Electrolux

A Quick Guide to Getting Started

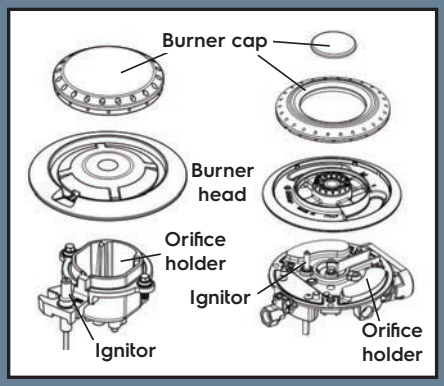
Before you begin

1. Remove all packaging material and tape.
2. Make sure your burner caps are centered on the burners and installed correctly.
3. Place the center cooktop grate first, then position the left and right grates in place. Refer to your Use & Care Manual for detailed instructions.



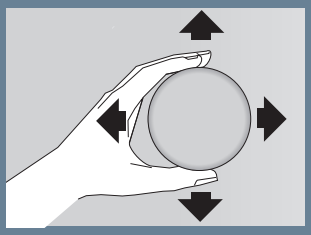
Burner Cap Installation

All burner caps must be properly installed before first use to ensure proper ignition and gas flame size.



1. Check to see if the size of each burner cap matches the size of the burner head.
2. Make sure that the burner caps are correctly in place on the burner heads.

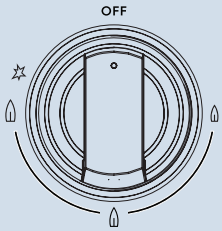
   The burner cap should fit snugly into the center of burner head and be level.
3. Once in place, check the fit by gently sliding the burner cap from side to side.



NOTE: We recommend contacting a professional installer or technician if you need to convert your cooktop to liquefied petroleum (LP) from natural gas.

Start Cooking

BURNER KNOB POSITIONS



OFF position

LITE position

HI to LO

OPERATING THE BURNERS

1. Place your cookware on the burner.
2. Push in and turn the cooktop knob to the ✯ position to light the burner.
3. Check the burner to make sure it has a steady flame.
4. Once the burner is lit, turn the knob to adjust the flame size.

NOTE: A clicking sound will occur on all the burners when a control knob is pushed in.

SETTING YOUR FLAME SIZE

The color of the flame is the key to proper burner adjustment.

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

If the flame extends beyond the outer edge of your cookware, reduce the flame setting.

Start on the highest setting and lower the setting as needed for general cooking needs.

FLAME SIZE	COOKING TYPE
High Flame	Boiling, Broiling, Searing
Medium Flame	Slow Boiling, Sauce and Gravy Thickening, Steaming, Sautéing
Low Flame	Simmering, Poaching, Stewing

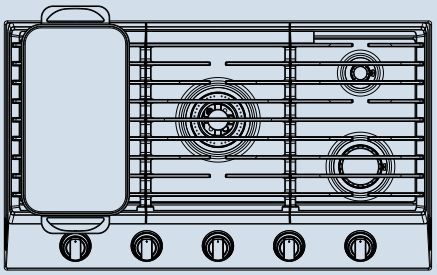
These settings are based on medium-weight metal or aluminum pans with lids. Settings may vary when using other types of pans.

A20415701
(Oct 2020)

Using the Griddle

Your cooktop has two standard sized burners on the left side that can be used to heat larger cookware like the griddle.

1. Center the griddle over the left side gas burners.
2. Preheat the griddle for 5 minutes on medium to medium-low setting.



The reversible griddle is ceramic-coated cast iron. Use non-stick cooking spray or oil as needed. Slowly preheating the griddle ensures even heat distribution for best cooking results.

We recommend hand washing the griddle with a stiff brush and very hot water. Use a little soap if needed, and rinse well. Dry with a lint-free cloth and store in a dry place. The griddle is dishwasher-safe.

Care and Cleaning

Protect your cooktop by quickly cleaning up spills when they happen.
Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop burners are cool.

For general cleaning, wipe with a clean, damp cloth and wipe dry to avoid scratches. For instructions on how to clean your cooktop grates and burners, refer to your Use & Care Manual.

FAQs

- Why is my gas cooktop not working?
  Make sure your cooktop knob is turned to LITE when turning on the surface burner. Check to make sure your cooktop burner ports aren't clogged. Your Use & Care Manual has instructions on how to properly clean your cooktop burners.
- Why is the burner flame uneven?
  Clogged burner ports or slots can cause uneven flames. Check to make sure the cooktop burners are installed and placed correctly. Burner caps should be level and seated correctly on the burner heads.
- Why is my burner flame too high?
  The cooking setting may be too high. Use your cooktop knob to reduce to a lower setting.

  Burner caps not placed properly can cause the flame to be too high. Check the fit of the burner caps by sliding it side to slide when the cooktop is cool.

  An incorrect LP conversion of your cooktop can also cause the flame to be too high. Refer to the conversion kit instructions that came in your literature pack.

Always refer to your Use & Care Manual for more tips and instructions.

Sustainability, together

We're committed to more sustainable eating from how we store foods to how we prepare them.



Peace of Mind & Protection
Discover more benefits by registering your appliance. Text the photo icon on your appliance or registration card, or visit us online to register.

ElectroluxAppliances.com
(877) 435-3287
10200 David Taylor Drive
Charlotte, NC 28262

ElectroluxAppliances.ca
(800) 265-8352
5855 Terry Fox Way
Mississauga, ON L5V 3E4