

Use and Care Manual

Renaissance[®] Touch Control Gas Cooktop

Model RNTT365GB

Table of Contents

Important Safety Instructions	1
Getting to Know Your Cooktop	4
Setting Up Your Cooktop.....	5
Operating Your Cooktop.....	6
Care and Cleaning	10
Before You Call for Service.....	12
Warranty and Service	14
Warranty Card	Back Cover





To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen™, and a great addition to your home.

In order to familiarize yourself with the controls, functions and full potential of your new Distinctive Appliance, read this use and care manual thoroughly, beginning with the **Important Safety Instructions** section.

All Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the **Before You Call for Service** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor Customer Service Team
14425 Clark Avenue
City of Industry, CA 91745

Telephone: (800) 793-0093
Fax: (626) 403-3130
Hours of Operation: Monday through Friday
6:00 A.M. to 5:00 P.M. Pacific Time

Web Site: www.dacor.com

Thank you for choosing Dacor for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

The Dacor Customer Service Team

Important Safety Instructions

Read and Save these Instructions for Later Reference

Installer: Leave these instructions with the appliance.

Consumer: Read this Use and Care Manual completely before using this appliance. Save it for future reference. Keep your sales receipt or canceled check. Proof of original purchase date is required for warranty service.

For Warranty and Service, see page 14.

If you have any questions call:

Dacor Customer Service

(800) 793-0093 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. PT

Web site: www.dacor.com

Have the complete **model and serial number** identification of your cooktop ready. Record these numbers below for easy access.

These numbers are on a label attached to the bottom of the chassis.

Model Number _____

Serial Number _____

Date of Purchase _____

Since Dacor continuously improves the quality and performance of our products, we may make changes to the appliance without updating this manual.

Visit **www.dacor.com** to download the latest version of this manual.

Important Information About Safety Instructions

The **Important Safety Instructions** and warnings in this manual are not meant to cover all possible problems and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact the Dacor Customer Service Team about problems or situations that you do not understand.

Safety Alerts

These two **danger** and **warning** alerts signal the reader to the risk of death or serious injury:

DANGER

Immediate hazards that **WILL** result in severe personal injury or death.

WARNING

Hazards or unsafe practices that **COULD** result in severe personal injury or death.

Safety Dangers and Warnings

DANGER

WHAT TO DO IF YOU SMELL GAS:

- Do not use or light any appliance.
- Do not touch any electrical switch or use any electrical devices including the telephone in your building.
- From a neighbor's phone, immediately call the gas supplier. Follow the gas supplier's instructions.
- If you cannot contact the gas supplier, call the fire department.

IMPORTANT: To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive vapors and liquids (such as gasoline) inside or in the vicinity of this or any other appliance. Also keep items that could explode, such as aerosol cans away from the cooktop. Do not store flammable or explosive materials in adjacent cabinets or areas.

WARNING

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Installation and service must be performed by a qualified installer; service agency or the gas supplier.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.

WARNING

NEVER cover slots, holes, or passages on the cooktop or cooktop chassis. Doing so blocks air flow through the cooktop and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Keep all slots clear of grease and grime.

Important Safety Instructions

General Safety Precautions

To reduce the risk of fire, electric shock, serious injury or death when using your cooktop, follow basic safety precautions, including the following:

WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Make sure that the cooktop has been properly installed and grounded by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the gas shut off valve and power cord so that you know where and how to turn off the gas supply and disconnect power to the cooktop.
- Do not install, repair, or replace any part of the cooktop unless specifically recommended in the accompanying literature. A qualified service technician should perform all other servicing.
- Before performing any type of service, make sure that the gas supply is turned off and the cooktop's power cord is disconnected.
- Only use this cooktop for cooking tasks expected of a home appliance as outlined in this manual. This cooktop is not intended for commercial use.
- **DO NOT TOUCH THE GRATES OR SURFACES AROUND THE BURNERS DURING OR IMMEDIATELY AFTER USE.** Glass surfaces may be hot, even though they are dark in color. After use, make sure these surfaces have had sufficient time to cool before touching them.
- Make sure this appliance is used only by those individuals who are able to operate it properly.
- Never allow anyone, including children to sit, stand, or climb on any part of the cooktop. Doing so may cause damage, serious injury, or death. Do not leave children or pets unattended in the area around the cooktop. Do not allow children to play with the controls or touch other parts of the cooktop.
- Do not store items of interest to children on top of or above the cooktop. Children could be burned or injured while climbing on the appliance.
- Do not adjust or alter any part of the cooktop unless specifically instructed to do so in these instructions.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers may cause a fire hazard or damage to the cooktop if a burner is accidentally turned on with the cover in place.
- To avoid the possibility of fire, do not leave the cooktop unattended when in use.
- Do not heat unopened food containers such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.

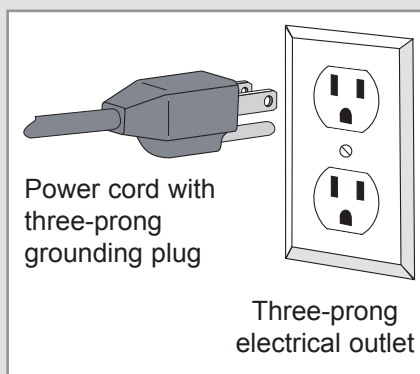
WARNING

- Clean the cooktop thoroughly before operating it for the first time according to the **Care and Cleaning** section.
- Keep flammable items, such as paper, cardboard, plastic, and cloth away from the burners and other hot surfaces. Do not allow pot holders to touch hot surfaces or gas burners.
- Do not wear loose or hanging apparel while using the cooktop. Do not allow clothing to come into contact with the cooktop and surrounding areas during and immediately after use.
- Do not use towels or bulky cloth as pot holders.
- Do not hang flammable or heat sensitive objects over the cooktop.
- If the cooktop is near a window, do not use long curtains as window treatment. The curtains could blow over the cooktop and create a fire hazard.
- Clean and maintain the cooktop regularly as instructed in this manual. Keep the entire cooktop, ventilation filters and range hoods free of grease that could catch fire.
- Use cookware only for its intended purpose. Check the manufacture's recommendations before use to determine if a utensil is suitable for use on a cooktop. Certain types of glass, ceramic, and earthenware are not suitable for use on a cooktop. Personal injury or damage may result from the improper use of cookware.
- Select cookware carefully: use the proper size, material, and construction for the particular type of cooking being done. Cookware needs to be large enough to contain the desired quantity of food without boil-overs or spill-overs. Choose pans with easy-to-hold handles that will stay cool while cooking. Do not use utensils with loose handles. Avoid using pans that are too heavy to lift safely.
- Do not allow pots or pans to boil dry.
- Use extreme caution if adding water to food on a hot cooktop. The steam can cause serious burns or scalds.
- Do not use sprays near the appliance during use.
- Do not use the cooktop if the glass on top is cracked or broken. If the glass is cracked or broken, cleaning solutions and spill-overs may penetrate it and create a risk of electric shock. Contact a qualified service technician immediately to replace a damaged cooktop.
- To prevent unintended operation, wipe up spills covering the control panel immediately. Do not lay anything on top of the control panel.

Important Safety Instructions

WARNING

- Use only dry pot holders when removing food and cookware from the cooktop. Wet pot holders can cause steam burns.
- Make sure that all the cooktop parts are dry before lighting a burner.
- When deep fat frying:
 - ◇ Be certain that the pan is large enough to contain the desired volume of food without overflow caused by the bubbling of the fat. Never leave a deep fat fryer unattended.
 - ◇ Avoid frying moist or frost-covered foods. Foods with high water content may cause spattering or spilling of the hot fat.
 - ◇ Heat fat slowly, and stir together any combination of oils and fats prior to applying heat. Use a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- Keep the power cord away from hot surfaces.
- This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded three-prong electrical outlet by a licensed electrician. Under any circumstances:
 - ◇ DO NOT cut or remove the third (ground) prong from the power cord.
 - ◇ DO NOT use an adapter plug.
 - ◇ DO NOT use an extension cord.
 - ◇ DO NOT use a power cord that is frayed or damaged.
 - ◇ DO NOT plug the cooktop into an electrical outlet equipped with a ground fault interrupter (GFI).



WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE:

- a. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b. NEVER PICK UP A FLAMING PAN - you may be burned.
- c. DO NOT USE WATER, including wet dish cloths or towels - a violent steam explosion may result.
- d. Use a fire extinguisher ONLY if:
 - ◇ You have a Class ABC extinguisher, and you already know how to operate it.
 - ◇ The fire is small and contained in the area where it started.
 - ◇ The fire department is being called.
 - ◇ You can fight the fire with your back to an exit.

