

# Use & Care Manual and Installation Instructions

## **ELECTRIC INDUCTION** **Range**

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### **Note To Consumer:**

Please retain this manual for future reference.

### **Note to Installer:**

IMPORTANT - Please leave this manual and other literature with the consumer for future use.

IMPORTANT - Please be sure to leave these instructions for the local inspectors use.

## SAFETY WARNINGS

### ⚠ WARNING



#### Electrical Shock Hazard

Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

Switch the cooktop off at the wall before cleaning and maintenance.

Failure to follow this advice may result in electrical shock or death.

### ⚠ WARNING



#### Fire Hazard

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and cover flame with a lid or fire blanket, or use dry chemical or foam-type extinguisher.

Do not store items on cooking surfaces.

Failure to follow this advice may result in serious burns or death.

### ⚠ WARNING



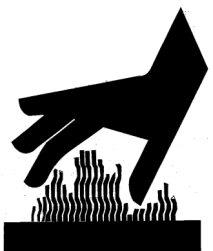
#### Health Hazard

This appliance complies with electromagnetic safety standards.

However, persons with pacemakers or other electrical implants (such as Insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.

Failure to follow this advice may result in death.

### ⚠ WARNING



#### Hot Surface Hazard

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS-** Surface units may be hot even though they are dark in color.

During use, accessible parts of this appliance will become hot enough to cause burns. Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.

Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.

Beware: magnetizable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewelry will not be affected.

Keep children away.

Handles or saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.

Failure to follow this advice could result in burns and scalds.

# IMPORTANT SAFETY INSTRUCTIONS

## ⚠ WARNING: READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

**⚠ WARNING:** If the information in this manual is not followed exactly, a fire, electrical shock or explosion may result causing property damages, personal injury or death. Use this appliance only for its intended use as described in this guide.

**⚠ WARNING:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**⚠ WARNING:** Installation and service must be performed by a qualified installer, service agency, or electrician.

**⚠ WARNING:** Before installing the range or performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.

### ⚠ DANGER

**Grease is flammable and should be handled carefully.** To reduce the risk of personal injury in the event of a grease fire, let quantities of hot fat, a pan of deep fat for example, cool before attempting to move it. If a grease fire occurs in a pan, attempt to smother the flames with a close-fitting lid. If flames can not be put under control quickly then **CALL THE FIRE DEPARTMENT.** If a fire should occur in the oven or while broiling, turn off the oven, close the oven door and allow the food or grease to burn itself out in the oven. If smoke or fire persist, call your local fire department.  
**DO NOT** throw water on a grease fire. Use a dry chemical or foam type fire extinguisher if available.  
Use a fire extinguisher only if:  
-it is a Class ABC extinguisher  
-the fire is small and contained in its area of origin  
-you can fight the fire with your back to the exit.

### ⚠ WARNING



A child or adult can tip the range and be killed.

Verify the anti-tip device has been properly installed and engaged by grabbing the top rear portion of the range and pulling forward to verify the range is properly held in place.

Re-engage and check the anti-tip device if the range is moved by grabbing the top rear portion of the range and pulling forward to verify the range is properly held in place.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.

**To reduce the risk of the appliance tipping, it must be secured with the supplied anti-tip device. To check if this device is installed properly, grasp the top rear edge of the range and carefully attempt to tilt it forward. Re-check installation if range tilts forward more than 6 inches.**


### STATE OF CALIFORNIA PROP 65 WARNINGS

This product contains one or more chemicals known to the State of California to cause cancer and birth defects/ other reproductive harm.

### ⚠ WARNING

Persons with a pacemaker or similar medical device should know that the electromagnetic field generated by an operating induction cooktop may affect these device's operation. Consult your doctor or medical-device manufacturer about you particular situation.

## IMPORTANT SAFETY INSTRUCTIONS

- 1. PROPER INSTALLATION.** BE SURE THE RANGE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN.
- 2. CAREFUL THOUGHT SHOULD BE GIVEN TO THE LOCATION OF THE RANGE.** Avoid placement in these areas: in a main "traffic path"; in an isolated area with no counter space nearby; where open range doors could create a hazard.
- 3. CAUTION: KEEP CHILDREN AND PETS AWAY FROM THE RANGE AT ALL TIMES.** Do Not Leave Children Alone— Children should not be left alone or unattended in an area where an appliance is in use. Children should not play with the range controls. Range surfaces are hot. Children should never be allowed to sit or stand on any part of the appliance. Do not store items of interest to children above the range or on the backsplash of a range...**SERIOUS INJURY MAY RESULT.**
- 4. WEAR PROPER APPAREL.** Remember fabric is flammable. Loose-fitting or hanging garments should never be worn while using the range. Do not let clothing come in contact with heating elements. Don't lean on a range. If the range is near a window, use an appropriate window treatment.
- 5. DO NOT USE A RANGE THAT IS IN NEED OF REPAIR.** Repairs should be done by a qualified technician. Poorly done repairs could result in a safety hazard. Do not replace or repair any part of the range yourself unless it is recommended in this book.
- 6.  WARNING: SERIOUS HAZARDS ARE ASSOCIATED WITH REACHING INTO STORAGE CABINETS ABOVE THE RANGE WHEN THE SURFACE SECTION AND/OR OVEN ARE IN OPERATION.** The range should not be used as a step stool to the cabinet above.
- 7. SERIOUS HAZARDS OR INJURIES MAY RESULT FROM THE MISUSE OF APPLIANCE DOORS OR DRAWERS.** Do not allow anyone to climb, stand, hang, step, or sit on the door, or cooktop. They could damage the range or cause the range to tip over, causing serious personal injury.
- 8. NEVER USE THE RANGE FOR WARMING OR HEATING THE ROOM.** Ovens and top elements ARE NOT designed for heating use.
- 9. USE ONLY DRY POT HOLDERS IN GOOD CONDITION.** Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating element. Do not use a towel or other bulky cloth.
- 10. DO NOT PLACE OR USE ALUMINUM FOIL ON THE COOKTOP.**
- 11. UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS—** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- 12. NEVER LEAVE SURFACE UNITS UNATTENDED WHEN IN USE.** Boil-over causes smoking and greasy spillovers that may start a fire.
- 13. GLAZED COOKING UTENSILS—**Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for oven service without breaking due to the sudden change in temperature.
- 16. USE CARE WHEN OPENING OVEN DOOR.** Let hot air or steam escape before removing or replacing food.
- 17. DO NOT HEAT UNOPENED CONTAINERS OF FOOD.** Buildup of pressure may cause the container to burst and result in serious personal harm and/or damage to the range.
- 18. KEEP OVEN VENT DUCT UNOBSTRUCTED.** The oven vent duct is located on the front vertical surface of the backguard on ceramic smooth top ranges.
- 19. PLACEMENT OF OVEN RACKS.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, use a pot holder but do not let pot holder contact hot heating element in oven.
- 20. CLEAN VENTILATING HOODS FREQUENTLY.** Grease should not be allowed to accumulate on hoods or filters.
- 21. SHOULD FOOD FLAME WHEN COOKING UNDER A VENTILATING HOOD,** turn the hood on.
- 22. KEEP ALL PLASTIC AWAY FROM THE RANGE** as plastics are vulnerable to heat.
- 23. DO NOT USE THE TOP OF THE RANGE OR THE OVEN AS A STORAGE AREA.** Items stored can melt or ignite or cause burns when those items are handled.
- 24. USE PROPER PAN SIZE.** Avoid unstable, easily tipped pans. This range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit. Proper relationship of utensil to burner will also improve efficiency.
- 25. ALUMINUM FOIL WHEN USED IMPROPERLY IS A CAUSE OF MANY RANGE PROBLEMS AND MAY RESULT IN SHOCK OR FIRE HAZARDS.** See the oven and broil sections of the book for instructions for proper use.
- 26. AVOID THE USE OF AEROSOL SPRAYS NEAR A RANGE, AS MOST ARE HIGHLY FLAMMABLE.**
- 27. WE RECOMMEND** using plastic or wooden kitchen utensils for cooking with your induction cooktop.
- 28. AFTER USE,** always turn off the cooking zones and the cooktop as described in this manual (ie by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.

## IMPORTANT SAFETY INSTRUCTIONS

**29. DO NOT TOUCH SURFACE UNITS, AREAS NEARBY THE SURFACE UNITS, HEATING ELEMENTS, OR THE INTERIOR SURFACE OF THE OVEN.** When cleaning the range, make sure all elements are off and cool. Even though elements are dark in color, they may still be warm enough to cause burns. 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 contact surface units, areas nearby the surface units, or any interior area of the oven until they have had sufficient time to cool. This includes all areas of the range, the cook-top, surfaces facing the cook-top, oven vent openings and surfaces near the openings, oven doors, window of oven doors, etc.

**30. BE SURE ALL PACKING MATERIALS ARE REMOVED FROM THE RANGE** before operating it to prevent fire or smoke damage should the packing material ignite.

**31. NEVER LEAVE ANY OBJECTS OR UTENSILS ON THE APPLIANCE.**

**32. DO NOT** place or leave any magnetizable objects (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.

**33. STORAGE IN OR ON APPLIANCE-** Flammable materials should not be stored in an oven or near surface units.

**34. DO NOT** use a steam cleaner to clean your cooktop.

**35. DO NOT** place or drop heavy objects on your cooktop.

**36. DO NOT** use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.

**37. DO NOT** use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.

**38. DO NOT COOK ON BROKEN COOKTOP-** If cooktop should break, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electrical shock.

