

Use & Care Manual EN 2
Gas Rangetop

Guide d'utilisation et d'entretien FR 21
Raccordement du gaz

Manual de uso y cuidado SP 40
Plano de cocción de gas

Electrolux

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WELCOME TO ELECTROLUX!

THANK YOU FOR CHOOSING OUR APPLIANCE!

For Customer Care support and webshop visit or download an extended version of this manual, visit: www.ElectroluxAppliances.com

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This manual is your resource for the use and care of your product. Please read it before using your appliance.

Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at www.ElectroluxAppliances.com.

We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you need service, we can get that started for you.

Let's make it official! Be sure to register your product.

Keep your product info here so it's easy to find.

Model Number:

Serial Number:

Purchase Date:

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised with installing, maintaining, or operating your appliance.

WARNING

If the instructions contained in this manual are not followed precisely, a fire or explosion may result causing property damage, personal injury or loss of life.

FOR YOUR SAFETY:

- **Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.**

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch electrical switches; do not use any phone in the building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, servicer or the gas supplier.**

DEFINITIONS

This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Follow all the safety messages that follow this symbol to avoid possible injury or death.

WARNING

Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT

Indicates installation, operation, maintenance, or valuable information that is not hazard related.

NOTE

Indicates a short, informal reference – something written down to assist the memory or for future reference.

IMPORTANT INSTRUCTIONS FOR UNPACKING AND INSTALLATION

IMPORTANT

Read and follow the instructions and precautions below for unpacking, installing, and servicing your appliance.

Remove all tape and packaging before using the appliance. Dispose of the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. Do not remove the wiring label and other information attached to the appliance. Do not remove model/serial number plate.

Cold temperatures can damage the electronic control. If this appliance has not been used for a long time, make sure that it has been stored at temperatures above 32°F (0°C) for at least 3 hours before turning on power to the appliance.

Never modify or alter the construction of the appliance by removing the panels, wire covers, screws, or any other part of the appliance. Be sure to have an appropriate foam-type fire extinguisher available, clearly visible and easily accessible located near the appliance.

All materials used in construction of cabinets, enclosures, and supports surrounding the product must have a temperature rating above 200°F (94°C).

GROUNDING INSTRUCTIONS

WARNING

- Avoid fire hazard or electrical shock.
- Failure to follow this warning may cause fire, serious injury, or death.
- Do not use an adapter plug, an extension cord, or remove the grounding prong from the power plug. Failure to follow this warning may cause fire, serious injury, or death.

Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician. In the United States, install in accordance with the National Fuel Gas Code ANSI Z223.1/NPFA No. 54, latest edition and National Electrical Code NFPA No. 70 latest edition, and local electrical code requirements. In Canada, install in accordance with CAN/CGA B149.1 and CAN/CGA B149.2 and CSA Standard C22.1, Canadian Electrical code, Part 1-latest editions and local electrical code requirements. Install only as per the installation instructions provided in the documentation received with this appliance.

For personal safety, this appliance must be properly grounded. For maximum safety, the power cord must be securely connected to an electrical outlet or junction box that is the correct voltage, is correctly polarized and properly grounded, and protected by a circuit breaker in accordance with local codes.

It is the personal responsibility of the consumer to have the appropriate outlet or junction box with the correct, properly grounded wall receptacle installed by a qualified electrician. It is the responsibility and obligation of the consumer to contact a qualified installer to ensure that the electrical installation is suitable and in conformance with all local codes and ordinances.

See the installation instructions provided with this appliance for complete installation and grounding instructions.

IMPORTANT INSTRUCTIONS FOR USING THE APPLIANCE

WARNING

Storage In or On the Appliance.

- Flammable materials should not be stored near surface burners or elements, or in the storage or warmer drawer (if provided). This includes paper, plastic, and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.

Do not leave children alone.

- Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

WARNING

- Do not store items of interest to children in the cabinets above the appliance or on the backguards of ranges. Children climbing on or near the appliance to reach items could be seriously injured.
- Do not allow children to climb or play around the appliance.
- Never cover any slots, holes or passages in the oven bottom or cover and entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may lead to carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Never use your appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.
- In case of fire or a gas leak, turn off the main gas shutoff valve.

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

Never modify or alter the construction of the appliance by removing the panels, wire covers, anti-tip brackets/screws, or any other part of the product.