CAUTION

DURING A PROLONGED POWER FAILURE

- Never attempt to power, ignite, use, or operate the appliance during a power outage.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

CAUTION

- Do not allow sugary foods or acids (citrus juices, tomato sauces, etc.) to remain on the cooktop's surfaces. The finishes may stain or pit.
- Never use the cooktop surface as a cutting board.
- Non-stick coatings, when heated, can be harmful to pet birds. Relocate pet birds to a separate, well-ventilated room during use.

Getting to Know Your Cooktop

Parts of the Cooktop

Sealed Burners: Gaskets around the underside of all burner bases prevent spilled liquids from leaking into the cooktop's internal parts.

Long-Life Grates: The porcelain coated cast-iron grates support the cookware. The grates are removable to allow the surface area underneath to be easily cleaned.

Glass Cooktop: The glass cooktop surface makes it easy to wipe up spills.

Electronic Control Panel: This cooktop is equipped with an electronic burner management system, featuring touch-panel burner controls. The control panel has a built-in clock.*

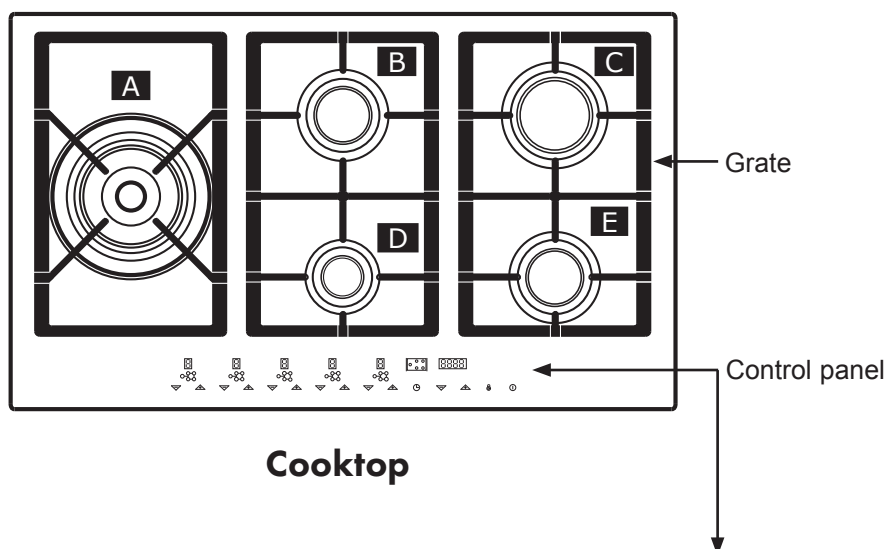
Other Features

Flameless Ignition: The cooktop generates a spark to light a burner from the burner controls.

Perma-Flame™: The Perma-Flame instant re-ignition feature automatically re-lights a burner if it goes out.

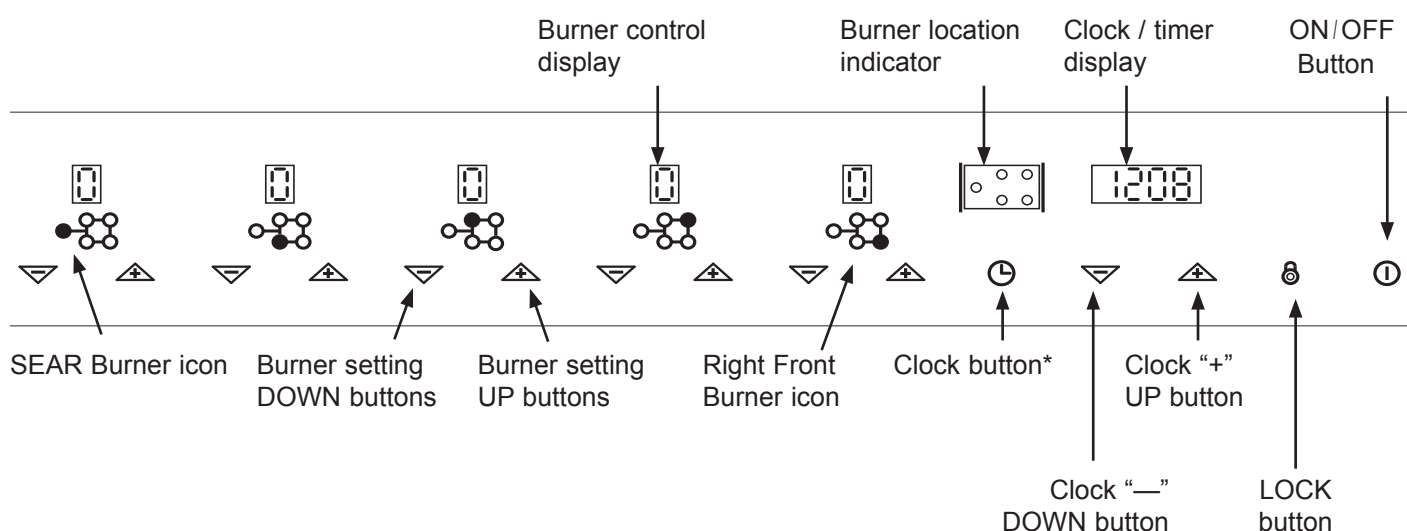
Control Panel Lock: Allows you to lock the control panel to make it difficult to accidentally turn on or for children to operate it. See page 9.

Burner Auto Shut-off: Burners automatically shut off after 4 hours of continuous operation, unless the burner timer has been set for less time. See **Using the Auto-Shutoff Timer**, page 8.



- A** Sear burner:
16,000 BTU
- B** Standard burner:
6,000 BTU
- C** Standard burner:
10,000 BTU
- D** Standard burner:
3,500 BTU
- E** Standard burner:
5,000 BTU

Burner Heat Rating



Control Panel Layout

* See page 9 for clock setup instructions

Setting Up Your Cooktop

Burner and Grate Assembly

WARNING

Assemble the burners and grates only when the cooktop is cool to the touch.

Sear Burner

The sear burner gives an intense, hot 16,000 BTU flame that is more than double the BTU of the standard burners next to it.

1. Place the sear burner ring on top of the sear burner base.
2. Gently twist the ring back and forth to make sure it is properly seated.
3. Place the sear burner cap on the sear burner ring. Align it into place.
4. Set the inner sear burner cap on the center of the sear burner ring. Align it into place.

IMPORTANT: The burner rings seat only one way. The burners will not operate properly unless all of the burner pieces are properly aligned and seated.