**39. CLEAN COOKTOP WITH CAUTION-** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

**40. IF THE APPLIANCE IS MALFUNCTIONING,** it will display an alert code (see section "Alert Codes" in this manual), then contact an authorized service company.

**41.** This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules and for ISM equipment This induction range meets the FCC requirements to minimize interference with other devices in residential installation. Induction cooktops may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the range and the receiver.
- Connecting the receiver into an outlet different than the range.

## UNDERSTANDING INDUCTION COOKING

The oven in this range uses electric heating coils to bake or broil food. The top surface cooking area uses an induction heating process and does not use electric heating coils. It heats food via a magnetic reaction between the metallic cookware and the cooktop heating element.

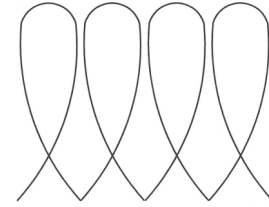
The effect results in heat being confined between the cooktop heat zone and the cookware making it the most efficient and safest form of cooking.

Induction cooking also let you instantly and precisely maintain food at a specific temperature level over time and also instantly and accurately change cooking levels.

## ABOUT THE COOKWARE

Induction cooking requires compatible cookware for induction use. The following cookware is required for ideal results:

- Stainless steel (intended for induction)
- Cast Iron
- Enameled Steel
- Cookware labeled “Induction Compatible.”

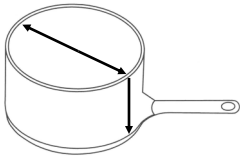


INDUCTION SYMBOL

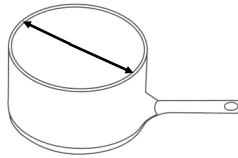
Incompatible cookware includes: copper; aluminum; glass; clay or ceramic, thin regular steel.

Incompatible cookware will not cook efficiently and can be unsafe so you should select ferrous (magnetic) cookware designed for induction cooking which is typically marked (on the bottom) with this symbol. Non-magnetic cookware will not heat food satisfactory and may cause a vibration or activate the “No Pan Detected” indicator: See About cookware detection section.

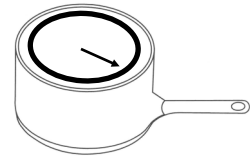
There is a variety of induction cookware on the market. Some cookware provides better results than others.



Very high content of ferromagnetic material, base and sides. Heating is consistent across the base and continues up the side.



Reduced area of ferromagnetic material, base only. Reduced zone of heating, results in poor cooking performance and slower heating.



Very limited area of ferromagnetic material, portion of base. Results in very slow heating performance.

## COOKWARE DETECTION

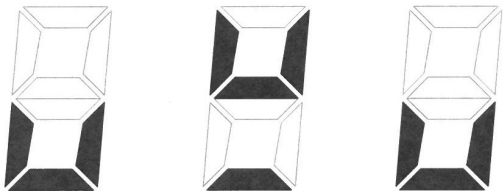
If an induction-compatible pan is not detected in the active cooking zone, a symbol will appear in the digital readout above the heat level ramp. The symbol may result from any of the following:

- No cookware present in the heat zone
- Cookware not located fully in the heat zone-not centered.
- Cookware being removed without turning heat zone off.
- Poor quality cookware, not flat or non-magnetic.

The symbol that appears may vary based on location and temperature sensing.

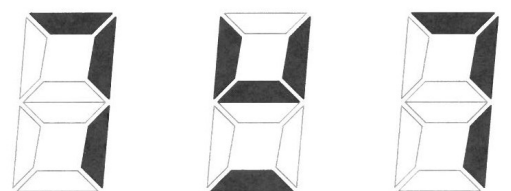
### SIMMER SETTING

If in the simmer setting, the three symbols below will alternate and repeat until the burner is turned off or the pan is properly detected in the cook-zone.



### POWER LEVELS 1-P

In any cook-zone setting the three symbols below will alternate and repeat until the burner is turned off or the pan is properly detected in the cook-zone. Example Power Setting 7.

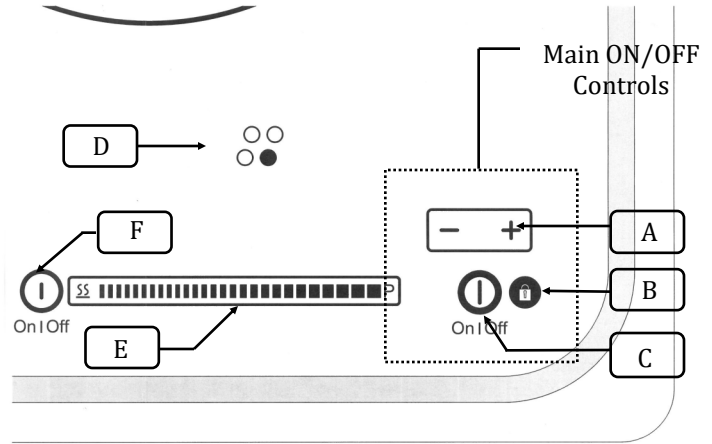


# COOKTOP CONTROLS

## Main Control Panel

The glass surface controls respond to touch so you don't need to apply pressure. The image to the right shows the right front controls as well as the main top section controls. Note the description of the controls:

- A. Cook-time increase/decrease buttons.
- B. Control Panel lock button.
- C. Main Power ON/OFF button.
- D. Heat Zone location indicator.
- E. Power lever slide bar.
- F. Heat Zone ON/OFF control



MAIN CONTROL PANEL

## Feature Name

- A. Cook-time increase/decrease button
- B. Control Panel lock button
- C. Main Power ON/OFF button
- D. Cook-Zone Icon
- E. Power-Level Slide Bar
- F. Cook-Zone ON/OFF Button

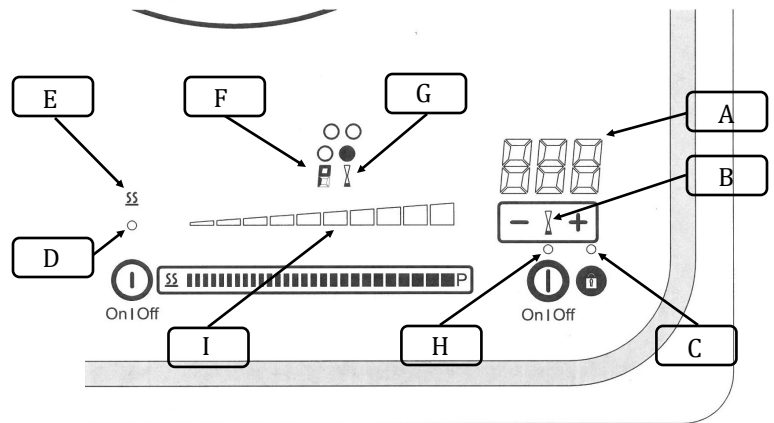
## Description

- Cook-Zone Timer adjustment (+)to increase cook-time and (-) to decrease cook-time.
- Locks control panel settings allowing consumer to wipe across cooktop without affecting any function other than (OFF).
- Turns ON main cooktop control, turns OFF all active cook zones.
- Shows which cooking zone (front, middle, rear) pertains to a set of controls
- Slide finger up and down the slide bar to adjust the heat zone level.
- Turns ON/OFF power to particular cook zone control.

## Control-Zone Control Panel

Each heat zone operates independently with its own ON/OFF, power -level and timer controls. These are the illuminated controls that may appear when operating a particular heat zone.

- A. Cook-Timer Display
- B. Timer Function Indicator Light
- C. Lock Indicator Light
- D. Heat-Zone Indicator Light
- E. Heat-Zone Simmer Indicator Light
- F. Multi-Functional Display
- G. Heat-Zone Indicator Light
- H. Main Power Indicator Light
- I. Power-Level Ramp

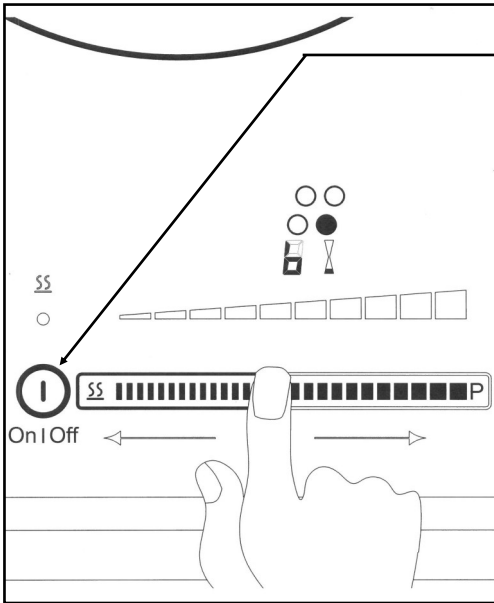
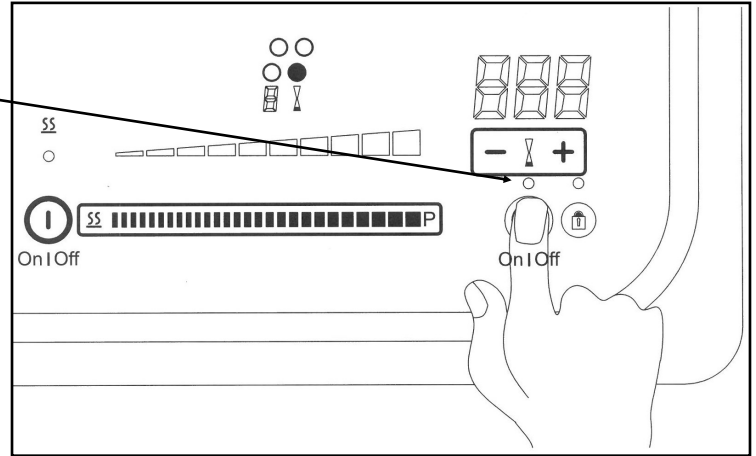


## OPERATING THE RANGE COOKTOP CONTROLS

### Turning the Cooktop ON/OFF

The cooktop can be turned on safely with or without cookware placed on the cook zone. Heat will only be energized after compatible cookware is set on the burner.