WARNING

- **Stepping, leaning or sitting on this cooktop can result in serious injuries and also cause damage to the cooktop.** Do not allow children to climb or play around the cooktop.
- Do not use the oven or warmer drawer (if provided) for storage.
- **NEVER use this appliance as a space or room heater.** Doing so may result in carbon monoxide poisoning and cause the appliance to overheat.

DO NOT TOUCH SURFACE BURNERS/ UNIT, GRATES OR AREAS NEAR THESE BURNERS/ UNIT. Surface burners/unit may be hot even though flames are not visible/ unit is dark in color. Areas near surface burners/unit may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop

Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

IMPORTANT SAFETY INSTRUCTIONS

Do Not Use Water or Flour on Grease Fires - Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

Only use dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch hot heating surface units or interior oven elements. Do not use towels or other bulky cloths instead of a potholder.

Do Not Heat Unopened Food Containers - Build-up of pressure may cause the container to burst and result in injury.

Remove the oven door from any unused appliance if it is to be stored or discarded.

CAUTION

- **Do not attempt to operate the oven during a power failure. If the power fails, always turn the off the oven.** If the oven is not turned off and the power resumes, the oven may begin to operate again. Food left unattended could catch fire or spoil.
- Electronic controllers can be damaged by cold temperatures. When using the appliance for the first time, or when the appliance has not been used for a long time, make sure that the unit has been in temperatures above 32°F/0°C for at least 3 hours before turning on the power to the appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR GAS COOKTOP

WARNING

- **Use proper flame size** - Adjust the flame size so it does not extend beyond the edge of the cookware. If the utensil is smaller than the burner, some of the flame will be exposed and may result in the ignition of clothing. Correct pan size will also improve efficiency.
- Do not use stove top grills directly on sealed gas burners. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards

Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.

Always turn the knob to the full LITE position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.

Use The Proper Pan Size -This appliance is equipped with one or more surface burners of different sizes. Select utensils having flat bottoms large enough to cover the surface burner. If the utensil is smaller than the burner, some of the flame will be exposed and may result in the ignition of clothing. Correct pan size will also improve efficiency.

Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Surface Burners - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. The handle of the utensil should be posi-

tioned so that it is turned inward and does not extend over adjacent surface burners.

Never Leave Surface Burners Unattended - Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

Protective liners - Do not use aluminum foil to line the bottom of the oven or any other part of the appliance. Only use aluminum foil recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock, fire or a short circuit.

Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.

Air curtain or other overhead ventilating hoods, which operate by blowing air downwards onto a range, shall not be used in conjunction with gas ranges other than when the hood and range have been designed, tested and listed by an independent test laboratory for use in combination with each other.

Do not use a Searing Grill on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.

Do Not Use Decorative Surface burner Covers. If a burner is turned on accidentally, the decorative cover will become hot and possibly melt. Touching the hot covers may cause burns. The cooktop or burners may also become damaged because the covers may cause overheating. Air will be prevented from reaching the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR APPLIANCE

CAUTION

Make sure all controls are turned off and that the appliance is cool before manually cleaning any part of the appliance. Cleaning a hot appliance can cause burns.

Clean the appliance regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Greasy deposits in the fan could catch fire.

Always follow the manufacturer's recommended directions when using kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently, grease should not be allowed to accumulate on hood or filter. Follow the manufacturer's instructions for cleaning ventilating hoods.

IMPORTANT INSTRUCTIONS FOR SERVICE AND MAINTENANCE

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

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

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

Remove the oven door from any unused oven if it is to be stored or discarded.

WARNING

California Residents: for cancer and reproductive harm information, visit www.P65Warnings.ca.gov.

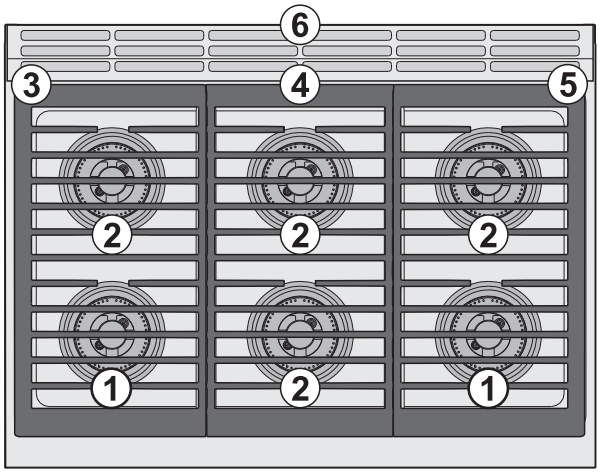
Important: This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit uses and can radiate radio frequency energy that may interfere with radio communications if not installed and used in accordance with the instructions manual. However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from the one to which the receiver is connected

