

OPERATING INSTRUCTIONS

BEFORE USING THE COOKTOP

Before using the cooktop for the first time, clean it thoroughly with the included cleaner or ceramic cooktop cleaner according to the Care and Cleaning instructions in this guide. This will help protect the ceramic surface and make future cleanup easier.

CAUTION

Never use scrub pads, abrasive or etching cleaners. They can cause permanent damage to the cooktop surface.

SETTING THE CONTROLS

To operate the touch control pads, touch the pad firmly with the flat part of your fingertip.

FIRST OPERATION

The first time that power is supplied to the cooktop, the display for the controls lights for 1 seconds. If you don't turn on the cooktop within 1 hour after power is supplied to the cooktop, the display for the controls blinks.

ACTIVATING THE COOKTOP



To turn ON the cooktop, touch the **POWER ON/OFF** pad for approximately 2 seconds.

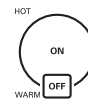
The indicator above the pad will light.



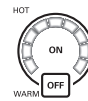
To turn OFF the cooktop, touch the **POWER ON/OFF** pad. The indicator light above the pad will turn off.

NOTE: After turning on the cooktop with the POWER ON/OFF pad, you must select one of the Cooking Zones within 15 seconds using the Cooking Zone ON pad(s). If no selection is made, the cooktop will turn off for safety.

SELECTING THE COOKING ZONE



To select the desired Cooking Zone, touch the **ON** pad.



The display for the selected Cooking Zone will light. The power level indicator lights are blinking but no power level is set

NOTE: Once the Cooking Zone has been selected with the **ON** pad, the power level must be selected within 10 seconds with the Element power settings. Otherwise, the Cooking Zone will turn off for safety.

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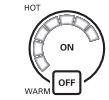
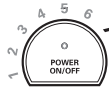
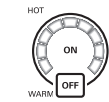
SETTING THE CONTROLS (cont.)

SETTING THE POWER LEVEL

The power level for the selected Cooking Zone can be set from **1 to 9**.

To select the power level:

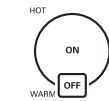
- 1 Select the number on the element power settings for the active Cooking Zone to adjust the power level from 1 to 9.
- 2 Selecting 7 will activate the Cook Zone. After activating the Cook Zone, the indicator lights will flash once and lock your selection.



NOTE: If power level is not selected, the Cooking Zone will turn off after 10 seconds.

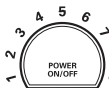
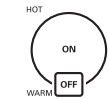
To readjust the power level:

- 1 Select Cooking Zone ON.
- 2 To change the Cooking Zone power, select the desired level. If power level is not selected after 10 seconds, the Cooking Zone power level will remain the same.

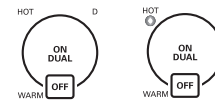


To turn OFF the Cooking Zone:

- 1 After the cooking is complete, touch the **OFF** pad to turn off the Cooking Zone.
- 2 The corresponding cooking zone display will turn off.
- 3 If the **POWER ON/OFF** pad is selected, all Cooking Zones will shut off.



WARNING



Your cooktop has a residual heat indicator for each Cooking Zone. This indicator will warn that this area has been used and is still giving off enough heat to cause burns. Avoid touching the Cooking Zone when this indicator is shown. Although the cooktop is OFF, the light will stay lit until the cooktop has cooled down.

Setting	Function	Used for
9	Fast heating	Bringing liquids to a boil.
7-9	Heaving browning, deep fat frying	Browning meats, heating oil for deep-fat frying, sautéing, maintaining a fast boil for large amounts of liquids.
6-7	Roasting, frying	Frying meats, chops, pancakes, sausages, eggs.
4-5	Boiling, general cooking	Cooking larger quantities, soups and stews, steaming potatoes, cooking meat stock or bouillon.
3-4	Steaming	Steaming vegetables, braising meats.
2-3	Simmering	Simmering rice or milk-based dishes, steaming smaller quantities of potatoes and vegetables, heating ready-to-serve meals.
1-2 Warm	Melting	Fluffy omelettes, keeping dishes warm, melting butter or chocolate.

NOTE: These settings are recommended guidelines for cooking. You may need to adjust the power level for the type of food and pan.

OPERATING INSTRUCTIONS

SETTING THE CONTROLS (cont.)

WARM

The cooktop has a WARM setting feature that can be used on all Cooking Zone except the Warming Zone element.

To activate:

Touch the **ON** pad to activate the desired Cooking Zone and touch the WARM pad. The selected Cooking Zone will be set to the LOW setting. The indicator light above WARM will turn ON.