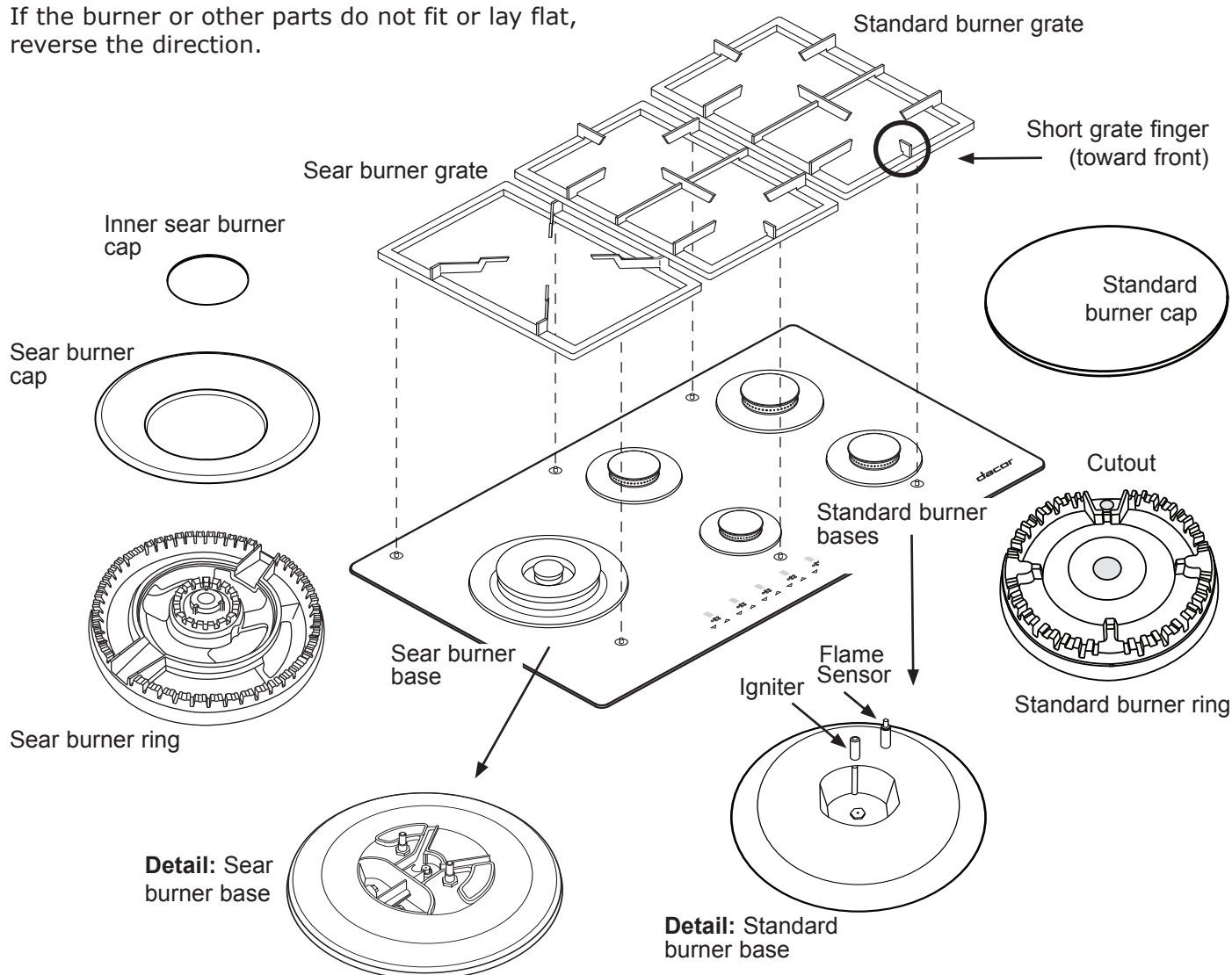
If the burner or other parts do not fit or lay flat, reverse the direction.

Standard Burners

1. Gently set the standard burner rings on the standard burner bases. Match sizes. Make sure the cutout is aligned to allow the sensor clearance. See diagram below.
2. Gently twist the rings back and forth to make sure they are properly seated.
3. Place the standard burner caps on top of the burner rings. Make sure they are aligned.

Grates

1. Gently set the sear burner grate on the left side of the cooktop. Line up the indentations on the bottom of the grate with the pins on top of the cooktop. The grate only fits on one way, so if it does not lay flat, try reversing it.
2. Gently set the standard burner grates on top of the standard burners. The grate fingers on the front of the grate are shorter than the fingers on the back. Line up the indentations on the bottom of the grate with the pins on top of the cooktop.



Sear Burner Assembly

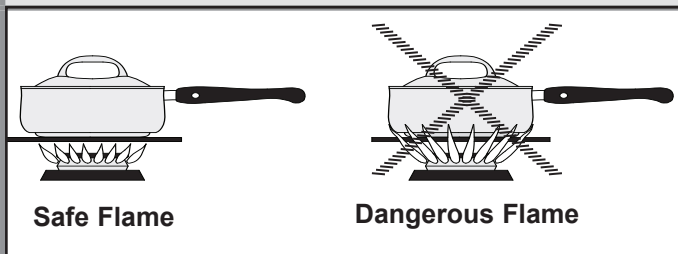
Standard Burner Assembly

Operating Your Cooktop

Selecting the Cookware

WARNING

- To avoid burns and scalding, always turn pan handles to a position where they cannot be easily hit. Also, handles should not extend over adjacent burners. Always set utensils gently onto the grates and center them so that they are well-balanced.
- Do not drag cookware across the grates or glass cooktop. Sliding them may damage the finish. Lift to reposition. Do not drop them on the grates.
- Cookware with rough bottoms can cause permanent damage to the coated surfaces on the grates.
- To avoid burns or fire hazard, reduce the flame level if it extends beyond the bottom of the vessel. A flame that extends up the sides of the pan is potentially dangerous. See image below.

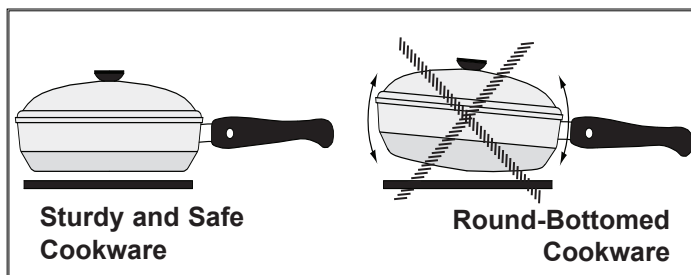


For overall safety and best cooktop performance, select the correct cookware for the food being prepared.

Incorrect cookware will not cook evenly or efficiently. Pots or pans that are larger than the cooktop are not recommended.

Use cookware that:

- Has flat, smooth bottoms.
- Is well balanced.
- Has tight fitting lids to keep heat, odors and steam in.



IMPORTANT: Avoid spills as much as possible. The porcelain surfaces of the grates and burner caps are acid-resistant but not acid-proof.

Some foods can cause permanent damage if allowed to remain on porcelain surfaces.

Using the Burners

WARNING

- To avoid the chance of fire, explosion, or carbon monoxide poisoning, do not attempt to use your cooktop without the burners completely and properly assembled (see page 9). The burner rings spread the flame evenly around the burner cap. The burner rings must be properly seated for proper burner lighting and operation.
- In the interest of safety, always light the burner before putting the cookware on the grate. Turn the burner control off before removing the utensil. Always check the controls to make sure the cooktop is off when you are finished cooking.
- Do not touch any part of the burners while the igniters are sparking. An electrical shock may result.
- Never light the burners with a match or other open flame.
- If the gas does not ignite when you attempt to light a burner (the letter "b" will appear on the display and the burner controls will lock), or if the flame goes out and gas escapes, open a window and allow at least five minutes for the gas to dissipate. Then, unlock the burners and repeat the lighting procedure.

Lighting the Burners

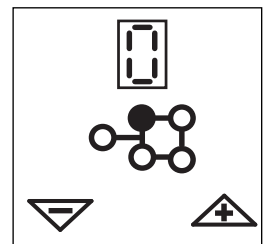
Make sure the power is ON. If not, press the ON / OFF button for 2 seconds to start.



Refer to the below **Burner Controls** image below for instructions on burners.

To Light a Burner:

- Select a burner. Touch and release the "+" button **twice** within 3 seconds. When first lit, each burner flame begins at the maximum setting of "5."



Burner Controls

- After the burner is lit, you can lower the flame by touching the "-" button.
- The burner control system will make a maximum of 3 attempts at 10-second intervals to light the burner.
- Should the burner fail to light after the third attempt and "b" appears on the display:
 - 1)** Open an outside window and allow the gas to dissipate. After 5 minutes, **2)** reset the burners, and **3)** attempt to light the burner again. (See **Resetting the Burners**, page 7.)
- The burner will shut off automatically after four *continuous* hours, unless the timer for that burner is set to shut off sooner (see **Using the Auto-Shutoff Timer** page 8).

Operating Your Cooktop

Turning off a Burner

There are three ways to shut off a burner:

- touch the “—” button repeatedly to reduce the burner to level “0”, or
- touch “—” and “+” at the same time, or
- to shut off more than one burner at the same time: touch the **ON/OFF** button to power off all burners at once.

ALERT: When a burner is turned off, its display will FLASH “H” warning that the burner is **HOT**.

IMPORTANT:

- When the cooktop is not being used for more than 60 seconds, the cooktop will auto-shut off.
- When the cooktop is cool, the igniter may continue to spark if the burner is set too low. However, the burner will stop sparking when warm. The tendency to spark when cold can be reduced by using the burner at a HIGH flame for about 1 minute. The burner will also warm up faster if cookware is placed on the grate. The igniter will also spark automatically if the flame is interfered with by a draft or by the household ventilation system. Eliminate any drafts or reduce the cooktop ventilation’s blower speed. If the flame has a tendency to go out at lower settings when there is little or no draft, see **Adjusting the Low-Burner Setting**.
- To keep the burners operating properly, clean and dry the burner igniters, burner rings, and burner caps. See **Care and Cleaning** starting on page 10. Dirty or wet igniters will result in constant sparking, even if there is a flame present.
- The flame should burn evenly around the rim of the burner. A normal flame is steady and blue. However, foreign material in the gas line, especially in new construction, may cause an orange flame. The orange color will disappear with further use. Small yellow tips on the ends of the flames are normal for LP gas.

