

Register online at <https://anzzi.com/pages/register> or scan the QR code on PG. 2.



## PRODUCT REGISTRATION\*

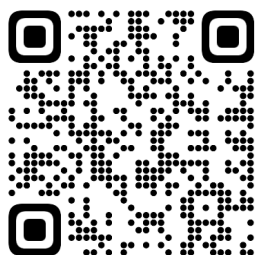
**IMPORTANT:** Warranty will not be recognized unless product is registered.

Register online at <https://anzzi.com/pages/register> or Scan the QR code below.

Registering your product maximizes your warranty benefits and ensures prompt service and support.

1

USE YOUR PHONE CAMERA  
TO SCAN THE QR CODE



2

FILL IN A QUICK  
REGISTRATION FORM

Thank you for your purchase!

Registering your products ensures you maximize your warranty benefits and receive prompt service and support.

Name\*

Email\*

City\*

Order #\*

Installer Name

Model Purchased\*

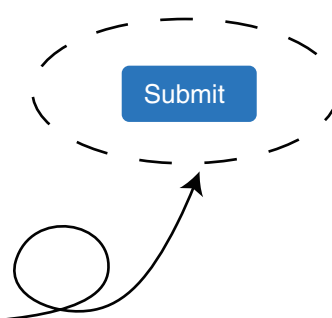
Installer Phone Number

Customer Age Range

Submit

3

CLICK SUBMIT AND  
ENJOY PEACE OF MIND



Need help? For technical support call 305-614-4070 or visit us at [www.ANZZI.com](http://www.ANZZI.com)

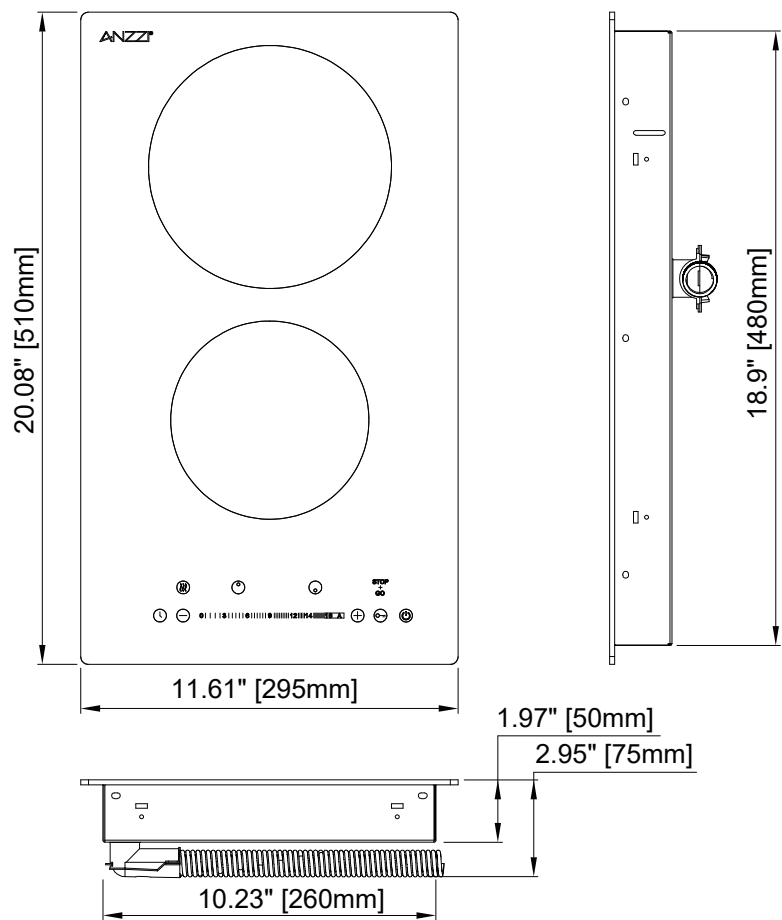
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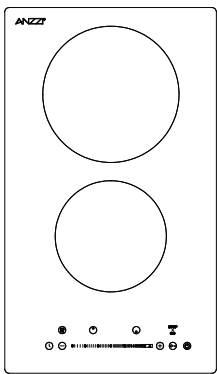
Thank you for purchasing ANZZI ELECTRIC COOKTOP. Please read and follow the installation and operation instructions carefully, to ensure the long life and reliable operation of this appliance. **FAILURE TO DO SO COULD CAUSE PROPERTY DAMAGE, SERIOUS INJURY, OR DEATH. Please keep this manual for future reference.** This booklet includes useful information about the product, maintenance requirements and the details of your product warranty.