electrolux.ca/en/Owner-Support/right-to-repair/

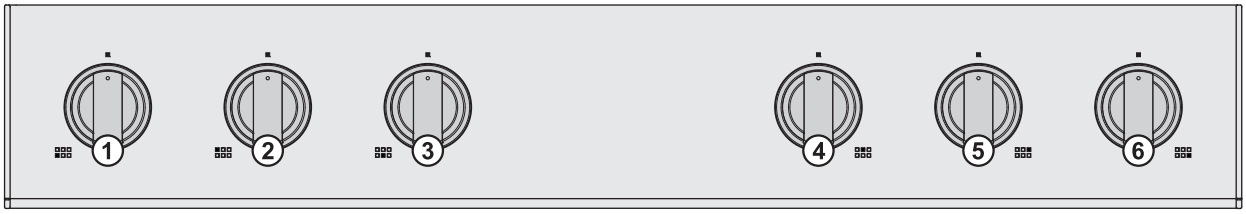
Though Electrolux makes every effort to make replacement parts, repair services and information necessary to maintain or repair our products available to consumers, parts, service and information are not guaranteed, pursuant to section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3.

General description



1. **18000 BTU brass coated burners**
2. **12000 BTU black coated burners**
3. **Left grate**
4. **Central grate**
5. **Right grate**
6. **Backguard**

Control panel



1. **Cooktop burner knob (front left)**
2. **Cooktop burner knob (rear left)**
3. **Cooktop burner knob (front central)**
4. **Cooktop burner knob (rear central)**
5. **Cooktop burner knob (rear right)**
6. **Cooktop burner knob (front right)**

The following markings appears on each cooktop knob:

OFF burner OFF position

burner electric ignition

burner outer ring flame setting.

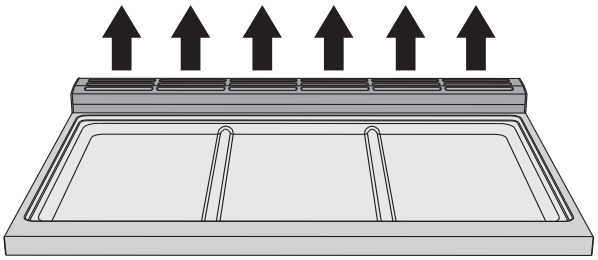
burner inner ring flame setting.

10 FEATURES

Cooling fan

The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air that exits from the rear of the appliance, which may continue for a brief period of time even after the appliance has been turned off.

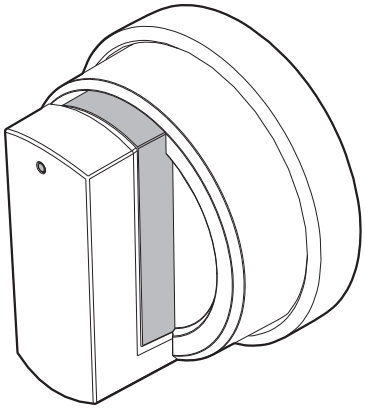


CAUTION

Do not obstruct ventilation openings and heat dispersal slots.

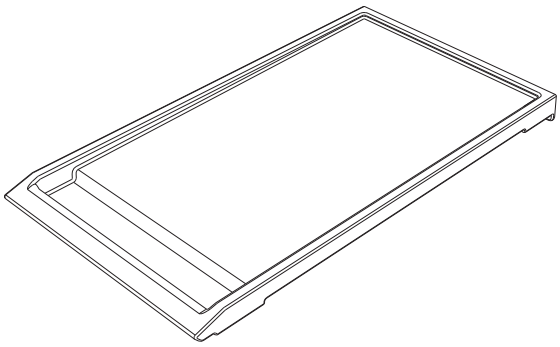
Backlit knobs

Each cooktop knob is equipped with LED lights that light up whenever the knob is turned out of the **OFF** position.



