

# Quick Reference GUIDE



Gas Cooktops SGS, SGSX, SGSP, SGSXP



**IMPORTANT:** This reference guide is not a substitute for the Use & Care manual. Read and consult the appliance Use & Care manual for important safety messages and additional information regarding the use of your new appliance.

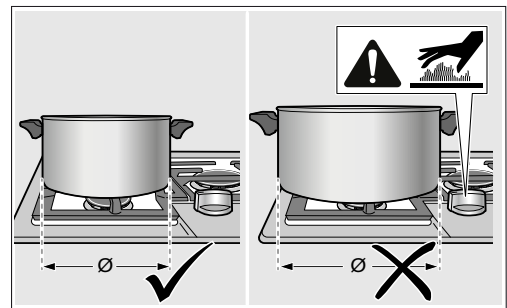
## Pan Bottom Diameter

### ⚠ WARNING

#### PREVENTING BURNS FROM HOT KNOBS

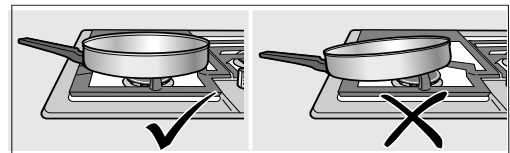
Ensure the cookware does not exceed the size of the grates. Cookware that is larger than the grates may cause the flames to get too close to the knobs creating a burn hazard when touched.

- The flame should be the same size as the bottom of the pan or smaller.
- Do not use small pans with high flame settings as the flames can spread up the sides of the pan.
- Oversized pans that span two burners should not exceed the size of the grates and should be placed front to back, not side to side.



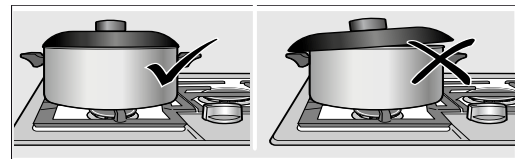
## Use Balanced Pans

- Balance is important for stability and even cooking.
- Pans must sit level on the cooktop grate without rocking or wobbling.
- Center pan over burner.



## Proper Fitting Lid

- A well-fitting lid helps shorten the cooking time.
- For best cooking results, always use a lid when boiling water.



## Cleaning Guidelines

Surface	Type of Cleaning	How to Clean
<b>Burner Grates</b>	Frequent Cleaning	Wash with dish soap and hot water. Use a plastic mesh pad.
	Stubborn Stains	Mild abrasive cleaners such as Bon Ami® or Soft Scrub® with a plastic mesh pad.
<b>Burner Caps</b>	Food Splatters	Clean the food-soiled area with ammonia or a spray cleaner such as Fantastic® or Formula 409®.
	Stubborn Stains	Mild abrasive cleaners such as Bon Ami® or Soft Scrub® with a plastic mesh pad.
<b>Burner Base</b>	Frequent Cleaning	Wash with dish soap and hot water. Use a plastic mesh pad.
<b>Igniters</b>	Frequent Cleaning	Carefully wipe with cotton swab dampened with water, ammonia, or liquid spray cleaner.
<b>Stainless Maintop</b>	Frequent Cleaning	Wash with dish soap and hot water, Fantastic®, or Formula 409®.
	Stubborn Stains	Mild abrasive cleaners such as Kleen King Stainless Steel Liquid Cleaner®, Cameo Aluminum and Stainless Steel Cleaner®, or Bon Ami®.
	Hard Water Spots	Household white vinegar on a paper towel.
<b>Glass Panel (SGSP and SGSXP models)</b>	Frequent Cleaning	When cool, wash with hot, soapy water and wipe dry with paper towel.
		Clean immediately after cooking.

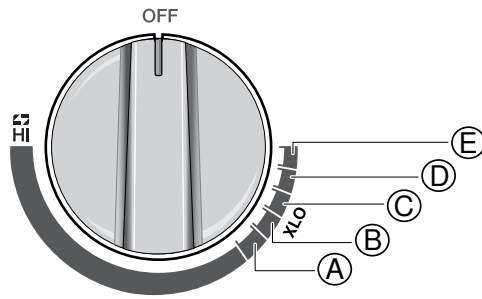
## Standard Burner Cooking

The table lists the optimal heating setting for various dishes. The temperature and cooking time depend on the amount, composition and temperature of the food. Setting ranges are indicated for this reason. Try using the lower values at first. Heat can be increased during cooking.

Food	Burner	Heat Level Start Cooking (boil, melt, brown, fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
<b>Beverages</b>			
Mulled Cider	Large	High	Medium Low
Hot Chocolate	Large	Medium High	Low
Tea	Small	High	Low
<b>Breads</b>			
French Toast	Large	Medium	Medium- Medium Low
Pancakes	Large	Medium	Medium- Medium Low
<b>Cereals</b>			
Beans	Large	High	Medium- Medium Low
Cornmeal/Polenta	Medium	High	Medium- Medium Low
Grits	Medium	High	Medium- Medium Low
Oatmeal	Medium	High	Medium- Medium Low
<b>Deep Frying</b>			
French Fries, Donuts	Large	Medium High	Medium High
<b>Desserts</b>			
Pie Filling, Fruit Compote	Small	Medium Low	Medium- Medium Low
Poached Fruit	Large	High- Medium High	Medium- Medium Low
<b>Eggs</b>			
Fried	Large	Medium High	Medium Low
Scrambled	Large	Medium High	Medium Low- Low
<b>Meat, Fish, Poultry</b>			
Bacon, Sausage Patties	Large	Medium High	Medium- Medium Low
Braising	Large	Medium High	Low
Shallow Frying	Large	Medium	Medium- Medium Low
Pan Frying	Large	Medium High	Medium
Simmering	Large	High	Medium Low
<b>Pasta</b>			
All types	Large	High	High
<b>Rice</b>			
White Rice, Brown Rice	Medium	High	Low
<b>Sauces</b>			
Tomato Sauce	Large	High	Low
Cream Sauce	Large	Medium	Low
Butter Sauce	Small	Medium	Low
<b>Soups and Stocks</b>			
Cream Soup	Medium	Medium	Low
Broth Soup	Medium	High	Low
Stock	Medium	High	Low
<b>Vegetables</b>			
Fresh, Frozen	Medium	High	Medium