Resetting the Burners

When the power is ON and “b” appears on any burner display, the burners need to be reset.

To Reset:

Press the far **left burner** “—” button **AND** the **lock** button at the same time for two seconds.



Lock Button

The control panel will **beep** and all burner displays will reset to “0” indicating the burners are reset.

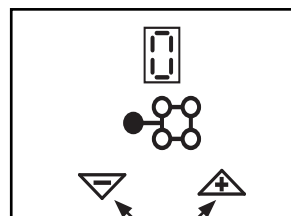
IMPORTANT: if the burner reset procedure is repeated 5 times during a period of 15 minutes, error code “**FLT06**” will display and will not allow any resets for 15 minutes.

Adjusting the Low-Burner Setting

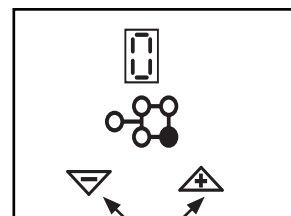
If the flame height at the “1” setting is too high, it can be adjusted lower (or higher) than the factory default height.

Or if the burner flame gets blown out because it is set too low, it can be increased by following these instructions.

The images below show both burner controls that must be *pressed at the same time*.



Sear Burner Control



Right Front Burner Control

1. If necessary, turn on the cooktop using the **ON/OFF** button.
2. Press and hold both SEAR burner “—” and “+” buttons at the same time.
3. While holding both SEAR burner “—” and “+” buttons, press both RIGHT FRONT burner “—” and “+” buttons. (You will be pressing FOUR buttons.) **Hold** for three seconds.
- After holding all four buttons for three seconds, the word “**MIN**” will appear on the CLOCK DISPLAY.



ON/OFF Button

“MIN” confirms that you are now inside the burner settings and can adjust the flame.

4. Select the burner you want to adjust by repeatedly touching the **clock** “—” or “+” buttons. Your selected burner is indicated on the burner location indicator.
5. Touch the **clock** button. The selected burner will ignite and adjust itself to the lowest level.
6. Adjust the low-burner level by pressing the “—” or “+” buttons.



Clock Button

These symbols indicate flame levels:

- Factory default setting = “—”
- Lower than factory default = “U”
- Higher than factory default = “Π”

7. Touch the **clock** button **to save** the setting.

To Adjust More Burners:

8. Touch the **clock** “—” or “+” buttons to select the next burner (and begin at Step 5), or
9. Touch **clock** or **ON / OFF** to exit the adjustment menu.



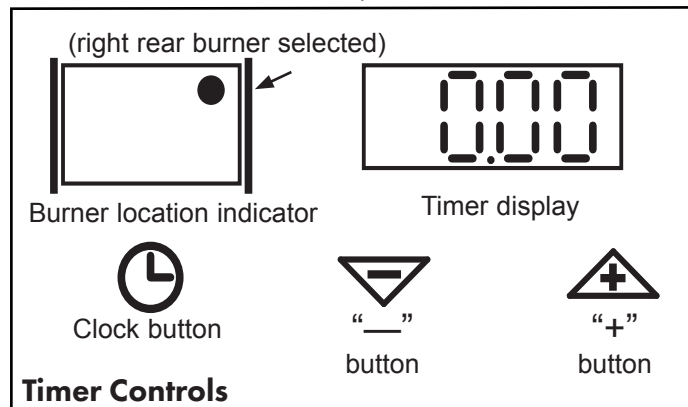
Clock Button

Operating Your Cooktop

Using the Auto-Shutoff Timer

The auto-shutoff timer allows you to program a timer that automatically shuts off a burner before the default 4-hour shut-off time.

Afterward, the burner will reset to the default 4-hour time limit. *However, if the burner is turned OFF before the timer ends, the timer is canceled.*



To Set the Auto-Shutoff Timer:

Refer to the above diagram while following these instructions.

1. Make sure the cooktop is on (the burner displays are lit). If necessary, touch the **ON/OFF** button for about two seconds to power on.
 2. Choose the burner(s) you want to time. Light the burner(s) and adjust the flame.
 3. Touch the **clock** button repeatedly until the burner that you want is indicated on the burner location indicator. Only burners that are lit will be displayed.
- The timer display will show "t 0.00" (hours . minutes).
 - Touch the **clock** "-" and "+" buttons repeatedly to set the timer. **TIP:** if you touch the **clock** "-" button first, the display will start at 3.59 and count DOWN. If you touch the **clock** "+" button first, the display will start at 0.01 and count UP.
 - When you stop at your desired time, the display will flash after a few seconds, then timing will begin.
 - When the time ends, the burner will automatically shut off and the alarm will BEEP for 30 seconds.
 - Touch the **clock** button to stop the beeping.
4. Touch the **clock** button repeatedly to select which burners to set. Repeat the above steps.

To Toggle Between Options: Touch the **clock** button to cycle through choices. **The selected burner** will flash on the burner location indicator, and the time will show on the timer display. **The timer settings** for that burner can be modified by pressing the **clock** "-" and "+" buttons.

To Cancel the Timer on a Burner: Touch the **clock** button until that burner is identified on the burner location indicator. Touch **clock** "-" and "+" buttons *at the same time*. The burner will stay lit, but default (4 hour shut-off) will resume.

Cooking Tips

For superior cooking performance and to save energy:

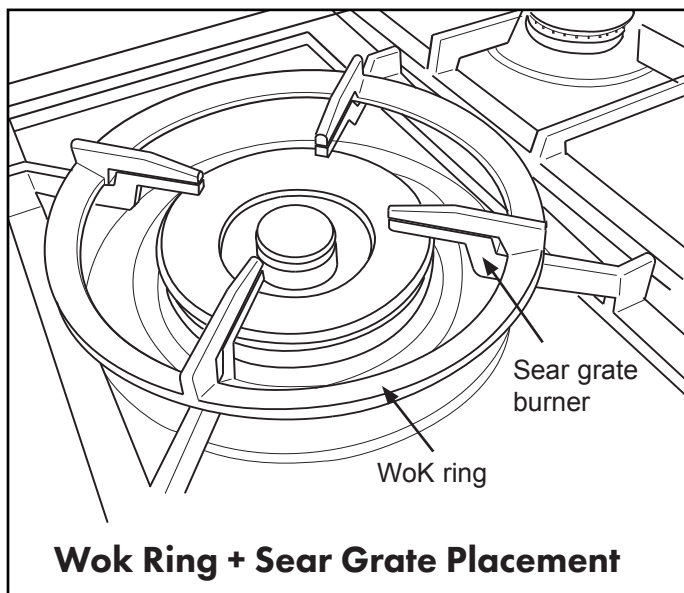
- Reduce flame to the minimum level necessary to cook. Food cooks just as quickly from a gentle boil as it does from a vigorous, rolling boil. A higher boil than necessary wastes energy, pulls out moisture, damages food, and causes loss in flavor and nutrients.
- Use low or medium flame when using cookware that are poor conductors of heat, such as glass, ceramic, and cast iron. Reduce the flame height until it spreads approximately 1/3 underneath the bottom of the pan to ensure even heating and to reduce scorching.
- Using timers instead of repeatedly removing the lid to check food is a more efficient way of cooking. Doing so will decrease cooking time, save energy, and keep a consistent cooking temperature.

Using the Wok Ring

WARNING

- Use the Wok ring on the SEAR burner ONLY.
- Ensure the Wok ring is secure on the grate.
- Make sure the burner is cool when placing or removing the Wok ring, or use a potholder.

1. Put the Wok ring on the center of the sear burner grate as shown below.
2. Line up the fingers on the Wok ring with the fingers on the grate.



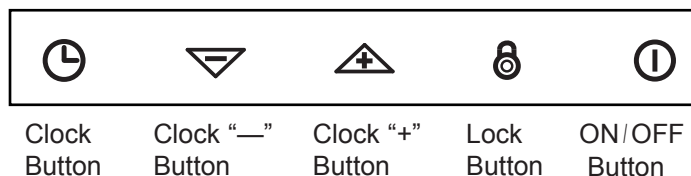
Wok Ring + Sear Grate Placement

Operating Your Cooktop

Setting the Clock

1. Make sure the cooktop is on (the burner displays are lit).
 - If necessary to power on, Touch the **ON/OFF** button for two seconds.
2. Touch the **clock** and **lock** buttons for at least 3 seconds. The current time appears on the display (hours will be flashing).
3. Touch the clock “—” and “+” buttons (to the right of the clock button) to set the hours.
4. Touch the clock button. The minutes will begin to flash.
5. Touch the clock “—” and “+” buttons to set the minutes.
6. Save the settings: Touch the clock button to set the changes.
7. The current time mode appears on the display (hours will be flashing).

