

Rangaire

Product Installation & User Manual

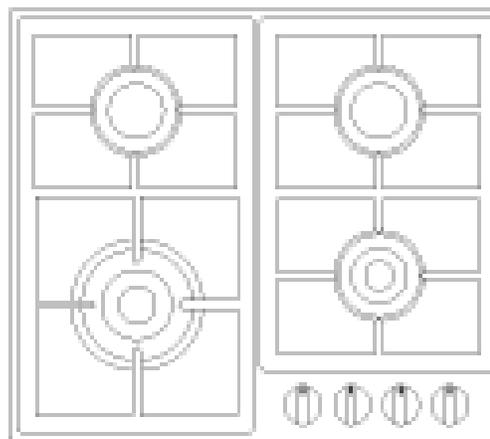
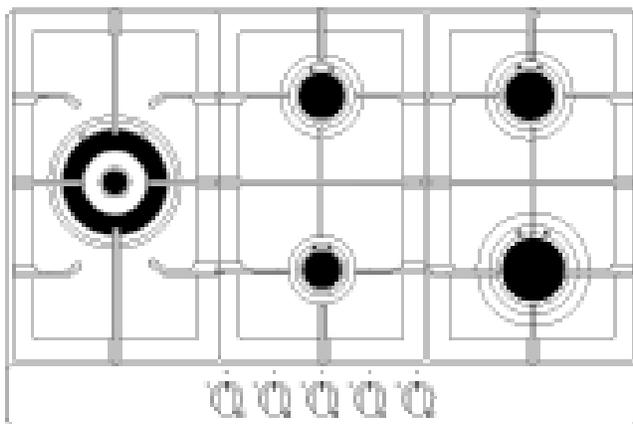
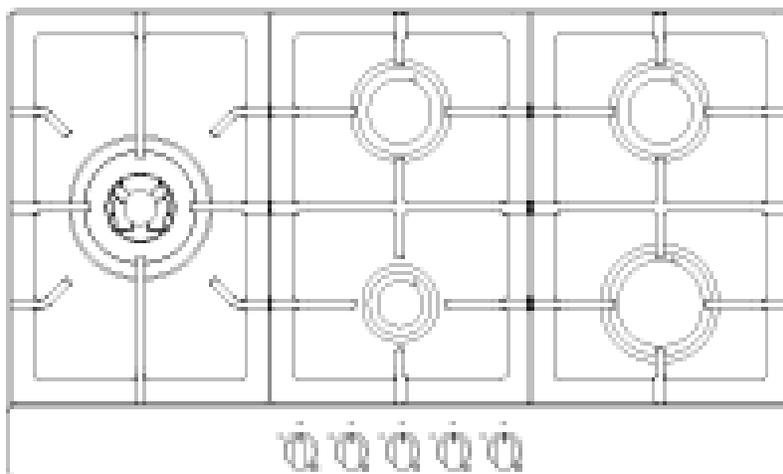
Rangaire

24" Gas Cooktop RCG241S | 30" Gas Cooktop RCG301S | 34" Gas Cooktop RCG341S

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MODEL



Congratulations on the purchase of your new cooktop. We recommend that you read this instruction / installation Manual in order to fully understand how to install and operate it correctly.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

If the information in this manual is not followed exactly, a fire, explosion or gas leak may result, causing property damage, personal injury or death

⚠ DANGER

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

⚠ CAUTION

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your 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, service agency or the gas supplier

PLEASE READ ALL INSTRUCTIONS COMPLETELY AND CAREFULLY

IMPORTANT SAFETY INSTRUCTIONS

⚠ BEFORE YOU BEGIN

IMPORTANT

- Save these instructions for local inspector's use.
- Observe all governing codes and ordinances.
- Remove all packing material and literature before connecting gas and electrical supply to cooktop.
- To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage.
- Note to Installer: Be sure to leave these instructions with the Consumer.
- Note to Consumer: Keep these instructions for future reference.
- Check the leakage according to the installation instruction. Proper installation is the responsibility of the installer. Product failure due to improper installation is not covered under the Warranty

⚠ WARNING

FOR YOUR SAFETY:

Disconnect all electrical power at the main circuit breaker or fuse box before installing. Installation of this cooktop must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/ NFPA54-Latest Edition ANSI Z223.1/ NFPA

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- To eliminate reaching over surface burners, cabinet storage above burner should be avoided.
- Do not install the unit near an outside door or where a draft may affect its use.

PLEASE READ ALL INSTRUCTIONS COMPLETELY AND CAREFULLY

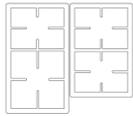
STATEMENTS OF INSTALLATION, ELECTRICAL, GAS REQUIREMENTS

- A statement that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z233.1/NFPA 54.
- A statement that the installation of this cooktop for manufactured (mobile) home must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 401A or with local codes. In Canada, the installation of this cooktop must conform with the current standards CAN/CSA-A240-latest edition, or with local codes.
- If an external electrical source is utilized, a statement that the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code. ANSI/NFPA 70.
- A statement that:
 - a. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than 1/2 psi (3.5kpa).
 - b. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).
- A statement of the maximum gas supply pressure in accordance with the inlet pressure rating of the gas appliance pressure regulator supplied.
- A description of proper vent installation, if applicable, and the specific type of gas vent to be used, including a statement that the vent pipe must be mechanically fastened to the flue collar and instructions for accomplishing this attachment.
- The cooktop, as shipped from the factory, is set for use with its intended gas. If you wish to use your cooktop with the alternate gas, you must first replace the orifices and convert the pressure regulator.
- This conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.

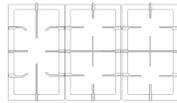
INSTALLATION PREPARATION

1. When preparing cooktop opening, make sure the inside of the cabinet and the cooktop do not interfere with each other. (See section on preparing the opening.)
2. Slide the cooktop out of the end of the box. Remove packaging materials, grate boxes, regulator and 5 literature package from the cooktop before beginning installation. Use the shipping carton as a pad to protect customer countertops or flooring
3. Remove Installation Instructions from literature package and read them carefully before you begin. Be sure to place all literature, Owner's Manual, Installations, etc. in a safe place for future reference.
4. Make sure you have all the tools and materials you need before starting the installation of the cooktop.
5. Your home must provide the adequate electrical service needed to safely and properly you're your cooktop. (Refer to section on electrical requirements.)
6. When installing your cooktop in your home, make sure all local codes and ordinances are followed exactly as stated.
7. Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.

