



USE AND CARE MANUAL

FOR

ELECTRIC COOKTOP

MODELS: CTE36B, CTE36P, CTE48B & CTE48P

THIS MANUAL SHOULD REMAIN WITH THE COOKTOP FOR REFERENCE

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP

WARNING – TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

1. USE THIS UNIT ONLY IN THE MANNER INTENDED BY THE MANUFACTURER. IF YOU HAVE ANY QUESTIONS, CONTACT THE MANUFACTURER.
2. BEFORE SERVICING UNIT, SWITCH POWER OFF AT SERVICE PANEL AND LOCK SERVICE DISCONNECTING MEANS TO PREVENT POWER FROM BEING SWITCHED ON ACCIDENTALLY. WHEN THE SERVICE DISCONNECTING MEANS CANNOT BE LOCKED, SECURELY FASTEN A PROMINENT WARNING DEVICE, SUCH AS A TAG, TO THE SERVICE PANEL.
3. DON NOT COOK ON A COOKTOP HAVING BROKEN OR CRACKED GLASS. CLEANING SOLUTIONS AND SPILLOVERS MAY PENETRATE THE BROKEN COOKTOP AND CREATE A RISK IF ELECTRIC SHOCK. TURN OFF ELECTRIC POWER AT THE SERVICE PANEL AND CALL AN AUTHORIZED SERVICE AGENCY.

WARNING – TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

1. SMOTHER FLAMES with a close fitting lid, cookie sheet, or metal tray, then turn off electric element. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
2. NEVER PICK UP A FLAMING PAN. You may be burned.
3. DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
4. USE AN EXTINGUISHER ONLY IF:
 - You know 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.

WARNING – DO NOT STORE ITEMS OF INTEREST TO CHILDREN ABOVE THE COOKTOP OR AT THE BACK OF IT. IF CHILDREN CLIMB ONTO THE COOKTOP TO REACH THESE ITEMS, THEY COULD BE SERIOUSLY INJURED.

1. Do not leave children unattended in area where appliances are in use.
2. Do not allow children to sit or stand on any part of the cooktop.

WARNING – DO NOT STORE FLAMMABLE MATERIALS ON OR NEAR THE COOKTOP AND OBSERVE GOOD SAFETY PRACTICES WHEN USING THE COOKTOP.

IMPORTANT SAFETY INSTRUCTIONS

1. Wear proper apparel. Loose fitting garments or those with long sleeves should never be worn while cooking.
2. **DO NOT TOUCH HOT COOKING AREA OR THE IMMEDIATE SURROUNDING AREA.** These areas may be hot, even though dark in color. Areas near surface units may become hot enough to cause burns (among these areas are the cooktop glass, frame or areas facing the cooktop). Never let clothing, potholders or other flammable materials come in contact with a cooking area until it is cool.
3. Use dry potholders only. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use towels or cloths in place of potholders.
4. This appliance is equipped with one or more surface units of different size. Always use utensils that have flat bottoms and that are large enough to cover the whole cooking (element) area. Using a utensil smaller than the cooking area will expose a portion of the heated area to direct user contact and could result in burns and ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
5. **UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS.** 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 positioned so that it is turned inward, and does not extend over adjacent surface units.
6. Never leave the cooktop unattended when heating elements are turned on. Boil over causes smoking and greasy spillovers that may ignite.
7. Use high heat setting only when necessary, and never when not monitoring the utensil. Use low to medium settings to heat oil slowly.
8. Hold the handle of the utensil to prevent movement when stirring or turning food.
9. When using utensils not made of metal, follow the manufacturers directions since they can be susceptible to breakage when used with high heat settings. Only certain types of glass, ceramic, glass/ceramic, earthenware, or other glazed cooking utensils are suitable for range-top service without breaking due to sudden change in temperature.
10. Clean the cooktop with caution. If soil must be removed while the cooktop is hot, clean the hot top with the metal razor blade scraper only. **DO NOT USE WET CLOTH OR SPONGE WHILE THE COOKTOP IS HOT.** Some cleaners may produce noxious fumes if applied to hot surface.