Control Panel Buttons: *Clock Setting*



Clock-Setting Buttons



Locking the Control Panel

You can lock the control panel to reduce the chance of a burner being turned on unintentionally or to make it more difficult for children to operate the controls.

Refer to the **Burner Control** diagram during these instructions.

IMPORTANT: The cooktop must be off (the burner displays not lit) to activate the control panel lock.

To lock the control panel:

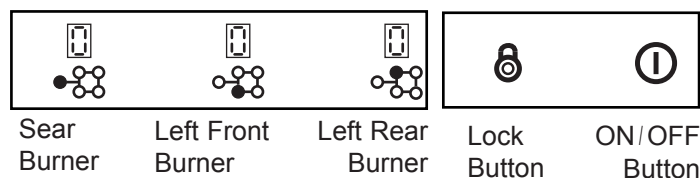
1. Touch and hold the **lock** button for about 3 seconds.
 - The control panel will beep, and a
 - decimal point will **appear** on all burner displays.

This confirms the control panel is **locked**.

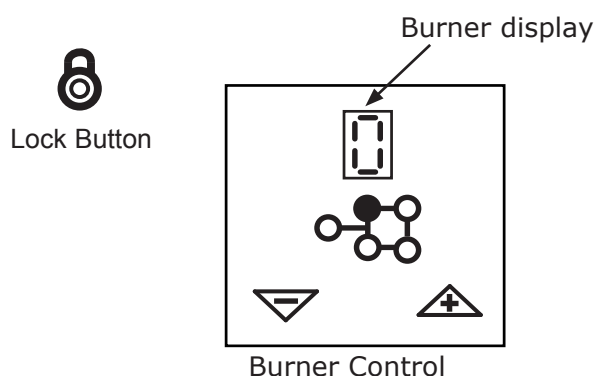
To unlock the control panel:

1. Touch and hold the **lock** button for about 3 seconds.
 - The control panel will beep, and the
 - decimal points will **disappear** from the burner displays.
 - The control panel is **unlocked**.

Control Panel Buttons: *Panel Locking*



Control Panel Lock Buttons + Display



Care and Cleaning



WARNING

- Before cleaning the cooktop make sure that all cooktop elements are off and cool enough to safely touch.
- Lock the cooktop controls during cleaning to avoid personal injury. See the **Cooktop Operation** section.
- To avoid dangerous fumes and damage to the cooktop, use only the cleaners specified. Use them only as instructed.
- To prevent damage to the glass finish do not use abrasive cleaners or scrubbers. They may cause permanent damage.
- Do not remove heavy spills with a sharp object like a knife or metal spatula. Sharp objects may scratch the surfaces.
- Always clean the cooktop cautiously. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns.

Cleaning the Cooktop

Cleaners To Avoid

These types of cleaners can discolor, scratch, stain, mark, or etch the glass:

- Glass cleaners containing chlorine bleach or ammonia
- Caustic cleaners, such as oven cleaners
- Abrasive cleaners (i.e.: metal scouring pads, Scotch Brite, scrubbers, S.O.S. pads)
- Powder or liquid cleaners containing chlorine bleach or abrasives/cleaners
- Flammable cleaners

Immediately After Use

- If you allow spills to sit on hot burner parts, they will burn on and be very difficult to clean. Certain types of food, such as tomatoes, citrus juices, vinegar, alcohol and milk can damage the finishes if you allow them to stand for any length of time.
- To keep the cooktop looking and operating its best, clean it after every use. Wipe the grates, burner caps and glass cooktop with a damp sponge while they are still warm. Use a pot-holder to remove the grates and quickly wipe up spills on the glass and the burner caps that occur while cooking. Be careful not to touch any hot areas directly, especially the burners.
- Dacor recommends periodically applying Dacor Cooktop Cleaning Creme (not included) to the glass to help protect it. See **Using Dacor Cooktop Cleaning Creme**.

Cleaning Tough Stains and Debris

Use these instructions on the glass surface only.

To remove heavy or burned-on spills, first allow the cooktop to cool.

- Using a razor blade scraper held at a 30° angle to the cooktop surface, gently scrape off any burned-on substances. Be careful not to scratch or gouge the surface.
- Remove any remaining residue by applying the Dacor Cooktop Cleaning Creme (see below).
- Wiping the cooktop with a sponge or dish cloth may leave a film that will discolor the next time the cooktop gets hot. Remove any discoloration using the recommended cleaner when the cooktop is cool.

Cleaning Burned-on Food

1. Soften by placing a damp cloth or paper towel over the baked-on spills for 20 to 30 minutes.
2. Wipe clean and dry, then apply Dacor Cooktop Cleaning Creme.

Cleaning Water Spots

1. Apply undiluted white vinegar, rinse, and dry.
2. Apply Dacor Cooktop Cleaning Creme.

Cleaning Scratches

Scratches cannot be removed. Avoid scratches by removing gritty food spills quickly. Keep the cooktop clean and apply Dacor Cooktop Cleaning Creme often. Surface scratches will not affect cooking performance.

Using Dacor Cooktop Cleaning Creme

Regular use of Dacor Cooktop Cleaning Creme on the glass surface will protect the surface and make it easier to remove food debris and water spots.

To clean the cooktop:

- Be sure it is cool to the touch.
- Apply about a 1/4 teaspoon of Dacor Cooktop Cleaning Creme*, to the glass surface with a lightly dampened clean cloth.
- Use a second clean cloth to remove any remaining cleaner residue.
- Wipe the cooktop surface with a dry cloth to completely eliminate any remaining moisture.

To re-order Dacor Cleaning Creme:

Order Dacor part number A300.
Contact your Dacor dealer or visit www.everythingdacor.com.

Care and Cleaning

Cleaning the Grates/Wok Ring

WARNING

Do not clean the cooktop grates, burner parts or WOK ring in a dishwasher. They will be damaged.

IMPORTANT: DO NOT use any of the cleaners listed below to clean the burners and igniters.

The grates and WOK ring are coated with a porcelain finish.

- For everyday cleaning, use a soft cloth or non-abrasive pad with warm soapy water to clean all of the porcelain parts.
- If necessary, tough stains may be removed by applying full-strength sprays such as Simple Green™, Ajax™ All-Purpose Cleaner or Formula 409™. To minimize wear, use the mildest cleaner needed to get the surface clean.

IMPORTANT:

The grates and burner caps are exposed to extremely high temperatures and are under high stress when hot cookware is placed on them. Also, the cooktop parts are occasionally exposed to acidic food spill-overs. These severe conditions cause the porcelain enamel parts on your cooktop to undergo a change in appearance over time. If you care for and clean these parts carefully, you will slow down, but not eliminate, the aging process.

Cleaning the Burners, Igniters, and Safety Sensors

Disassembling the Burners

WARNING

- To avoid electrical shock or burns: Turn off the burners and disconnect the power cord. Make sure that all parts are cool before cleaning.
- After cleaning the burners, be sure to dry and properly reassemble the cooktop parts completely before use. See page 9.
- Use care while cleaning the igniters and safety sensors. The porcelain is fragile and can crack or break. **DO NOT** operate a cooktop with cracked or broken igniters or safety sensors!

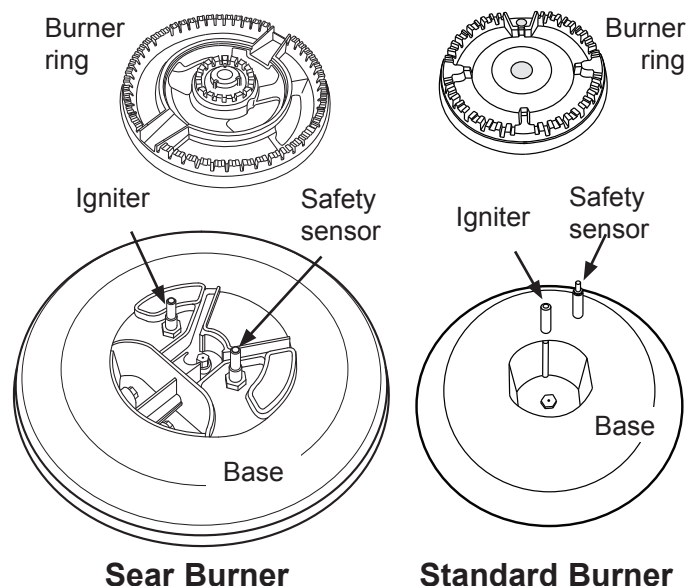
1. For safety, disconnect the cooktop power cord from the electrical outlet.
2. When the cooktop is cool, remove the grates from the top of the cooktop.
3. Disassemble the burners by lifting the burner cap(s) and burner ring off of each burner base. The sear burner has a 2-piece burner cap.

