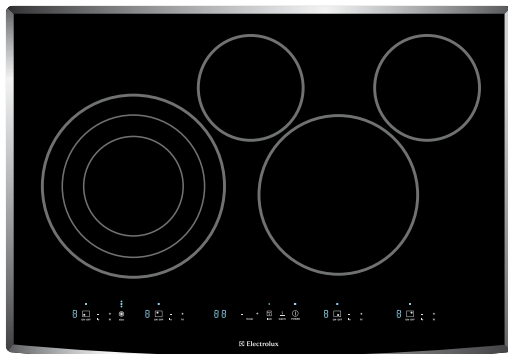


Figure 1 - 30" Model

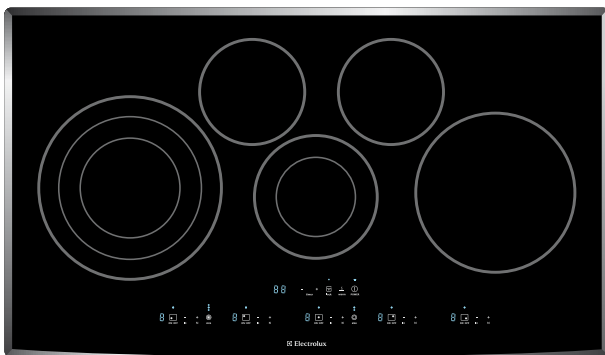


Figure 2 - 36" Model

## 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 OFF the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

### 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 ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 8 for using correct cookware instructions with the cooktop).

Please read detailed instructions for ceramic glass cooktop cleaning in the **Care & Cleaning** section and **Solutions to Common Problems** section of this Use and Care Guide.

## Cookware recommendations

Be sure to follow the following recommendations for using cookware as shown:

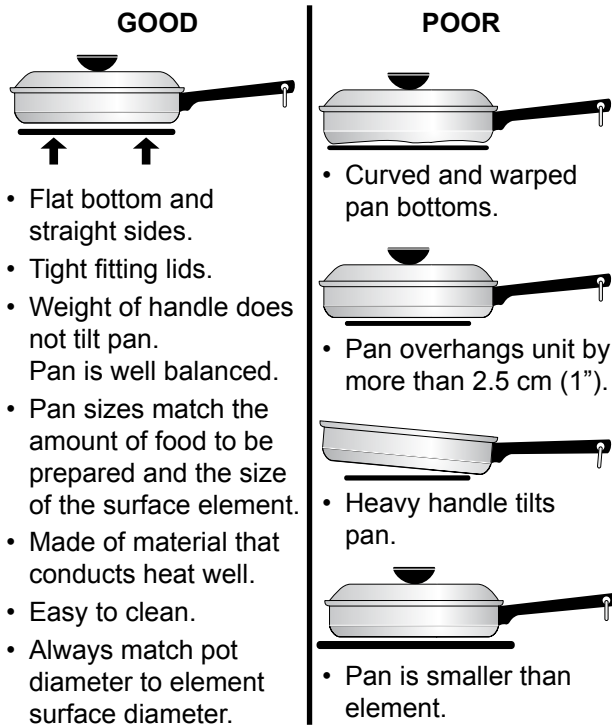
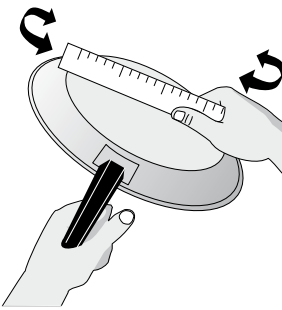


Fig. 1

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by rotating a ruler across the bottom of cookware. Be sure to follow the recommendations for using cookware that has shown in the illustration at right.



**Note:** Always use a cooking utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the cooktop.

Specialty pans such as lobster pots, griddles and pressure cookers may be used but must conform to the above recommended cookware requirements.