- Touch the main power button with your finger. The indicator light will appear showing power is on.
- If you turn the power on but do not activate a cook zone within 10sec. the cooktop will shut off.
- The main power buttons overrides all cook-zones; tapping this button turns OFF all cook-zones and the cooktop.
- In case you accidentally tap the main power button, Press it again within five seconds to restore all previous settings.



### Turning Individual Cook-Zones ON/OFF

1. Place a pan on the cook-zone you choose to use.
2. With cooktop power ON, touch the cook-zone power button to turn cook-zone on.
3. Touch the power-level slide bar and move your finger along it to increase or decrease the cooking temperature desired. Both the cook-zone indicator light and the power level chosen will be illuminated.

#### **⚠ WARNING**

Metallic objects left on the cooktop can heat to unsafe temperatures and may warp. Cookware left on cooktop can heat surface to unsafe temperatures.

#### **NOTE**

- If you do not select a power level within 10 seconds of activating a cook-zone, the zone shuts off.
- You can change the power level at any time during cooking.

4. When finished cooking, tap the cook-zone power button to turn cook-zone OFF. Instead of turning off the zone, you may remove the pan and the zone will shut off 10 minutes later. Meanwhile, the cook-zone remains ON at the original power level; the HOT indicator will remain lit until the cook-zone is safe to touch.

### Understanding Induction Power Levels

The cook-zone temperature levels are in power levels (simmer, or 1-9, or Boost). The effectiveness of these power levels is based on the type/size of cookware used.

Experimentation is necessary when determining what works best for the particular food/dish that you are preparing.

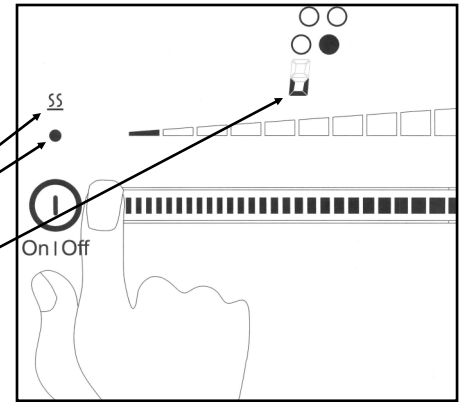
## OPERATING THE RANGE COOKTOP CONTROLS

### Setting Simmer Level

When slow cooking or holding temperatures below the cooking level, the simmer setting is the level to choose. To set the simmer level:

1. Touch the cook-zone power button.
  2. Touch the left-most end of the power level slide bar.
- The first bar on the power level ramp will light as well as the simmer indicator light.

A (U) shaped symbol will appear on the display.



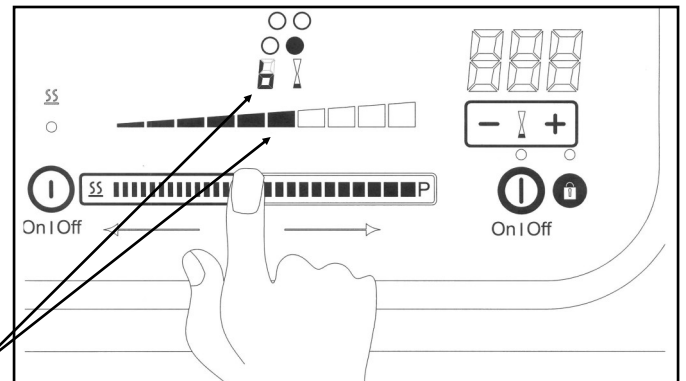
### Setting Power Levels

The power levels can go from 1-9 increasing from low to high heat.

To adjust the temperature, touch the lowest setting on the power level slide bar and slide right to raise the temperature setting.

As your finger travels across the power slide bar, the power level will appear digitally on the readout as well as segments on the power level ramp.

Remove your finger when you have reached the desired setting.



**⚠ WARNING** Do not fry foods above level 6; such heat levels can cause cooking oils to smoke and catch fire.

### Boost Mode

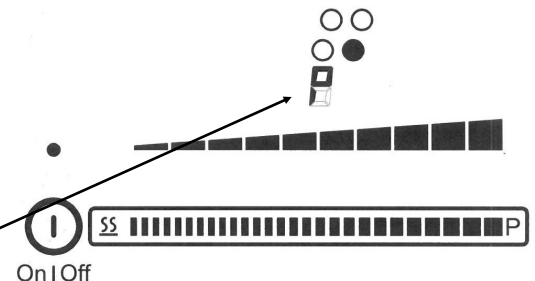
Select Boost mode to maximize the power level. This level is useful for quickly bringing liquids to a boil. Boost mode raises the power about 60% above Level 9 for 10 min. You may then restart Boost mode if power conditions allow.

Boost mode has its limitations. Note the following:

- You can set Boost mode for two cook-zones at a time (one zone on the left, and one zone on the right; you cannot set both zones on either side at once).
- The reduction in power level from Boost to "9" (after 10 minutes) is a programmed safety measure that prevents overheating.
- You cannot use Boost mode when bridging (right-side zones).

### Setting Boost Mode

1. Touch the cook-zone power button.
2. Tap the "P" on the slide bar or slide finger to the right until all bars are lit and the symbol shows a "P" indicating that the cook-zone is in the Boost mode.

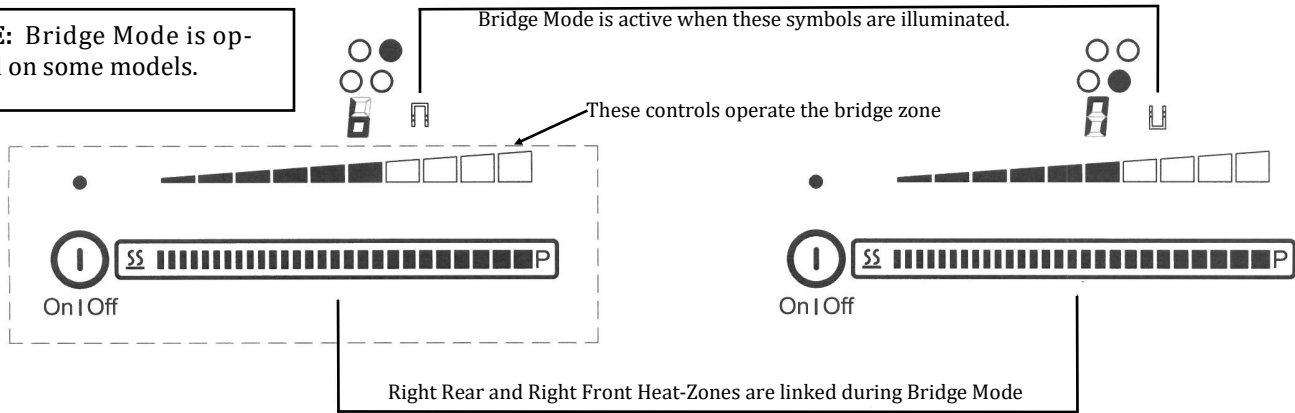


## OPERATING THE RANGE COOKTOP CONTROLS

### Bridge Mode

You can combine the right-hand front/rear cook-zones into a single cook-zone to accommodate a griddle or similar cookware. This is referred to as bridge mode.

**NOTE:** Bridge Mode is optional on some models.



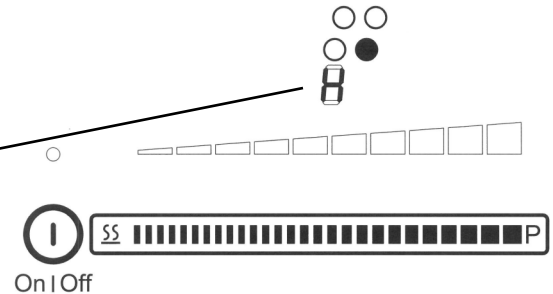
### Using Bridge Mode

1. (Having turned on the cooktop) Tap the right-front and right-rear cook-zone buttons.
2. Simultaneously touch-hold the right-front and right-rear slide bars. The cook-zones enter bridge mode; bridge symbols appear on the control panel; the right-rear control becomes the master bridge control.
3. Set the bridge power level by sliding your finger along the master bridge control (left-hand) slide bar.