Cleaning the Burners and Components

IMPORTANT: The igniters will not work properly if the other burner parts, the safety sensors or the igniters themselves are not clean. If there is too much dirt or grease build-up, or the burner components are wet, the igniters might fail.

After disassembling the burners, check for any dirt or grime deposited on the individual parts, including the safety sensors and igniters.

1. Completely clean around each safety sensor and igniter, including over and under the edge of the metal top and porcelain base. A firm toothbrush is ideal for this task. Use care while cleaning because the porcelain is fragile and can crack or break. Do not use water to clean the safety sensors or igniters. If necessary, use a small amount of rubbing alcohol to help dissolve grime.
2. Examine the burner rings. Remove anything stuck in the slots/holes with a straightened paper clip, wire, or needle. Be careful not to deform the slots or holes.
3. Clean all the burner parts, including the burner bases, with window cleaner or rubbing alcohol. Use a cleaning brush with plastic bristles or a firm tooth brush. When done, rinse the parts well with clean water. Dry all the parts thoroughly before reassembling them.
4. Reassemble the cooktop according to the burner and grate assembly instructions on page 5.
5. Test the burners after reassembling them. If the flame is uneven, be sure that all the burner parts are properly positioned, then check for any remaining dirt or grime on the burner parts, safety sensor, or igniter. If erratic clicking is occurs, make sure the safety sensor and igniter are completely dry. If the unit still exhibits problems after drying, call your local Dacor authorized service agent.






Before You Call for Service

Display Codes

Burner Control Display Codes

These codes may appear on one or more of the burner control displays.

Code	What it Means	What to Do
	"b" = a burner is locked. Burner failed to light after three tries.	Reset burner according to instructions on page 7. If error code occurs again, see No flame on following page.
	"F"=Flame abnormality. Safety sensor for that burner has detected abnormal flame.	Check to make sure the burner ring and burner cap(s) are properly assembled. Reset burner according to instructions on page 7. If error occurs again, call for service.
	Burner is (very) HOT.	Not an error code. "H" warns the user that the burner is HOT after use. "H" will disappear after the burner has cooled.

Clock Display Codes

These codes may appear on the clock display.

Error Code	What it Means	What to Do
FIt00, FIt01, FIt02, FIt03, FIt04, FIt04, FIt05	System malfunction detected	Unplug the power cable for 10 seconds, then reconnect. Attempt to operate cooktop normally. If error code occurs again, disconnect power and call for service.
FIt06	Limit of 5 burner resets in 15 minutes exceeded.	Wait 15 minutes for error code to clear. Troubleshoot cooktop operation according to No flame section on following page, then perform a burner reset if necessary. If one or more burners continue to not light, disconnect power and call for service.
FIt08, FIt09	System malfunction detected.	Unplug the power cable for 10 seconds, then reconnect. Attempt to operate cooktop normally. If error code occurs again, disconnect power and call for service.
FIt0A	All burners are locked.	Try to reset burners according to instructions on page 7. If control panel will not reset, unplug the power cable for 10 seconds, then reconnect. If error code occurs continues, unplug power and call for service. If error code clears, check No flame on following page before attempting to use appliance again.
FIt0[, FIt0E	System malfunction detected	Unplug the power cable for 10 seconds, then reconnect. Attempt to operate cooktop normally. If error code occurs again, disconnect power and call for service.

Before You Call for Service

Problem — Solution Guide

Problem	May Be Caused By	What to Do (Solution)
Nothing works (display not lit).	Cooktop not connected to electrical power.	Check to make sure power cord is plugged into electrical outlet.
	Power to electrical outlet is off.	Turn on power at circuit breaker panel or fuse box. Check for tripped breaker or blown fuse.
	Power outage.	Contact power company.
Igniters do not spark.	Power not supplied to unit.	See Nothing Works problem above.
	Cooktop turned off.	If burner displays do not show a number, cooktop is off...touch ON/OFF button to turn on. NOTE: clock display is lit even when cooktop is off (burner displays not lit).
	Burner not activated properly.	Touch the “+” button for the desired burner TWICE within four seconds to light (this is a safety feature).
	Wet or dirty igniter.	Clean and dry igniter and burner assembly according to Care and Cleaning section.
No flame (burner does not light).	Power not supplied to unit.	See Nothing Works above.
	Cooktop turned off.	If burner displays do not show a number, the cooktop is off. Power on: Touch ON/OFF button for two seconds. NOTE: clock display although cooktop is off (burner displays not lit when off).
	Burner not activated properly.	Touch the “+” button for the desired burner TWICE within four seconds to light (this is a safety feature).
	Wet or dirty igniter.	Clean and dry according to Care and Cleaning section.
	Gas is turned off.	Make sure the gas supply valve is in the on position.
	Gas supply interrupted.	Contact gas company.
Burner goes out at low setting.	Low gas pressure.	Contact gas company to have pressure tested.

Before You Call for Service

Problem	May Be Caused By	What to Do (Solution)
Igniter continues to spark (click) after flame ignites.	Burner is cold.	Burners may continue to spark for up to 60 seconds when cold and set to low. See Operating Your Cooktop section for more information on how to minimize.
	Flame distorted by air draft.	Minimize any air drafts around the cooktop. Close nearby windows.
	Wet or dirty igniter.	Clean and dry according to Care and Cleaning section.
	Burner parts wet or dirty.	Clean and dry according to Care and Cleaning section.
	Burner parts not properly positioned.	Make sure burner is assembled according to the Setting Up Your Cooktop section.
	Power supply polarity is reversed.	Have a licensed electrician check the electrical outlet.
Control panel does not work.	Cooktop on.	Cooktop must be off to activate control panel lock. If burner displays show a number, cooktop is on...touch ON/OFF button for two seconds to turn off.
Clock cannot be set.	Cooktop off.	Cooktop must be on to set clock. If burner displays do not show a number, cooktop is off...touch ON/OFF button for two seconds to turn on. NOTE: clock display is lit even when cooktop is turned off (burner displays not lit).

Warranty and Service

Getting Help

Before you request service:

1. Review the **Before You Call For Service** section of this manual, starting on page 12.
2. Use the helpful tips found in our **Problem — Solution Guide**.
3. Become familiar with the warranty terms and conditions of your product, on the facing page.
4. If none of these tips or suggestions resolves your problem, call our Customer Service center at the number below.

Dacor's Customer Service center is available 6:00 A.M. – 5:00 P.M. Pacific Time

For warranty repairs or questions and for Dacor Distinctive Service (DDS) in the US and Canada

Phone: (800) 793-0093, extension 2822

For non-warranty repairs or questions in the US and Canada

Phone: (800) 793-0093, extension 2813

Contact us through our web site at:

www.dacor.com/contact-us

Warranty and Service

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES

DACOR GAS COOKTOPS

WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

FULL ONE-YEAR WARRANTY

The warranty applies only to the Dacor appliance sold to the first use purchaser, starting from the date of original retail purchase or closing date for new construction, whichever period is longer. Warranty is valid on products purchased brand new from a Dacor Authorized Dealer, or other seller authorized by Dacor.

If your Dacor product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, Dacor will remedy it without charge to you.

All cosmetic damage (such as scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days of the original purchase date to qualify for warranty coverage.

Consumable parts such as filters and light bulbs are not covered and are the responsibility of the purchaser.

LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor.

Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but are not limited to religious organizations, fire stations, bed and breakfast and spas carry a one year parts warranty only. All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

Warranty will be null and void on product that has altered, defaced, or missing serial numbers and tags and if non-ETL or non-CUL approved product is transported from the U.S.A.

The owner must provide proof of purchase or closing statement for new construction upon request. All Dacor products must be accessible for service.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

LIMITED FIRST YEAR WARRANTY

If your Dacor product fails to function within one year of the original date of purchase due to a defect in material or workmanship, Dacor will furnish a new part, F.O.B. factory to replace the defective part.