CAUTION – The cooktop is for cooking. Never use it to warm or heat a room.

Be sure your cooktop is properly installed and grounded by a qualified service in accordance with the installation instructions provided with the cooktop.

Do not repair or replace any part of the appliance unless specifically recommended in the use and care instructions. All other servicing should be done by a qualified service.

OPERATING INSTRUCTIONS

BEFORE USING THE COOKTOP FOR THE FIRST TIME:

- Be sure all packing materials, labels or tape are removed from the cooktop surface.
- Wipe with a clean, damp sponge and dry
- Apply the Cooktop Cleaning Crème packaged with the cooktop. Buff with a clean cloth. (See CARE AND CLEANING INSTRUCTIONS for glass top.)

Precautions to observe to preserve the cooktop appearance.

- Regular use of the Cooktop Cleaning Crème on the glass surface will protect the surface and make it easier to remove food soil and water spots.
- The glass surface is resistant to impact but not unbreakable if pan a pan or other object is dropped on it with sufficient force.
- Do not use aluminum foil directly on the glass, it can melt and damage the glass.
- Do not allow plastic, paper or cloth to come in contact with the hot glass surface. They can melt or burn and damage the glass surface.
- Do not allow pans to boil dry. This can damage the pan, element and/or the cooktop.
- Do not cook food directly on glass.
- Do not use the glass surface as cutting board.
- Do not slide utensils across cooking surface. This may cause scratching.

Signal Lights

- **POWER ON LIGHT** (See Fig – 1 or 2)
The power on light will glow when one or more elements are turned on. The light is located to the left of the Wind Crest logo on the glass on the CTE48 and is integral with surface hot light in the CTE36.
- **SURFACE HOT LIGHT** (See Fig – 1 or 2)
The light is located to the right of the Wind Crest logo on the glass. The surface hot light will glow when a cooking surface is too hot to touch. The light will continue to glow, after all elements are turned off, until the surface(s) is cooled to a safe to touch temperature. **Use caution when working or cleaning around the cooktop if the Surface Hot Light is glowing.**

OPERATING INSTRUCTIONS

Controls

- See Fig – 1 of 2 for control locations and operation summary. Each element has a control knob that is designated for use with it. See Fig – 1 or 2 for control knob locations and Fig – 3 for control knob description. Controls are turned on by pushing the knob in and turning the knob in either direction to the heat setting desired. **Caution: The control knobs are designated for various elements based on the knob graphics. If knobs are removed for cleaning, they should be replaced in the order removed. See Fig – 3 for a description of the knob graphics and the location of the knob on the cooktop,**
- The control is in the off position when the OFF graphic on the knob lines up with the red indicator mark in the bezel, located behind the knob, and snaps into place.

Dual element controls have a detent at LO and HI heat positions, to aid you in locating the minimum and maximum heat settings. Single elements and warming surface controls have a detent at HI heat position only. There are an infinite number of settings between LO and HI. The knob graphics include numbers that aid you in selecting the desired heat setting. The setting selection is indicated when the knob graphic is aligned with the red indicator mark in the bezel, located behind the knob. See Fig – 4 for heating element recommended settings.

- The **warming zone** control operates in same manner as the controls regulating the heating elements, but results in much lower heat settings. See Fig – 4 for recommended settings.
- Practice and experience will ultimately determine the heat settings most appropriate for you. You may want to make a notation in your cooking references when you determine a setting most appropriate for a particular food item.

Warming zone guide

- ◆ Use utensils and pans with flat bases. If plates or platters having a ridge on the bottom are used **do not use a heat setting greater than #4.**
- ◆ Always put food in a utensil, never directly on the cooktop.
- ◆ Use utensils/pans that are approved or recommended for use on a hot surface.
- ◆ Accelerate the preheating of the warming surface by setting the control on high for 1 or 2 minutes and then reducing the setting to the desired level.
- ◆ Do not use a trivet directly on the cooktop.
- ◆ Keep dishes covered to allow use of lower heat settings, to keep foods hot.

