

JENN-AIR® GAS COOKTOP

TABLE DE CUISSON À GAZ JENN-AIR®

Use & Care Guide

For questions about features, operation/performance, parts, accessories, or service in the U.S.A., call:

1-800-JENNAIR (1-800-536-6247) or visit our website at **www.jennair.com**.

In Canada, call: **1-800-JENNAIR (1-800-536-6247)**, or visit our website at **www.jennair.ca**.

Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composez le **1-800-JENNAIR (1-800-536-6247)** ou visitez notre site web à **www.jennair.ca**.

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JENN-AIR®

W10588274A

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COOKTOP SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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

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

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- **CAUTION:** Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA70 or the Canadian Electrical Code, Part 1*. Be sure the cooktop is properly installed and grounded by a qualified technician.
- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

State of California Proposition 65 Warnings:

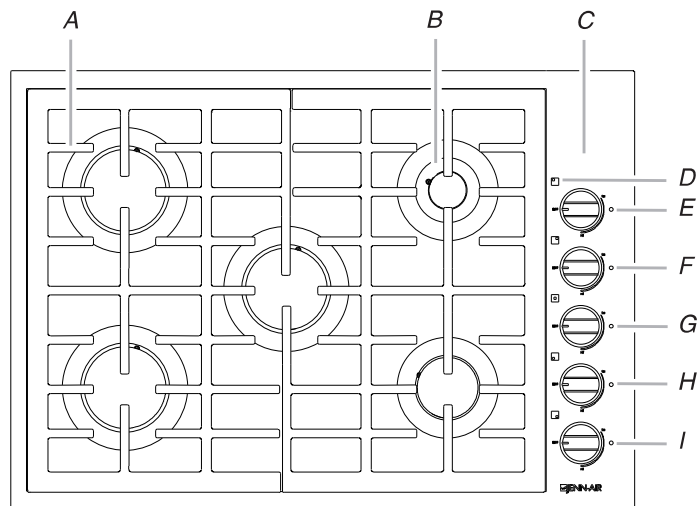
WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

PARTS AND FEATURES

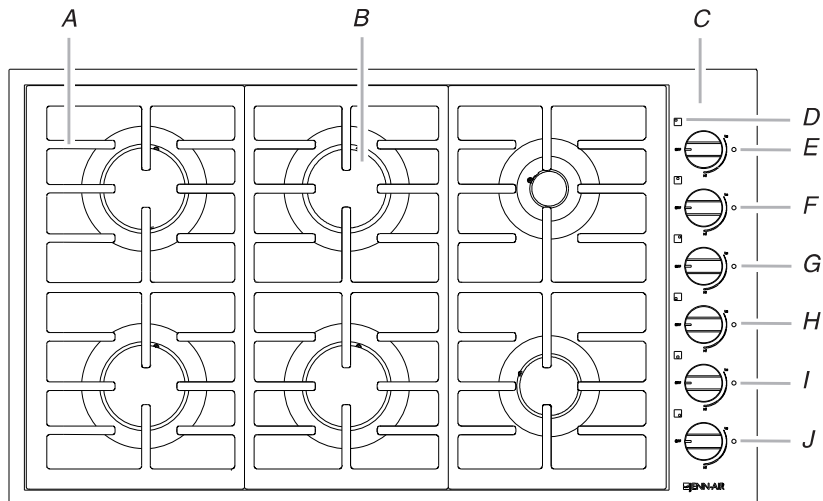
This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

Cooktop 30" (76.2 cm)



- | | |
|--------------------------------|-----------------------------|
| A. Surface burner grate | F. Right rear control knob |
| B. Surface burner cap and base | G. Center control knob |
| C. Control panel | H. Left front control knob |
| D. Surface burner locator | I. Right front control knob |
| E. Left rear control knob | |

Cooktop 36" (91.4 cm)



- | | |
|--------------------------------|------------------------------|
| A. Surface burner grate | F. Center rear control knob |
| B. Surface burner cap and base | G. Right rear control knob |
| C. Control panel | H. Left front control knob |
| D. Surface burner locator | I. Center front control knob |
| E. Left rear control knob | J. Right front control knob |

COOKTOP USE

Cooktop Controls

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to HI and will automatically reignite if the flame is extinguished.