All delivery, installation, labor costs and other service fees are the responsibility of the purchaser

What Is Not Covered

- Slight color variations may be noticed because of differences in painted parts, kitchen lighting, product placement and other factors; this warranty does not apply to color variation.
- Service calls to educate the customer on proper use and care of the product.
- Service fees for travel to islands and remote areas, which include but are not limited to, ferries, toll roads or other travel expenses.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work or restaurant meals.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Failure of the product caused by improper product installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, power interruption, power surges or other acts of God.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings and other structures or objects around the product.
- Breakage, discoloration, or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse or neglect.

Out of Warranty

Should you experience a service issue beyond the standard warranty period, please contact us. Dacor reviews each issue and customer concern to provide the best possible solution based on the circumstances.

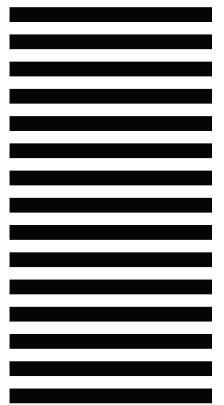
THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. IN THE EVENT DACOR PREVAILS IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES, INCLUDING ATTORNEY'S FEES, FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, therefore the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

fold here



NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES



BUSINESS REPLY MAIL

FIRST-CLASS MAIL PERMIT NO 1600 CITY OF INDUSTRY CA

POSTAGE WILL BE PAID BY ADDRESSEE

DACOR
ATTN WARRANTY PROCESSING DEPT
PO BOX 90070
CITY OF INDUSTRY CA 91715-9907





Please visit www.dacor.com to activate your warranty online.

WARRANTY INFORMATION



IMPORTANT:

Your warranty will not be activated until you activate it online or return this form to Dacor. If you have purchased more than one Dacor product, please return all forms in one envelope or activate the warranty for each product online.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

Owner's Name: _____
Last (Please Print or Type) First Middle

Street: _____

City: _____ State: _____ Zip: _____

Purchase Date: _____ Email: _____ Telephone: _____

Dealer: _____

City: _____ State: _____ Zip: _____

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)

- | | |
|---|---|
| <input type="checkbox"/> A. T.V. Cooking Show | <input type="checkbox"/> F. Builder |
| <input type="checkbox"/> B. Magazine | <input type="checkbox"/> G. Architect/Designer |
| <input type="checkbox"/> C. Appliance Dealer Showroom | <input type="checkbox"/> H. Another Dacor Owner |
| <input type="checkbox"/> D. Kitchen Dealer Showroom | <input type="checkbox"/> I. Model Home |
| <input type="checkbox"/> E. Home Show | <input type="checkbox"/> J. Other _____ |

2. Where did you buy your Dacor appliances?

- | | |
|--|---|
| <input type="checkbox"/> A. Appliance Dealer | <input type="checkbox"/> D. Builder |
| <input type="checkbox"/> B. Kitchen Dealer | <input type="checkbox"/> E. Other _____ |
| <input type="checkbox"/> C. Builder Supplier | |

3. For what purpose was the product purchased?

- | | |
|---|---|
| <input type="checkbox"/> A. Replacement only | <input type="checkbox"/> C. New Home |
| <input type="checkbox"/> B. Part of a Remodel | <input type="checkbox"/> D. Other _____ |

4. What is your household income?

- | | |
|---|---|
| <input type="checkbox"/> A. Under \$75,000 | <input type="checkbox"/> D. \$150,000 – \$200,000 |
| <input type="checkbox"/> B. \$75,000 – \$100,000 | <input type="checkbox"/> E. \$200,000 – \$250,000 |
| <input type="checkbox"/> C. \$100,000 – \$150,000 | <input type="checkbox"/> F. Over \$250,000 |

5. What other brands of appliances do you have in your kitchen?

- | | |
|------------------|-----------------------|
| A. Cooktop _____ | C. Dishwasher _____ |
| B. Oven _____ | D. Refrigerator _____ |

6. Would you buy or recommend another Dacor product?

- ☐ Yes ☐ No

Comments: _____

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.



Importantes Instructions de Sécurité

Ce qui vous devez savoir consignes de sécurité

Instructions de sûreté d'avertissement et importantes apparaître en ce livre ne sont pas censés couvrir toutes les conditions possibles et situations qui peuvent se produire. Le bon sens, l'attention et le soin doivent être employés en installant, en maintenant ou en actionnant un appareil.

Entrez en contact avec toujours le fabricant au sujet des problèmes ou des conditions que vous ne comprenez pas.

Symboles De Sûreté, Mots, Étiquettes

DANGER

DANGER : Risques immédiats qui auront comme conséquence des blessures ou la mort graves.

ADVERTISSEMENT

ADVERTISSEMENT : Risques ou pratiques peu sûres qui POURRAIENT avoir comme conséquence des blessures ou la mort graves.

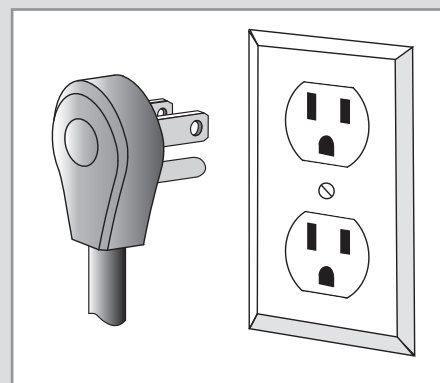
MISE EN GARDE

MISE EN GARDE : Risques ou pratiques peu sûres qui POURRAIENT avoir comme conséquence des blessures ou des dégâts matériels mineurs.

ADVERTISSEMENT

IMPORTANT - Cet appareil est doté d'une fiche de branchement à 3 broches (pour liaison à la terre), ce qui assure une protection adéquate contre les risques de chocs électriques. On doit brancher l'appareil uniquement sur une prise de courant reliée à la terre. Si la prise de courant disponible ne comporte que deux alvéoles, c'est au client qu'incombe la responsabilité et l'obligation personnelle de la faire remplacer par une prise de courant à 3 alvéoles convenablement reliée à la terre.

- Ne pas enlever la broche de liaison à la terre.
- Ne pas utiliser un adaptateur.
- Ne pas utiliser un câble de rallonge.
- Remplacez la fiche de branchement ou le cordon d'alimentation en cas d'usure.
- Ne pas brancher à une prise de courant à l'aide d'un disjoncteur de fuite de terre.



DANGER

IMPORTANT : Que faire dans le cas d'une odeur de gaz :

- Ne pas tenter d'allumer un appareil.
- Ne pas toucher à un commutateur électrique ou téléphone se trouvant sur les lieux.
- Appeler immédiatement le fournisseur de gaz à partir du téléphone d'un voisin. Suivre ses instructions.
- À défaut de joindre votre fournisseur de gaz, appeler les pompiers.

IMPORTANT : N'entrez pas et n'utilisez pas d'essence ou autres vapeurs et liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager. Éloigner les articles qui pourraient exploser, comme les générateurs d'aérosol, des appareils ménagers. Ne pas entreposer de produits inflammables ou explosifs dans des armoires ou zones attenantes (y compris au-dessus et au-dessous).

ADVERTISSEMENT

NE JAMAIS utiliser cet appareil comme dispositif de chauffage de la pièce. Le nonrespect de cette instruction peut entraîner une intoxication au monoxyde de carbone et une surchauffe de l'appareil.

ADVERTISSEMENT

Ne JAMAIS couvrir les fentes, les trous ou les passages sur l'appareil ménager. Le faire empêche l'air de circuler dans le châssis et peut causer un incendie ou une intoxication oxycarbonée. Les revêtements en aluminium peuvent également piéger la chaleur, créant un risque d'incendie. Garder toutes les fentes, tous les trous et tous les passages exempts de graisse et de saleté.

PROPOSITION 65 DE LA CALIFORNIE

L'incinération de gaz de cuisson génère des sous-produits considérés par l'État de Californie comme pouvant causer le cancer ou des malformations congénitales. Les lois de Californie exigent que les entreprises avertissent leurs clients qu'ils risquent d'être exposés à de telles substances. Pour minimiser l'exposition à ces substances, faites toujours fonctionner l'appareil conformément aux instructions contenues dans ce manuel et assurez une bonne ventilation lorsque vous cuisinez au gaz.

