Electrolux

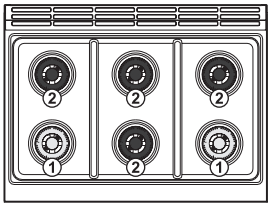
A Quick Guide to Getting Started

Before you begin

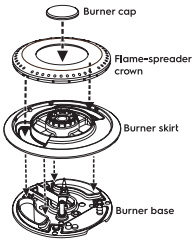
1. Remove all packaging material and tape.
2. Make sure your burner caps are centered on the burners and installed correctly.
3. Place the center cooktop grate first, then position the left and right grates in place. Refer to your Use & Care Manual for detailed instructions.



Burner Installation



1. Brass coated burners
2. Black coated burners



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

Place the brass coated burners in the front left and front right zones. Place the black coated burners in all the other zones.

1. Align the burner skirt openings with the openings in the burner base.
2. Center the flame spreader crown on the burner skirt.
3. Center and level the burner cap on top.

Gas Cooktop Basics

BURNER KNOB POSITIONS:

OFF position

HIGH and LOW flame settings

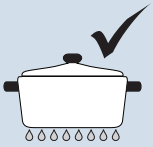
Burner outer ring flame setting

Burner inner ring flame setting

Burner electric ignition

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.

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

Use a medium or low flame when thickening sauces or to maintain a slow boil.

OPERATING THE BURNERS

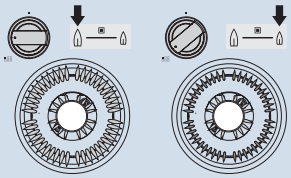
1. Place your cookware on the burner.
2. Push in and turn the cooktop knob to the ✶ position to ignite the burner.
3. Check the burner to make sure it has a steady flame.
4. Once the burner is lit, keep the knob pressed in for a few seconds. If the burner goes out, wait a few moments and try again.
5.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

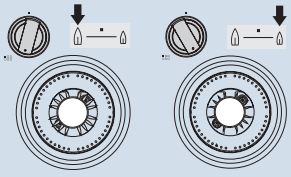
NOTE: A clicking sound will occur on all the burners when a control knob is pushed in.

Don't cook with the knob in the ✶ position.

USING THE INNER AND OUTER RINGS

Once the burner is lit, it will be on the highest setting.





To lower the outer ring setting, turn the knob to left.

To turn off the outer ring, continue to turn the knob left.

To control only the inner ring, push the cooktop knob in and turn left.

Continue to turn the knob left to decrease the inner ring setting.

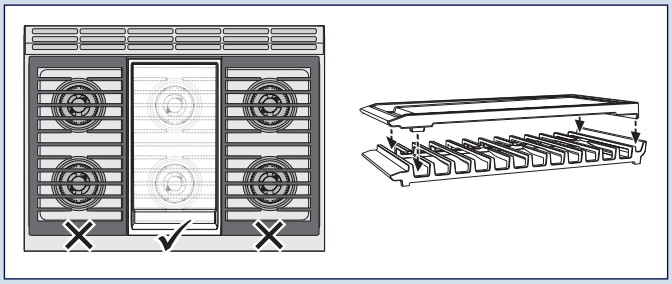
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Using the Griddle

Your cooktop has two standard sized burners in the center that can be used to heat larger cookware like a griddle.

1. Set the griddle on top of the center grate by positioning the feet on the top and bottom.
2. Preheat the griddle for 5 minutes on medium to medium-low setting.

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 brush and hot water. Use a little soap if needed, and rinse well. Dry with a lint-free cloth and store in a dry place. Avoid cleaning the griddle in the dishwasher.

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 dry with a clean, damp cloth 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 ✶ position 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.

Always refer to your Use & Care Manual for more tips and instructions. Visit the ElectroluxUS channel on YouTube to access helpful how to videos.

Sustainability, together

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



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