OPERATING INSTRUCTIONS

Temperature Limiters

All heating elements are equipped with a temperature limiter, for safety reasons. The limiter will cycle the heating element, regardless of the control setting. This is normal and should not be cause for alarm. But, the following may cause the cycling to be more frequent.

- ◆ The bottom of the cooking utensil is not flat, convex or concave.
- ◆ The utensil/pan is too small in diameter for the element being used.
- ◆ Material of utensil/pan is poor conductor of heat.
- ◆ Utensil/pan is empty, ingredients have boiled away.
- ◆ There is no utensil/pan on the element.

Cookware

The type of cookware used will affect performance.

Flat bottoms – utensils/pans with flat bottoms are best. Concave or convex bottoms will cause uneven and slower heating. If pans are not stable (wobble), before or after heating, they will result in slower and uneven cooking.

Size – the utensil/pan should cover the heating element diameter completely. A slight overhang, up to 1”, is desirable.

Covers – a cover or lid will reduce cooking times.

Woks – use flat bottom wok only. Do not use woks with support rings.

MODEL CTE48B AND CTE48P

RADIANT ELEMENTS - CONTROLS - SIGNAL LIGHTS

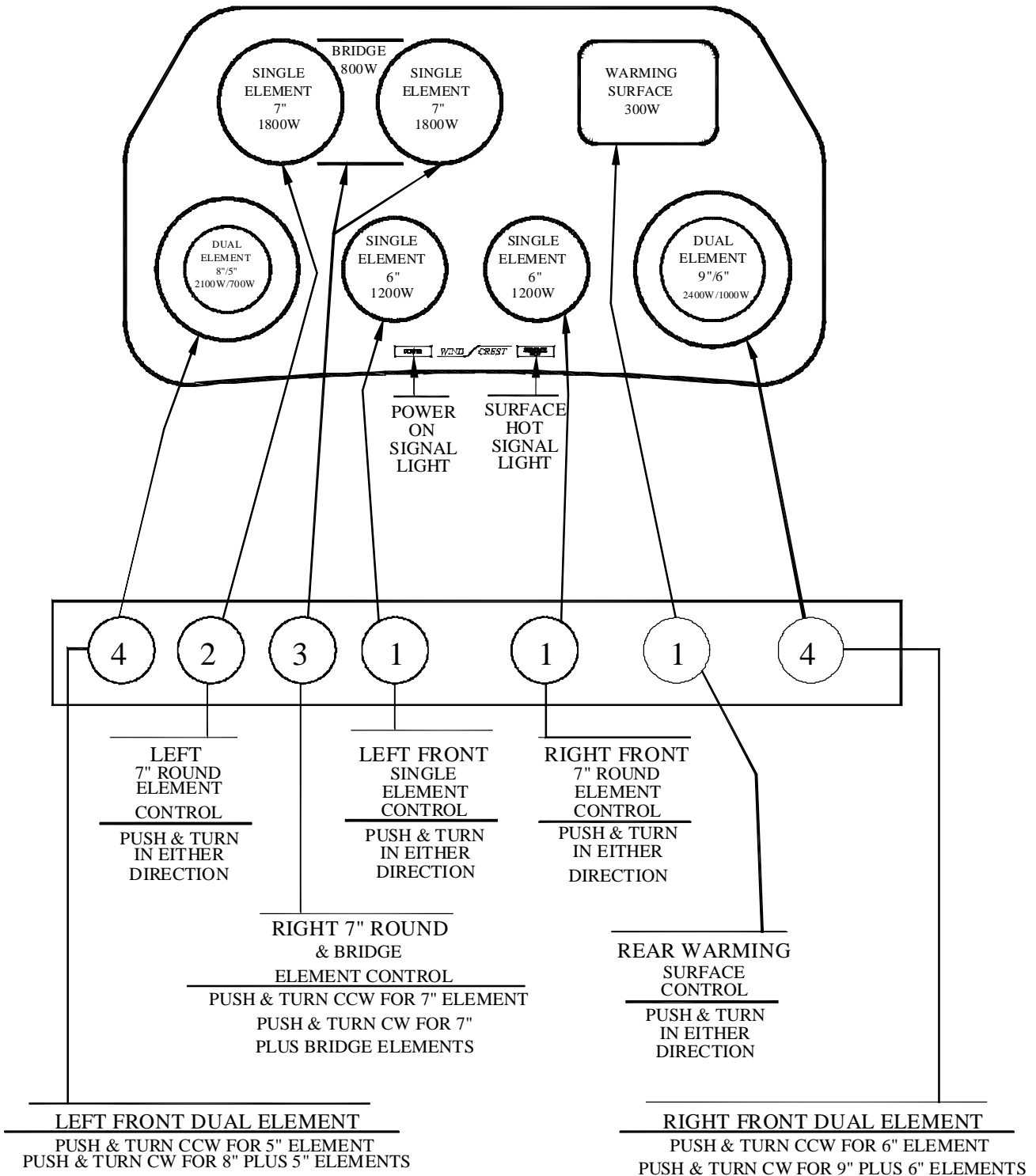


FIG - 1

MODEL CTE36B AND CTE36P RADIANT ELEMENTS - CONTROLS - SIGNAL LIGHTS

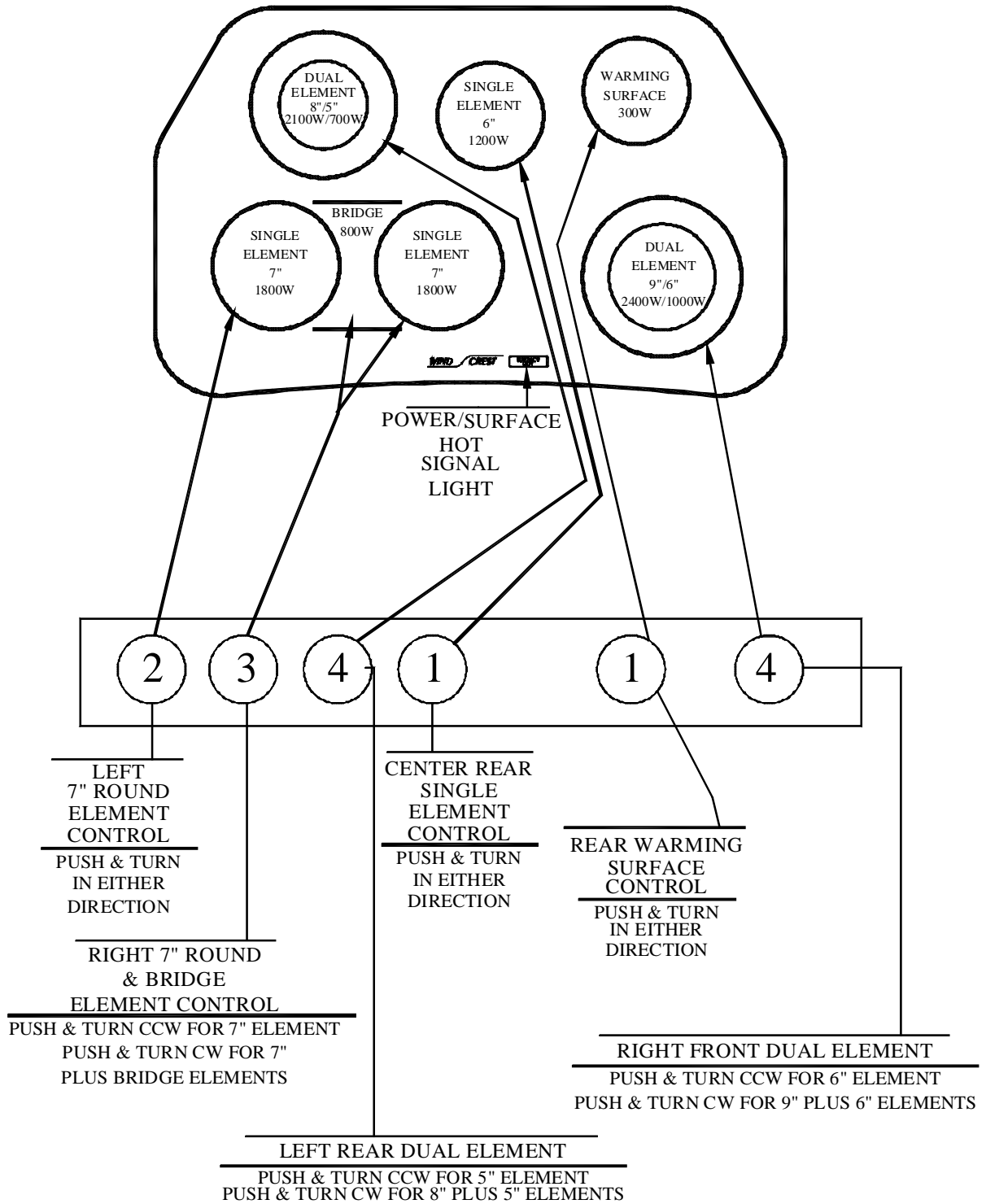
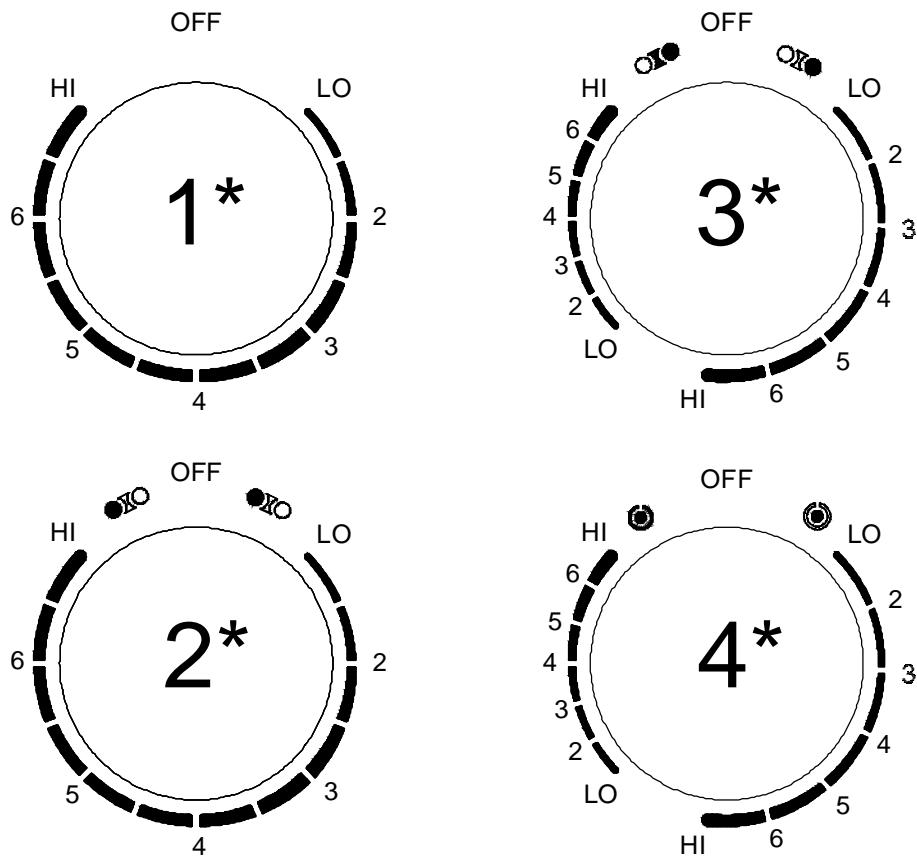


FIG - 2

Control Knob Location Instruction

The following describes the graphics for the cooktop knobs when knobs are removed for cleaning they must be returned to the proper location to ensure the knob graphics correspond to the element being controlled. See Fig – 1 or 2, depending on your cooktop model, for location of the four (4) knob styles used. The graphics appear on the flange of the knob.