If a cross draft is present, the flame may be affected and some sparking may occur. This is normal.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

To Set:

1. Push in and turn knob counterclockwise to HI.
2. Turn knob to anywhere between HI and LO. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
HI	■ Start food cooking. ■ Bring liquid to a boil. ■ Hold a rapid boil. ■ Quickly brown or sear food. ■ To fry chicken.
Medium Between HI and LO	■ Maintain a slow boil. ■ Fry or sauté foods. ■ Cook soups, sauces and gravies. ■ Stew or steam food.
LO	■ Simmer. ■ Keep food warm.

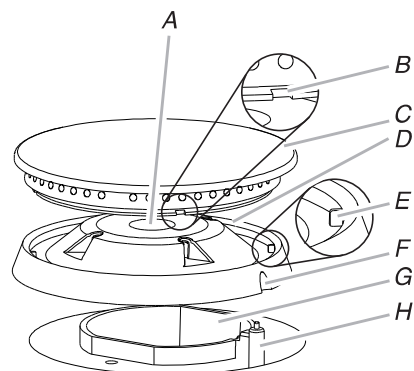
REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

Power failure

In case of power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to HI. After burner lights, turn knob to setting.

IMPORTANT: Burner reignition feature does not work without power.

Sealed Surface Burners



- A. Gas tube opening
- B. Burner cap slot (4)
- C. Burner cap
- D. Burner base
- E. Burner base tab (4)
- F. Burner base notch
- G. Orifice holder
- H. Igniter electrode

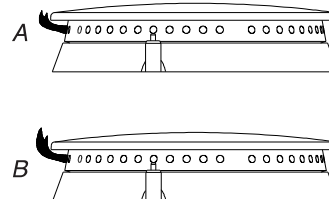
Burner installation:

1. Align the arrow on the burner base with the post on the orifice holder, then place it onto the orifice holder. This will aid in aligning the notch in the burner base with the igniter electrode.
2. Install burner cap onto the burner base by aligning the burner cap slots (4) with the burner base tabs (4).

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of gas tube by always using a burner cap.



A. Low flame
B. High flame

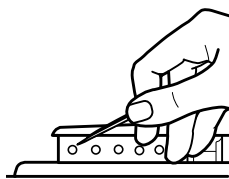
Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and cooktop is cool. Do not use oven cleaners, bleach or rust removers.

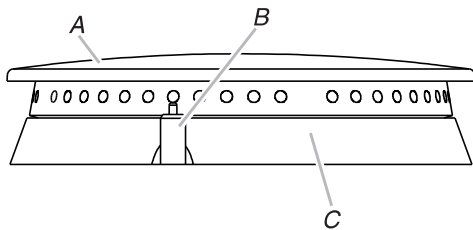
1. Remove the burner cap from the burner base and clean according to "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.

3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick.



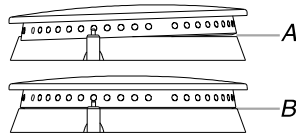
4. Replace burner bases and burner caps.

IMPORTANT: Be sure that the electrode aligns with the notch in the burner base. The igniter electrode is ceramic and could break during installation of the burner base.



A. Burner cap
B. Electrode
C. Burner base

5. Turn on the burner. If the burner does not light, check burner cap and base alignment. See “Burner installation” in the “Sealed Surface Burners” section. If the burner still does not light, do not service the burner yourself. Contact a trained repair specialist.

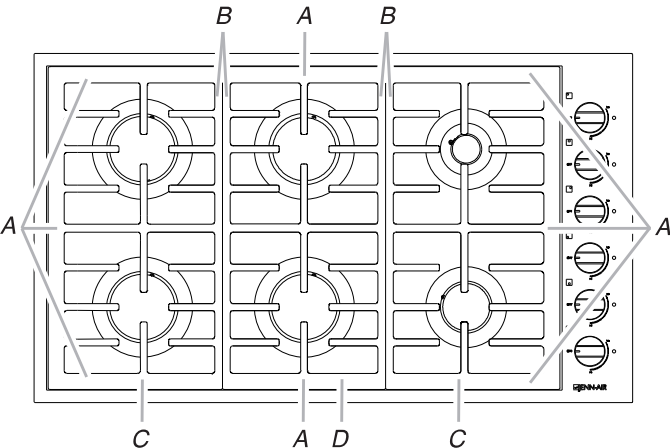


A. Incorrect
B. Correct

Surface Grates

The surface grates are positioned correctly when the thick ribs form a frame around the outer edge and the thin ribs are located across the middle. All burners will be centered with the burner openings in the grates. See the following illustration.

NOTE: The end grates are different than the center grate. Do not use the end grate in the center grate position.