Installation should only be completed by licensed professionals. The use of professionals ensures the installation is in full compliance with all required building and electrical codes.

# PRODUCT SIZE CHART



# COMPONENTS



[ 01 ]



[ 02 ]



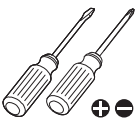
[ 03 ]



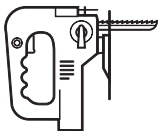
[ 04 ]

PART	Description	Qty.
01	Electric Cooktop	1
02	Anchor	4
03	Screws	5
04	Manual	1

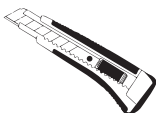
# TOOLS AND MATERIALS



Screwdriver



Jig saw



Utility knife



Gloves



Goggles



Junction Box



Wire Nuts

# SAFETY PRECAUTIONS

## READ AND SAVE THESE INSTRUCTIONS



### WARNING - GENERAL SAFETY INSTRUCTIONS

- Use this cooktop only for its intended purpose as described in this Owner's Manual.
- Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Before connecting, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the cooktop and injured.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void warranty.
- Before performing any service, turn off the breaker to the cooktop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- To protect against electrical shock do not immerse cord, or whole product in water or other liquid.
- Do not use outdoors and HOUSEHOLD USE ONLY.
- To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
- Potentially hot surfaces include the cooktop and areas facing the cooktop.
- Make sure that the mains connection cable is not damaged or squashed beneath the cooktop.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Turn off the breaker to the cooktop when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Save these Instructions.**



### WARNING - COOKTOP SAFETY INSTRUCTIONS

- Close supervision is necessary when any appliance is used by or near children. They should never be allowed to climb, sit or stand on any part of the cooktop.
- Do not touch outside the control panel. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface or areas nearby the surface. Use handles or knobs or allow sufficient time for cooling first.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.



## WARNING - COOKTOP SAFETY INSTRUCTIONS

- 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.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- The cooking surface is made of temperature-resistant ceramics. If it is damaged, even if this concerns only a small tear, disconnect the appliance from the power supply immediately and contact the customer service.
- Make Sure Reflector Pans or Drip Bowls Are in Place - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.
- Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.
- In the event of a fire, do not use water or grease on fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher.
- Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.
- Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used. If the cooktop is inadvertently turned on, they may ignite. Heat from the cooktop or oven vent after it is turned off may cause them to ignite also.
- Do Not Cook on 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. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface. Sugary spills should be scraped off while still hot using an oven mitt and a scraper.
- Do not use steam cleaners or high pressure cleaners to clean the cooktop, as this may result in electric shock.
- If the malfunction light goes on, or if the audible signal (for example, a bell or buzzer) sounds, appliance is malfunctioning. Turn off or disconnect appliance from power supply and have serviced by a qualified technician.



## CAUTION

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Never use your cooktop for warming or heating the room.
- Do not use with empty pans/pots.
- In case of appliance failure, immediately disconnect the appliance from the main power source and contact the manufacturer.
- To avoid spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.

## CAUTION

- Use the proper pan size - select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as knives, sharp instruments, rings or other jewelry, and rivets on clothing.

## PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance

## SPECIFICATIONS

Product Dimension(H x W x D)	2.95 x 11.61 x 20.08 inches
Cut-out Dimension(W x D)	Min: 10.55 x 19.21 inches, Max: 10.71 x 19.37 inches
Electric Connections	AC 240Volts, 60Hz
Max Power(Watts)	3000
Minimum circuit breaker Amperage	15
Element	2
Up(Watts)	1800
Down(Watts)	1200

## INSTALLATION

### WARNING

- Electrical power to the cooktop supply line must be shut off during installation. Failure to do so could result in serious injury or death.