**Note:** The size and type of cookware used will influence the setting needed for best cooking results.

## 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 & pitting). If aluminum pans slide across the ceramic glass cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

**COPPER** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum above).

**STAINLESS STEEL** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

**CAST IRON** - A poor heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

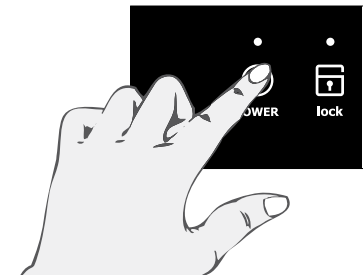
**PORCELAIN-ENAMEL on METAL** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

**GLASS** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

## Using the touch controls

The recommended way to use the touch pads on the cooktop is with your finger placed in the center of the touch pad. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.





## Cooktop main power pad

The Cooktop **POWER** key pad enables the entire Cooktop.

To power the cooktop, touch and hold the **POWER** key pad for 2 seconds. A beep will sound and the Power LED will glow (See Fig. 2). The cooktop will be in a ready mode for 10 seconds. If no other key pads are touched the Cooktop Main **POWER** will turn OFF automatically.



Fig. 1



Fig. 2

To turn the Main Power OFF touch Main **POWER** key. A beep will sound and the Power Indicator Light will turn OFF (See Fig. 1).

## Controls lock pad

The Cooktop may be locked in order to prevent the cooktop from accidentally being turned ON.

To turn ON the Controls Lock feature, make sure the unit is powered OFF (See Figure 1). Touch and hold the **LOCK** key pad for 3 seconds. A beep will sound and the Lock indicator light will glow (Fig. 4). Once locked, no other displays will glow and no Cooking Zones will activate.

To turn the Controls Lock OFF, touch and hold the **LOCK** key pad for 3 seconds. A beep will sound, the Lock indicator light will turn OFF (Fig. 3) and the cooktop may be used normally.

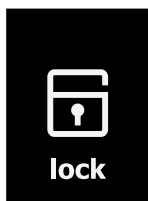


Fig. 3



Fig. 4

## Keep warm pad

Use the **WARM** key pad to activate the Keep warm setting for any of the elements. First, activate the element by pressing the ON/OFF key pad, then touch the **WARM** key pad



Fig. 5



Fig. 6

located in the Main cooktop controls area. L (low heat) should appear in the corresponding element display (Fig. 6).

## Minute timer pad

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The display located to the left of the Timer **+** and **-** key pads will begin to count down minutes once set.

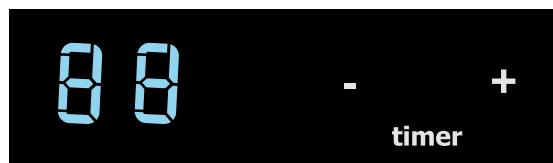


Fig. 7

### To Set the Minute Timer:

1. Set the cooktop timer to the desired time by touching the **+** listed over the word "timer". Touching and releasing the **+** or the **-** key pads will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes). You may also hold the **+** or **-** key to slew the time to your designated time.
2. Once the timer displays the desired amount of time, release the key pads. The timer will display the time remaining in minutes within the countdown process. During the last 60 seconds, the timer will countdown in seconds.

Once the Minute Timer reaches 00 a beep will sound every 5 seconds until **+** and **-** key pads are touched at the same time and the timer display will flash "00" indicating that the time is up.

### To Cancel the Minute Timer:

1. Touch the **+** and **-** key pads at the same time or touch and hold either the **+** or **-** key pad and scroll to 00.
2. If cancelling the Minute Timer using the scrolling method, once the Main Control display reaches 00, release the key pad.
3. The set time will disappear from the display indicating that the Minute Timer is no longer active.

## Element ON·OFF pad

Each of the elements have separate **ON·OFF** key pads. Once the Main Power key pad has been touched to activate the cooktop, touch the corresponding element **ON·OFF** key pad once to activate the element needed. “0” will appear in the display and the **ON·OFF** indicator light will glow (Fig. 2). If the associated **hi+** or **lo-** key pad is not touched within 10 seconds, the request to turn the element ON will cancel and the cooktop will go back to ready mode.

To turn OFF an element, touch the **ON·OFF** pad once. The element indicator light will turn OFF (Fig. 1).

