GETTING



WITH YOUR



FRIGIDAIRE INDUCTION COOKTOP

BEFORE YOU START



Remove all packaging material and tape.

Apply a ceramic cooktop cleaning cream to the cooktop and buff with a clean paper towel to help prevent scratches.

INDUCTION BASICS

Choosing the right cookware

For induction heating to work, cookware needs to be compatible with the cooking zones.

Look for an induction symbol on the bottom of pots and pans.



Using the right size cooking zone

The markings on the cooking zone show the minimum and maximum pan size. For the fastest and most even heating, use the cooking zone that best fits the cookware bottom. It's ok for the pan to be a little bigger than the cooking zone.



Pan sensing

If the cooking zone does not become active, the zone isn't sensing the pan. Make sure the cookware is induction-ready, centered on the cooking zone, and not too small for the zone you're using.



COOKTOP FEATURE HIGHLIGHTS

TempLock

TempLock takes the consistent heat of induction cooking to the next level.

Press the TempLock indicator, then press the number slider to select a cooking level (1=Low, 9=High).



Once cool food is added to a hot pan, the cooktop senses a temperature change and will use extra power to maintain the temperature for the set cooking level.

NOTE: This feature works best with heavy, sturdy, high-quality cookware.

Bridge

The Bridge feature allows you operate two cooking zones simultaneously.

If the cookware isn't marked as induction-ready, check

cookware with solid bottoms work best.

the bottom and sides with a magnet. If the magnet sticks firmly to the cookware, then it will work on the cooktop! Cookware bottoms should be flat, level, and clean. Sturdy

Use Bridge when cooking with a griddle. Place the griddle on both of the left zones, then press the Bridge Indicator.

Serve Warm

Serve Warm will set all of the cooking zones to a low power level to keep foods warm.

Press the Serve Warm indicator after your food is done cooking, then cover your cookware with a lid.





- 1. **Power**: Press to turn on or turn off the cooktop.
- **2.** Lock: Lock the cooktop controls to prevent accidental activation of cooking zones.
- **3.** Cooking Zone Indicator: The LEDs (4 or 5 depending on the model) indicate cook zones. The one corresponding to the control's cook zone turns red.
- **4. TempLock:** Activates TempLock feature. When pressed, this feature uses a temperature sensor to monitor heat and adjust the power to maintain a consistent temperature during cooking. See page 17.
- 5. Cooking Zone On/Off: When cookware is on the cooking zone, press to turn the zone ON/OFF.
- 6. Cooking Zone Power Level: Slide a finger across or press a number to set the power level. Level 1 is low, level 9 is high, and P is the most powerful setting.

- 7. Bridge: The Bridge indicator is visible on Zone 1 if both left cooking zones detect cookware. The Bridge function makes the two left cooking zones work together to heat a long piece of cookware, like a griddle.
- 8. Timer Indicator: Shows the time currently left on the timer.
 - a. Reduce Time (-): Press to reduce the amount of time on the timer.
 - b. Timer On/Off. Press to turn the countdown timer on or off.
 - **c. Increase Time (+)**: Press to increase the amount of time on the timer.
- **9. Serve Warm:** Activates the Serve Warm feature. Serve Warm will set all of the cooking zones to a low power level to keep foods warm.

QUICK CARE



A little love goes a long way

Quick ongoing care keeps your cooktop working great for years to come! Clean with warm water and mild soap, or use Frigidaire™ ReadyClean Glass and Ceramic Cooktop Cleaner, available on our website.

FREQUENTLY ASKED QUESTION

Why does my induction cooktop make noises while I'm cooking?

On induction cooktops, cookware can sometimes vibrate slightly, causing a light buzzing noise. These sounds are normal.

LET'S MAKE IT OFFICIAL!

Take the first step to becoming a part of the Frigidaire family by registering your new cooktop.