To change the power level:

Touch the **ON** pad and select a new number on the element power settings. The indicator light above WARM will turn OFF.

USING THE WARMING ZONE

WARMING ZONE

Use the Warming Zone to keep food warm after it has already been cooked, such as vegetables, gravies and oven-safe dinner plates.

The warming zone is not meant for cooking food. Attempting to cook uncooked or cold food on the warming zone could result in a food borne illness”

To activate the warming zone:



Touch the **WARMING ZONE ON** pad. Set the desired power level on the element power settings.

Warming level guide

Settings	Used
1-2	Pastries Breads Breakfast Foods (Eggs) Delicate Foods
3-5	Soups (Cream) Stews Vegetables Meats
6-8	Sauces Gravies
9	Hot Beverages Soups (Liquid)

NOTE:

- All foods should be covered with a lid or aluminum foil to maintain food quality.
- When warming pastries and bread, the cover should have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt on to the surface and be very difficult to clean.
- Use only cookware and dishes recommended as safe for cooktop use.
- Always use potholders when removing food from the Warming Zone as cookware and plates will be hot.
- Never warm food for longer than one hour (eggs for 30 minutes), as food quality may deteriorate.
- Do not heat cold food on the Warming Zone.
- The quantity and type of food being held may affect the required heat setting
- Do not use large utensils or large amounts of food as this may cause uneven heating.
- Always hold food at proper food temperatures. USDA recommends food temperatures between 140° - 170° F (except pastries).

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USING THE BRIDGE COOKING ZONES

BRIDGE COOKING ZONES (LSCE365ST)

The three left cooking zones can be used together as a single Cooking Zone using the Bridge function. This allows you to cook with larger oblong pans.

The Bridge function can only be activated when the left front cooking zone and the left rear cooking zones are OFF.



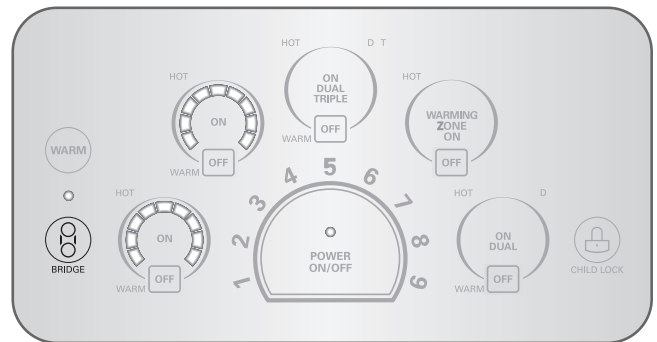
To activate the Bridge Cooking Zone



Touch the **BRIDGE** pad.

The indicator above the pad will light.

The power level indicator lights for the left front and left rear (Bridge) elements will blink. Select the desired power level.



To readjust the power level:

- 1 Select left Cooking Zone ON or **BRIDGE** pad.
- 2 Select Cooking Zone power level. If power level is not selected after 10 seconds, the Cooking Zone power level will remain the same.

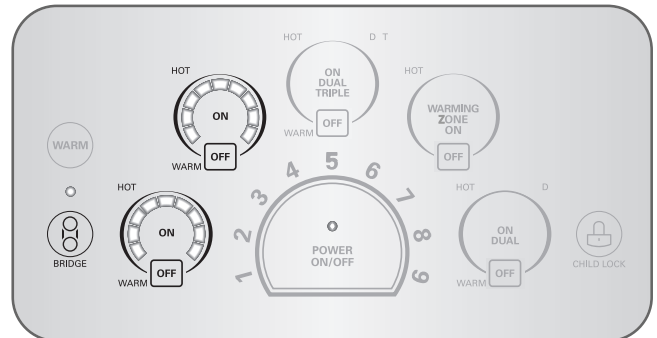
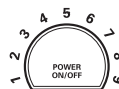
To turn off the Cooking Zone:

- 1 Once cooking is complete, touch the Left Cooking Zone **OFF** pad to turn the Cooking Zone OFF.



- 2 The corresponding Cooking Zone display will turn off.

- 3 If the **POWER ON/OFF** pad is selected, all Cooking Zones will shut off.



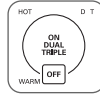
OPERATING INSTRUCTIONS

USING THE TRIPLE COOKING ZONES (LSCE365ST)

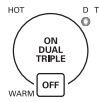
The Triple Element, located in the center position, offers three different size elements to accommodate different pan sizes.