INSTALLATION PREPARATION



Surface Burner Grates (2)
24" Model



Surface Burner Grates (3)
30" and 34" model



Cooktop Burners and
Caps (4) 24" Model:
COS-640STX-E



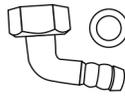
Cooktop Burners and
Caps (5) 30" and 34"
model



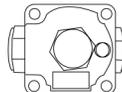
Foam Tape



Wok Grate



Pipe Fittings (EU ONLY)
and Rubber Gasket

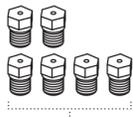


Gas Pressure Regulator



Gas Pressure Regulator

INSTALLATION PREPARATION



LP Kits
4 pcs for 24" model
5 pcs for 30" model



Shut-Off Valve



Flexible Connector



Flare Union Adapters (2)

Note: Purchase new line, do not use previously used flexible gas connector.

IN THE COMMONWEALTH OF MASSACHUSETTS

- This product must be installed by a licensed plumber or gas fitter.
- When using ball-type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

Be sure the installation of this product in a mobile home conforms with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280. If this standard does not apply, you must follow the standard for Manufactured Home Installations, ANSI A225.1 and Manufactured Home Installations, Sites and Communities, ANSI/NFPA 501A or with local codes. You can get a copy of the Federal Standard by Writing: Office of Mobile Home Standards HUD Building 451 7th Street, S.W. Washington, D.C. 24010

ELECTRICAL REQUIREMENTS

This appliance must be supplied with the proper voltage and frequency and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as noted on the rating plate.

We recommend you have the electrical wiring and hookup of your cooktop connected by a qualified electrician. After installation, have the electrician show you where your main cooktop disconnect is located.

Check with your local utilities for electrical codes which apply in your area. Failure to wire your cooktop according to governing codes could result in a hazardous condition. If there are no codes, your cooktop must be wired and fused to meet the requirements of the **National Electrical Code, ANSI/NFPA No. 70—Latest Edition**. You can get a copy by writing: National Fire Protection Association Battery March Park Quincy, MA 02269 In Canada, your cooktop must be wired and fused to meet the requirements of the Canadian Electrical Code.

READ AND SAVE THESE INSTRUCTIONS

ADVANCE PLANNING

- Refer to “Installation Preparation” for information on appropriate placement and necessary clearances when planning installation.
- Avoid placing cabinetry directly above cooktop when possible.
- If cabinetry is used above cooking surface:
 1. Use cabinets no more than 13” deep.
 2. Maintain 30” minimum clearance between cooktop and unprotected cabinets or exhaust hood directly above the 24inch model; maintain 34” for the 30” and 34” model cooktop.
 3. If clearance is less than 30”, protect cabinet bottoms with flame-retardant millboard at least 1/4”thick, or gypsum board at least 3/16” thick, covered with 28 gauge sheet steel or .02” thick copper.
 4. Clearance between cooktop and protected cabinetry must not be less than 24”.
 5. An exhaust hood that projects at least 5” beyond front of cabinets can reduce risk of burns caused by reaching over heated surface units.
 6. Working areas adjacent to the cooktop should have 18” minimum clearance between countertop and cabinet bottom.
- A 30” or wider exhaust hood with 350 CFM or greater airflow rating is recommended for use over the 640STX-E cooktop; 36” or wider for the 30” and 34” model Cooktop.
- Installation must conform with local codes. In the absence of local codes, the gas cooktop must comply with the National Fuel Gas Code, ANSI Z223.1, latest edition.
- Gas supply should be located near the opening for this cooktop (see Preparing the Opening and Gas Connection sections of this manual). The supply should provide natural gas at 7” of water column pressure (11” of water column for LP gas) and a maximum of 14” of water column for natural or LP gas.
- The electric spark ignition feature for this model requires a 120V electrical power supply be located in the immediate vicinity of this cooktop (see Electrical Connections section of this manual).

INSTALLATION OPTIONS

Cooktop and Single Oven Combination Installation

These cooktops may be installed over a 30” Oven.

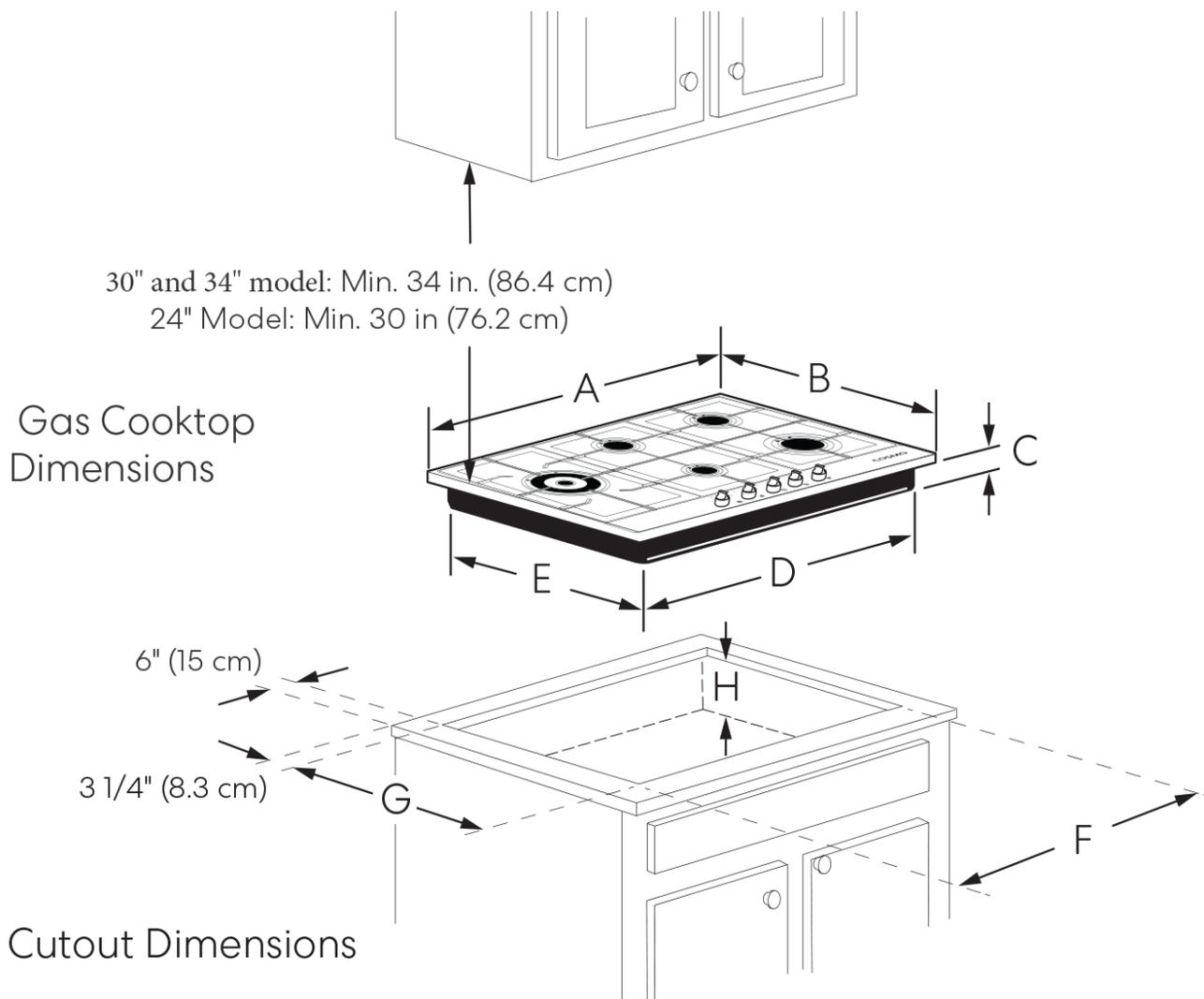
- Consideration must be given to electrical and gas supply locations.