*** Reference knob style location number only – does not appear on knob**

FIG - 3

CONTROL SETTING GUIDELINE

Heating Elements

TYPE ITEM BEING COOKED	CONTROL SETTING
Keep food warm/melt chocolate or butter	LO to 2
Delicate sauces and simmering sauces containing butter/egg yolk	2 to 3-1/2
Fried eggs/pancakes/pudding/simmer meat/steam vegetables/cook fish broth	3-1/2 to 5
Spaghetti sauces/soup/stewing meat/pan frying	3 to 6
Braising meat/stir frying/bacon	4 to 6
Boil water	HI

CONTROL SETTING GUIDELINE

Warming Zone

TYPE ITEM BEING COOKED	CONTROL SETTING
Soften Foods/slowly melt butter or chocolate	LO
Hot dessert sauces/cooked rice/fondue	2 to 3
Pancakes/gravy/vegetables/fried bacon/tortillas/eggs/sauces/spaghetti	4
Plates/serving dishes/platters	4
Stir fry/casseroles/syrup	5 to 6
Quick heat up – do not exceed 2 minutes, reduce heat to lower setting	HI

Note: A range of heat setting is indicated because the best setting will depend on the type, temperature and quantity of food as well as type of utensil/pan being used, the element selected and most important – the cook’s preferences.

The settings are also based in 240 volt power supply. If you have a 208 volt power supply the same heat setting will result in slightly longer time to finish cooking.

CONTROL SETTING GUIDE

Bridge element

When using the bridge element with both single elements and bridge element operating in unison, use the following settings for reference. See Fig – 1 or 2 depending on your cooktop model.

Control #2 Setting LO 2 3 4 5 6 HI

Control #3 Setting LO 2 2 ½ 3 4 4 ½ HI

Control tolerances/variations may cause the ON/OFF cycle of the individual heaters to vary, this is normal. Modify the control setting to adjust the ON/OFF cycle of elements so that their glow time is approximately equal.

Fig – 4

CARE AND CLEANING INSTRUCTIONS

Caring for your cooktop is easy and its beauty will be preserved if you follow a few simple maintenance techniques described in this section. Additionally some special cleaning methods are also described.

Supplies

The following items will be useful in the maintenance of your glass surface.

- ◆ Paper towels, sponge or cloth (avoid using soiled wipers)
- ◆ Razor blade scraper (supplied with cooktop)
- ◆ Nonmetallic scouring pads (i.e.: Tuffly®)
- ◆ Cooktop cleaning crème (sample supplied with cooktop)
- ◆ General cleaners (i.e.: Vinegar, Bon Ami®)
- ◆ Mild soap or detergent

The following will be useful in maintaining the stainless steel surface.

- ▲ Clean damp cloth
- ▲ Stainless steel cleaner/polish (i.e.: 3M Stainless Steel Cleaner & Polish)
- ▲ Mild soap or detergent

Cleaners To Avoid

These type cleaners can discolor, scratch, stain, mark or etch the glass or stainless steel.

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

General Cleaning Methods

- **Glass surface** – Use a clean soapy sponge, paper towel or cloth to wipe off greasy spatters. Rinse and wipe dry. Use vinegar if smudges are present. Use a clean paper towel with a small amount of Cleaning Crème applied to it and rub onto the glass surface, let dry and buff with a clean dry towel.
- **Stainless steel** – Caution: Always wipe in the direction of brushed finish grain, side to side, to avoid cross scratching surface. **Do not use abrasive cleaners or pads.** Using a mild soap solution, wipe with clean cloth or sponge. Rinse and dry. Use a stainless steel cleaner on a paper towel to protect the surface.
- **Plastic knobs** – Using a mild soap solution, wipe with a clean cloth or sponge, rinse and dry. To remove knob for cleaning, grip and pull off. To aid removal, grip with a rubber jar cap removal pad or insert a piece of paper behind knob and pull knob off. Wipe knob and dry. **Do not soak or put in dishwasher.**

CAUTION: UNLESS OTHERWISE NOTED CLEAN SURFACE ONLY WHEN COOL.