### CAUTION

- Remove all packaging materials and literature from the cooktop before starting installation.
- Keep this manual in a safe place for future reference.
- Ensure you have all necessary tools and materials before beginning installation.
- Verify that your home has the appropriate electrical service to safely operate the cooktop (refer to the specifications section).
- Follow all local building codes and ordinances during installation.

# INSTALLATION

## Drop-in installation

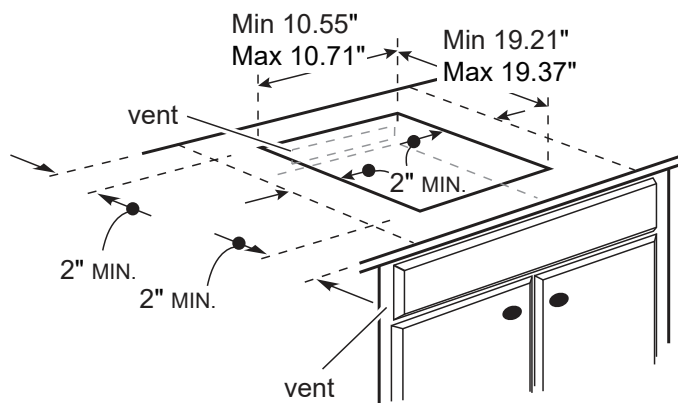
### WARNING

- Do not store or use gasoline or other flammable vapors and liquids near the cooktop or any other appliance.
- To minimize the risk of burns or fire caused by overheating, avoid installing cabinets directly above the electric cooktop. If cabinets are present, install a range hood that extends at least 5 inches horizontally below the bottom of the cabinets.

## INSTALLATION CHECKLIST

- Verify that the cabinet interior and cooktop do not interfere when preparing the opening (refer to the section on preparing the opening).
- Confirm that surrounding wall coverings, countertops, and cabinets can withstand heat up to 200°F.
- Ensure the provided dimensions align with the product specifications before cutting the opening.
- Verify that the work surface is at least 1.18 inches thick.
- Maintain a safety distance of at least 0.12 inches between the cooktop's sides and the inner edges of the countertop.
- Allow at least 2 inches of open space around the cut-out for proper ventilation.
- Confirm the presence of a junction box underneath the countertop for the cooktop connection.

## STEP 1: Preparing the Opening



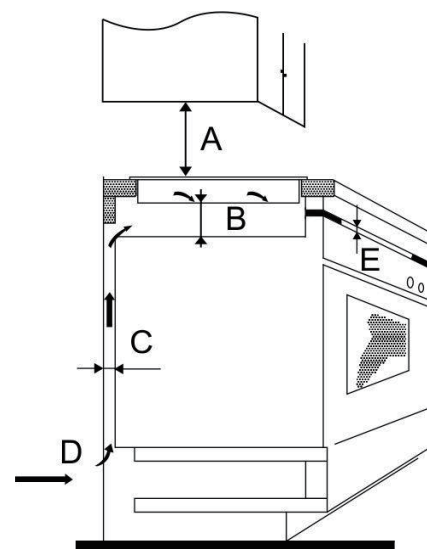
1. Cut an opening in the countertop using the provided dimensions (Min: 10.55" x 19.21", Max: 10.71" x 19.37"). Refer to the diagram for accurate placement.
2. Use a template for precise cutting.
3. Ensure proper ventilation for the underside of the cooktop and confirm the air inlet is not blocked.
4. Maintain a minimum distance of 30 inches between the cooktop and any overhead cupboard.

## Ventilation and safety distances

To ensure proper ventilation and safe operation of the cooktop, follow these guidelines:

- Avoid cabinet storage space above the cooking surface to reduce the risk of burns or fire from reaching over hot areas. If storage is necessary, install a range hood extending at least 5 inches horizontally below the cabinet's bottom. Ensure a minimum clearance of 30 inches between the cooking surface and the bottom of any unprotected wood or metal cabinet.
- **If installing the cooktop above an oven:**
  - Ensure the oven has its own fan.
  - Maintain a safety distance of at least 1.97 inches between the cooktop's underside and the top of the oven.

Adhere to all applicable safety and distance regulations during installation.