Installation Above Cabinet Drawers

- When installing the cooktop above a base cabinet with drawers, it may be necessary to use a shorter depth (front to back) drawer to allow clearance for the gas connection

DIMENSIONS AND CLEARANCE

- To ensure accuracy, it is best to make a template for the opening.
- Make sure the sides of the opening are parallel and the rear and front cuts are exactly perpendicular to the sides.
- Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.



DIMENSIONS AND CLEARANCE

PRODUCT DIMENSIONS					
MODEL	A. WIDTH	A. WIDTH	C. HEIGHT	D. BOX WIDTH	E. BOX DEPTH
24" model	22 13/16" (58.0)	20 1/16" (51.0)	3 3/8" (8.54)	21 7/8" (55.6)	19 1/8" (48.6)
30" and 34" model	30 5/16" (77.0) 30" 33 7/8" (86.0) 34"	20 1/16" (51.0)	4 1/4" (10.8)	28 9/16" (72.6)	19 1/8" (48.6)

CUT OUT DIMENSIONS					
MODEL	F. WIDTH		G. DEPTH		H. HEIGHT BELOW COOKTOP
	MIN	MAX	MIN	MAX	
24" model	22" (55.8)	22 3/16" (56.3)	19 3/16" (48.8)	19 11/16" (50.0)	8" (20.3)
30" and 34" model	28 11/16" (72.8)	28 7/8" (73.3)	19 3/16" (48.8)	19 11/16" (50.0)	8" (20.3)

- All dimensions are stated in inches and (cm).
 - Dimension H includes a 5" (12.7 cm) space underneath the cooktop for connection to gas supply line.
- Install a manual shut-off valve in the gas line in an easily accessible location outside the cooktop. Be sure you know how and where to shut off the gas supply to the cooktop. Install the electrical outlet 12" below the countertop.
- Install a manual shut-off valve in the gas line in an easily accessible location outside the cooktop. Be sure you know how and where to shut off the gas supply to the cooktop. Install the electrical outlet 12" below the countertop

Electrical supply:

This cooktop features pilotless electric ignition for energy savings and reliability. It operates on a 120 volt, 60 Hz power supply. A separate circuit, protected by a 15 amp time delay fuse or circuit breaker is required.

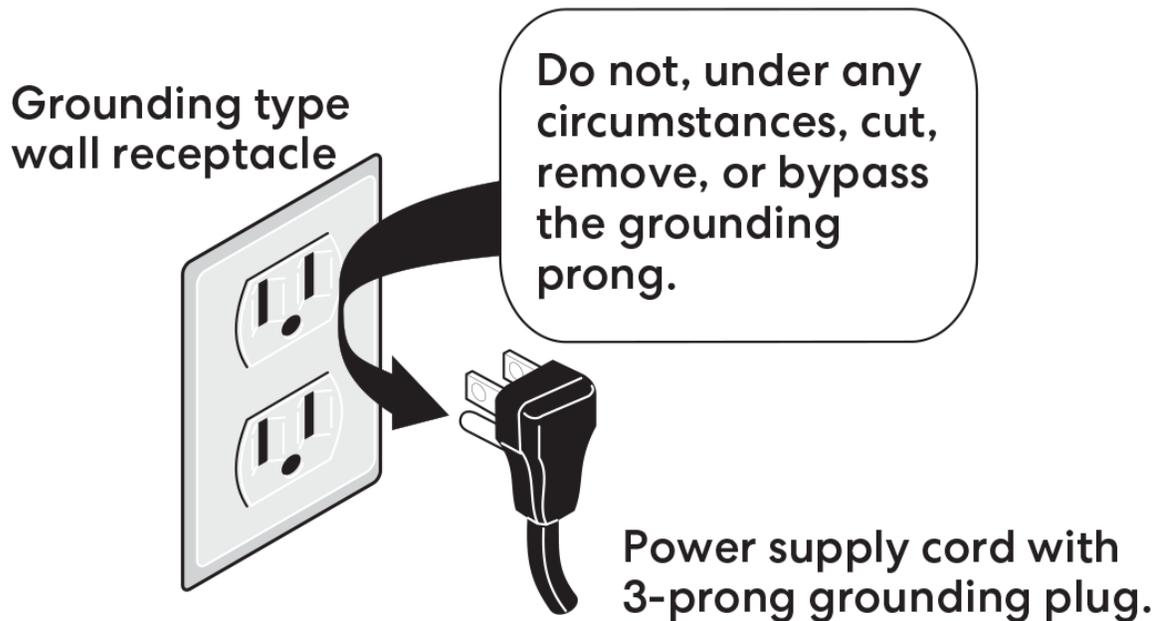
A properly-grounded 3-prong receptacle should be located within reach of the cooktop's four-foot power cord.

IMPORTANT

(Please read carefully)

FOR PERSON SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

- The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.
- The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and has correct polarity.
- Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.
- Do Not, Under Any Circumstances, Cut or Remove The Third (Ground) Prong From The Power Cord.
- Do not use an extension cord.



POWER SUPPLY LOCATIONS

Gas supply: These cooktops are shipped from the factory set for either natural gas or LP gas. Ensure you have the correct cooktop for the type of gas being used.

- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line regardless of type of gas being used.
- The natural gas model is designed to operate at 5" water column pressure. A regulator is required at the natural gas source to provide a minimum of 6" water column to the cooktop regulator
- The liquid propane model is designed to operate at 10" water column pressure. A regulator is required at the LP source to provide a minimum of 11" water column to the cooktop regulator. For ease of installation, and if local codes permit, the gas supply line into the cooktop should be 1/2" or 3/4" ID flexible metal appliance connector, three to five feet long.

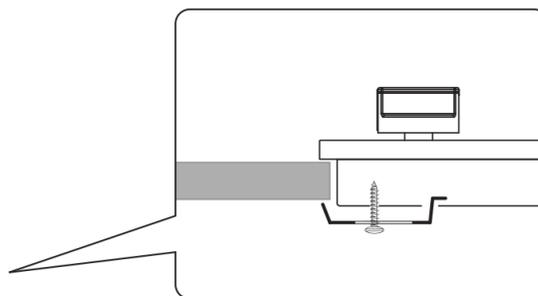
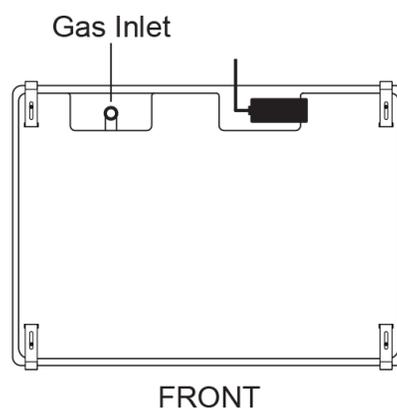
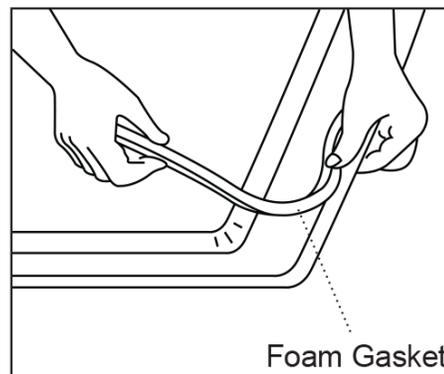
NOTE

Purchase new flexible line. DO NOT USE OLD, PREVIOUSLY USED FLEXIBLE CONNECTOR.

INSTALLATION INSTRUCTIONS

1 INSTALLING THE COOKTOP

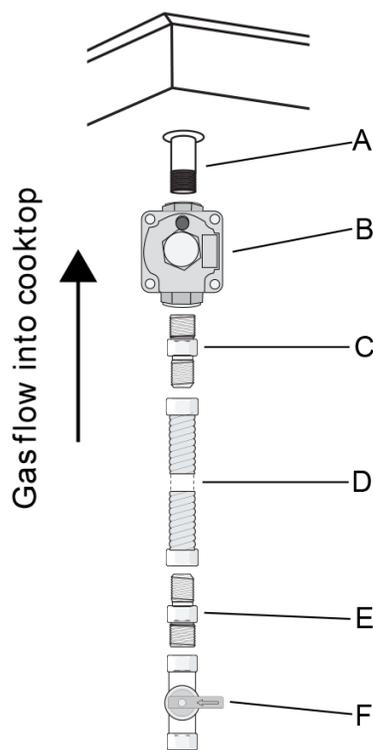
- A. Unpack the cooktop without installing the cooktop burners and surface grates, and gently lay it upside down on a towel or tablecloth covered countertop.
- B. Locate electrical outlet and gas shut-off valve beneath cabinet.
- C. Apply the foam gasket tape around the bottom edge of the cooktop. Gently insert the cooktop right side up centered into the cutout opening. Make sure the front edge of the countertop is parallel to the cooktop. Check clearances at the front, back, and sides.
- D. Secure the cooktop from underneath with the mounting brackets and screws supplied.
- E. Install the cooktop burners and caps, then gently place the surface grates on the cooktop.



INSTALLATION INSTRUCTIONS

2 INSTALL PRESSURE REGULATOR

- A. Screw the regulator onto the burner box bottom pipe connection. Make sure the top of the regulator is facing toward the cabinet front and the arrow on the back of the regulator points to the cooktop.
- B. Complete the connection between the regulator and the shut-off valve.
- C. Before testing for leaks, make sure all burner knobs are in the OFF position. After connecting the cooktop to gas, check system for leaks with a manometer. If a manometer is not available, turn the gas supply on to the cooktop and use a liquid leak detector at all joints and connections to check for leaks. Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.