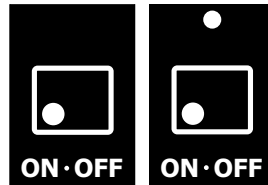


Fig. 1

Fig. 2

## Power level settings

Each element have separate power level displays. Once active, the element will provide 15 power levels to choose from. These include 1 (Fig. 3), 1., 2., 2., 3., 3., 4., 4., 5., 5., 6., 6. (Fig. 4), 7, 8, 9 (Fig. 5). Half power levels (available between 1 and 7 power level) are indicated by lighting the display decimal point (Fig. 4). Each key pad touch (or just holding down the power level key pad) will scroll through all the available power levels for any element quickly.



Fig. 3

Fig. 4

Fig. 5

## Hot surface message

Once any element has been used for cooking and turned OFF, and if the cooktop surface temperature on any of the element is still too HOT, H (Fig. 6) will appear in the display of the affected element. The H will continue to display if the temperature is still too HOT.



Fig. 6

**⚠ CAUTION** The element may appear to be cool while turned ON and after they have been turned OFF. But the glass surface may be HOT from residual heat transferred from the cookware and burns may occur if surface is touched.

## Operating the elements

1. Place correctly sized cookware on the radiant surface element.
2. Touch and hold the **POWER** key pad until a beep sound. The indicator light above the **POWER** will turn ON.

**Note:** If no other key pad is touched within 10 seconds the request to Power ON the cooktop will clear.

3. Touch and hold the **ON·OFF** pad for the desired element position until a beep is heard. The indicator light located above the **ON·OFF** pad will glow.

**Note:** If no further pads are touched within 10 seconds the request to power the element ON will clear.

4. Either touch **hi +** pad once to set the power level to 9 (Hi) or touch **lo -** pad once for power level to 1 (Low).

**Note:** The **WARM** pad can also be touched to set the surface element into Keep Warm mode.

5. Each touch of the **hi +** or **lo -** pad will increase or decrease the power level.

**Note:** The power level may be adjusted at any time while the element is ON.

6. For dual and triple elements, the size of the element can be modified to fit the size of your cookware. Press the **SIZE** pad to toggle between the available element sizes.

7. When cooking has been completed touch the **ON·OFF** pad once to turn the element OFF and if no other surface element is used touch the **POWER** key pad to turn off the cooktop.

Each surface element provides a constant amount of heat at each setting. 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.

**Important:** The “H” (**Hot surface**) indicator light will turn ON if the cooktop is still hot and will remain ON until the heating surface area has cooled sufficiently.

## ⚠ CAUTION

**Surface elements may appear to have cooled after they have been turned OFF. The “H” (Hot Surface) message will turn ON and will continue to glow until the glass cooktop has cooled down to a moderate level. The glass surface may still be hot and burns may occur if the glass surface is touched before the “H” has turned OFF.**

## Sabbath feature mode

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This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. This mode will turn off all audible tones or visual display changes normally provided by the cooktop controls.

When the Sabbath feature is ON, "Sb" will be showed on the Minute Timer display and the zones will show "H". All zones ON and the main ON indicators will be active. The Timer feature is locked and it is not allowed to activate a cooktop element during Sabbath mode. The element has to be activated prior to Sabbath mode entry.

### To activate the Sabbath Feature Mode:

Touch and hold simultaneously the "-" key of the Minute Timer Control and the "lock" key. After a few seconds, "H" will be shown on the zone displays and "Sb" on the Minute Timer Control.



### To change power setting when the Sabbath Feature is active:

It is allowed to adjust the power setting of an active cooktop element during Sabbath mode. During the adjustment the control does not provide visual or audible feedback, display show "H". Once adjusted, the new power setting takes effect after a random delay from 15 to 30 seconds.

### To turn OFF the cooktop element when the Sabbath Feature is active:

Proceed as usual but take note that the element will immediately turn OFF without any delay. The "on" indicator will stay illuminated when the element turns OFF.

### To deactivate the Sabbath Feature Mode:

Touch and hold simultaneously the "-" key of the Minute Timer Control and the "lock" key. When Sabbath mode is deactivated, the unit turns OFF.

### Sabbath Failure mode:

If a power failure occurs during Sabbath mode, "SF" will appear in the minute displays when the power comes back up. All radiant elements will turn OFF. To return to normal operation, deactivate the Sabbath Mode.

