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You can read the recommendations in the user guide, the technical guide or the installation guide for FRIGIDAIRE FGIC3667MB. You'll find the answers to all your questions on the FRIGIDAIRE FGIC3667MB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual FRIGIDAIRE FGIC3667MB
User guide FRIGIDAIRE FGIC3667MB
Operating instructions FRIGIDAIRE FGIC3667MB
Instructions for use FRIGIDAIRE FGIC3667MB
Instruction manual FRIGIDAIRE FGIC3667MB

FRIGIDAIRE

All about the

Use & Care

of your Cooktop



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Manual abstract:

@@ We hope you consider us for future purchases. PLEASE CAREFULLY READ AND SAVE THESE INSTRUCTIONS This Use & Care Manual contains general operating instructions for your appliance and feature information for several models. Your product may not have all the described features. The graphics shown are representative. The graphics on your appliance may not look exactly like those shown. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance. Serial Plate Location Cooktop Serial Plate Location Please record your model and serial numbers below for future reference. Model Number: Serial Number: Purchase Date: NOTE Please attach sales receipt here for future reference. © 2011 Electrolux Canada Corp.

@@@ Electrical Code No. @@ Install only per installation instructions provided in the literature package for this appliance. Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency. · User Servicing.

Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance. · Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the appliance. · Storage on Appliance. Flammable materials should not be stored near surface units. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage. · Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance. DEFINITIONS This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. WARNING This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

CAUTION This symbol will help alert you to situations that may cause bodily injury or property damage. IMPORTANT IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related. WARNING To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following: This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures: · Reorient or relocate the receiving antennae. · Increase the distance between the unit and receiver. · Connect the unit into an outlet or a circuit different from that to which the receiver is connected. · Remove all tape and packaging wrap before using the appliance.

Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material. · Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National CAUTION Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

WARNING Stepping or leaning on this cooktop can result in serious injuries and may also cause damage to the cooktop. Do not allow children to climb or play around the cooktop. 3 IMPORTANT SAFETY INSTRUCTIONS WARNING Never use your appliance for warming or heating the room. · DO NOT TOUCH SURFACE UNITS OR AREAS NEAR THESE UNITS. Surface units may be hot even though they are dark in color.

Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and areas facing the cooktop. · Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces. · Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher. · When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

· Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. · Never Leave Surface Units Unattended. Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt. · Protective Liners. Do not use aluminum foil to line any part of the appliance. Only use aluminum foil as recommended for baking if used as a cover placed on the food. Any other use of protective liners or aluminum foil may result in a risk of electric shock or fire or short circuit. · Glazed Cooking Utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature.

Check the manufacturer's recommendations for cooktop use. · Ventilating hood. The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter. · Do Not Use Decorative Surface Element Covers. If an element is accidentally turned on, the decorative cover will become hot and possibly melt.

Burns will occur if the hot covers are touched. Damage may also be done to the appliance. · Do Not Clean or Operate a Broken Cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. · Clean Cooktop with Caution.



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If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface. · Do Not Place Hot Cookware on Cold Cooktop Glass. This could cause glass to break. · Do not slide pan across the cooktop surface. They may scratch the cooktop surface. · Do Not Let Pans Boil Dry. This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

IMPORTANT Do not attempt to operate the cooktop during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop will not operate and an error message will be displayed. · Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder. · Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury. **IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP** · Know which knob controls each surface unit.

· Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning. · Use Proper Pan Size. This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing.

Proper relationship of utensil to element will also improve efficiency. **IMPORTANT SAFETY NOTICE** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. **4 COOKTOP FEATURES** Read these instructions carefully before using the cooktop **CAUTION** @ @The glass surface may be HOT from residual heat transferred from the cookware and burns may occur. 1. 2. 3. 4. 5. 6. 7.

8. 9. 10. 11. 12. 13. 14. 15. 16. 17.

18. Left Rear Cooking Zone Left Front Cooking Zone Right Rear Cooking Zone Right Front Cooking Zone Center Rear Cooking Zone (Fig. 2 only) Left Front Cooking Zone Control Pads Left Rear Cooking Zone Control Pads Center Cooking Zone Control Pads (Fig. 2 only) Right Front Cooking Zone Control Pads Right Rear Cooking Zone Control Pads Main Cooktop Controls Minute Timer Display Window Minute Timer Setting Up/Down Arrow Key pads Controls Lockout Key Pad Warm & Hold Setting Key Pad Cooktop Power Key Pad Controls Lockout Indicator Light Cooktop Power Indicator Light 1 4 2 3 6 7 11 9 10 Figure 1 - 30" Model 19. Cooking Zone Power Level Display (One for each cooking zone) 20.