Available accessories

Griddle



The griddle is intended for direct food cooking. Do not use pans or other cookware on the griddle. Doing so could damage the finish.

NOTE

- Some models are not provided with all accessories.
- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.
- Supplied and optional can be requested from Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.

Cooking with the gas cooktop

WARNING

The burning of gas cooking fuel can create small amounts of carbon monoxide, benzene, formaldehyde and soot. To minimize exposure to these substances, the burners should be adjusted by a certified installer or authorized servicer to ensure proper combustion. Ensure proper ventilation with an open window or use a ventilation fan or hood when cooking with gas. Always operate the unit according to the instructions in this manual.

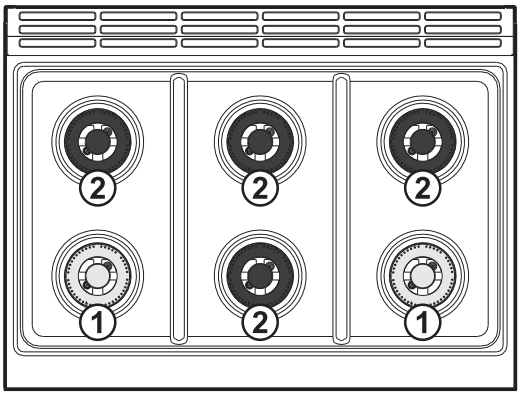
Preliminary information

- Remove all packaging materials and literature from the cooktop surface.
- Wipe with a clean, damp sponge and dry.
- There may be a slight odor during the first few uses. This is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used.
- The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. All igniters are activated when a control knob is pushed.
- You can light and adjust the flame size of each burner by pressing and then turning the relative cooktop knobs.
- Read all the safety precautions and Use and Care Manual information before using the appliance.

CAUTION

- Do not force the knobs to turn if you have not pressed them before.
- To avoid possible injury or damage to the appliance, ensure that the grates are installed exactly as indicated in the installation instructions and not backwards or upside down.

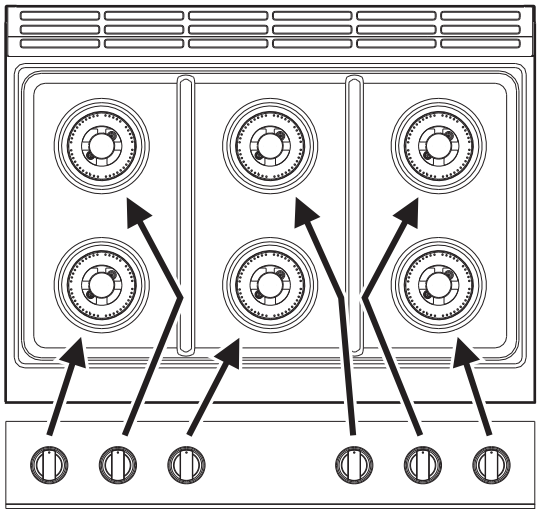
Correct burners placement



The cooktop is equipped with two differently coated burners and they must to be positioned in their correct housings:

1. **Brass coated burners** - to be placed in the front left and front right zones.
2. **Black coated burners** - to be placed in all the other zones.

Refer to the following diagram to know how the knobs are connected to the burners:



12 USING THE COOKTOP

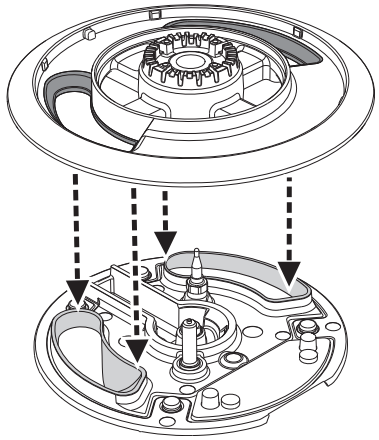
Installing the burners

WARNING

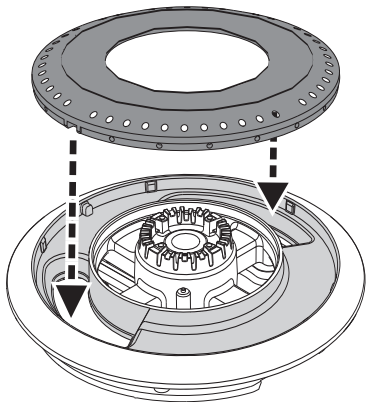
- To prevent flare-ups and avoid creation of harmful by-products, do not use the cooktop without all the burner caps properly installed to insure proper ignition and the correct flame size.
- **It is very important** to be sure that all surface burner caps and cooktop grates are properly installed and in the correct positions **BEFORE** using the cooktop burners.