LIRE ET CONSERVER CES DIRECTIVES

Importantes Instructions de Sécurité

Mesures de sécurité générales

Pour réduire le risque d'incendie, de choc électrique, de blessures ou de dommages lors de l'utilisation de cet appareil, il convient d'observer certaines précautions élémentaires dont les suivantes :

ADVERTISSEMENT

- Si le produit reçu est endommagé, contactez immédiatement votre revendeur ou votre constructeur. Ne pas installer ou utiliser un appareil ménager endommagé.
- Assurez-vous que votre appareil est bien installé et mis à la terre par un installateur qualifié, conformément aux directives d'installation fournies. L'installateur doit montrer au client l'emplacement du robinet d'arrêt de gaz et du cordon d'alimentation afin qu'il sache où et comment couper l'alimentation en gaz et débrancher le courant.
- Ne pas réparer ni remplacer toute pièce du four si ce n'est pas spécifiquement recommandé dans les instructions. Toute autre opération d'entretien ou de réparation doit être confiée à un technicien qualifié.
- N'interférez pas avec les commandes. Ne pas rajuster ou modifier une partie de l'appareil ménager à moins d'indication précise dans les présentes instructions.
- Avant d'effectuer de l'entretien, s'assurer que l'alimentation de la cuisinière en gaz et en électricité est coupée.
- N'utilisez cet appareil que pour l'usage auquel il est destiné, comme expliqué dans le présent manuel. Cet appareil ménager n'est pas destiné à l'utilisation commerciale ou de laboratoire.
- NE PAS TOUCHER LES SURFACES CHAUDES DE L'APPAREIL PENDANT OU IMMÉDIATEMENT APRÈS L'UTILISATION.
- S'assurer que cet appareil ménager est uniquement utilisé par les personnes qui peuvent s'en servir correctement.
- Afin d'empêcher des dommages ou des blessures graves, ne jamais laisser qui que ce soit, y compris les enfants, s'asseoir, se tenir debout ou grimper sur un appareil. Afin d'empêcher des dommages, des blessures graves ou la mort. Ne pas laisser les enfants ou les animaux domestiques seuls ou sans surveillance dans la zone autour de l'appareil ménager. Ne pas laisser les enfants jouer avec les commandes ou toucher d'autres parties de l'appareil ménager.
- Ne pas entreposer des articles intéressants pour les enfants sur l'appareil ou au-dessus de ce dernier. Les enfants pourraient se brûler ou se blesser s'ils grimpent sur l'appareil.

ADVERTISSEMENT

- Ne pas tenter d'utiliser l'appareil ménager dans le cas d'une panne de courant. Dans le cas d'une panne de courant, tourner tous les boutons de réglage de la table de cuisson à la position arrêt (OFF).
- Ne pas chauffer des contenants d'aliments non ouverts, des pots de verre fermés ou des oeufs entiers. Ils peuvent exploser et causer des blessures.
- Ne pas couvrir les brûleurs et les grilles de quoi que ce soit à l'exception des ustensiles bien choisis. Les couvercles décoratifs peuvent causer un incendie ou des dommages à l'appareil si un brûleur est accidentellement allumé avec le couvercle en place.
- Nettoyer l'appareil ménager à fond avant de le faire fonctionner pour la première fois.
- Nettoyer et entretenir correctement l'appareil ménager régulièrement en suivant les instructions en ces manuels. Garder l'appareil ménager en entier, les hottes et les filtres exempts de graisse qui pourrait s'enflammer.
- Garder les articles inflammables, comme le papier, le carton, le plastique et l'étoffe éloignés des brûleurs et des autres surfaces chaudes. Ne pas placer ces articles sur la table de cuisson. Ne pas laisser les poignées toucher les surfaces chaudes ou les brûleurs au gaz.
- Ne pas porter de vêtements amples ou libres pendant l'utilisation de cet appareil ménager. Ne pas laisser les vêtements, les poignées, les serviettes ou les chiffons entrer en contact avec les surfaces chaudes pendant ou immédiatement après l'utilisation.
- Ne pas utiliser de serviettes ou de chiffons encombrants comme poignée.
- Ne pas suspendre des objets inflammables ou sensibles à la chaleur par-dessus la surface de cuisson.
- Si l'appareil est située près d'une fenêtre, ne laissez pas pendre de longs rideaux qui pourraient passer au-dessus des brûleurs et présenter un risque d'incendie.
- Ne jamais laisser une table de cuisson sans surveillance lorsqu'un brûleur est en marche.

Importantes Instructions de Sécurité

ADVERTISSEMENT

- Utiliser seulement une batterie de cuisine pour l'utilisation prévue. Vérifier les recommandations du fabricant avant d'utiliser l'ustensile pour déterminer s'il peut être utilisé sur une table de cuisson. Certains types de verre, de céramique et de terre cuite ne conviennent pas aux tables de cuisson. L'utilisation inappropriée de la batterie de cuisine peut causer des blessures ou des dommages.
- Sélectionner soigneusement la batterie de cuisine. Utiliser des ustensiles de la bonne taille, du bon matériel et bien construits pour le type de cuisson à effectuer. Les ustensiles doivent être assez larges pour contenir la quantité d'aliments sans déversement ou renversement. Sélectionner des poêles avec des poignées faciles à tenir qui demeureront fraîches pendant la cuisson. Ne pas utiliser d'ustensile avec une poignée libre. Éviter d'utiliser des poêles qui sont trop lourdes à soulever de manière sécuritaire.
- Il faut être très prudent si on ajoute de l'eau aux aliments chauds. La vapeur peut causer des brûlures graves.
- S'assurer que toutes les pièces de la table de cuisson sont sèches avant d'allumer un brûleur.
- Tourner les boutons à la position arrêt (OFF) avant de les retirer des tiges de manoeuvre.
- Ne pas faire fonctionner l'appareil ménager sans les boutons et les anneaux de garnitures en place.
- Utiliser uniquement des poignées sèches pour retirer des aliments et la batterie de cuisine de l'appareil. Des poignées mouillées peuvent causer des brûlures provenant de la vapeur.
- Les revêtements antiadhésifs, lorsqu'ils sont chauffés, peuvent nuire aux oiseaux. Déplacer les oiseaux à une salle séparée bien ventilée pendant le fonctionnement de la table de cuisson.
- Pendant la friture :
 - ◇ S'assurer que la poêle est assez grande pour contenir le volume désiré d'aliments sans renversement causé par le bouillonnement de la graisse. Ne jamais laisser une friteuse sans surveillanced.
 - ◇ Éviter de frire des aliments humides ou recouverts de gelée. Les aliments ayant une teneur en eau élevée peuvent causer des éclaboussures ou le renversement de graisse chaude.
 - ◇ Chauffer la graisse lentement et mélanger une combinaison d'huiles et de graisses avant de les chauffer. Utiliser un thermomètre à bain de friture pour éviter de chauffer l'huile à des températures au-delà du point d'éclair.

ADVERTISSEMENT

POUR RÉDUIRE LE RISQUE DE BLESSURE EN CAS DE FEU DE GRAISSE SUR LA CUISINIÈRE, RESPECTEZ LES CONSIGNES SUIVANTES :

- a. ÉTOUFFEZ LES FLAMMES en recouvrant l'ustensile d'un couvercle, d'une plaque à gâteaux ou d'un plateau en métal, puis éteignez le brûleur. FAITES ATTENTION À NE PAS VOUS BRÛLER. Si les flammes ne s'éteignent pas immédiatement, ÉVACUEZ LES LIEUX ET APPELEZ LES POMPIERS.
- b. N'ESSAYEZ JAMAIS DE SOULEVER UN USTENSILE EN FEU — Vous pourriez vous brûler.
- c. N'UTILISEZ PAS D'EAU, torchons ou serviettes y compris, une violente explosion de vapeur en résulterait.
- d. Utilisez un extincteur SEULEMENT si :
 - ◇ Vous avez en votre possession un extincteur de classe ABC et vous savez vous en servir.
 - ◇ Le feu est petit et contenu dans la zone où il s'est déclaré.
 - ◇ Vous avez appelé les pompiers.
 - ◇ Vous pouvez combattre le feu en faisant dos à une sortie.

MIS EN GARDE

- Ne pas laisser les acides (jus d'agrumes, sauces tomates, etc.) sur les surfaces de l'appareil ménager. Les finitions peuvent se tacher.
- Ne jamais utiliser la surface de la table de cuisson comme planche à découper.
- Ne pas essayer d'enlever les matières renversées importantes avec un objet pointu comme un couteau ou une spatule en métal. Les objets pointus peuvent égratigner les surfaces de l'appareil ménager.
- Ne pas exposer les boutons (ou anneaux de garniture) à la flamme directe, aux ustensiles chauds ou aux autres sources de chaleur.

Notes

