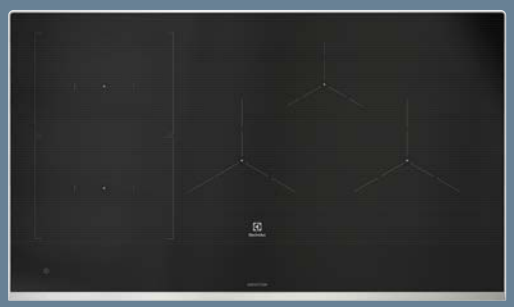
Electrolux

A Quick Guide to Getting Started

Before you begin

1. Remove all packaging material and tape.
2. Apply a ceramic cooktop cleaning cream to the cooktop and buff with a clean paper towel to help prevent scratches.



Induction Cooktop Basics

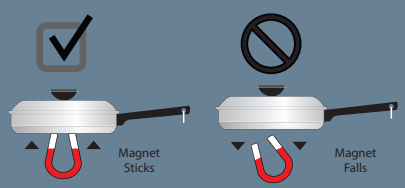
Use less energy while you cook; induction technology heats the pan directly for less heat loss.

CHOOSE THE CORRECT COOKWARE.

Look for an induction symbol on the bottom of pots and pans.

Cookware needs to be induction compatible for an induction cooktop to work.

Use a magnet if you are unsure if the cookware is compatible.

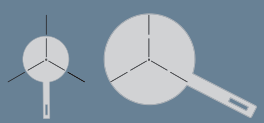


A magnet will stick firmly to the cookware if it's induction compatible.

CHOOSE THE CORRECT COOKING ZONE

The cooktop graphics are guides for best pan size for each cooking zone.

When the cooktop is on, the cooking zones detect when cookware is placed on the zone. The control for that zone will light up and you will be able to set the cooking zone.



For best results, use cookware that matches the size of the cooking zone.

Start Cooking

1. Press the Power key to turn on the cooktop.
2. Place cookware on the cooking zone. The controls for a zone won't activate unless cookware is detected.
3. Press the On/Off key for the cooking zone. The On/Off indicator will turn red.
4. Press a number for the setting or choose MAX for the highest cooking setting.
5. Turn the induction cooking zone OFF by pressing its On/Off key or the Power key before removing the cookware.

If all of the zones are off, the cooktop will automatically power off in 30 seconds.

NOTE: Induction cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal.

Cooktop Feature Highlights

Explore your culinary creativity with the advanced features of the Electrolux Induction Cooktop.

PRECISE TEMPERATURE CONTROL takes the consistent heat of induction cooking to the next level.

- Press the Precise Temperature Control Indicator, then press a number key to select a cooking level (1=Low, 9=High).
- Once cool food is added to a hot pan, the cooktop senses a temperature change and will use extra power to maintain the temperature for the set cooking level.

NOTE: This feature works best with heavy, sturdy, high-quality cookware.

POWER SLIDE allows you to go from boil to simmer with a quick shift of the pan.

- Press the power slide indicator to move cookware to a quick simmer setting on the rear zone.

BRIDGE allows you operate two cooking zones simultaneously.

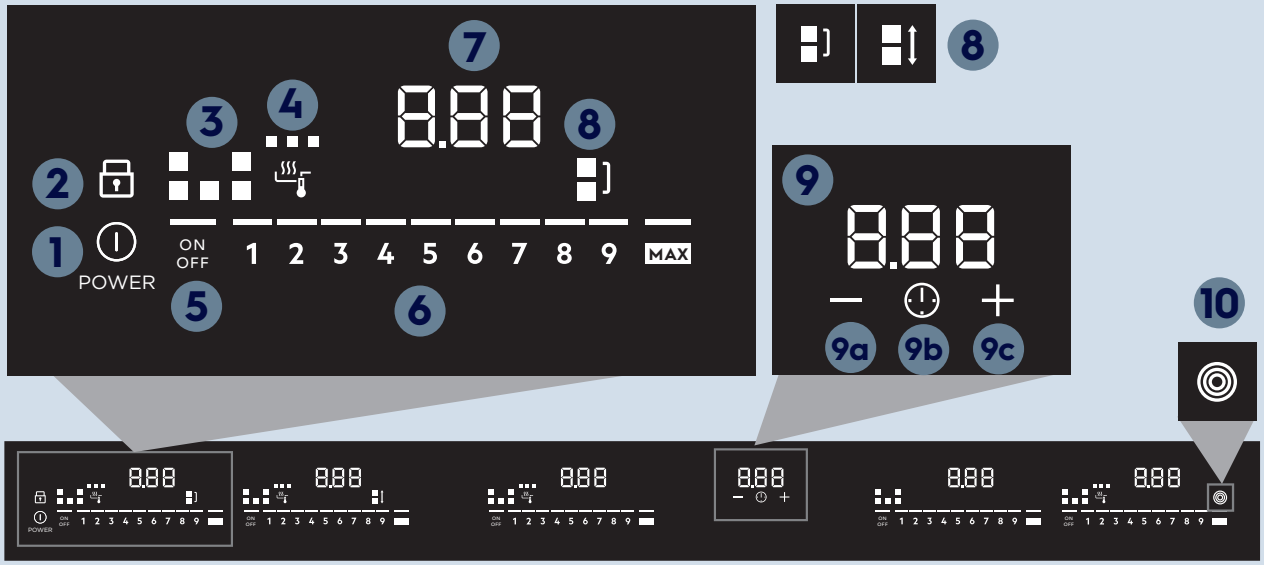
- Use Bridge when cooking with a griddle. Place the griddle on both of the left zones, then press the Bridge Indicator.

SERVE WARM will set all of the cooking zones to a low power level to keep foods warm.

- Press the Serve Warm Indicator after your food is done cooking, then cover your cookware with a lid.

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Cooktop Controls



1. **Power**: Press to turn the cooktop on or off.
2. **Lock**: Lock the cooktop controls to prevent accidental activation of cooking zones.
3. **Cooking Zone Indicator:** The squares (4 or 5 depending on the model) indicate cook zones.
4. **Precise Temperature Control:** This feature monitors the cookware temperature and adjusts the power to maintain consistent heat during cooking.
5. **Cooking Zone On/Off**: Place cookware on the cooking zone, then press ON/OFF.
6. **Cooking Zone Power Level**: Slide a finger across or press a number to set the power level. Level 1 is low, level 9 is high, and MAX is the most powerful setting.
7. **Hot Surface Indicator:** The indicator shows if the cooking zone is turned off but still hot. It will automatically turn off once the cooktop is cool.
8. **Bridge/Power Slide:** The two left cooking zones have the Bridge and Power Slide features.
   - The Bridge function makes the two left cooking zones work together.
   - Use Power Slide to quickly move cookware to the rear zone to simmer. Pick up the cookware to change cooking zones to avoid scratches.
9. **Timer Indicator (36" model only)**: The indicator shows the time currently left on the timer.
   - 9a. **Reduce Time** (-): Press to reduce the amount of time on the timer.
   - 9b. **Timer On/Off**: Press to turn the timer on or off.
   - 9c. **Increase Time** (+): Press to increase the amount of time on the timer.
10. **Serve Warm:** The cooking zones are set to a low power level to keep foods warm.

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 is cool.
- Use cleaning products that have been specifically designed for ceramic glass cooktops.
- You can also use a soft cloth, mild dish detergent and water or a 50/50 solution of vinegar and water.

Refer to your Use & Care Manual for more care and cleaning recommendations.

Always refer to your Use & Care Manual or visit us online 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.

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