- Pan detection is on the master control (left-rear control).
- If only one zone detects a pot, bridge mode de-activates in 10 minutes.
- With bridge mode active if only one zone detects a pot, the empty zone shuts off and the remaining zone stays active at the same power level.
- Boost Mode will not function in Bridge Mode.

### Understanding Hot Zones

Upon completion of cooking on the top section, heat from the pot can heat the cook-zone to an unsafe temperature. The cook-zone will display a hot surface indicator (H). It will remain lit until the top cools down enough to touch safely.



## OPERATING THE RANGE COOKTOP CONTROLS

### Cooktop Timers

The range has six alarm timers: one for the oven section, one for each cook-zone and one independent alarm not associated with a cook-zone.

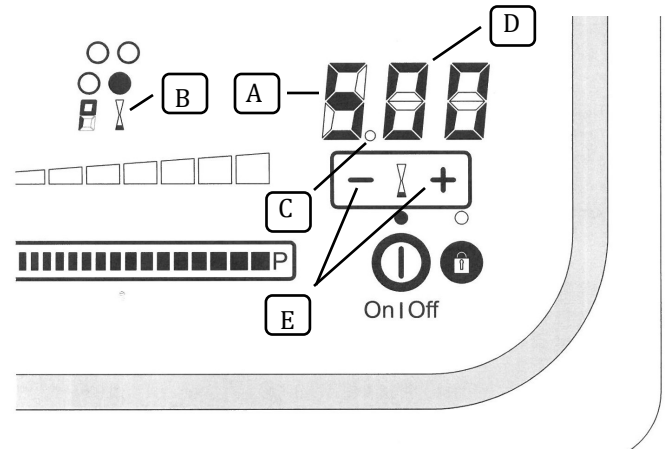
#### Cooktop Timer Features

- A. Timer Display
- B. Appears when timer is active in cook-zone.
- C. Blinks when time is counting down.
- D. Appears for all set times of 10min. or more.
- E. Tap-hold together to activate timer; tap Either arrow repeatedly to set time.

#### NOTE

Tap (+) or (-) repeatedly for small adjustments, or tap-hold for large, rapid adjustments. Holding (+) raises the setting 1 minute at a time; holding (-) lowers the setting 10 seconds at a time.

**WARNING**  
The Timer Alarm does not shut off cook-zone power.



### Cooktop Timers

**Setting the independent-Alarm Timer-** This timer is for timing general task unrelated to cooktop use.

1. Tap and hold both the + and - icon at once. The timer display appears; the timer icon appears between the + and - icons.
2. Tap the + icon repeatedly to set the desired time.

**Once you set a timer for a task you can adjust the timer if needed by:**

1. Tap + and - buttons at once. The countdown will pause.
2. Tap the desired + or - icon repeatedly to adjust the time. The countdown resumes from the newly set time.

**If manually turning OFF the timer is necessary:** Note: No button instantly turns off the timer.

1. Tap + and - buttons at once. The countdown pauses.
2. Tap-hold the - icon until the timer display runs to zero. In 5 sec. the countdown display turns off; the cook-zone timer indicator goes out.

### Setting the Cooktop timers

Before setting a cook-zone timer you should turn on the cooktop, activate a cook-zone, and place a pan in the cook-zone. When ready:

1. Tap and hold the + and - icons. The timer display will activate.
2. Press the + arrow until the desired cook time appears. Countdown will start 5 seconds after you stop tapping the + icon. The timer display will appear in the cook-zone during the countdown period.

## OPERATING THE RANGE COOKTOP CONTROLS

### Cooktop Timers cont.

**Notes:**

- After the time is set, a 5 second delay precedes the countdown.
- Countdown continues even if the pan is removed.
- Press the + and - icons simultaneously to pause the timer display; countdown resumes automatically in 5 seconds.
- When the cook-zone reaches its set time, a double-beep alarm sounds until you press the + or - icon; or the alarm shuts off automatically after 2 minutes.
- Timers can be set for all four cook-zones. Set time for each cook-zone.

Timer Display Readings		
Image	Time	Description
	1 min. to 9 min.	Press + 1 to 9; each press adds 1 min.
	10 min to 59 min.	Press-hold + to set longer times
	1hr to 1hr, 59 min.	Press-hold + to set time (max. time: 1hr, 59 min.)

**WARNING**  
The Timer Alarm does not shut off cook-zone.

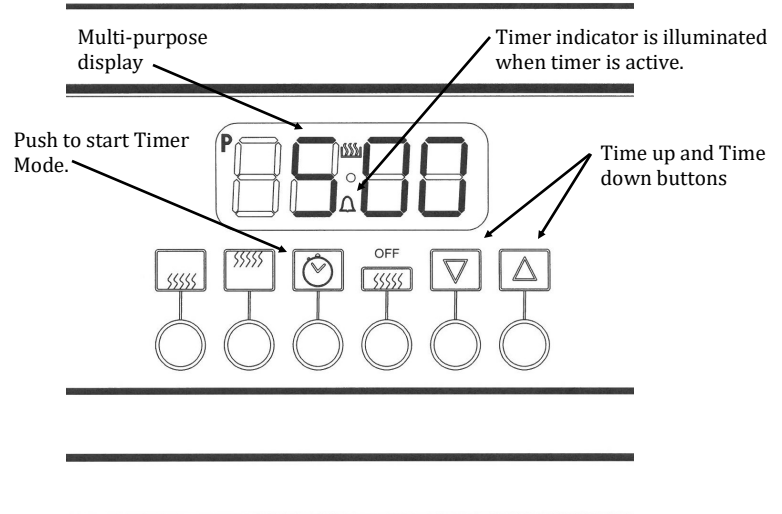
### Oven Timer

The oven timer is part of the electronic oven control. It functions separately from the oven.

The oven does not need to be in operation to use the timer and the timer will not affect the operation of the oven.

To set the oven timer:

1. Press the Timer Button. The timer indicator will light and flash off and on while setting time.
2. Push the Time up button to set the desired time. Timer will start 5 sec. after the time is set. Push the timer button during the countdown period to see how much time remains.
3. At the end of the timer period an alarm will sound. Push any button to cancel the alarm.



## SURFACE COOKING

The cooktop heats based on the induction process. The cook-zones vary using power levels. The options are the simmer level, levels 1-9, and the power boost setting.

The effectiveness of these power levels will be effected by the type/size of the cookware and it's structure and degree of magnetism.

Induction cooking is different than conventional gas or electric cooking. Induction cooking reacts much faster when settings are changed. For this reason experimentation will help decide which level and approach works best when cooking on the top section.

**Do Not** place or leave any magnetizable objects (credit cards, memory cards) or electronic devices (computers, MP3 players, etc) near the appliance, as they may be affected by its electromagnetic field.

**We Recommend** using plastic or wooden kitchen utensils for cooking with your induction cooktop.

As a guide, the recommended settings can be used as you become more comfortable with the cooking capabilities:

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

** WARNING**

Do not fry foods above level 6; such heat levels can cause cooking oils to smoke and catch fire.

## OVEN COOKING

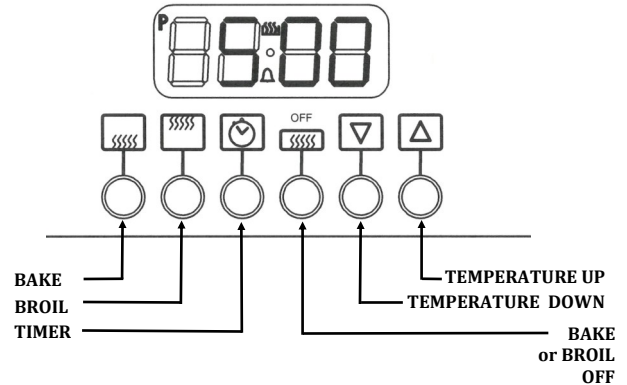
Your oven temperature is controlled very accurately using an electric oven control system. We recommend that you operate the oven for a number of weeks to become familiar with your new oven's performance. Your new oven may heat differently than your old oven. The times and temperatures to which you have been accustomed may vary slightly because of these differences.

### Electronic Oven Control

To use your oven,

1. Press and release the BAKE button. The oven indicator will illuminate.
2. Press the TEMPERATURE UP button to raise the temperature to the desired setting. When the control is turned on, the bake element turns to full power until the set temperature is reached then the temperature is maintained by the oven element cycling on and off.
3. Allow the oven 10-15 minutes to adequately preheat before placing food in the oven.

\* **NOTE: WHEN THE OVEN IS HOT, THE TOP AND OUTSIDE SURFACES OF THE RANGE ALSO GET HOT.**



**Oven Indicator Light**– located on left hand side of the control panel.

The oven indicator light will go on when the oven control is turned on. As the oven heat reaches the selected temperature, the light goes off. As the oven elements turn on and off to maintain the selected temperature during the cooking operation, the red indicator light will go on and off.

### Initial Oven Operation

Slight odor or smoke from the insulation around the oven liner is normal for the first few times the oven is used. This is temporary.