To install the burner components:

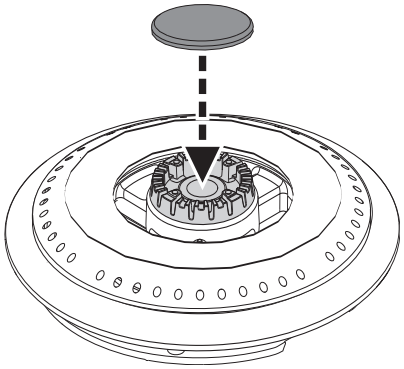
1. The shape of the burner skirt openings must match the shape of the openings in the burner base.



2. The flame-spreader crown must be centered on the burner skirt.

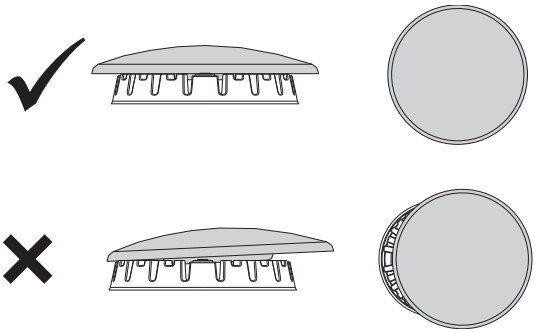


3. The burner cover must be leveled and centered with respect to the burner skirt.



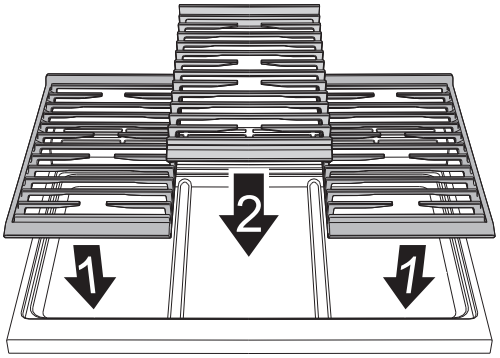
Each burner component must be positioned horizontally and must correctly interlock with each other.

Check that they are fitted correctly by moving each component gently. If the components do not fit correctly or are inclined, adjust the position of each component until it remains fixed in position.



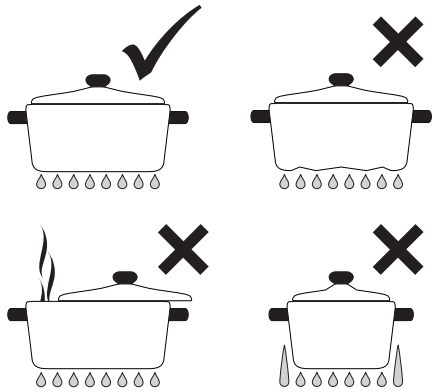
Cooktop grates placement

First position the right and left side grates (1) and then the central one (2).



Position the grates so that the raised side always faces towards the backguard.

Cooking utensils



Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness. Rough cookware finishes may scratch the cooktop surface. Aluminum and copper may be used in cookware as a core material or for the base. However, when used as a base, it can leave permanent marks on the rangetop or grates. Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum. Always use a utensil for its intended purpose. Follow the manufacturer's instructions. Some utensils were not designed to be used in the oven or on the cooktop. Refer to the following chart as a guide to the physical properties of cookware.

Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

Cast iron

- Heats slowly and evenly.
- Good for browning and frying.
- Maintains heat for slow cooking.

Ceramic or glass-ceramic

- Follow the manufacturer's instructions.
- Heats slowly but unevenly.
- Best results with low to medium heat settings.

Copper

- Heats very quickly and evenly.

Earthenware

- Follow the manufacturer's instructions.
- Use low heat settings.

Porcelain enameled steel or cast iron

- See stainless steel or cast iron.

Stainless steel

- Heats quickly but unevenly.
- Stainless steel cookware with an aluminum or copper core or bottom provides even heating.

Operating the cooktop burners

WARNING

Fire Hazard

- Do not allow the burner flames to extend beyond the edge of the pan.
- Turn off all knobs when the range is not in use.