To Activate the Triple Cooking Zone

- 1 Touch the **ON** pad. The inner most element will activate.



- 2 Touch the **ON** pad again to activate the center and middle areas (Dual Element).



The indicator light below the **D** (Dual) will turn ON.

- 3 Touch the **ON** pad again to activate the entire element (Triple Element).



The indicator light below the **D** (Dual) and the **T** (Triple) will turn on.

- 4 Select the desired power level.

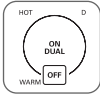


USING THE DUAL COOKING ZONES

The Dual Element, located in the right front position, offers two different size elements to accommodate different pan sizes. Use one or two sections of the element to accommodate different pan sizes.

To Activate the Dual Cooking Zone

- 1 Touch the **ON** pad. The inner most element will activate.



- 2 Touch the **ON** pad again to activate the entire element (Dual).



The indicator light below the **D** (Dual) will turn ON.

- 3 Select the desired power level.

LSCE305ST



LSCE365ST



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USING CHILD LOCK

You can lock the entire cooktop at any time when it is not in use. Locking the cooktop will prevent Cooking Zones from being turned on accidentally.

SETTING CHILD LOCK



The cooktop must be OFF to set the **CHILD LOCK** function. If it is not OFF, touch and hold the **POWER** pad for approximately 2 seconds. The indicator above the **POWER** pad will turn OFF.



Touch and hold the **CHILD LOCK** pad for 3 seconds. The indicator light above the **CHILD LOCK** pad will turn on to indicate that the cooktop is locked.

CANCELING CHILD LOCK



To turn off CHILD LOCK, touch and hold the **CHILD LOCK** pad for 3 seconds. The indicator light above the pad will go off and the cooktop can now be used normally.

OTHER FUNCTIONS

AUTOMATIC SHUTOFF

If a Cooking Zone is in constant use for more than 17 hours and the control setting is not changed, the Cooking Zone will shut off automatically.

AUTOMATIC POWER LEVEL CONTROL

The power level displayed may be different from the actual power level at the high temperature range. To prevent the cooktop from overheating, the power level is controlled automatically.

CARE AND CLEANING

CLEANING THE COOKTOP

NORMAL DAILY USE CLEANING

ONLY use Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective or they might damage the surface with scratches or permanent staining.

To maintain and protect the surface of your glass cooktop, follow these steps:

- 1 Before using the cooktop for the first time, clean it with Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of Ceramic Cooktop Cleaner will help keep the cooktop looking new.
- 3 Shake the cleaning cream well. Apply a few drops of Cleaner directly to the cooktop.
- 4 Use a paper towel clean the entire cooktop surface.
- 5 Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

NOTE:

It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.

CAUTION

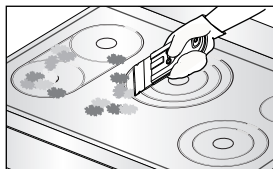
- **DO NOT use scrub pads or abrasive cleaning pads.**
 - They may damage your glass cooktop surface.
- **For your safety please wear an oven mitt potholder while cleaning the hot cooking surface.**

BURNED-ON RESIDUE

To clean the glass-ceramic

Step. 1

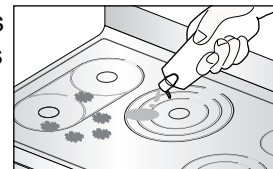
First remove any burnt-on deposits or spilled food from your glass-ceramic cooking surface with a suitable metal razor scraper (similar to scraping paint off of your windowpanes in your home - it will not damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop.



NOTE: Do not use a dull or nicked blade. For your safety, please wear an oven mitt potholder while using the metal scraper.

Step. 2

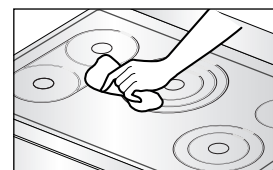
When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.



NOTE: Approved cleaner
Weiman CookTop Cleaning Cream
(www.weiman.com)
Cerama Bryte
(www.ceramabryte.com)
Easy-Off 3 in 1 Glass Top Cleaner Spray
(www.easyoff.us)

Step. 3

As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



Important: If any sugar or food containing sugar (preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, chocolate, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will **not** damage the decorated cooking surface) **while the cooking surface is still hot** to avoid the risk of damage to the glass-ceramic surface. **For your safety please wear an oven mitt potholder while cleaning the hot cooking surface.**

METAL MARKS AND SCRATCHES

- 1 Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the Ceramic Cooktop Cleaner with the Cleaning Pad for Ceramic Cooktops.
- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.