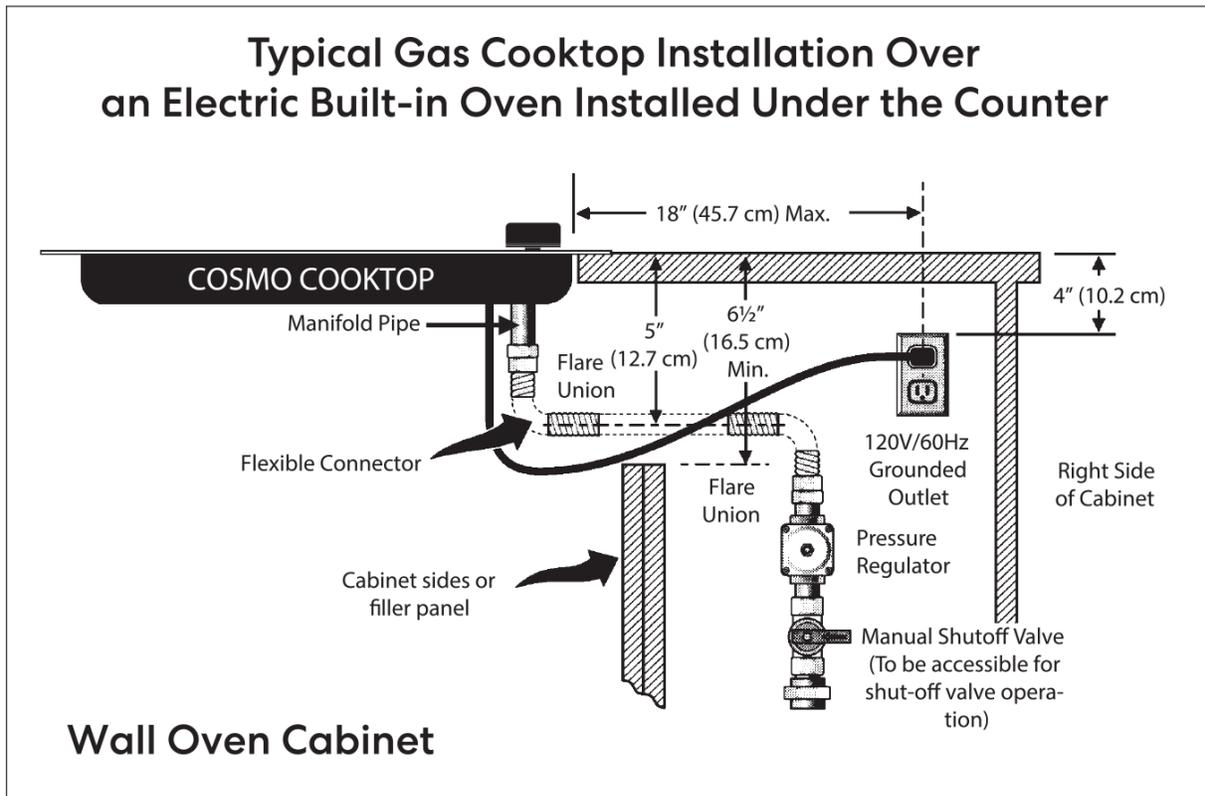
No Obstructions Below Cooktop

- A. Manifold Entrance
- B. Pressure Regulator
- C. Flare Union Adapter
- D. Flexible Connector
- E. Flare Union Adapter
- F. Manual Gas Shutoff Valve

All Connection must be wrench-tightened

The gas inlet is located on the bottom of the burner box at the rear and center. Make gas connection through rear wall, or on cabinet floor at rear, as illustrated.

1. Install the house gas supply at least 1" from the back wall.
2. Locate the electrical outlet 12" below the countertop.



⚠ WARNING

- Never reuse old flexible connectors. The use of old flexible connectors can cause gas leak and personal injury. Always use new flexible connectors when installing a gas appliance.
- To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gas to all threaded connections.
- Do not use a flame to check for leaks.
- Disconnect the cooktop and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa).
- Isolate the cooktop from the gas supply piping system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (3.5 kPa)

INSTALLATION INSTRUCTIONS

3 CONNECT ELECTRICAL

- A. Check to be sure the receptacle is properly grounded.
- B. Plug in the power cord.

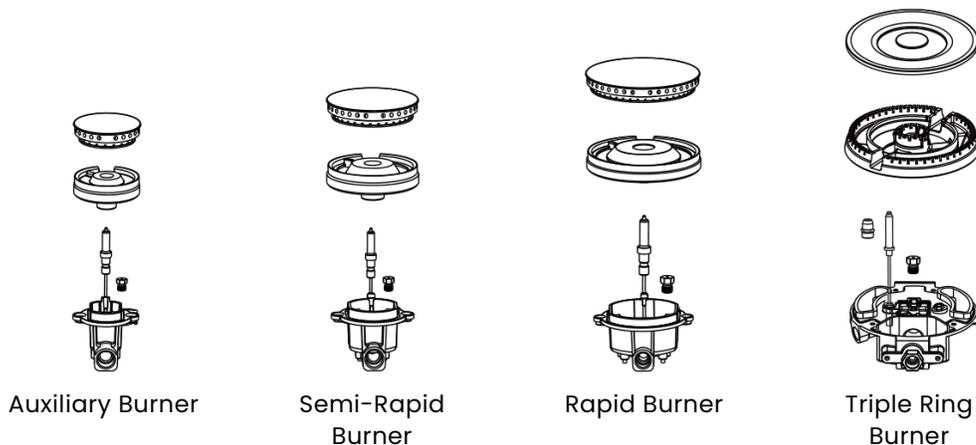
ASSEMBLE BURNERS, CHECK IGNITION

The electrode of the electronic ignition system is positioned above the surface of the burner base. Do not remove a burner cap or touch the electrode of a burner while another is turned on. Damage or electrical shock may occur.

- A. The electrode of the electronic ignition system is positioned above the surface of the burner base. Do not remove a burner cap or touch the electrode of a burner while another is turned on. Damage or electrical shock may occur.
- B. Place burner heads over the burner base. Make sure the hole in the burner head is properly aligned with the electrode in the burner base.
- C. Place the burner caps on the burner heads. Make sure that the burner caps are properly seated on the burner heads. Burner cap properly seated Burner cap not properly seated.

IMPORTANT:

If the igniter electrodes continue to spark after all the burners are lit, check that each burner component is assembled and properly seated.



ASSEMBLE BURNERS, CHECK IGNITION

D. Check igniters.

- Operation of the electric igniters should be tested after the cooktop and supply line have been carefully checked for leaks and the cooktop has been connected to the electrical power.
- Push and turn a burner valve to the LITE position. All spark igniters will make a series of sparks (ticking sounds), but only the burner turned to LITE will light.

The burner should light when gas is available to the burner.

Once the burner lights, it should be turned to another position.

- Test each valve separately until all burners have been checked.

E. Burner ignition. Cooktop Spark Ignition—When you turn the cooktop knob to LITE, the spark igniter makes a series of electric sparks (ticking sounds) which light the burner. During a power failure, the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

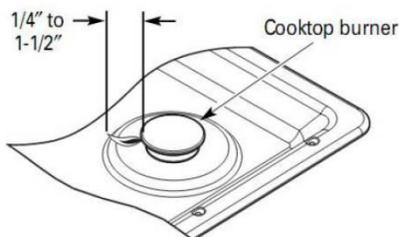
- Light a match and hold the flame near the burner you want to light. Wooden matches work best.
- Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTES:

If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

F. Turn on each burner. On LP models, flames should be blue in color but may have yellow tips.

Natural gas models should have soft, blue flames. The burner flames should not flutter or blow away from the burner. The flame should be no less than 1/4" on the lowest setting and no greater than 1-1/2" on highest setting.



Burners should be checked frequently.

⚠ WARNING

If you attempt to measure the flame, please use caution. Burns could result.

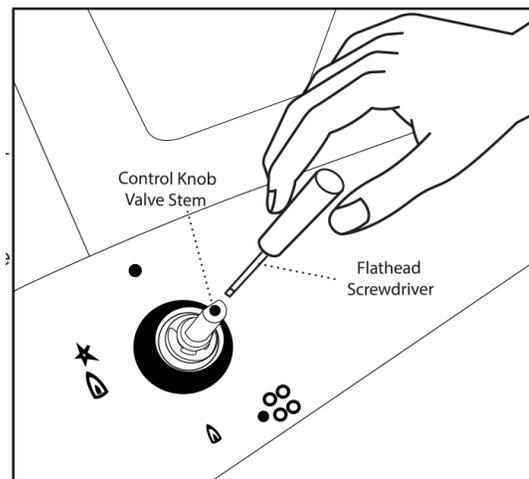
OPERATION CHECKLIST

Make sure all controls are left in the OFF position.