CARE AND CLEANING INSTRUCTIONS

Special Cleaning Methods

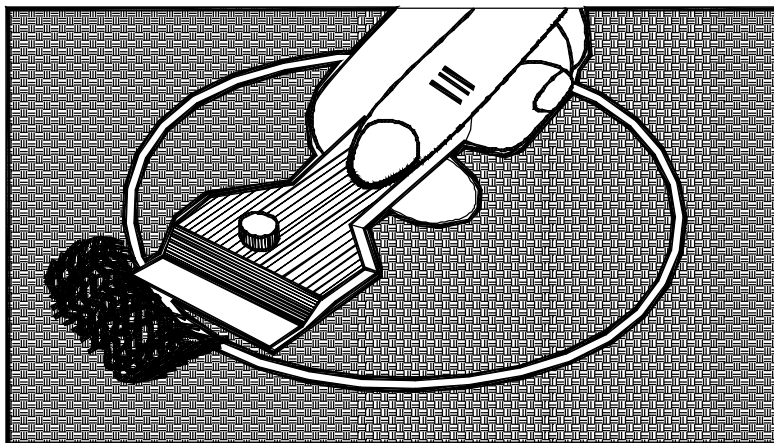
The following applies to the glass surface only:

- **Sugar, syrup, milk or tomato spills** – REMOVE IMMEDIATELY/WHILE SURFACE IS HOT USE RAZOR BLADE SCRAPER ONLY NEVER USE DRY OR WET TOWELS OR SPONGES.

Remove utensil/pan from surface and turn control off. Angle scraper slightly and push spill or residue off the heated surface. Don't scratch or gouge (Fig – 5). Let surface cool and remove residue, apply Cleaning Crème.

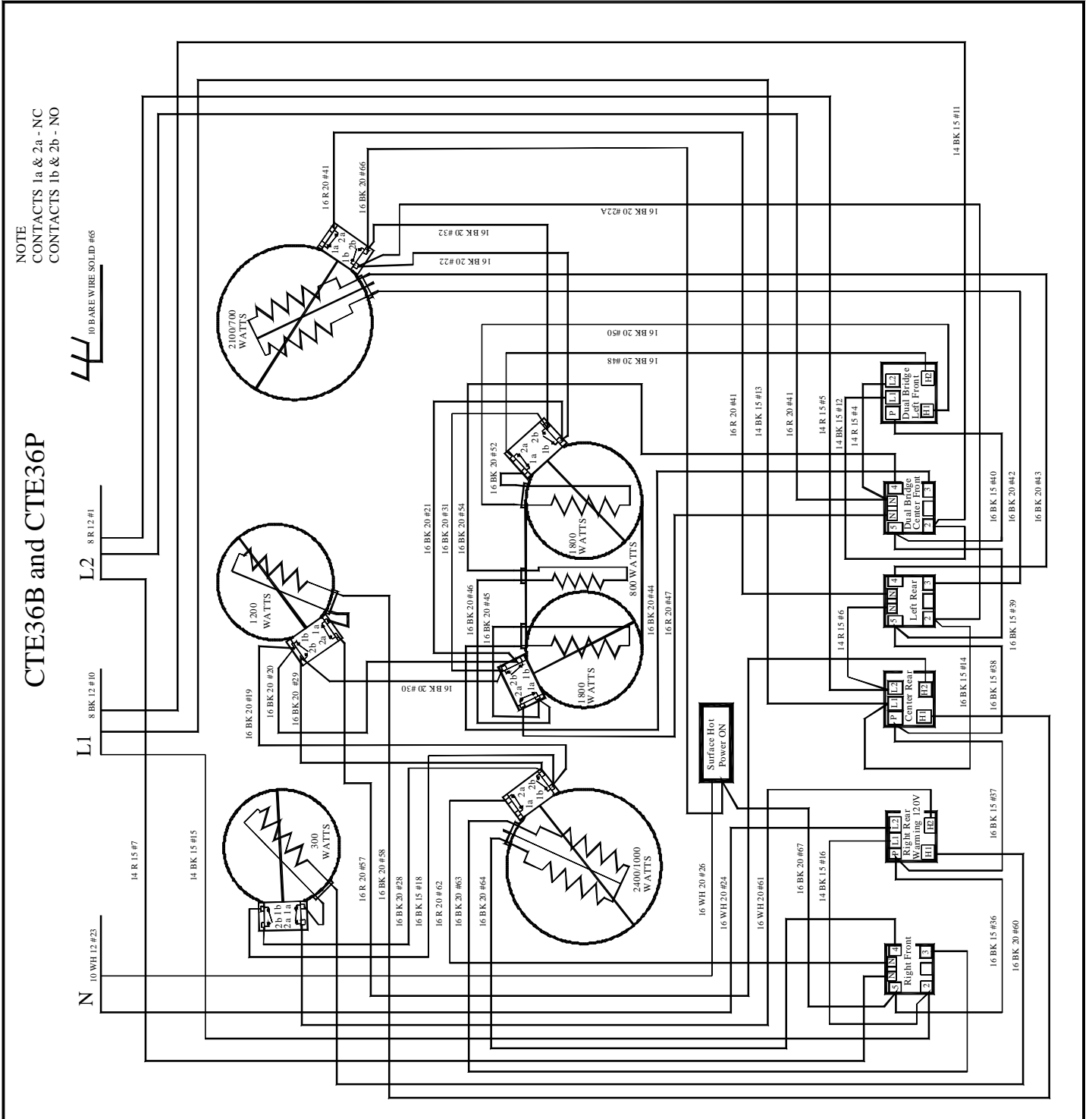
This is the only clean up that is done with a hot surface!

