## **CARE & CLEANING**

### Cooktop maintenance

#### **IMPORTANT**

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

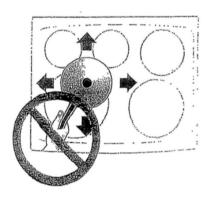
Prior to using your cooktop for the first time, apply some of the glass-ceramic cooktop cleaner supplied with your new appliance. Buff with a **non-abrasive** cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough or dirty' bottoms can mark or scratch the cooktop surface.

#### Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.



## Cooktop cleaning

#### **CAUTION**

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

#### **WARNING**

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically damage the ceramic glass surface.

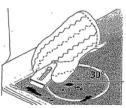
## For light to moderate soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the cooktop. Use a paper, towel or use a non-abrasive plastic type noscratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

### For heavy, burned on soil:

Apply a few drops of glass-ceramic cooktop cleaner directly to the soiled area. Rub-the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.



#### Plastic or foods with a high sugar content:

These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool and use the same method for heavy or burned on soils.

## Cooktop cleaning (cont'd)

## **IMPORTANT**

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

# Do not use the following on the cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads.
  They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as the can leave soil or lint on the cooktop which can burn and cause discoloration.



### Caution for aluminum use on the cooktop

- Aluminum Foil -Use of aluminum foil on a hot cooktop will damage the ceramic cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the ceramic cooktop under ANY circumstances.
- Aluminum utensils-The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

## Replacing the oven light

### **CAUTION**

Be sure the range is unplugged and all parts are COOL before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

The light bulb is located at the rear of the oven and is covered with a glass shield held by a wire holder. The glass shield must be in place whenever the oven is in use.

## To replace the interior oven lightbulb

- 1. Turn electrical power off .at the main source or unplug the range.
- 2. Open oven door for access to interior oven light. Once located, press wire holder to one side to release the- glass shield (See Fig. 1).
- 3. Replace bulb with a new 40-watt appliance bulb.
- 4. Replace glass shield over bulb and snap wire holder into place.
- 5. Turn power back on again at the main source (or plug the range back in).
- 6. The clock will then need to be set with the correct time of day. To reset, see "Setting the Clock" in this Use & Care Guide.

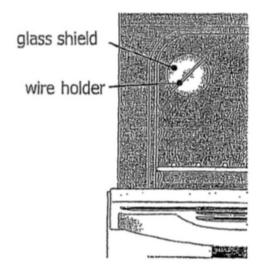


Fig.1