1. The serial plate for your cooktop is located on the bottom of the burner box. In addition to the model and serial numbers, it tells you the ratings of the burners and the type of fuel and pressure the cooktop was adjusted for when it left the factory.
2. When ordering parts, always include the serial number, model number and a code letter to ensure proper replacement parts.
3. Check again to be sure all installation procedures have been completed.

ADJUST BURNER FLAMES

- A. Turn all burners on highest setting and check the flames. They should be blue in color and may have some yellow tipping at the ends of the flame when using LP gas. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.
- B. Turn the cooktop burner knob to "LO" while observing the flame. Adjust the setting of the upper row of flames using the valve bypass screw as follows: Adjustments must be made with two other burners in operation on a medium setting. This prevents the upper row of flames from being set too low, resulting in the flame being extinguished when other burners are turned on
- C. To adjust the flame, remove the knobs. Insert a screwdriver through the access hole in valve shaft as shown
 - If the flames were too small or fluttered, open the valve more than the original setting.
 - If the flames blew away from the burner, close the valve more than the original setting.
- D. Make the adjustment by slowly turning the screw until flame appearance is correct
 Testing Flame Stability: Test 1— Turn the knob from "HI" to "LO" quickly. If the upper row of flames goes out at this setting, increase the flame size and test again.
- E. Test 2— With the burner on "LO", open and close the cabinet door under the cooktop. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again
- F. Flame Recheck: After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the "HI" position. Rotate the knob to the lowest setting and be sure that the flame size decreases as the knob is rotated counterclockwise



Once the conversion is complete and checked ok, fill out the conversion sticker and include your name, organization and date conversion was made. Apply the sticker near the cooktop gas inlet opening to alert others in the future that this appliance has been converted. If converting back to the original gas, please remove the sticker so others know the appliance is set to use its original gas.

•

CONVERT COOKTOP TO LP GAS

When the cooktop is converted for liquid petroleum (LP) gas, the LP gas supply is required to provide a minimum of 10" to a maximum of 14" water column to the cooktop regulator.

⚠️ WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

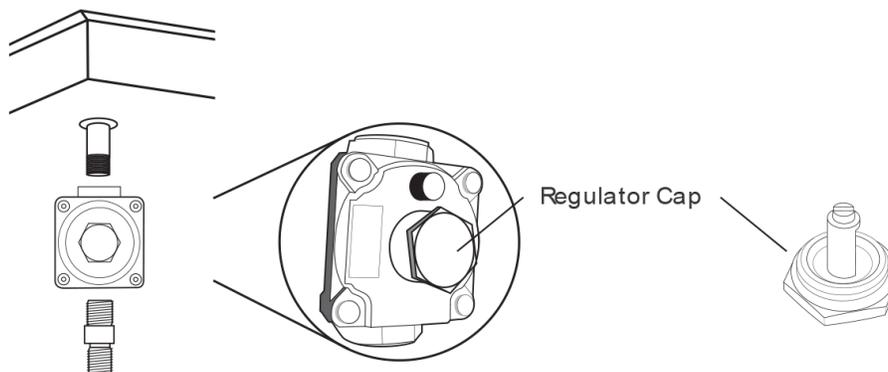
Tools Needed for Conversion:

- Wrench
- 7 mm Nut Driver
- Safety Glasses
- Small Flat-head Screwdriver

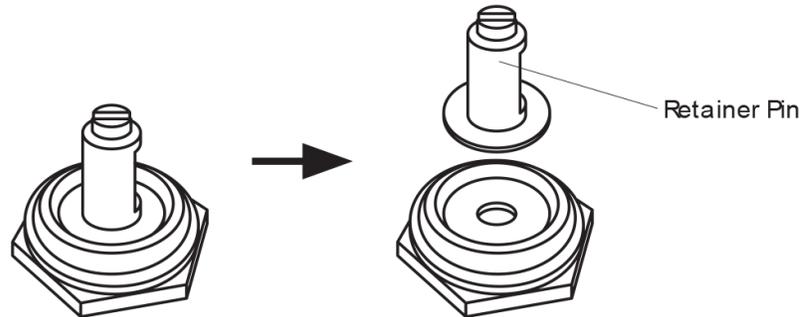
1 STEP ADJUST THE REGULATOR

IMPORTANT: Disconnect all electrical power at the main circuit breaker or fuse box. Shut off the gas supply to the range by closing the manual shut-off valve.

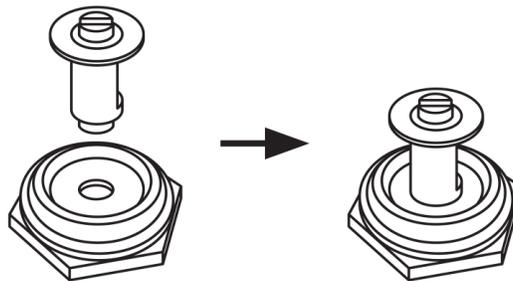
1. Unscrew the regulator cap with the wrench.



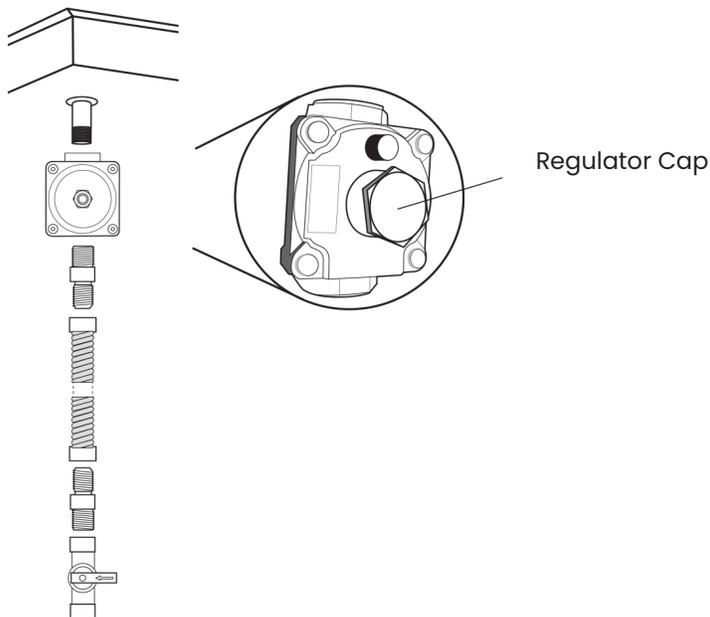
2. Remove the retainer pin that is currently positioned for use with Natural Gas.