CAUTION

Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the cooktop when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to the flame.

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown by a marking on the bottom left of the knob (see "Control panel"). The appliance is equipped with an electronic ignition device that generates small sparks at regular intervals , necessary for the combustion of the gas.

Simply press the knob and turn it counter-clockwise until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to OFF and wait 5 minutes before trying again.

After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments before repeating the operation and keep the knob pressed in longer.

IMPORTANT

If it is turned off by accident, a safety device will trip, shutting off the gas supply, even if the gas tap is open. Return the knob to OFF and wait at least 5 minutes before lighting it again.

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To operate the cooktop burners

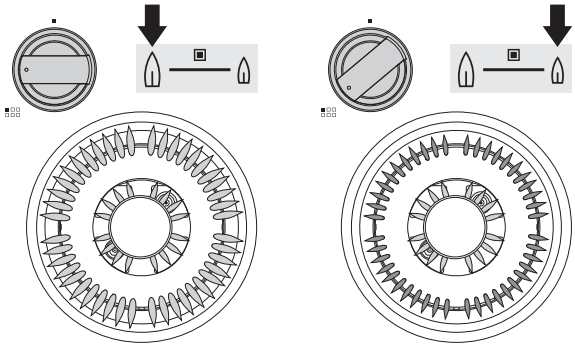
1. Place your cookware on the burner.
2. Push in and turn the cooktop knob to the position to ignite the burner.
3. Check the burner to make sure it has a steady flame.
4. Once the burner is lit, keep the knob pressed in for a few seconds. If the burner goes out, wait a few moments and try again.
5. Turn the burner knob to adjust the flame size.

Note: A clicking sound will occur on all the burners when a control knob is pushed in. Don't cook with the knob in the position.

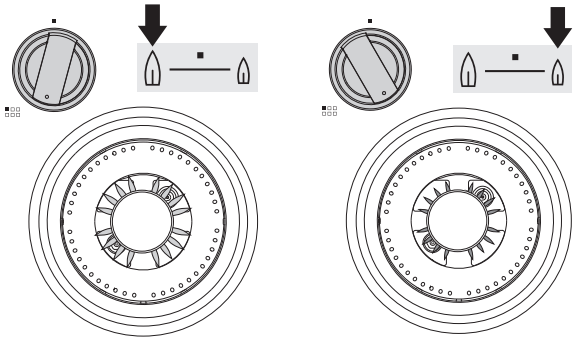
Setting the flame size

All cooktop burners are of the Dual-flame type and can be adjusted to the HIGH or LOW flame setting for both the outer and inner rings. Refer to the following diagrams (examples shown are for the rear left burner). Note: the inner ring will be lit when you light the outer ring on either high or low flame settings. It is not possible to light the outer ring without lighting the inner one.

Outer ring



Inner ring



A good flame is clear, blue and hardly visible. Adjust or clean the burners if flame is yellow-orange.

Using the griddle

WARNING

- The griddle gets very hot during use.
- Do not store explosive or flammable substances, such as gasoline in or in the vicinity of this accessory or use gasoline or other flammable vapors or liquids in the vicinity of this or any other similar product.
- Do not climb, stand or hang on the accessory. This could result in severe personal injuries or in damage to the accessory.
- Protect your hands by wearing potholders or oven mitts when handling the griddle.
- Do not pour water directly on the hot griddle.
- Keep children under the age of 8 away from the griddle when it is in use.

CAUTION

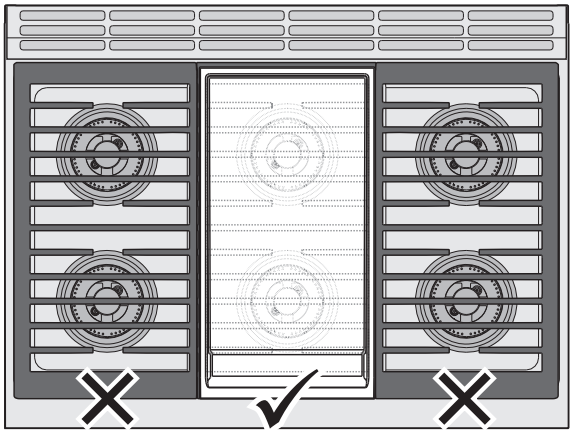
- The griddle must be positioned inside the perimeter of the cooktop.
- Carefully position the griddle within its frame so as not to damage the surfaces of the appliance or the griddle itself.
- Be sure the griddle is positioned correctly and stable before use to prevent hot spills and possible burns.
- Do not cut food directly on the griddle.
- Do not use the griddle for more than **60 minutes.**
- The burners below the griddle can both be on at the same time with the highest setting possible for no longer than **10 minutes**. After that amount of time, they must be brought to their minimum setting.
- Even if using just one burner, the above statement must be followed.