## ExtraLow Burner Cooking (SGSX and SGSXP Models only)

The Center and Left Front burners are enhanced with the ExtraLow (XLO) feature. When the control knob is set within one of the five XLO settings, the flame cycles ON and OFF automatically. This cycling is normal and allows you to reduce the heat even further than the Low setting. XLO allows you to simmer, poach, melt or hold cooked food without scorching or burning.



### Extra Low (XLO) Setting Locations

<b>A</b>	XLO 5 (highest heating level)
<b>B</b>	XLO 4
<b>C</b>	XLO 3
<b>D</b>	XLO 2
<b>E</b>	XLO 1 (lowest heating level)

Food	Burner	Heat Level Start Cooking (boil, melt, brown, fry, etc.)	Heat Level Continue Cooking (simmer, braise, poach, hold, etc.)
<b>Beverages</b>			
Mulled Cider	Center	High	XLO 4
Hot Chocolate	Left Front	Medium High	XLO 3
Tea	Left Front	High	XLO 2
<b>Cereals</b>			
Beans	Center	High	XLO 2
Grits	Left Front	High	XLO 3
Oatmeal	Center	High	XLO 3
<b>Desserts</b>			
Chocolate	Left Front	XLO 2	XLO 2
Poached Fruit	Center	High	XLO 3
<b>Eggs</b>			
Poached	Center	High	XLO 5
Scrambled	Center	XLO 5	XLO 5
Frittata	Center	Medium High- Medium	XLO 5
<b>Meat, Fish, Poultry</b>			
Braising: Beef, Pork, Lamb	Center	Slow Cook- XLO 4	XLO 4
Braising: Chicken	Center	Slow Cook- XLO 3	XLO 3
Poaching: Fish & Poultry	Center	High	XLO 3
<b>Rice</b>			
White Rice	Left Front	High	XLO 4
Brown Rice	Left Front	High	XLO 3
Risotto	Center	Medium High- Medium	XLO 5
<b>Sauces</b>			
Tomato Sauce	Center	High	XLO 2
Cream Sauce	Left Front	Medium	XLO 2
Butter Sauce	Left Front	XLO 1	XLO 1
<b>Soups and Stocks</b>			
Soup	Left Front	High- Medium	XLO 1
Stock	Left Front	High	XLO 5
<b>Vegetables</b>			
Fresh, Frozen	Left Front	High	XLO 5
Casseroles	Center	Medium High- Medium	Heat/Simmer- XLO 2

## Troubleshooting

If you encounter a problem, it often will merely be something minor. Before calling customer service, consult this troubleshooting guide. Refer to the Use and Care manual for additional information.

Problem	Possible Cause	Suggested Solution
<b>Burners continue to click when first plugged in</b>	Incorrect house wiring	Call electrician. Do not use cooktop.
<b>Surface burners do not light</b>	Gas is turned off	Make sure the gas shut-off valve is in the ON position, and the gas supply to the house is not shut off.
	Unit is not hooked up to gas supply	Call Gas Company.
	Plug is not completely inserted in outlet	Check the power supply. It should be grounded with the correct polarity. Make sure the unit is fully plugged into the outlet.
	Circuit breaker is tripped	Check circuit breaker and reset if necessary. Check or replace fuse.
	Burner ports are clogged	With the cooktop turned off, remove burner caps and use a thin wire or straightened paper clip to unclog.
	Misaligned burner cap	Make sure the burner caps are properly positioned on the burner base.
<b>Clicking noise-continuous or intermittently</b>	Igniter may be wet, damaged, or dirty	Check to be sure the igniter is dry. If not, allow to air dry before using. Check for burned-on food or grease. See Cleaning Guidelines for cleaning recommendations. Burner will not light if igniter is wet, damaged, or dirty.
	Misaligned burner cap	Make sure the burner caps are properly positioned on the burner base.
	Incorrect housing wiring	Call Electrician.
<b>Uneven or too high flame</b>	Burner ports are clogged	With the cooktop turned off, remove burner caps and use a thin wire or straightened paper clip to unclog.
	Burner may have moisture present	Turn off burner. Cool and dry burner caps and burner base thoroughly.
	Burner cap not replaced correctly	Make sure the burner caps are properly positioned on the burner base.
	LP Customer- installation and conversion not done properly	Refer to installer of cooktop or call service.
	LP Customer- using Cook 'n Vent (downdraft ventilation)	Flame is pulled to back by downdraft. This is a natural occurrence.
<b>Rubber feet from grate come off</b>	May have been removed by cleaning	Do not use a grate if the rubber feet are missing or damaged. Replace feet. For replacement call, 1-800-735-4328. Have model number available.

## Customer Service

Please check the troubleshooting pages in this guide before calling Customer Service. Commonly asked questions are addressed there and may resolve your issue the fastest. In the event you still need to contact Customer Service, there is some information you can have ready to speed up the process: 1) model & serial number 2) date of purchase. Product Rating Label shows model and serial number. Consult your Use and Care Manual for the specific label location.

### To contact Customer Service:

US: 800-735-4328

Web: [www.thermador.com/support](http://www.thermador.com/support)

Parts & Accessories: [www.thermador-eshop.com](http://www.thermador-eshop.com)