### Fault Condition:

If a fault condition occurs during Sabbath, power will be immediately removed from all heating elements. The display will show the error code while the control will produce an error tone until the fault condition is removed or the On/Off key is touched. If the On/Off key is touched after the fault condition is removed, the control will be in the Failure Sabbath mode as described above.

## Ceramic Glass Cooktop Cleaning & Maintenance

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.

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

Any cookware (cast iron, metal, glass, ceramic, etc) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass across the cooktop. Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.

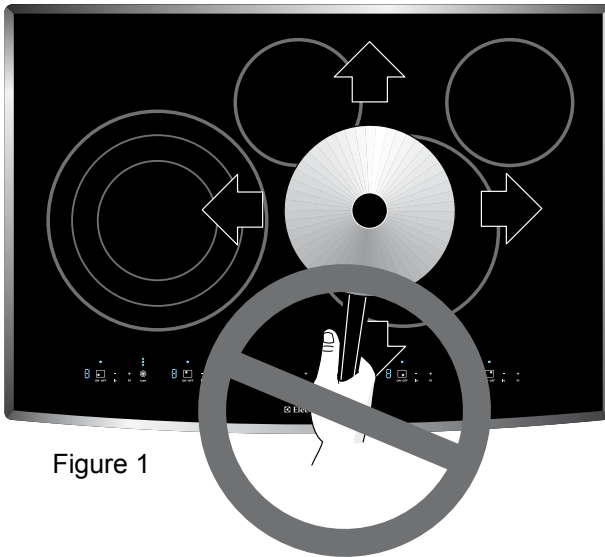


Figure 1

## Cleaning recommendations for the ceramic glass cooktop

### ⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

### ⚠ WARNING

**DO NOT** use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

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

#### For heavy, burned on soil:

First, clean the surface as described above. Then, if soils remain, protect your hand with a potholder and 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 surface clean.

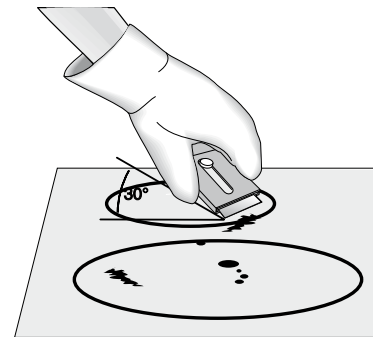


Fig. 1

## Cleaning recommendations for the ceramic glass cooktop

**IMPORTANT NOTE:** Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.


### Do not use the following on the ceramic cooktop (See Fig. 2):

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.



Fig. 2

**Before you call for service**, review the following list. It may save you time & expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Before you call	
Problem	Solution
<p><b>Entire cooktop does not operate</b></p>	<ul style="list-style-type: none"> <li>• Cooktop controls are locked. Set the cooktop controls to unlock the Cooktop (See p. 9 for further instructions).</li> <li>• Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop.</li> <li>• Service wiring not complete. Contact installation agent or dealer.</li> <li>• Power outage. Check house lights to be sure. Call local electric company.</li> </ul>
<p><b>Surface element display windows showing error codes</b></p> 	<ul style="list-style-type: none"> <li>• The error code will display in the zone that has the error. The error will flash through the code C, X, X where the X is the number of the code. If the zone has been on and the zone is hot enough to display H and you have an error then you will see C, X, X, H.</li> <li>• Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset cooktop main controls. Make sure nothing touch control panel area (utensils, cookware, etc.). If fault recurs, record fault number and turn power supply to Cooktop OFF. Call a Electrolux service center for assistance.</li> </ul>
<p><b>Cooktop turns off while cooking</b></p>	<ul style="list-style-type: none"> <li>• Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Repower cooktop.</li> </ul>
<p><b>Surface element does not heat food</b></p>	<ul style="list-style-type: none"> <li>• No power to appliance. Check/reset breaker or replace fuse. If the problem is a circuit overload, or improper connection of the armored cable supplied with the appliance, have this situation corrected by a qualified electrician.</li> <li>• Too low heat setting. Turn control to a slightly higher setting until element comes on.</li> <li>• Incorrect control is on. Be sure to use correct control for the element needed.</li> </ul>
<p><b>Surface element heats food too hot or not hot enough</b></p>	<ul style="list-style-type: none"> <li>• Lightweight or warped pans were used. Be sure to use good quality cookware.</li> <li>• Voltage is incorrect. Be sure appliance is properly connected to the specified power source.</li> <li>• Adjust surface element power level setting until the proper amount of heat is obtained.</li> <li>• Use only flat bottom, evenly balanced, medium or heavyweight cookware. Pans having a flat bottom heat better than warped pans. Cookware material affects heating. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.</li> </ul>