Decrease Power Key pads (One for each cooking zone) 21. Increase Power Key pads (One for each cooking zone) 22. Element On/Off Key Pad (One for each cooking zone) 20. Element On/Off Indicator Light (One for each cooking zone) 1 5 2 3 4 11 6 7 8 9 10 Figure 2 - 36" Model 17 18 23 12 13 14 15 16 19 20 21 22 Figure 3 - Main Cooktop Controls Figure 4 - Cooking Zone Controls 5 Qcleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad.

This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions. **7 BEFORE USING THE COOKTOP** Cookware Recommendations Be sure to follow the following recommendations for using cookware as shown: **INCORRECT CORRECT** Use the Correct Cookware Size The Cooking Zones available on the Induction Cooktop require a **MINIMUM** pan size to be used at each location. The inner "X" of each Cooking Zone is your guide to the correct **MINIMUM** pan size. The pan bottom must **FULLY** cover the inner "X" for proper cooking to occur. The thicker outer lines "+" at each Cooking Zone is helpful to determine the pan **MAXIMUM** size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the thicker line on the Cooking Zone. The pan must make **FULL** contact on the glass surface without the bottom of the pan touching the metal cooktop trims. · Cookware not centered on Cooking Zone surface. · Cookware centered correctly on Cooking Zone surface.

NOTE NOTE: Pan bottom should not exceed 1/2" the Cooking Zones. The ON/OFF key pad for the desired Cooking Zone must be activated first, then touch the Keep Warm key pad located in the Cooktop Main Control area once to set. "L" (low heat) should appear in the corresponding Cooking Zone display (Fig. 4). **Controls Lock Pad** Fig. 4 This feature allows the cooktop to be locked only when the cooktop is switched to OFF. Touch and hold the LOCK key pad for 3 seconds. A beep will sound and the Lock LED will glow (Fig. 11). Once locked, no other displays will glow and no Cooking Zones will activate.

To turn the Controls Lock OFF, touch and hold the LOCK key pad for 3 seconds. A beep will sound, the Lock LED will turn OFF (Fig. 10) and the cooktop may be used normally. **Pan Detection** All Cooking Zones will provide a Pan Detection message. If a Cooking Zone is turned ON and no pan is detected, or the pan has been moved or is not centered correctly, or is not made of magnetic material, the power level will flash in the affected Cooking Zone display.

If the situation is not corrected, the zone will turn off after 3 minutes. Fig. 10 Fig. 11 **9 SETTING COOKTOP CONTROLS** Setting Cooktop Controls Operating the Cooking Zones **NOTE:** Touch once, or repeatedly touch the or key pads to adjust or scroll through power levels at any time during the cooking process (To scroll through the power levels touch and hold the or key pads until the power level desired is reached). Once the Cooking Zone power level has been set the food will begin to heat at that level until the power level is manually changed or power sharing is activated.

The Induction cooktop has four or five Cooking Zones designed for cookware of various sizes. Be sure to place cookware that meets the minimum and maximum pan size requirements (see pages 7 & 8) for the Cooking Zone desired and is best for the amount of food being prepared. Place the cookware with the prepared food on the Cooking Zone **BEFORE** setting any of the Cooktop controls. To Turn OFF the Cooking Zones: 1. Once cooking is complete, touch the key pad to turn the Cooking Zone OFF.



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2. The corresponding Cooking Zone ON/OFF LED located above the key pad will turn OFF. A beep will sound and the chosen Cooking Zone power level display will turn off. If no other key pads are touched the Cooking Zone will shut OFF. 3.

When any Cooking Zone is OFF, the corresponding Cooking Zone display may show H if the Cooking Zone temperature is HOT. 2. Touch the main 3. Touch the key pad for 2 seconds. pad for the desired Cooking Zone. or pads. 4. Set the desired power level using the 5. When cooking is done, turn off the Cooking Zone by pad. touching its To Turn ON one or more Cooking Zones: 1.

2. The Power LED located above the key pad will turn ON. 3. 4. Set the desired power level for the Cooking Zone by touching either the or key pad.

Clean the spills or remove the objects from the cooktop. The zone that was affected has to be touched twice on the ON/OFF key. Once to clear the stuck key and once to turn the zone back on. · Be sure the cooktop vent holes are NOT blocked. 2. Select the zone you want to set to warm.

The most recently used zone is one that will be placed into warm. 2. Touch the key pad located in the main control area. The Cooktop Lock will not activate until the cooktop is OFF. The Power LED located above the key pad will turn OFF. 2. Touch the key pad until a beep sounds (about 3 seconds). Touch the key pad until a beep sounds (about 3 seconds). 2. The Power LED located above the key pad will turn ON.