A. Thick ribs
B. Thin ribs
C. End grates
D. Center grate

Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.

For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
Aluminum	■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	■ Follow manufacturer’s instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings.
Copper	■ Heats very quickly and evenly.
Earthenware	■ Follow manufacturer’s instructions. ■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	■ See stainless steel or cast iron.
Stainless steel	■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

COOKTOP CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL

To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):

See “Assistance or Service” section to order.

- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner. Do not spray cleaners in control area when knobs are removed. Apply spray cleaners to a soft cloth or sponge, not directly on controls area.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
Pull knobs straight away from control panel to remove.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See “Assistance or Service” section to order.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.
- Dishwasher (grates only, not caps):
Use the most aggressive cycle.
- Gas Grate and Drip Pan Cleaner Part Number 31617 (not included):
See “Assistance or Service” section to order.

SURFACE BURNERS AND ELECTRONIC IGNITER

Surface Burners

See “Sealed Surface Burners” section.

Electronic Igniter

Cleaning Method:

- Clean ceramic post with a cotton swab:
affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See “Assistance or Service” section to order.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.
- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**
Push in knob before turning to a setting.
- **Are the burner ports clogged?**
See "Sealed Surface Burners" section.

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
See "Sealed Surface Burners" section.
- **Are the burner caps positioned properly?**
See "Sealed Surface Burners" section.
- **Is propane gas being used?**
The cooktop may have been converted improperly. Contact a service technician or see "Assistance or Service" section.

Surface burner makes popping noises

- **Is the burner wet?**
Let it dry.

Continuous sparking of igniter

- **Is a cross draft drawing the flame away from the igniter?**
This is normal when a cross draft is present.
- **Is the power supply cord properly grounded/polarized?**
See the Installation Instructions.
- **Is the burner cap positioned properly?**
See "Sealed Surface Burners" section.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See "Cookware" section.
- **Is the control knob set to the proper heat level?**
See "Cooktop Controls" section.
- **Is the cooktop level?**
Level the cooktop. See the Installation Instructions.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new JENN-AIR® appliance.

To locate factory specified parts in your area, call us or your nearest JENN-AIR designated service center.

In the U.S.A.

Call the Jenn-Air Customer eXperience Center toll free:
1-800-JENNAIR (1-800-536-6247)

Our consultants provide assistance with:

- Features and specification on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Jenn-Air designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Jenn-Air designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance:

If you need further assistance, you can write to Jenn-Air with any questions or concerns at:

Jenn-Air Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Web address: **www.jennair.com**

Please include a daytime phone number in your correspondence.

Accessories

Accessories U.S.A.

To order accessories, call the Jenn-Air Customer eXperience Center toll free at 1-800-688-1100 and follow the menu prompts. Or visit our website at **www.jennair.com** and click on "Accessories."

affresh® Stainless Steel Cleaner

Order Part Number W10355016

Gas Grate and Drip Pan Cleaner

Order Part Number 31617

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

In Canada

Call the Jenn-Air Customer eXperience Centre toll free:
1-800-JENNAIR (1-800-536-6247)

Our consultants provide assistance with:

- Use and maintenance procedures.
- Repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. Jenn-Air designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

For further assistance:

If you need further assistance, you can write to:

Jenn-Air Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Web address: **www.jennair.ca**

Please include a daytime phone number in your correspondence.

Accessories

affresh® Stainless Steel Cleaner

Order Part Number W10355016

Gas Grate and Drip Pan Cleaner

Order Part Number 31617B

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

JENN-AIR® COOKING APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Jenn-Air brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Jenn-Air") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Jenn-Air designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Jenn-Air will pay for factory specified parts for the following components (if applicable to the product) if defective in materials or workmanship:

- | | |
|---|-----------------------|
| ■ Electric element | ■ Electronic controls |
| ■ Touch Pad and microprocessor | ■ Magnetron tube |
| ■ Glass ceramic cooktop: if due to thermal breakage | ■ Sealed gas burners |

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Jenn-Air.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Jenn-Air within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Jenn-Air servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. JENN-AIR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Jenn-Air dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling us at **1-800-JENNAIR (1-800-536-6247)**. 2/13

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____
Address _____
Phone number _____
Model number _____
Serial number _____
Purchase date _____

SÉCURITÉ DE LA TABLE DE CUISSON

Votre sécurité et celle des autres est très importante.

Nous donnons de nombreux messages de sécurité importants dans ce manuel et sur votre appareil ménager. Assurez-vous de toujours lire tous les messages de sécurité et de vous y conformer.



Voici le symbole d'alerte de sécurité.

Ce symbole d'alerte de sécurité vous signale les dangers potentiels de décès et de blessures graves à vous et à d'autres.

Tous les messages de sécurité suivront le symbole d'alerte de sécurité et le mot "DANGER" ou "AVERTISSEMENT". Ces mots signifient :

⚠ DANGER

Risque possible de décès ou de blessure grave si vous ne suivez pas immédiatement les instructions.

⚠ AVERTISSEMENT

Risque possible de décès ou de blessure grave si vous ne suivez pas les instructions.

Tous les messages de sécurité vous diront quel est le danger potentiel et vous disent comment réduire le risque de blessure et ce qui peut se produire en cas de non-respect des instructions.

AVERTISSEMENT : Si les renseignements dans ce manuel ne sont pas exactement observés, un incendie ou une explosion peut survenir, causant des dommages au produit, des blessures ou un décès.

- Ne pas entreposer ni utiliser de l'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager.
- QUE FAIRE DANS LE CAS D'UNE ODEUR DE GAZ :
 - Ne pas tenter d'allumer un appareil.
 - Ne pas toucher à un commutateur électrique.
 - Ne pas utiliser le téléphone se trouvant sur les lieux.
 - Appeler immédiatement le fournisseur de gaz à partir du téléphone d'un voisin. Suivre ses instructions.
 - À défaut de joindre votre fournisseur de gaz, appeler les pompiers.
- L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou le fournisseur de gaz.

AVERTISSEMENT : L'odorat ne permet pas toujours la détection d'une fuite de gaz.

Les distributeurs de gaz recommandent l'emploi d'un détecteur de gaz (homologation UL ou CSA).

Pour d'autre information, contacter le fournisseur de gaz local.

En cas de détection d'une fuite de gaz, exécuter les instructions "Que faire dans le cas d'une odeur de gaz".

IMPORTANTES INSTRUCTIONS DE SÉCURITÉ

AVERTISSEMENT : Pour réduire le risque d'incendie, de choc électrique, de blessures ou de dommages lors de l'utilisation de la table de cuisson, il convient d'observer certaines précautions élémentaires dont les suivantes :

■ **AVERTISSEMENT** : NE JAMAIS utiliser cet appareil comme dispositif de chauffage de la pièce. Le non-respect de cette instruction peut entraîner une intoxication au monoxyde de carbone et une surchauffe de la table de cuisson.

■ **MISE EN GARDE** — Ne pas remiser dans des armoires au-dessus de la table de cuisson, des objets que des enfants pourraient vouloir atteindre. Les enfants pourraient se blesser gravement en grimpant sur la table de cuisson.

■ **Installation appropriée** — La table de cuisson lorsqu'elle est correctement installée doit être reliée à la terre conformément aux codes locaux ou, en l'absence de codes locaux, selon le *Code national électrique, ANSI/NFPA70* ou le *Code canadien des installations électriques, Partie 1*. S'assurer que la table de cuisson est correctement installée et reliée à la terre par un technicien qualifié.

- La table de cuisson est munie d'une fiche de liaison à la terre à trois broches pour votre protection contre les risques de choc électrique et doit être branchée directement dans une prise de courant bien reliée à la terre. Ne pas couper ni enlever la broche de liaison à la terre de cette fiche.
- Débrancher l'alimentation électrique avant d'exécuter des réparations à la table de cuisson.
- Des blessures peuvent survenir du mauvais usage de la table de cuisson tel que se tenir debout sur la surface, se pencher ou s'asseoir sur le dessus de la surface.
- **Entretien** — Garder l'espace autour de la table de cuisson dégagé et exempt de matériaux combustibles, d'essence et d'autres vapeurs et liquides inflammables.
- **Remisage sur la table de cuisson** — Des produits inflammables ne doivent pas être remisés sur ou près des éléments de surface.
- La taille de la flamme des brûleurs de surface devrait être ajustée de sorte qu'elle ne dépasse pas le bord d'un ustensile de cuisson.

CONSERVEZ CES INSTRUCTIONS

Avertissements de la proposition 65 de l'État de Californie :

AVERTISSEMENT : Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de cancers.

AVERTISSEMENT : Ce produit contient au moins un produit chimique connu par l'État de Californie pour être à l'origine de malformations et autres déficiences de naissance.