# INSTALLATION

## Ventilation and safety distances

### Important Note:

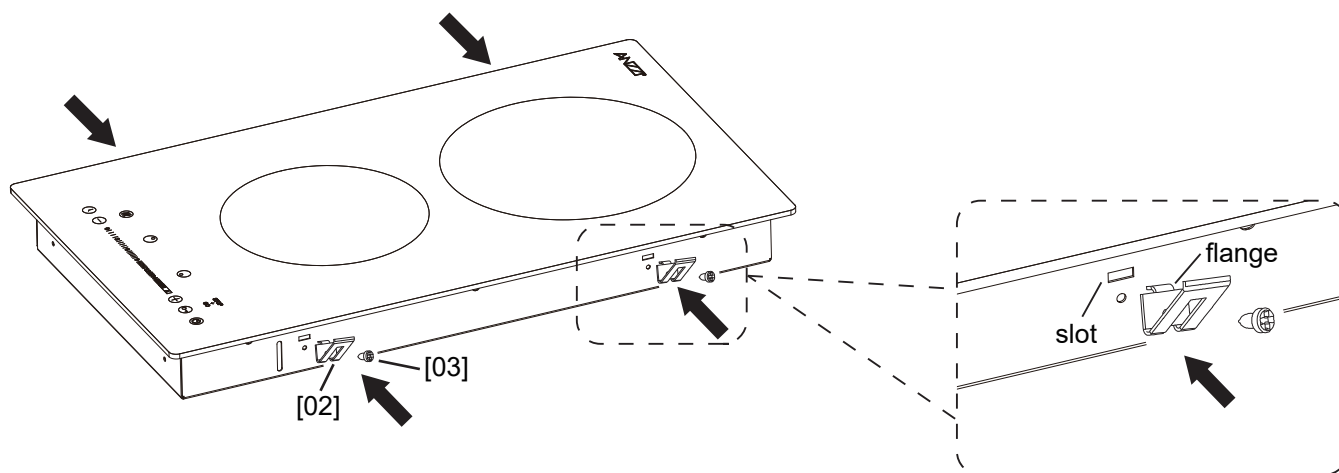
To prevent overheating, it is recommended that all four sides of the cabinet have open-air exhaust, as shown in the table below:

A(inch)	B(inch)	C(inch)	D(inch)	E(inch)
30	1.97	0.8	Air gap/ intake	Exhaust air min. 0.5

## STEP 2: Install the Anchors

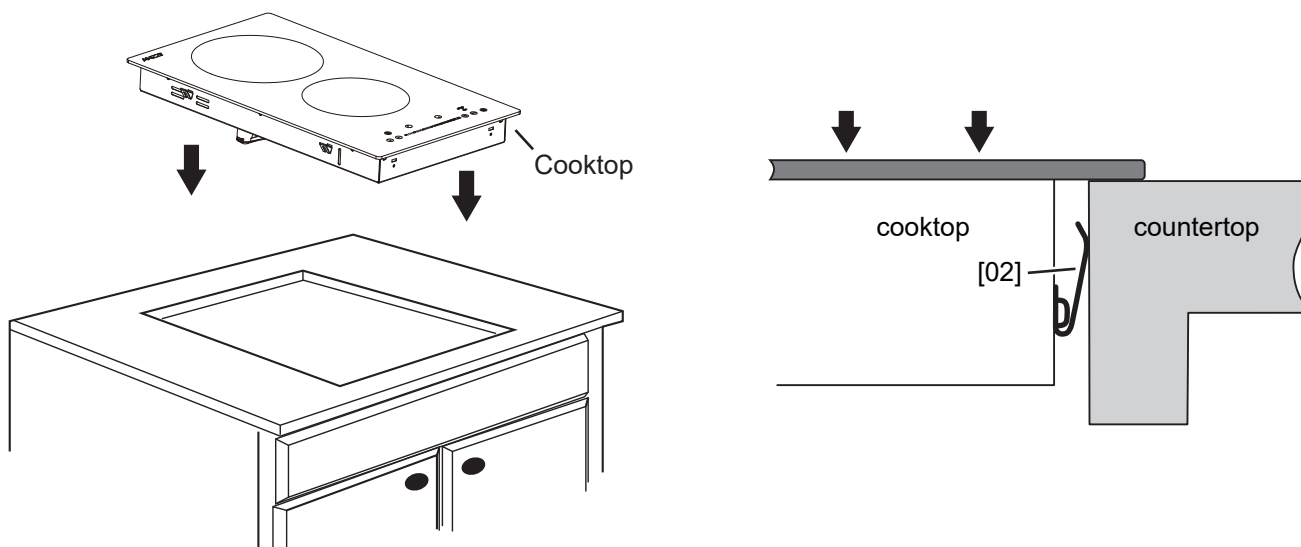
1. **Install Anchors:** Attach the **Anchors [02]** to the **Electric Cooktop [01]** as shown in the diagram.
2. **Insert the Flange:** Align the **flange** of the **Anchors [02]** with the designated **slot**.
3. **Secure with Screws:** Use **Screws [03]** to firmly secure the **Anchors [02]** in place.

Refer to the illustrated diagram for a visual guide.



## STEP 3: Securing the Cooktop

1. Install the **Electric Cooktop [01]** into the countertop.
2. Push the unit into place until it is fully seated.



# INSTALLATION

## STEP 4: Electrical Connections

**⚠ WARNING - THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

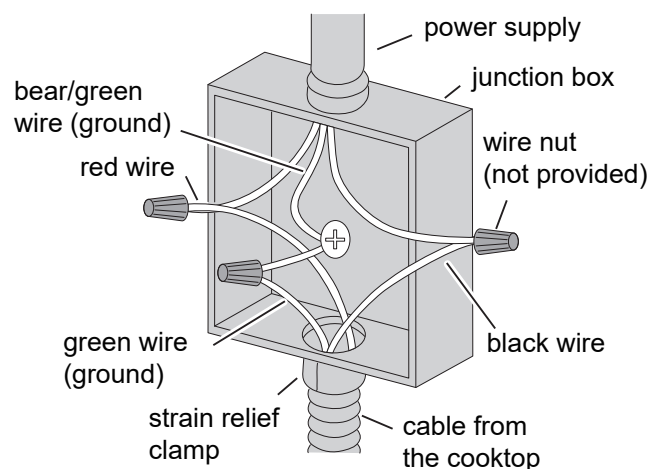
### General Guidelines:

- Adhere to all governing codes and ordinances.
- This electric cooktops operate on a single-phase, three-wire cable (240V/60Hz AC) with a ground connection. Follow the National Electrical Code (ANSI/NFPA 70) for proper installation using appropriate wires, conduits, and fittings.
- THIS COOKTOPS MUST BE HARD WIRED(DIRECT WIRED) INTO AN APPROVED JUNCTION BOX. USE OF A PLUG AND RECEPTACLE IS NOT PERMITTED.
- For personal safety, turn off the power supply by removing the house fuse or opening the circuit breaker before installation. Failure to do so may result in serious injury or death.
- Always disconnect the cooktop from the power supply before servicing. Disconnecting can be done by removing the fuse or circuit breaker. Failure to do so may result in a dangerous or fatal shock.
- Ensure the junction box is positioned to allow slack in the conduit for servicing.
- **Note:** Improper installation is not covered under the product warranty, and responsibility for proper installation lies with the installer.

### Wire Connections

1. Open the front of the cabinet door to access the junction box.
2. Insert the wires from the conduit into the junction box opening.
3. Connect the wires as follows:
  - Red wire (live) to red wire in the junction box.
  - Black wire (live) to black wire in the junction box.
  - Green wire (ground) to bare/green wire in the junction box.

**Note:** Use the full length of the conduit provided. Do not shorten the conduit. Refer to the wiring diagram for further clarity.



# COOKWARE FOR ELECTRIC COOKTOP

## MATCHING COOKWARE

### Recommended cookware:

- **Stainless steel:** Excellent heat conductivity and durability.
- **Aluminium:** Provides good conductivity. Note that aluminum may leave residues on the cooktop that appear as scratches but can be cleaned easily. Avoid using thin aluminum cookware as it may warp.
- **Copper:** Offers superior heat conductivity but may cause discoloration if residues are not cleaned.
- **Porcelain Enamel-Covered Cast Iron:** Fully enameled cookware is recommended to prevent scratching. Avoid cast iron that is not completely coated in smooth enamel, as it can damage the glass surface.

# COOKWARE FOR ELECTRIC COOKTOP

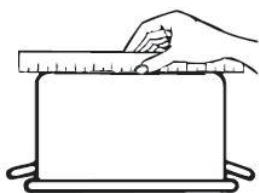
## MATCHING COOKWARE

### Not recommended cookware:

- **Copper bottom:** Copper may leave residues that resemble scratches. These can be removed if the cooktop is cleaned immediately. However, avoid letting copper cookware boil dry, as overheated metal can bond to the glass cooktop and leave permanent stains.
- **Glass-ceramic/Stoneware:** These materials have poor performance and may scratch the surface.

## FOR BEST RESULTS

- Use flat-bottomed cookware. Pans with rims, slight ridges, or warped bottoms may not heat evenly.



Use flat bottom pans.



Do not use curved, uneven, warped bottoms pans.

- Avoid cookware with uneven or curved bottoms, as they will not perform properly.

- Use only flat-bottomed woks; woks with support rings are not compatible with glass cooktops.



- Ensure cookware is completely dry before placing it on the surface elements. Avoid using wet lids, as they may stick to the cooktop when cool.



**Note:** Some special cooking methods, such as pressure cooking or deep-fat frying, require cookware with flat bottoms of the appropriate size.

## BEFORE USE

- The radiant cooktop features heating elements beneath a smooth glass surface.
- **Note:** A slight odor may occur during initial use, caused by the heating of new components and insulating materials. This will dissipate after a short time.
- The surface elements cycle on and off to maintain your selected power level.
- It is safe to place cookware (from the oven or surface) on the cooktop once it has cooled.
- Even after the surface elements are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the elements once cooking is complete.
- Avoid placing utensils, plastic items, or anything that could melt on the hot surface until it has fully cooled.
- Water stains or mineral deposits can be removed with cleaning cream or full-strength white vinegar.
- Using a window cleaner may leave an iridescent film on the surface; cleaning cream will remove this discoloration.
- Avoid storing heavy items above the cooktop. If dropped, these items can damage the glass surface.
- **Do not use the cooktop as a cutting board.**

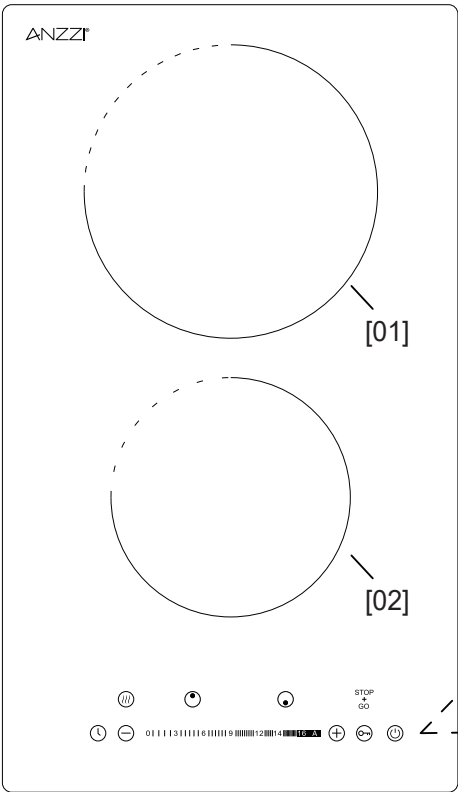
# OPERATION INSTRUCTIONS

## BEFORE OPERATION

1. Remove all stickers and protective items from the cooktop surface.
2. Clean the glass surface using a dedicated cooktop cleaner. This protects the surface and simplifies future cleaning.  
Dry thoroughly with a soft cloth.
3. Review the operation instructions in this manual.
4. Turn on the cooktop and verify that all functions are operating correctly.
5. Place compatible cookware on the cooktop.

**Note:** If the cooktop does not function as expected, ensure that the circuit breaker is not tripped and verify the power supply. For further assistance, refer to the troubleshooting guide or contact customer support.