3. Turn the retainer pin upside down and replace it into the regulator cap. It is now positioned for use with LP gas.



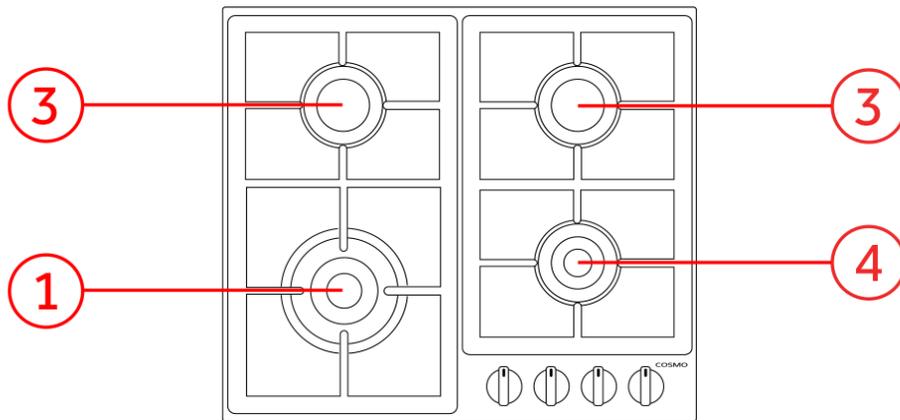
4. Screw and tighten the regulator cap back into the regulator with the wrench.



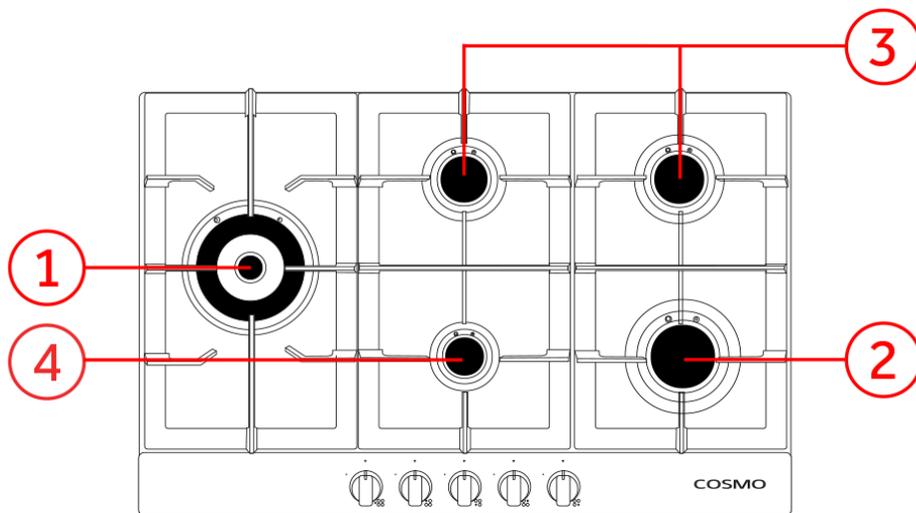
② STEP CHANGE BURNER ORIFICES

IMPORTANT: Carefully read and observe each orifice label for correct location. See the Burner Chart in this section.

24" Model



30" and 34" model



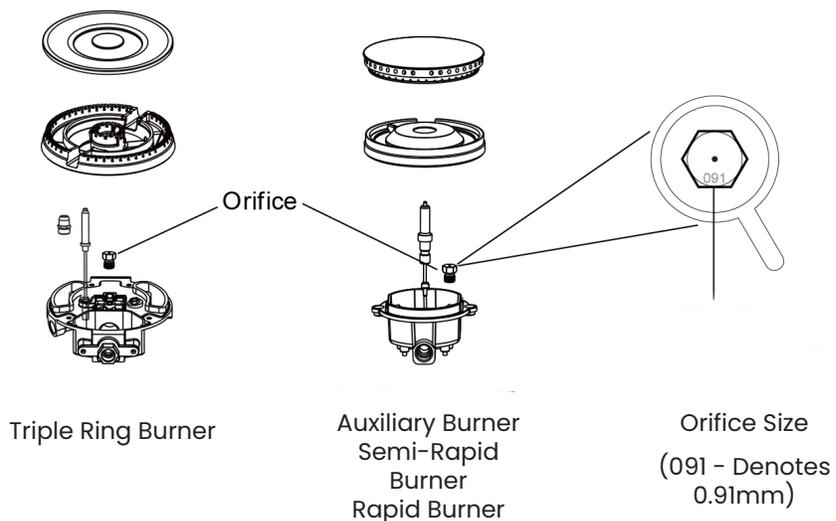
Burner and Orifice Characteristic Table (ADA)

	Burner	Gas Type	Orifice Diam. (mm)	Pressure [i.w.c.]	Rate [BTU/h]
1	Triple Ring	NG	2.1	4"	18000 BTU
		LP (Propane)	1.26	10"	18000 BTU
2	Rapid	NG	1.45	4"	8500 BTU
		LP (Propane)	0.91	10"	8500 BTU
3	Semi-Rapid	NG	1.29	4"	6800 BTU
		LP (Propane)	0.8	10"	6800 BTU
4	Auxiliary	NG	1.1	4"	5000 BTU
		LP (Propane)	0.7	10"	5000 BTU

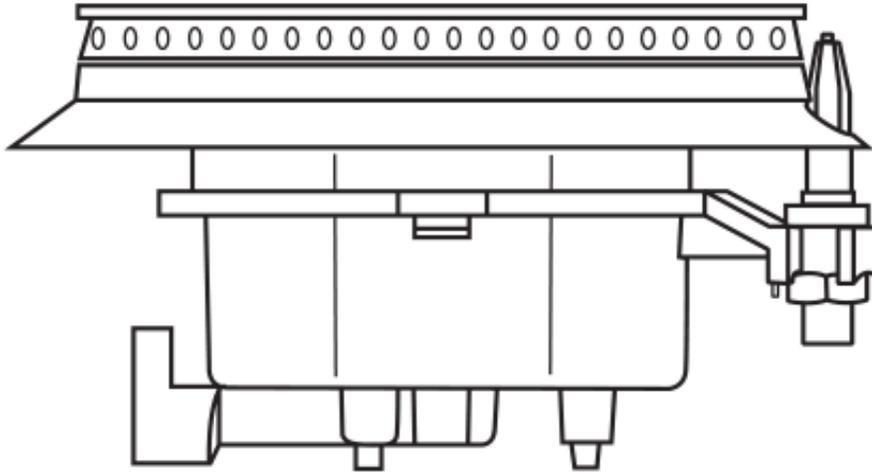
NOTES:

First remove all orifices and then start replacing them. This will help avoid the possibility that some may not be replaced.