**Before you call for service**, review the following list. It may save you time & expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Before you call	
Problem	Solution
<b>Poor cooking results</b>	<ul style="list-style-type: none"> <li>• Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.</li> <li>• Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.</li> </ul>
<b>Food not heating evenly</b>	<ul style="list-style-type: none"> <li>• Improper cookware. Select flat-bottomed cookware of a proper size to fit element.</li> <li>• Incorrect control setting. Raise or lower setting until proper amount of heat is obtained.</li> </ul>
<b>Scratches or abrasions on ceramic glass cooktop surface</b>	<ul style="list-style-type: none"> <li>• Coarse particles (such as salt or sand) are between cooktop and utensil. Be sure cooktop surface and bottom of utensils are clean before use. Small scratches do not affect cooking and will become less visible with use.</li> <li>• Cleaning materials not recommended for glass ceramic cooktop have been used. See Ceramic-Glass Cooktop section in this Owner's Guide.</li> <li>• Cookware with rough bottom has been used. Use flat-bottomed, smooth utensils. See Cookware Recommendations in this Owner's Guide.</li> </ul>
<b>Metal marks on ceramic glass cooktop surface</b>	<ul style="list-style-type: none"> <li>• Sliding or scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a mildly abrasive cleanser to remove marks.</li> </ul>
<b>Brown streaks and specks on ceramic glass cooktop surface</b>	<ul style="list-style-type: none"> <li>• Boilovers have cooked onto surface. Use razor blade scraper to remove soil. See instructions under Care &amp; Cleaning.</li> <li>• Cleaning materials not recommended for ceramic-glass cooktop have been used. Use recommended cleaners and cleaning method. See Care &amp; Cleaning section in this Owner's Guide.</li> </ul>
<b>Areas of discoloration on ceramic glass cooktop surface</b>	<ul style="list-style-type: none"> <li>• Mineral deposits from water and food. Wet surface with water and sprinkle on a cooktop cleaning creme. Scrub with a clean damp paper towel until the stain disappears. Wipe remaining paste away, then apply a small amount of cooktop cleaning creme and polish with a clean paper towel. Use cookware with clean, dry bottoms. See Care &amp; Cleaning section in this Owner's Guide.</li> </ul>





Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will repair or replace any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions. In addition, the glass cooktop or radiant surface element of your appliance (excluding built-in and free-standing range appliances) is covered by a two through five year limited warranty. During the 2nd through 5th years from your original date of purchase, Electrolux will provide a replacement glass cooktop or radiant surface element for your appliance which has proven to be defective in materials or workmanship when such appliance is installed, used, and maintained in accordance with the provided instructions.

## Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Products used in a commercial setting.
6. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
7. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
8. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
9. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
10. Labor or in-home service costs during the additional limited warranty periods beyond the first year from your original date of purchase.
11. Pickup and delivery costs; your appliance is designed to be repaired in the home.
12. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
13. Damages to the finish of appliance or home incurred during transportation or installation, including but not limited to floors, cabinets, walls, etc.
14. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE REPAIR OR REPLACEMENT AS PROVIDED HEREIN. **CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR.** ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

## If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA, Puerto Rico and Canada. In the USA and Puerto Rico, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

### USA

**1.800.944.9044**

Electrolux Home Products, Inc.,  
10200 David Taylor Drive  
Charlotte, NC 28262

### Canada

**1-800-265-8352**

Electrolux Canada Corp.  
5855 Terry Fox Way  
Mississauga, Ontario, Canada L5V 3E4

[electrolux.com/shop](http://electrolux.com/shop)



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