

OPERATING INSTRUCTIONS

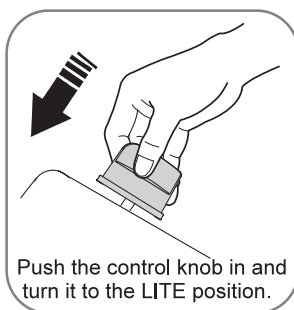
USING THE SURFACE BURNERS

Throughout this manual, features and appearance may vary from your model.

- Make sure all grates on the cooktop are properly placed before using any burner.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.
- Make sure all burners are in place.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

HOW TO LIGHT A GAS SURFACE BURNER SEALED GAS BURNERS

- Be sure all the surface burners are placed in their respective positions.
- Push the control knob in and turn it to the LITE positions.
- You can hear a little CLICKING noise-the sound of the electric spark igniting the burners.



- To control the flame size, turn the knob. If the knob stays at LITE, it will continue to click.
- When turning a burner to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

The medium(left front & rear) and the large(right front) burners are the primary burners for most cooking. These general-purpose burners can be turned down from HI to LO suit a wide range of cooking needs.

The extra large burner (center) is the maximum output burner. Like the other four burners, it can be turned down from HI to LO for a wide range of cooking appliances.

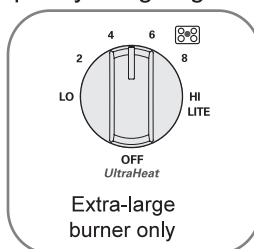
This burner is also designed to quickly bring large amount of liquid to a boil.

It has a special UltraHeat setting designed to be used with cookware 10 inches or large pots / pans or use with the griddle.

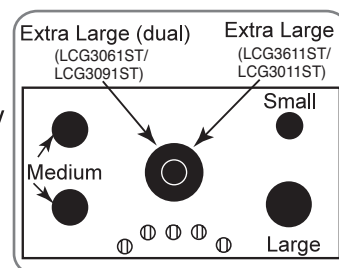
(LCG3691ST only)

The extra large burner(dual) can also be turned down to LO for a low simmer setting almost like the small burner.

Model No. LCG3011ST, 3611ST will be applied single extra burner type, which is remarked as "SuperBoil" instead of "UltraHeat".



Your cooktop has five sealed gas burners. They offer convenience, cleanability and flexibility to be used in a wide range of cooking applications. The smallest burner is in the right rear.



These burners can be turned down to LO for a very low simmer setting.

They provide precise cooking performance for delicate foods such as sauces or food that requires low heat for a long cooking time.

IN CASE OF POWER FAILURE

In case of a power failure, you can light the gas surface burners on your cooktop with a match. Hold a lit match to the burner, then push in and turn the control knob to the LITE position.

Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

OPERATING INSTRUCTIONS

USING THE SURFACE BURNERS

HOW TO SELECT FLAME SIZE

NEVER let the flames extend up the sides of the cookware for safe handling of cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

COOKWARE

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most of the foods brown evenly in an aluminum skillet. Use sauce pans with tight fitting lids when cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

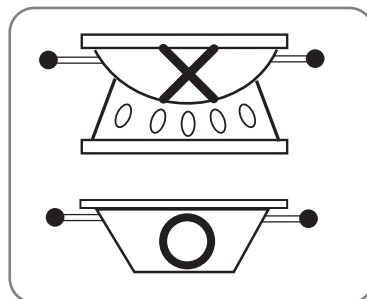
USING A WOK

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards.

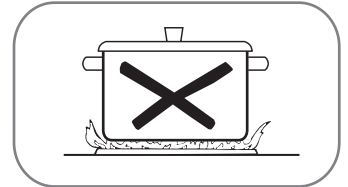
This can be hazardous to your health.

We recommend that you use a 14 inch or smaller flat bottom wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

Only a flat-bottomed wok should be used.



Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.



Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top of the range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

STOVE-TOP GRILLS

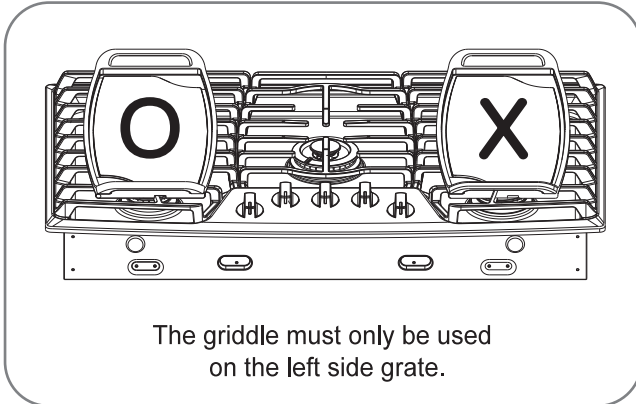
Do not use stove top grills on your surface burners. If you use the stove top grill on the surface burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.

This can be hazardous to your health.



OPERATING INSTRUCTIONS

USING THE GRIDDLE (LCG3091ST, LCG3691ST only)



Your non-stick coated griddle provides an extra - large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

NOTE: Your griddle will discolor over time as it becomes seasoned with use.

How to Place the Griddle: The griddle can only be used on the left side grate.

The griddle must be properly placed on the center grate.

NOTE: Do not remove the left side grate when using the griddle.

⚠ CAUTION: Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled.

⚠ CAUTION: The griddle plate on the cooktop may become very hot when using the cooktop. Always use oven mitts when placing or removing the griddle plate.

IMPORTANT NOTES:

- Avoid cooking extremely greasy foods, grease spills can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not cut foods on the griddle.
- Do not place or store items on the griddle.