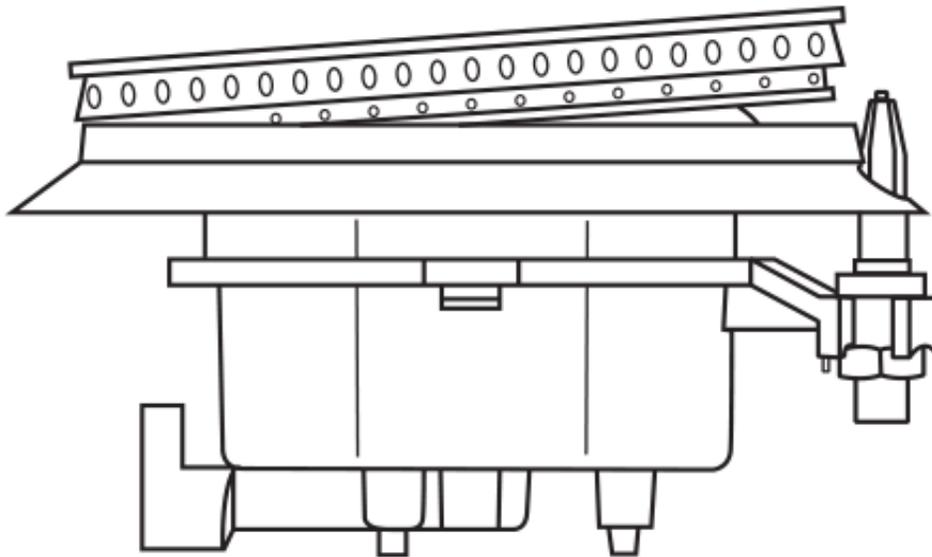
1. Remove the burner grates, burner caps and burner heads.
2. Using a 7 mm nut driver, remove the burner orifices.



3. Install the proper orifices in the exact locations as noted in the previous graphic
4. Replace the burner bases, heads, caps and top grates. Make sure burner caps are properly seated on the burner head.



Properly Seated



Not Properly Seated

CARE AND MAINTENANCE

CLEANING COOKTOP

Removing Burner Grates:

1. The burner grates are located in the recessed area of the cooktop.
2. They can be removed for cleaning by carefully lifting them from the cooktop.
3. Clean by washing in warm soapy water. Make sure to dry thoroughly.
4. Do not drop the burner grates into place. To avoid scratches and damages carefully place the burner grates back to its place.

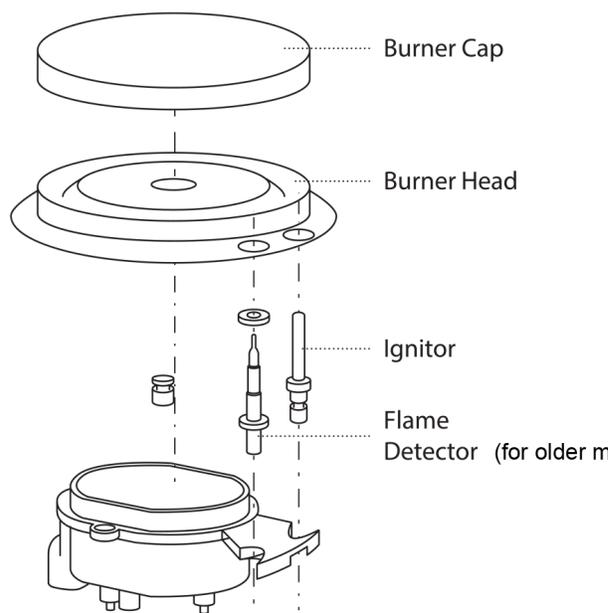
Check again to be sure all installation procedures have been completed.

Removing the Burner:

1. The burner caps and heads are removable for cleaning.
2. Blockage of the flame port should be cleaned using a match stick or brush.
3. . If the caps, heads and cups are heavily soiled, use a non-abrasive cleaning compound to help remove build-up.

Refitting the Burner Heads and Caps:

1. The burner cap must be placed correctly into the burner head or damage may occur during operation.
2. To ensure correct placement, make sure the Ignitor and Flame detector (for older models) are positioned into the 2 slots of the burner head. (Refer to Figure 14.)
3. The burner cap is simply positioned over the top of the burner head. (Refer to Figure 14.)



CARE AND CLEANING

IMPORTANT

To avoid possible burns use care when cleaning the cooktop. DO NOT attempt to clean the cooktop whenever the cooktop or burner heads are still hot. To avoid possible burns DO NOT attempt any of the following cleaning instructions before turning OFF ALL the surface burners and allowing them to cool.

Control Knobs - For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Rinse with a damp cloth and dry. DO NOT use steel wool or acidic cleaners on the knobs; as they can scratch

Burner Grates - Clean burner grates in the dishwasher and dry upon removal.

Burner Caps - Should you ever need to remove the burner caps for cleaning lift the burner cap off the burner head. Clean heavy soils with an absorbent cloth. Rinse with a clean, damp cloth and immediately thoroughly dry including the bottom and inside of the cap. Do not use harsh abrasive cleaners. They can scratch the cap. Do not clean burner caps in dishwasher.

Burner Heads - The holes in the burners of your cooktop MUST be always kept clean for proper ignition and a complete, even flame. Remove any food from between the burner slots using a small nonabrasive brush like a toothbrush and afterwards wipe using a damp cloth. To remove deposits from the burner cavities, remove the cap and separate the two parts. Clean the burner holes routinely with a small gauge wire or needle and especially after bad spillovers which could clog these holes. After cleaning, put the two parts back together and return them correctly to their position, making sure they are seated and level. DO NOT put burner units in the dishwasher

Stainless Steel - Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Do not use cleaners with high concentrations of chlorides or chlorines. Do not use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel.