



**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.

# **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
- See the CARE AND CLEANING INSTRUCTIONS for glass top.)

## Precautions to observe to preserve the cooktop appearance.

- To make it easier to remove food soil and water spots.
- The glass surface is resistant to impact but not unbreakable if 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 E 1 of 2 for control locations and operation summary. Each element has a control knob that is designated for use with it. See Fig E 1 or 2 for control knob locations and Fig E 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

# 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

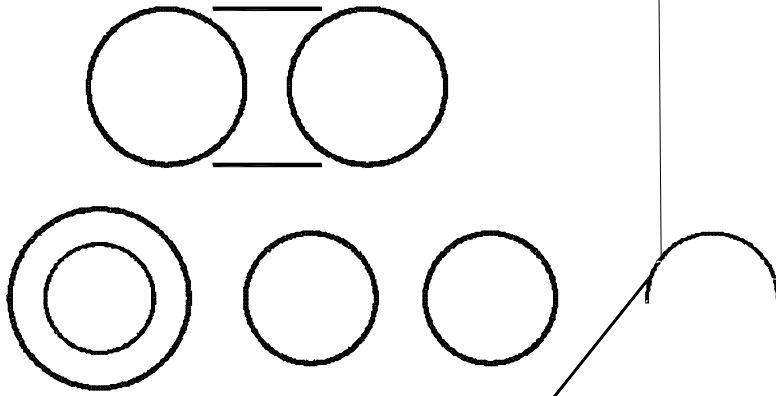
The type of cookware used will affect performance.

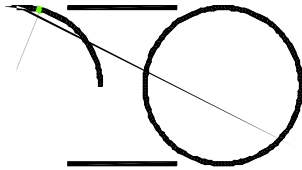
**Flat bottoms** – utensils/pans with flat bottoms are best. Concave or convex bottoms will cause uneven and slower heating. If pans are not stable (wobble), before or after heating, they will result in slower and uneven cooking.

**Size** – the utensil/pan should cover the heating element diameter completely. A slight overhang, up to 1/2 inch, is acceptable.

**Covers** – a cover or lid will reduce cooking times.

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

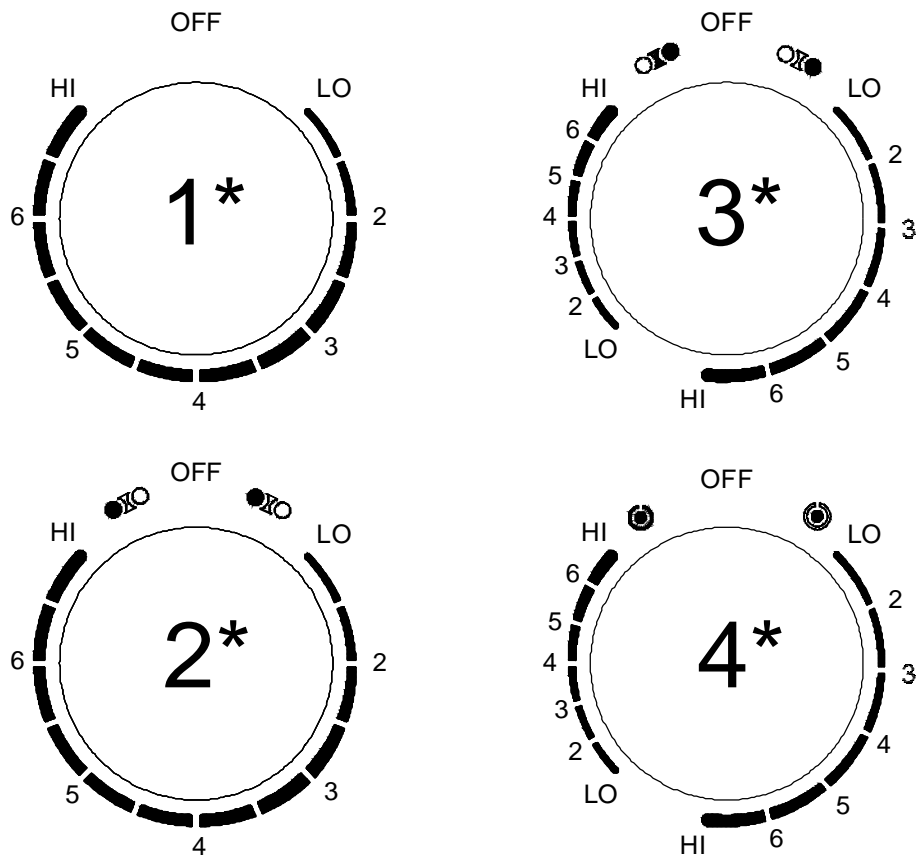






## Control Knob Location Instruction

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 E 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**



# 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 Cleanib[ 7f., a YUdd ]Xlc ]hUbXfi Vc into 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 glass surface. Let surface cool before cleaning. Do not use abrasive cleaners or scouring pads. Use a soft cloth to dry the surface.