### Using Aluminum Foil for baking

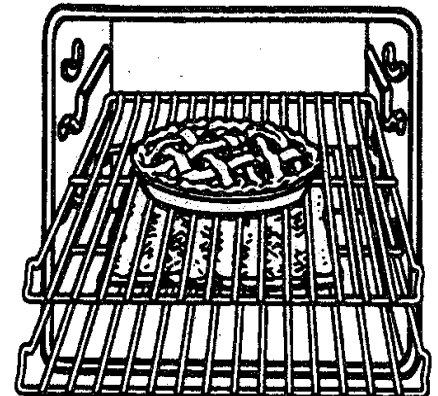
Use aluminum foil to catch spillovers from pies and casseroles:

#### Models with two oven racks:

Place the foil on the oven rack below the rack with the food. Turn up foil edges and make sure foil is about 1 inch (3 cm.) larger all around than the dish holding the food.

#### Models with one oven rack:

Place the foil directly under the dish holding the food. Turn up foil edges and make sure foil is about 1 inch (3 cm.) larger all around than the dish holding the food.



\* **Do not cover entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.**

\* **Do not line oven bottom with foil or other liners. It could affect the quality of your baking.**

## OVEN COOKING

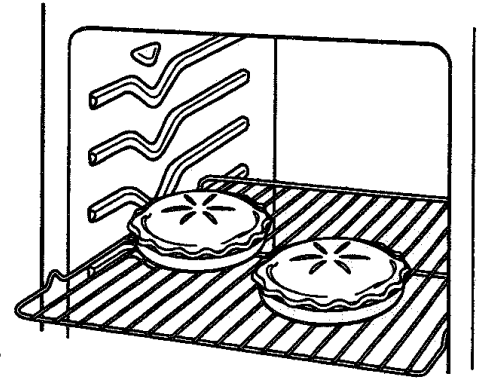
### Baking Hints

1. **Always follow the package instructions.** Use the recommended pan size. Cooking times may vary in high altitude areas.
2. **Baking results will be better** if pans are centered as much as possible.
3. **Do not place large cookie sheets** or pans on a rack in the bottom position. Doing so will block air circulation and may cause the oven to heat improperly.
4. **When two cakes or pies are baked at the same time,** place both pans on the same rack, using the second rack position from the bottom. **When four cakes or pies are baked at the same time,** place two pans on each rack, using the second and fourth rack positions from the bottom.

### Pan Placement

For cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

Pans should not touch each other or the walls of the oven. Allow 1 to 1½-inch space between pans as well as from the back of the oven, the door and the sides. If you use two shelves, stagger the pans so one is not directly above the other.



### Oven Light

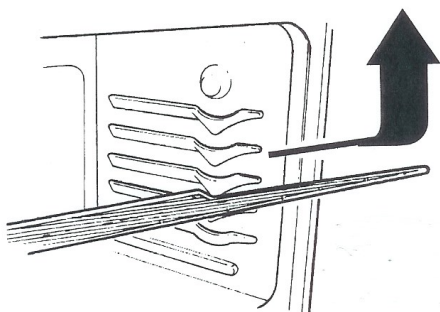
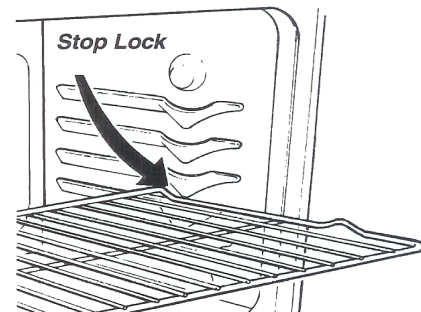
The switch located at the right of the control panel turns the oven light on and off.

### Changing the Oven Light Bulb

1. Gloves should be worn to protect your hands when changing the bulb.
2. Disconnect the power to the range at the main breaker.
3. Unscrew the light bulb counterclockwise.
4. Replace the bulb with a 40-watt appliance bulb.

### Oven Racks

The racks are designed with stop locks. When placed correctly on the rack supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.



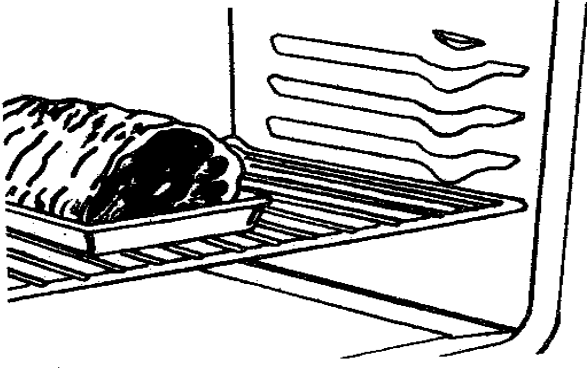
To remove the racks from the oven, pull them toward you, tilt front end upward and pull them out.

\* **DO NOT USE THE OVEN COMPARTMENT FOR A STORAGE AREA. ITEMS STORED IN THE OVEN CAN IGNITE.**

## OVEN ROASTING

### Roasting

Roasting is oven cooking of tender cuts of meat and poultry. Low temperature roasting cooks meat to an appetizing brown without undue loss of juices and minimum shrinkage. It also reduces spattering and keeps oven cleanup at a minimum.



- \* **STAND AWAY FROM THE RANGE WHEN OPENING THE DOOR OF A HOT OVEN. THE HOT AIR AND STEAM WHICH ESCAPE CAN CAUSE BURNS.**
- \* **PULLING OUT RACK TO THE RACKSTOP IS A CONVENIENCE IN LIFTING HEAVY FOODS.**
- \* **DO NOT PLACE HEAVY FOOD ON OVEN DOOR.**
- \* **WHEN USING COOKING OR ROASTING BAGS IN OVEN, FOLLOW THE MANUFACTURER'S DIRECTIONS.**

### For Best Results:

1. Check weight of meat and place, fat side up, on roasting rack in a shallow pan.
2. Place on oven shelf in middle or lower position. Close oven door.
3. Set oven control at 325° F.
4. Follow time suggested on the roasting chart in your favorite cookbook. These times are only a guide as meat cuts will differ. A meat thermometer is the only accurate test for doneness.

## OVEN BROILING

### Broiling

Broiling is a fast method for cooking tender cuts of meats, poultry, ham and fish by direct heat from a broiler element. Foods are placed under the upper heating element of the oven. Broiling results and timing depend upon the distance between the food and the broiler element.

Broil with the door closed, for a cleaner, cooler kitchen. The smoke from broiling is consumed as it is drawn over a rod-type broiler element. After broiling, press "OFF" button on the Electronic Oven Control before baking.

Broiling times vary, so watch closely. Time depends on thickness and aging of meat, fat content and the doneness preferred. Frozen foods require additional time for cooking.

## OVEN BROILING

### Broiling Chart

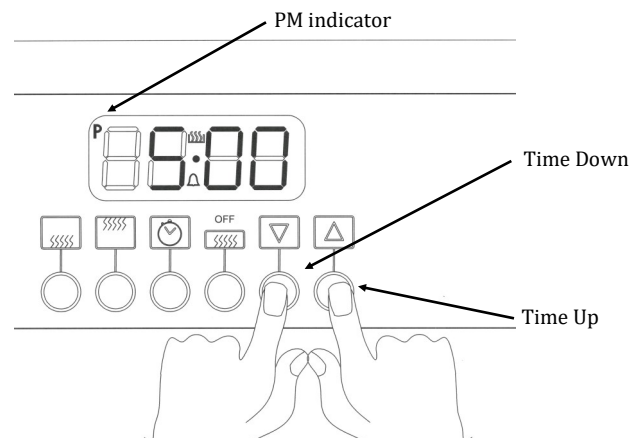
	Rack Position	Cooking Time	
		First Side	Second Side
Steaks 1 inch thick Rare Well Done	2nd or 3rd from top Lowest rack position	6 to 8 min. 12 to 14 min.	3 to 4 min. 10 to 12 min.
Ground Beef Patties (1 inch thick) Rare Well Done	2nd or 3rd from top Lowest rack position	6 to 8 min. 10 to 12 min.	3 to 4 min. 6 to 8 min.
Chicken	Lowest rack position	30 to 35 min. total cooking time. Turn Frequently.	
Fish	Lowest rack position	22 to 30 min. total cooking time. Turn whole fish once. Do not turn fillets.	
Cooking times given are approximate and should be used as a guide.			

- \* **DO NOT USE A BROILER PAN WITHOUT AN INSERT. NEVER COVER THE BROILER INSERT OPENINGS WITH ALUMINUM FOIL. IF THE INSERT IS COVERED BY ALUMINUM FOIL, FAT CANNOT DRIP AWAY FROM THE MEAT AND MAY EASILY IGNITE.**
- \* **IF YOU SHOULD HAVE A GREASE FIRE WHILE BROILING, TURN OFF THE BROILER AND KEEP THE DOOR CLOSED TO CONTAIN THE FIRE UNTIL IT BURNS OUT.**
- \* **ALWAYS REMOVE THE BROILER PAN AS SOON AS THE BROILER PAN COOLS. GREASE LEFT IN THE PAN CAN CATCH FIRE IF THE OVEN IS USED WITHOUT REMOVING THE GREASE FROM THE BROILER PAN.**
- \* **WHEN BROILING, IF MEAT IS TOO CLOSE TO THE FLAME, THE FAT MAY IGNITE.**

## TIME OF DAY CLOCK

### Setting the Clock

1. To set the clock, push the TIME UP and TIME DOWN buttons simultaneously.
2. The display will start to flash. Push TIME UP or TIME DOWN to set the time of day. The PM Indicator is displayed in the upper left hand side of the display.
3. 5 seconds after the last adjustment is made the time will be set.