This feature will keep track of time from 1 to 99 minutes. You may also hold the or key to slew the time to your designated time. 2. Once the Timer displays the desired amount of time, release the or key pads. The timer will display the time remaining in minutes within the countdown process. During the last 60 seconds, the timer will countdown in seconds. 3. Once the Minute Timer reaches 00 a long beep will sound every 5 seconds until and key pads are touched at the same time and the timer display will flash "00" indicating that the time is up. Power Sharing In order to give you more flexibility, your induction cooktop is equipped with more cooking zones than the number of induction generators. Each of those generators is assigned to power a specific cooking zone (see Figure on next page).

One or two cooking zones are assigned to each generator. To be able to give you access to the highest power ratings, the generator will focus its power onto only one cooking zone. If you use more than one cooking zone at high power on the same generator, the generator will need to share its power to both cooking zones, thus lowering the power level of one of the cooking zones. When you are sharing power (cooking in both zones), the last zone set will cook at the power setting you selected. The other zone will experience a slight decrease from its power setting if both zones are set high enough.

Depending on the size of your cooktop, 2 or 3 sections are available: · The 30" cooktop is equipped with 4 cooking zones within 2 sections. · The 36" cooktop is equipped with five cooking zones within 3 sections. Note that on the 36" cooktop the right cooking zone has its own section and will not share its power. To Cancel the Minute Timer: 1. Touch the and key pads at the same time or touch and hold either the or key pad and scroll to 00.

If cancelling the Minute Timer using the scrolling method, once the Main Control display reaches 00, release the Arrow key pad. 3. The set time will disappear from the LED indicating that the Minute Timer is no longer active. 11 SETTING COOKTOP CONTROLS Power Sharing (continued) To get the highest power output from your cooking zones, cook with only one cookware per heating section. If you need to use most of your cooking zones at once, start your cooking process on only one cooking zone within the heating section and then add your second cookware on the second cooking zone when the first one has already reached its cooking temperature. Remember to select the power setting last for the cooking zone you want to maintain at full power or set the altered power to where you want it. 2 Induction Generators Operational Noises 30" model Cooking Zones 36" model The electronics generating the induction fields are pretty much noiseless but they do produce heat at high power level. A soft-sounding cooling fan activates when the unit is running multiple cooking zones at once or when a cooking zone is set at very high power settings. The buzzing sound you could hear from your cooktop is not coming from the electronics but from the cookware you are using.

Here are some causes of this noise: · Most induction-ready cookware are made of several layers of materials. This is the most common cause of noise from the induction process. This buzzing only happens at the higher power level settings. · Light weight cookware may also vibrate. We recommend using heavy weight quality cookware. · Never use the higher power settings on an empty pan. Even the highest quality cookware is vulnerable to warping. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. Before cleaning the control panel, turn all controls to OFF. Clean using hot, soapy water and a cloth.

Do not use harsh scrubbing cleaners. Excess water in or around the controls may cause damage to the appliance. Only use kitchen cleaners that are especially made for cleaning stainless steel. Always be sure to rinse the cleaners from the surface as bluish stains may occur during heating that cannot be removed. See Ceramic Glass Cooktop in this Owner's Guide.

Ceramic Glass Cooktop Ceramic Glass Cooktop Cleaning & Maintenance Consistent and proper cleaning is essential to maintaining your Ceramic glass cooktop. Prior to using your cooktop for the first time, apply the recommended CERAMA BRYTE® Cleaning Creme to the ceramic surface. Clean and buff with a non abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use. Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface. Do not slide anything metal or glass across the cooktop. Do not use your cooktop as a cutting board or work surface in the kitchen. Do not cook foods directly on the cooktop surface without a pan. Do not drop heavy or hard objects on the glass cooktop, or they may crack it. 13 CARE & CLEANING Cleaning Recommendations for the Ceramic Glass Cooktop CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.



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Plastic or foods with a high sugar content: These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface.

Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils. Do not use the following on the ceramic glass cooktop: · Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean. · Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop. · Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause

Special Caution for Aluminum Foil and Aluminum Cooking Utensils WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic glass surface. For light to moderate soil: Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a nonabrasive plastic type no-scratch pad to clean the entire cooktop surface.

Make sure the cooktop is cleaned thoroughly, leaving no residue. For heavy, burned on soil: Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a nonabrasive plastic type no-scratch pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose. IMPORTANT Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad.

Only use cleaning products that have been specifically designed for ceramic glass cooktop. If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils, then apply a few drops of cleaning cream and buff surface clean. ·

Aluminum foil · Use of aluminum foil will damage the cooktop. Do not use under any circumstances.