- **Burned on food** – Soften using a moist towel over the soil for 20 to 30 minutes. Remove using razor scraper or non-metallic scouring pad. Wipe clean, dry and apply Cleaning Crème.
- **Metal marks** – Utensils/pans will occasionally leave marks. If Cleaning Crème does not remove marks use mild cleanser (i.e.: Bon Ami®) to remove. Rinse and dry surface and apply Cleaning Crème. **Aluminum pans can leave metal deposits on the glass surface – ALUMINUM PANS SHOULD BE AVOIDED.**
- **Water spots** – Apply undiluted white vinegar, rinse and dry. Apply Cleaning Crème.
- **Scratches** – Cannot be removed. Avoidance is best, by using clean pans and removing spillage of gritty foods. Keeps top clean and apply Cleaning Crème daily. Scratches will not affect cooking capability.



Using The Razor Blade Scraper

Fig - 5



Warranty

Full One Year Warranty

Covers repairs and replacement of parts found to be defective due to materials and workmanship, for one year from the date of purchase, or date of occupancy for new previously unoccupied dwelling.
Keep proof of purchase date or occupancy date available for inspection.

Warranty Service

Under terms of this warranty, service must be provided by a factory authorized service agency or representative, during normal working hours. Labor performed at overtime or premium rates shall not be covered by this warranty.

FOR SERVICE CONTACT YOUR DEALER FOR NAME OF FACTORY AUTHORIZED SERVICER IN YOUR AREA OR CALL THE FACTORY. FACTORY SERVICE: (877) 387-6721

Items Not Covered In Warranty

- Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
- Service visits to teach you how to use the appliance.
- Service to correct installation related problems.
- Service to reset circuit breakers or replace fuses.
- Damage caused by abuse, accident, alteration, misuse or local code violations.
- Failure due to other than normal family household use, or commercial use.
- Service on products not purchased in country where service is to be performed.

Warranty Application

This warranty applies to appliances used in residential applications only, not commercial use. The warranty is for products purchased and retained in the 50 states of the USA, District of Columbia, and Canada. If the appliance is sold by the original purchaser during the warranty period the new owner is protected until expiration of original purchasers warranty. This warranty gives you specific legal rights. You may also have other rights, which vary from state to state. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some states do not allow exclusion or limitation of incidental or consequential damages, so the preceding limitation or exclusion may not apply to you.

PRODUCT DATA

The data plate, showing the model and serial number, is located on the bottom of this unit. **Record the model and serial number, data of purchase, date installed, dealer's name and address here for future reference.**

MODEL NO. _____ SERIAL NO. _____

DATE OF PURCHASE _____ DATE INSTALLED _____

DEALER'S NAME _____

ADDRESS _____

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