## CARE AND CLEANING

**Porcelain Oven Interior-** Porcelain has a smooth finish, and is a type of glass fused to metal. With proper care, the porcelain enamel walls in these ovens will retain their good looking finish for many years.

Food soil that is allowed to harden and bake on can be difficult to remove.

Clean the oven before it is entirely cool (not while it is hot) with detergent and water, using a soap-filled steel wool pad on burned spots. Rinse and wipe dry.

Commercial oven cleaners may be used on oven interior. After using cleaners, thoroughly rinse the oven with a solution of one tablespoon vinegar to one cup water. Oven cleaners can coat or damage the temperature sensing bulb (long tube in the oven) so that it will not sense temperature correctly. If you are using an oven cleaner, try to avoid any contact with the rod-shaped bulb of the thermostat. Be sure that any residue that touches the bulb is carefully removed.

Oven racks are removed by pulling forward, tilting and lifting up. Racks may be washed with detergent and water. Scour heavily soiled areas with a soap-filled steel wool pad. Oven windows may be washed with a damp cloth dipped in detergent and warm water, or a solution of baking soda and water.

### Porcelain Enamel Cooktop

If there is a spill-over when the range is warm, wipe up with a dry cloth or paper towel. After the range is cool, finish cleaning with warm water and detergent, or wash with a solution of baking soda dissolved in warm water. Rinse with clear warm water and dry with a soft cloth.

### Stainless Steel Surfaces

Use a mixture of mild detergent and hot water to remove light soil. Rinse with a damp cloth and wipe dry. Cleaners made especially for stainless steel or chrome are recommended. Bluish stains on these materials are caused by overheating and cannot be removed. **Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners.**

### Glass, Paint and Plastic

(knobs, decorative trim, etc.)- These materials are used in areas where heavy soil will not accumulate. Use detergent and damp cloth to clean the control panel. Rinse with a damp cloth and dry. Be sure to wring excess moisture from the cloth when wiping around controls. Excess water in or around the controls may cause damage to the appliance. **Do not use steel wool, abrasives, ammonia, acids or commercial oven cleaners.**

### Induction Cooktop Controls

When wiping around the controls, turn power off to the range or lock the control panel. See Page 5.

Apply cooktop cleaner while glass is still warm (but not hot!) Rinse and wipe dry with a clean cloth or paper towel.

A spill-over on the control panel of the cooktop while in operation may result in the cooktop beeping and turning 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.

Boil-overs, melts and hot sugary spills on the glass may need to be loosened with a palette knife, or razor held at an approximate 30 degree angle. Follow up with cooktop cleaner and a clean cloth or paper towel. This process works best if surface has not completely cooled.

 **WARNING: KEEP APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.**

**NOTE:** Never leave cleaning residue on the cooktop: the glass may become stained.

## CARE AND CLEANING

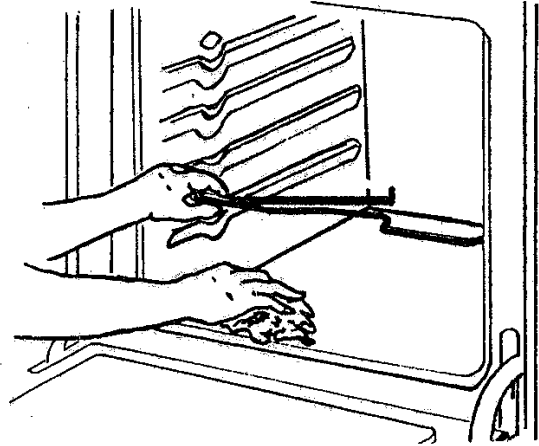
### Control Knobs (on some models)

Clean up any spills or splatters on the knobs with a damp cloth. Remove heavier soil with soapy water. The control knobs may be removed for easier cleaning by pulling straight off the stem. Wash the knobs in soap and water but do not soak.

### Oven Bottom

The oven bottom is not removable. To clean the oven bottom surface, the oven element can be lifted to allow for cleaning beneath the element.

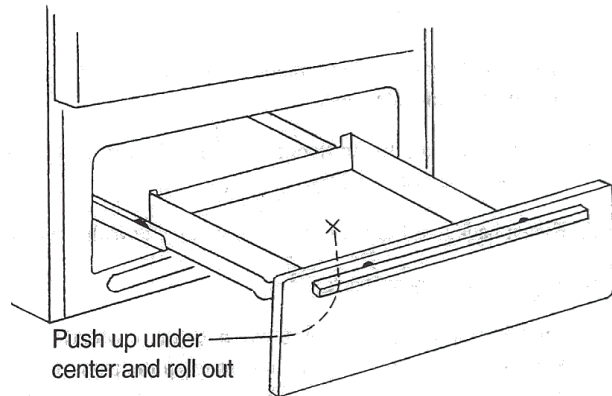
**⚠ WARNING: WHEN CLEANING THE OVEN SECTION MAKE SURE THE BAKE AND BROIL ELEMENTS ARE OFF AND COOL. EVEN THOUGH THE ELEMENTS ARE DARK IN COLOR, THEY MAY STILL BE WARM ENOUGH TO CAUSE BURNS.**



### Storage Drawer (on some models)

The storage drawer can be removed for easier cleaning. To remove:

1. Pull drawer out to the stop position.
2. Push up under the center of the drawer while pulling the drawer out to allow the drawer stop to clear the range front frame.
3. Drawer will slide out free of range.



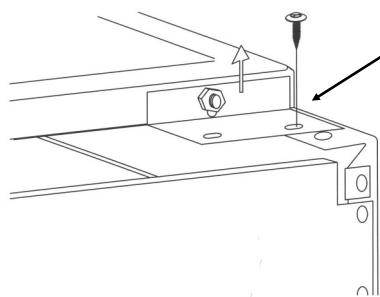
To replace drawer, slide drawer back in on tracks until the drawer stop hits the range front, then push up under center of drawer while sliding drawer in.

**DO NOT USE STEEL WOOL PADS, COMMERCIAL OVEN CLEANER, SILICONE OVEN SPRAYS, COARSE PADS OR COARSE BRUSHES ON THE STORAGE DRAWER.**

## INSTALLATION INSTRUCTIONS

### Main Top Shipping Brackets

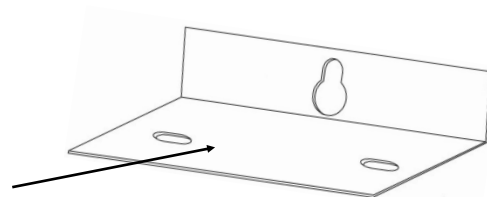
Prior to assembling the backguard on the range it is necessary to remove the Shipping Brackets.



To remove the left and right shipping bracket remove the one sheet metal screw holding the shipping screw to the range side.

Raise shipping bracket up and unhook from the eyelet hole in bracket.

Discard shipping brackets or keep for future use should the range need moved to a new location. Continue to backguard installation.



Shipping bracket

### Vent Rail Backguard Installation- Ranges with Ceramic Tops (Illustration A)

1. Lower Vent Rail down while guiding the Vent Rail slots down between the range top and the locking nuts.
2. From rear of unit, screw (2) (C) long sheet metal screws through back of backguard end caps into the range main sides.

### Porcelain Backguard Installation (Illustration B)

1. Move range main top forward about two inches and position backguard near the backguard support.
2. If backguard has a clock, connect plug (F) from backguard to plug (F) from back of range and push plug assembly down through square cut-out in the backguard support.
3. Attach backguard to backguard support with (4) (A) wing nuts.
4. On the front of the backguard, two nuts are provided on the threaded hinge pins. Remove these nuts. Place the main top on the pins. Lift the front of the main top and thread the two nuts on the hinge pins. Push the main top down into the normal position.

### Glass Backguard Installation (Illustration C)

1. Move range main top forward about two inches and position backguard near the backguard support.
2. If backguard has a clock, connect plug (F) from backguard to plug (F) from back of range and push plug assembly down through square cut-out in the backguard support.
3. Position backguard down over backguard support and screw (2) (B) black sheet metal screws through backguard end caps into support ends.
4. From rear of unit, screw (2) (C) long sheet metal screws through back of backguard end caps into backguard support.

See Page 19 for Illustrations

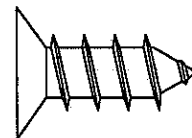
# INSTALLATION INSTRUCTIONS

## Backguard Installation



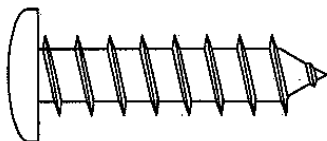
A

#10-24 wing nut



B

#8-18 x 5/8" long screw



C

#10 x 1" long screw

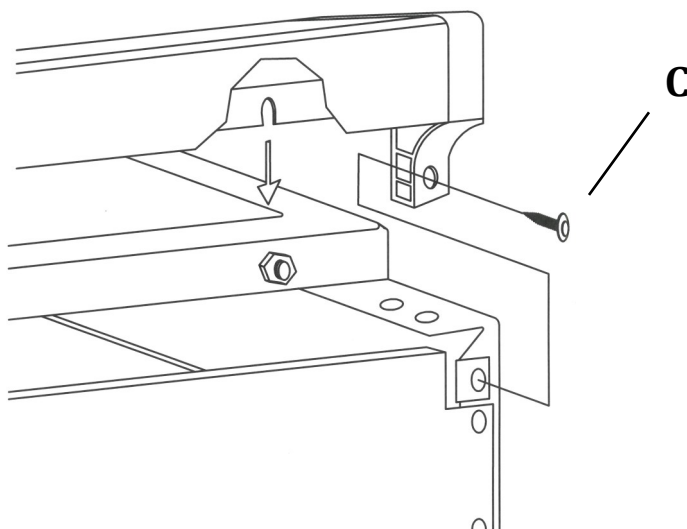


ILLUSTRATION A

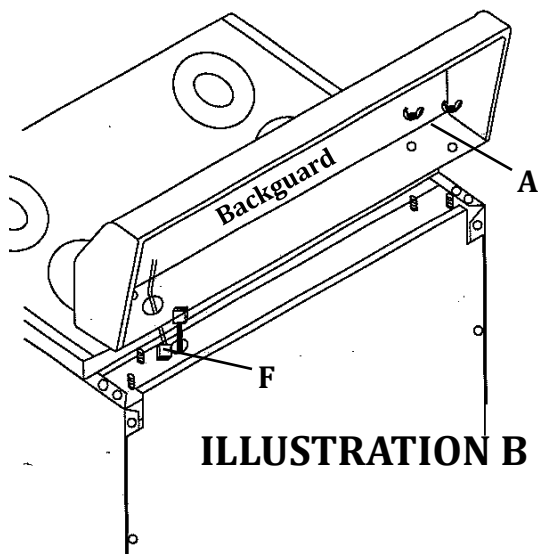


ILLUSTRATION B

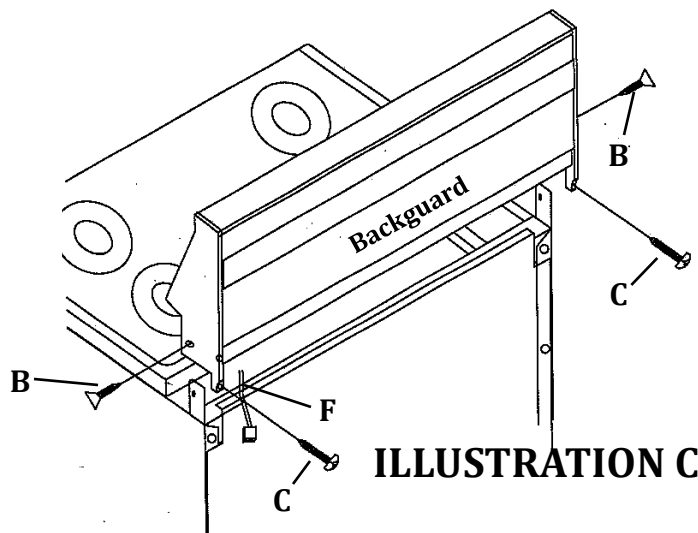


ILLUSTRATION C

# INSTALLATION INSTRUCTIONS

**BE SURE RANGE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN.**

**IMPORTANT NOTE TO INSTALLER**  
**BEFORE YOU BEGIN- DISCONNECT THE POWER TO THE RANGE AT THE MAIN CIRCUIT BREAKER**  
**AND READ THESE INSTRUCTIONS COMPLETELY AND CAREFULLY.**

**BE SURE TO LEAVE THESE INSTRUCTIONS FOR THE LOCAL INSPECTORS USE.**

**Maximum and Minimum Clearances**

When installing a range around cabinets, use the recommended clearances given in Table X and the maximum and minimum clearances description given on this page in order to conform with safety standards.

The maximum depth of cabinets installed above cooking tops is **13 inches**.

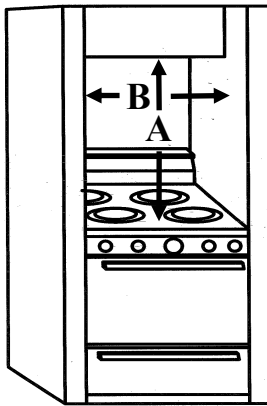
Serious hazards are associated with reaching into storage cabinets above a range. To eliminate the risk of burns or fire by reaching over heated surface units, avoid locating cabinet storage space above the surface units. If storage cabinet is provided above a range equipped with a lower oven only, the hazard can be reduced by installing a range hood that projects horizontally a minimum of **5 inches** beyond the bottom of the cabinet.

(A)-**30 inch** minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet.

-or-

(A)- **24 inch** minimum when bottom of wood or metal cabinet is protected by not less than **1/4 inch** thick flame retardant millboard covered with not less than **No. 28 MSG** sheet steel, **0.015 inch** thick stainless, **0.024 inch** thick aluminum, or **0.020 inch** thick copper.

13" MAXIMUM OVERHEAD



ZERO SIDES AND BACK CLEARANCES  
 ABOVE AND BELOW COOKTOP

**IMPORTANT: THE RANGE SIDE PANELS SHOULD STICK OUT BEYOND THE CABINET FRONTS AT LEAST 1/4" WHERE 0" CLEARANCE (FLUSH) OF SIDE WALLS IS DESIRED.**

**⚠ WARNING: THE RANGE IS HEAVY AND REQUIRES MORE THAN ONE PERSON TO HANDLE IT. ALWAYS USE PROPER LIFTING METHODS AND WEAR GLOVES WHEN MOVING RANGE INTO POSITION.**

**CAUTION: NOT ALL CABINET AND BUILDING MATERIALS ARE DESIGNED TO WITHSTAND THE HEAT PRODUCED DURING THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DAMAGE SUCH AS DISCOLORATION OR DELAMINATION MAY OCCUR.**

<b>TABLE X</b>	
NOMINAL WIDTH OF RANGE	MINIMUM INSTALLATION CLEARANCE (DIM. B)
20"	20 1/4"
24"	24 3/16"
30"	30 3/16"

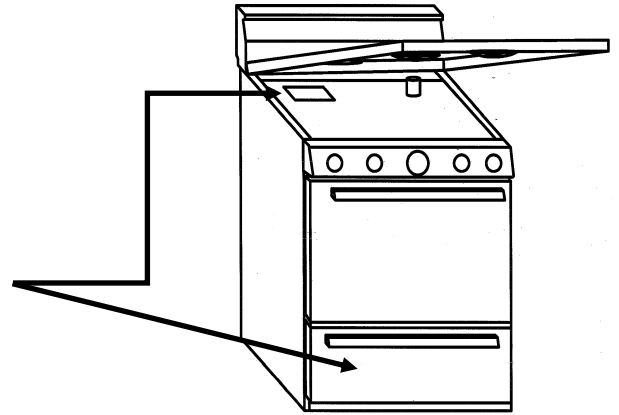
## INSTALLATION INSTRUCTIONS

### BE SURE RANGE IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED TECHNICIAN

#### Electrical Requirements to the Range

This range requires a single phase, 3-wire 120-240 volt A.C. Electrical Circuit with a 60 Hertz frequency. Voltage and wattage rating is given on the number plate, located directly under the main top cooking surface or beneath the storage drawer assembly on ranges with Ceramic Tops. See Page 17 for storage drawer removal.

Installation must conform with local codes, or, in absence of local codes, with the National Electric Code, ANSI/NFPA No. 70- latest edition.



#### Mobile Home Installation

The installation of this range must conform with the Manufactured Home Construction and Safety Standards, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installation, ANSI A 225.1/NFPA 501A, or with local codes. When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

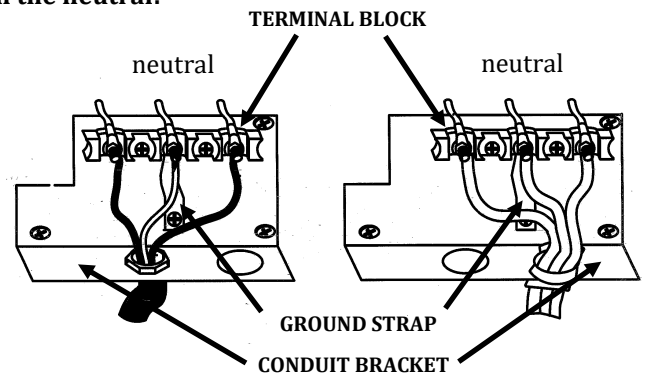
#### Electrical Connections to the Range

Use only a 3-conductor, or if required a 4-conductor range cord. The range power-supply cord used must be rated **250 Volts 40 Amperes** and marked for use with ranges. The range power-supply cord must have open end spade lugs with upturned ends or closed-loop terminals.

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

#### TO MAKE A 3-CONDUCTOR CONNECTION:

1. Remove screws holding the terminal block cover plate located on the outer back of the range.
2. Insert range cable or connector through opening below terminal block.
3. Connect the cord strain relief to the power supply cord which must be securely attached to the cord set.
4. Connect the neutral (center) supply lead to the center connection on the terminal block.
5. Connect the 2 outside supply leads to the corresponding outside terminals.



**NOTE: Re-locate the conduit bracket for the selected electrical connection, cord or cable, center the conduit bracket below the terminal block. Secure the (3) screws to range rear wall.**

Cont. on next page

## INSTALLATION INSTRUCTIONS

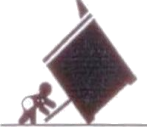
### Special Grounding Instructions for 4-Wire Systems

1. Remove the 3-conductor cord (if provided).
2. Disconnect the link from the neutral.
3. Use the grounding terminal or lead to ground unit in accordance with local codes.
4. Connect neutral terminal or lead to branch circuit neutral in usual manner (If the appliance is to be connected by means of a cord kit, use a 4-conductor cord for this purpose).

**NOTICE TO INSTALLER:** Replace the 3-conductor cord or cable with a 4-conductor cord or cable where grounding through the neutral conductor is prohibited in new installations, mobile homes, recreational vehicles or in other areas where local codes do not permit neutral grounding.

### Anti-Tip Bracket Installation

The anti-tip bracket is installed to prevent the range from tipping forward as the result of excessive downward pressure on the open end of the oven door. All ranges are required to have an approved anti-tip bracket installed. The anti-tip bracket is packed in the oven section of the range. If you did not receive an anti-tip bracket with your purchase, call 1-800-858-5844.

	<b>WARNING</b>
	A child or adult can tip the range and be killed. Install the anti-tip device to the floor or the wall of the structure.
	Engage the range to the anti-tip device that is fastened to the wall or the floor. Re-engage the anti-tip device if the range is moved.

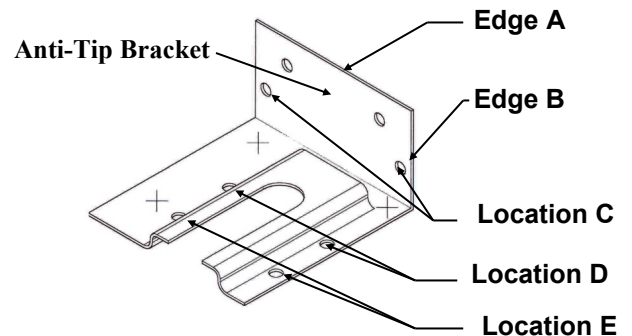
**NOTICE:** Parts supplied are for wood, concrete or ceramic tile floors. The plastic anchors are for mounting to concrete or ceramic floors or walls. Contact a qualified floor covering installer for the best procedure for drilling mounting holes through your type of floor covering.

#### STEP 1

It is necessary to determine the final location of the range before you can locate the anti-tip bracket. If the range is going to be located between cabinets, place the bracket so that **Edge A** sits flat against the rear wall. **Edge B** should just touch the side of the cabinet sitting to the **right side** of the range. If there are no adjacent cabinets, align **Edge B** of the bracket with the edge of the range side. After the bracket has been placed, mark the hole locations with a marker.

#### STEP 2

The anti-tip bracket can be attached to the floor or the wall. For wall mount application, use **Location C**. When using location C, the screws must penetrate the wall sill plate located within the wall. For floor mount application, use **Location D** or **E**. One screw on each side of the bracket is sufficient.



**NOTE:** The bracket should engage the right rear leg leveler.

Cont. on next page

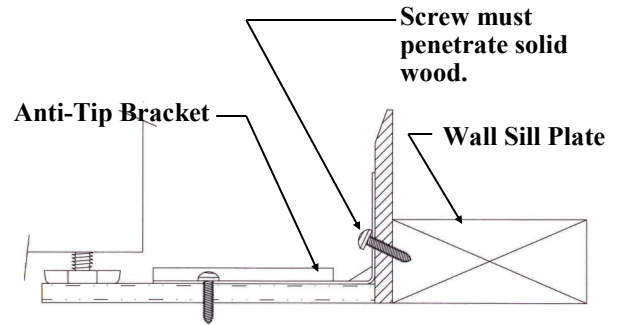
## INSTALLATION INSTRUCTIONS

### STEP 3

To mount anchor bracket to concrete or ceramic floor, use a drill with a 3/16" masonry bit to drill the two holes. Tap plastic anchor into mounting holes in floor with hammer. Line up holes in anti-tip bracket to holes in floor. Use the two screws provided to fasten anti-tip bracket to floor.

### STEP 4

Unscrew the rear leg levelers approximately 1/2" so that the rear leg levelers will slide in under the anti-tip bracket. Slide range into the final position after completing the gas and electrical connections to the range.



**⚠ WARNING: IF RANGE IS EVER MOVED TO A DIFFERENT LOCATION, THE ANTI-TIP BRACKET MUST ALSO BE MOVED AND INSTALLED WITH THE RANGE.**

## BEFORE YOU CALL FOR SERVICE

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

### *Find your problem here*

### *Possible cause*

OVEN OR SURFACE COOK-ZONE WILL NOT WORK AT ALL.

The plug on the range is not properly plugged into the electrical Outlet. **Before checking plug, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.**  
The circuit breaker in your home has been tripped or a fuse has been blown.

OVEN WILL NOT WORK.

The Oven Control is not properly set. See Page 12.

SURFACE TOUCH CONTROLS WILL NOT WORK.

Unlock the control. See page 5.

THE TOUCH CONTROLS ARE DIFFICULT TO OPERATE.

Make sure the touch control area is dry and use the ball of your finger when touching the controls.

BAKE ELEMENT CYCLES OFF AND ON.

This is normal for the bake element to cycle as the oven thermostat rises above and falls below the set temperature.

SMOKE OR ODOR ON INITIAL OVEN OPERATION.

This is normal during the first few times the oven is used.

FOOD DOES NOT BROIL PROPERLY.

Oven Thermostat Control not set properly. See Broiling Section Page 14.  
Improper rack position. See Broiling Section Page 14.  
Improper cookware being used.  
Improper use of aluminum foil.

FOOD DOES NOT BAKE PROPERLY.

Oven Thermostat Control operation in the Broil Mode. Press "OFF" button on Electronic Oven Control. Press "BAKE" button and set to desired cooking temperature as shown on page 12.

Wrong oven rack location being used.

Incorrect cookware or improper size cookware is being used.

Vent Tube obstructed. Clear vent opening.

OVEN LIGHT DOES NOT WORK.

The Oven Light Bulb is loose or defective. Tighten or replace. See Page 13.  
The Oven Light Switch is not "ON".

## BEFORE YOU CALL FOR SERVICE

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

*Find your problem here*

*Possible cause*

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FAN NOISE COMING FROM UNIT WHEN OFF.

This is normal and needs no action. It is intended to prevent the electronics from overheating.

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SOME PANS MAKE CRACKLING OR CLICKING NOISES.

This is normal for induction cook-ware and does not indicate a fault. This is normally from cook-ware with different metals vibrating differently.

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THE COOKTOP MAKES A LOW HUMMING NOISE WHEN USED ON A HIGH HEAT SETTING (ESPECIALLY IN POWER BOOST SETTING).

This is normal, but the noise should quiet down or disappear completely when you decrease the heat setting.

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(P) FLASHES IN THE DISPLAY WHEN YOU ARE TRYING TO SET POWER BOOST MODE.

Allow cooktop to cool down. Power Boost may be unavailable because the cooktop needs to cool down to protect itself from overheating.

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E2 ERROR CODE APPEARS

Allow cooktop to cool down. Power Boost may be unavailable because the cooktop needs to cool down to protect itself from overheating.  
Clean up spills; move items away from controls.  
Turn off power to cooktop, wait 10 sec's, restore power; if error code returns, call for service.

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**Dear Consumer:**

**Your range will give you years of satisfaction service and pleasure when properly cared for and used. Producing an efficient range that conserves energy requires a considerable investment of time, effort & money.**

**Your range is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care.**

**With this in mind, it is important that you read this booklet. Acquaint yourself with features and follow the use and care suggestions for complete satisfaction.**

**For questions concerning parts or service, refer to the enclosed limited warranty certificate. If you need assistance, call us at 1-800-858-5844 or contact us at [www.premierrange.com](http://www.premierrange.com).**

**The model and serial number is found on the number plate located beneath the storage drawer on induction top ranges. Always include the complete model number, serial number, and color of range when ordering parts.**

**RECORD HERE FOR EASY REFERENCE:**

Range Model Number \_\_\_\_\_ Color \_\_\_\_\_

Range Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Dealer's Name and Address \_\_\_\_\_

\_\_\_\_\_

**"Made in America" Policy Statement**

Peerless-Premier Appliance Company is an American owned and privately held corporation for more than one hundred years. We proudly employ American workers at two manufacturing plants; Belleville, Illinois and Clinton, Kentucky. There has been discussion about the interpretation of the term "Made in America" since not every nut, screw and /or gas component may be made in America. The fact is, some of these components are made in other countries. Many of these components are not available from U. S. manufactures, which prevents us from using domestic made parts. PPAC uses as many U.S. made components as reasonably possible. Our efforts are to provide the highest quality products and remain competitive in our industry. All of our stamping, coating and assembly work is being completed at our two U.S. plants using hard working Americans.

We are a very proud American Company making American made products for our customers.

See our entire product line at:

***[www.PremierRange.com](http://www.PremierRange.com)***