**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-abrasive pad.
- **Metal marks** – Metal marks use mild cleanser (i.e.: Bon Ami®) to remove. Rinse and dry surface and aluminum pans can leave metal deposits on the glass surface – **ALUMINUM PANS SHOULD BE AVOIDED.**
- **Water spots** – Use a soft cloth to dry the surface.
- **Scratches** – Cannot be removed. Avoidance is best, by using clean pans and removing spillage of cooking capability.

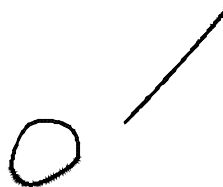
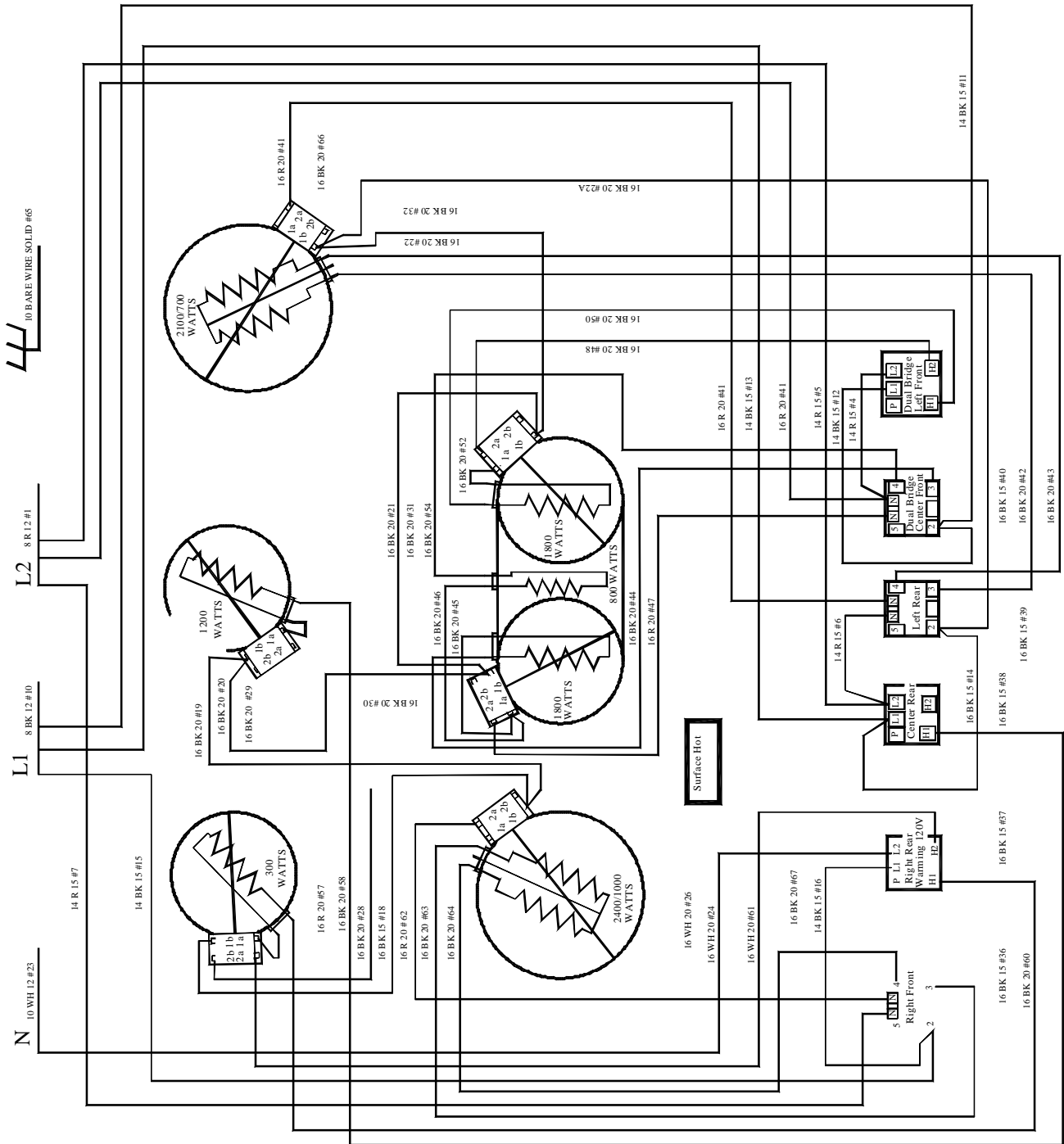


Fig - 5

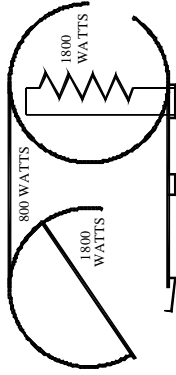
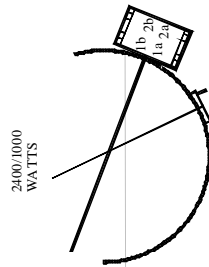


N 10 WH 12 #23

L1 8 BK 12 #10

L2 8 R 12 #1

4 10 BARE WIRE SOLID #65



Surface Hot

Pilot Light (Power On Light)

Right Rear Warning 120V

Right Front

P
L1
L2  
 Left Rear  
H1
H2



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