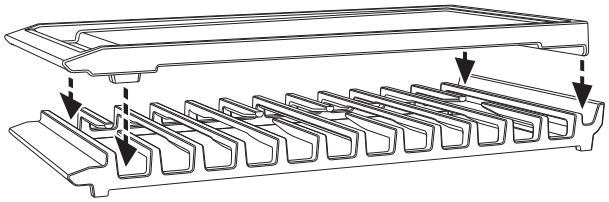
The griddle is useful for grilling, gratinating or barbecue cooking, seeking to exalt the natural flavors and aromas of food ensuring light nourishment while preserving all nutritional elements.

Griddle proper positioning

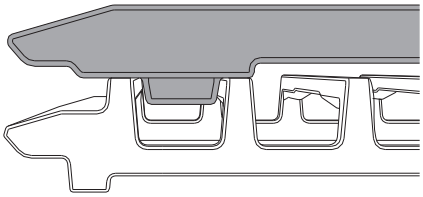
The griddle must only be placed onto the central cooktop grate.

Set the griddle on top of the grate by positioning the two front feet and the rear side as per figures below:

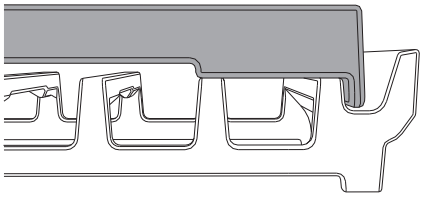




Front side positioning:



Rear side positioning:



After positioning the griddle, preheat for 5 minutes on medium to medium-low flame setting.

Use non-stick cooking spray or oil as needed.

Slowly preheating the griddle ensures even heat distribution for best cooking results.

16 CARE AND CLEANING

Surface type	Cleaning recommendations
Aluminum & chrome surfaces (rear backguard)	Use hot, soapy water and a cloth. Dry with a clean cloth.
Plastic & Zamak alloy (control knobs)	For general cleaning, use hot soapy water and a cloth. For more difficult to remove soil and built-up grease, apply a liquid detergent directly onto the soil. Leave for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove the control knobs, turn them to the OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both the knob and the shaft; then push the knob into place.
Stainless steel (all external trim pieces and control panel)	Clean stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. Do not use harsh cleaners. Only use kitchen cleaners that are especially made for cleaning Stainless Steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed.

Cooktop cleaning and maintenance



WARNING

ELECTRIC SHOCK HAZARD - Disconnect the appliance from the power supply before carrying out cleaning.

WARNING

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

CAUTION

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

Cooktop surface

Use only a soft, dry cloth for the normal cleaning of the surfaces. In case of persistent residues or to restore the original surface finish, moisten a soft cloth with water and pass it over the surface to be cleaned, letting it dry naturally. For more persistent stains such as grease/oil and any food residues (fruit juice, coffee, tomato), remove them immediately with a soft cloth and water. If the stains are not removed, moisten a soft rag with a window cleaner. Gently rub the surface to be treated, covering an area slightly larger than the stain. Do not spray the detergent directly onto the stain. Do not use abrasive, corrosive or acidic detergents, scouring powders, stain removers, creams or specific products for cleaning steel, ovens or dishes. Do not use rough or abrasive cloths and sponges or scouring pads. The use of abrasive products could irreparably damage the surfaces.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If allowed to set for too long, sugar residue could pit the enamel lining of the oven.

Cooktop grates and burner caps

Remove from the cooktop and clean with lukewarm water and non-abrasive detergent. Take care to remove any encrustations. Dry thoroughly and place them back on the cooktop.