Aluminum utensils Since the melting point of aluminum is much lower than that of other metals, care must be taken when aluminum pots or pans are used. Pans that boil dry may permanently damage cooktop by breaking, fusing to, or marking it. Care and Cleaning of Stainless Steel Some models are equipped with stainless steel exterior parts. Special care and cleaning are required for maintaining the appearance of stainless parts. Refer to the General Care & Cleaning table for detailed cleaning instructions. 14 BEFORE YOU CALL (Solutions to Common Problems) IMPORTANT Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance. OCCURRENCE Entire cooktop does not operate. POSSIBLE CAUSE/SOLUTION Cooktop controls are locked.

Set the cooktop controls to unlock the Cooktop. Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop. Service wiring is not complete. Contact installation agent or dealer. Electrical power outage. Check house lights to be sure. Call your local electric company for service. Cooktop turns OFF while cooking. Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked.

Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information. Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Re-power cooktop. Cooking Zone does not heat food (Power level is flashing).

No cookware was placed on the Cooking Zone, or the cookware material type is incorrect for Induction Cooking. Cookware bottom not large enough for Cooking Zone. Cookware is warped or in poor condition. Cookware is not centered on Cooking Zone. Cookware resting on cooktop trim or does not rest completely on cooktop surface.

Cooking Zone does not heat food. No power to the appliance. Check steps under "Entire cooktop does not operate" in this checklist. Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used. Cooking Zone heats food too hot or not hot enough. Food does not heat evenly. Incorrect power level setting. Adjust the power level setting higher or lower and refer to recipe for guidance and adjust accordingly. Lightweight or warped pans were used.

Be sure to use good quality cookware. Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily. Adjust Cooking Zone power level setting until the proper amount of heat is obtained. Poor cooking results. Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times. Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.

Cooktop Zone Control displays C or timer display displays a 2 digits error code. Induction Cooktop main control has detected a fault or error condition. Try turning electrical power supply OFF and back ON to cooktop in order to reset Cooktop main controls. Make sure nothing touch control panel area (utensils, cookware, etc.).

If fault recurs, record fault number and turn power supply to Cooktop OFF. Call service for assistance. 15 BEFORE YOU CALL (Solutions to Common Problems) OCCURRENCE Cooking Zone LED continuously flashes. POSSIBLE CAUSE/SOLUTION Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.

Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn off the affected Cooking Zone. Cookware is not centered over the Cooking Zone properly. Refer to page 8 for correct cookware placement. Metal marks on ceramic cooktop surface. Scratches or abrasions on ceramic cooktop surface. Sliding or scraping of metal utensils on cooktop surface. DO NOT slide cookware or cooking utensils across the cooktop surface. Use the recommended ceramic glass cooktop cleaning creme to remove the marks. @@ Coarse particles such as salt or sand between cooktop and cookware or cooking utensils can cause scratches.

@@@@@@@@ Cookware with rough bottoms was used. Use smooth, flat-bottomed cookware ONLY. Brown streaks or specks on ceramic cooktop surface.

Boil overs are cooked onto cooktop surface. Use a razor blade scraper to remove soil. Areas of discoloration Mineral deposits from food and/or water.

Remove using a ceramic-glass cooktop cleaning with metallic sheen creme. Remember to use cookware with clean, dry bottoms.



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For more information See on ceramic cooktop "Cooktop Cleaning and Maintenance" in the General Care & Cleaning section. surface. Cooktop makes buzzing noise. Cookware is damaged. Please see pages 7 & 8 of this manual. Also see "Operational noise" section on page 12. Error Codes Display Message The error code will display in the zone that has the error.

The error will flash through the code C, X, X (Example Fig. 1) where the X is the number of the code. @@2) and you have an error then you will see C, X, X, H. Fig. 1 Fig.

@@@2 Product that has been transferred from its original owner to another party or removed outside the USA or Canada. 3 Rust on the interior or exterior of the unit. 4 Products purchased "as-is" are not covered by this warranty. 5 Food loss due to any refrigerator or freezer failures. 6 Products used in a commercial setting. 7 Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions. 8 Service calls to correct the installation of your appliance or to instruct you how to use your appliance. 9 Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory. 10 Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumable, or knobs, handles, or other cosmetic parts.

11 Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska. 12 Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc. 13 Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God. **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES** Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Claims based on implied warranties, including warranties of merchantability or fitness for particular purpose, are limited to one year or the shortest period allowed by law, but not less than one year. Electrolux shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitations on the duration of implied warranties, so these limitations or exclusions may not imply to you. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. If You Need Service Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required.

If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained contacting Electrolux at the addresses or phone numbers below. This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp.

Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice. USA 1.800.

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