NOTE

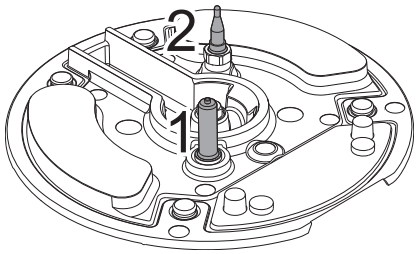
Continuous contact between the grates and the flame can lead to the enamel becoming modified on the parts exposed to heat. This is normal and has no effect on the operation of this component.

Flame-spreader crowns and burner skirts

The flame spreaders and the burner skirts can be removed to make cleaning easier. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustations and wait until they are perfectly dry. Refit the skirts making sure that they are correctly positioned in their housings with their respective flame spreaders.

Igniters and thermocouples

If necessary, clean the igniters (**1**) and thermocouples (**2**) with a damp cloth. Remove any dry residue with a toothpick or needle.



Refer to the "Correct burners placement" section when reinstalling the burner components.

Cleaning the griddle

WARNING

- The griddle is heavy. Use care when moving it.
- Use non-flammable cleaners.
- Make sure that the griddle has cooled completely before using chemical-based cleaning products on it. Chemical cleaners, in the presence of heat, can ignite or cause metal parts to corrode.

CAUTION

- Do not use steam jets to clean the griddle.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel or chromium-plating).
- Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately after unit has cooled enough to touch.
- Do not use rough or abrasive materials/cleaners or sharp metal scrapers.
- Do not clean in a self-cleaning oven or dishwasher.
- Do not soak the griddle in water immediately after use. Wait for it to cool down.

IMPORTANT

- Place on a protected surface for cleaning.
- Never flood a hot griddle with cold water. This can damage the griddle.
- Care should be taken to avoid scratching or gouging the surface.
- Use plastic or wood utensils to avoid scratching the surface.
- The griddle is not dishwasher-safe. Don't clean your griddle in the dishwasher.

18 CARE AND CLEANING

Ordinary daily cleaning

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

We recommend hand washing the griddle with a stiff brush and very hot water. Use a little soap if needed, and rinse well.

Always use only specific products that do not contain abrasives or chlorine-based acids. Pour the product onto a damp cloth and wipe the surface, rinse thoroughly, dry with a lint-free cloth and store in a dry place.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth. Do not allow residues of sugary foods (such as jam) to set upon the griddle surface.

IMPORTANT

Continuous contact between the griddle and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

The griddle is easier to clean when it is still lukewarm.

Use conventional specific detergents for stainless steel and non-abrasive sponges. Any remaining encrustations or food residues can be easily removed by soaking the griddle for a while. Dry it carefully.

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-887-435-3287 (United States)
ElectroluxAppliances.com

1-800-265-8352 (Canada)
ElectroluxAppliances.ca

Cooktop problems	
Problem	**Solution**
Cooktop burners do not light	Cooktop knobs has not been completely turned to the flame symbol. Push and turn the cooktop knobs until the burner ignites and then turn the knob to required flame size. Check that the gas supply valve is open. Burner ports are clogged. Clean burners. See "Cooktop cleaning and maintenance". With the burner off, clean ports with a small-gage wire or needle. Power cord is disconnected from the outlet. Make sure the power cord is securely plugged into the outlet. Electrical power outage. Burners can be lit manually.
Burner flame only lights half way around the burner	Burner ports are clogged. With the burner off, clean ports by using a small-gage wire or needle. Moisture present after cleaning. Lightly fan the flame and allow the burner to operate until flame is full. Dry the burners thoroughly following instructions in the "Cooktop cleaning and maintenance" section.
Burner flame is orange	Dust in the main line. Allow the burner to operate for a few minutes until flame turns blue. In coastal areas, a slightly orange flame is unavoidable due to salt air.
Food not heating evenly	Improper cookware. Select flat-bottomed cookware of a proper size to fit cooking zone. Incorrect control setting. Increase or decrease the setting until the proper amount of heat is obtained.

WARRANTY

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

Products with original serial numbers that have been removed, altered or cannot be readily determined.

Product that has been transferred from its original owner to another party or removed outside the USA or Canada.

Rust on the interior or exterior of the unit.

Products purchased "as-is" are not covered by this warranty.

Food loss due to any refrigerator or freezer failures.

Products used in a commercial setting.

Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.

Service calls to correct the installation of your appliance or to instruct you how to use your appliance.

Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.

Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.

Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.

Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.

Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

If You Need Service

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

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

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