## FEATURES AND OPERATIONS



### Components:

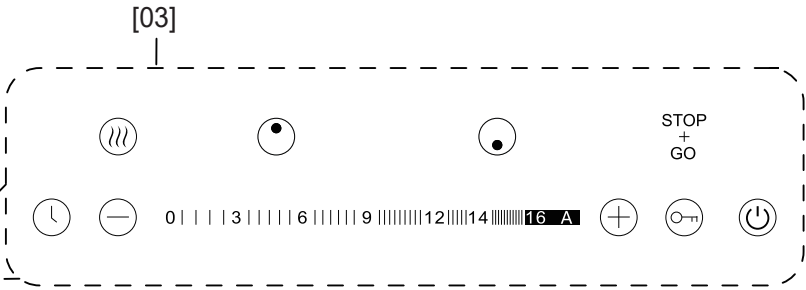
- [01] High-Power Element
- [02] Low-Power Element
- [03] Control Panel

### Control Panel Functions:

- Power Button
- Timer Settings
- Heat Level Adjustments
- Pause Function



**CAUTION:** Do not place hot pots or pans on the control board to prevent damage or malfunction.






# OPERATION INSTRUCTIONS

## FEATURES AND OPERATIONS

### POWER ON/OFF

- Press the **Power** button to turn the cooktop on or off.
- Upon powering on, a beep sound will indicate activation. If no operation is performed within 2 minutes, the unit will automatically return to standby mode.

### ADJUSTING POWER LEVELS —

- Press the **Element** button  to activate **High-Power Element [01]** or press the **Element** buttons  to activate **Low-Power Element [02]**.
- Use the + or – buttons (or slide bar  ) to adjust the power level (1 – 16).




# OPERATION INSTRUCTIONS

## FEATURES AND OPERATIONS



### ADJUSTING POWER LEVELS — +

- To turn off an element:
  - Select the corresponding element, then press the – button until the power level reaches 0.
  - Alternatively, press the 0 of the slide bar [0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16] to shut down the burner.
  - Alternatively, press the **Power** button to shut down all burners.
- **Power Level Settings:**
  - **Lower Levels (1–3):** Ideal for melting, simmering, or holding food.
  - **Higher Levels (14–16):** Perfect for quick heating, searing, or frying.

### ACCELERATED HEATING

- Press  or  to select the desired element. Then press the  button to activate accelerated heating for 2 minutes.
- After 2 minutes, the element will return to level 16 automatically.
- To exit **Accelerated Heating** manually:
  - Select the corresponding element and use the slide bar to adjust the power level.

### TIMER FUNCTION

- Press the **Timer** button to set a cooking duration.
  - When the upper indicator beside the **Timer** button is lit , the timer applies to the high-power burner.
  - When the lower indicator beside the **Timer** button is lit , the timer applies to the low-power burner.
- Adjust the timer (1–99 minutes) using the + or – buttons. The countdown begins once the display stops flashing.
- The element will turn off automatically when the timer reaches zero, accompanied by a series of beeps.
- **Cancel the Timer:**
  - Select the corresponding element, then press the **Timer** button followed by the – button until it shows 00.
  - Hold the **Timer** button for a few seconds to stop the timer for all elements.





### PAUSE FUNCTION

- Press the **Pause** button to temporarily halt cooking.
- Press the **Pause** button again to resume operation.

### CHILD LOCK

- Hold the **Child Lock** button for a few seconds to lock all controls except the **Power** button.
- To unlock, hold the **Child Lock** button again for a few seconds.

### WARMING MODE

- Press  or  to select the corresponding element, then press the **Warming** button. The element will maintain a temperature of approximately 140°F.
- Press  or  to select the corresponding element. Then press the **Warming** button again to exit warming mode.


## HOT SURFACE WARNING

After cooking, the surface elements remain hot. The display will show an **H** to indicate the surface is too hot to touch. This warning will disappear once the elements cool to a safe temperature.

# CLEANING AND MAINTENANCE

## GENERAL GUIDELINES

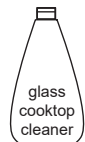
- **Before Maintenance:** Turn off the breaker to the electric cooktop and allow the unit to cool completely.
- Avoid cleaning the cooktop with abrasive materials or harsh chemicals, as they may cause damage.
- Do not use benzene, thinner, scrubbing brushes, or polishing powders.
- Keep flammable, acidic, or alkaline substances away from the cooktop to prevent damage or hazardous situations.
- Regularly clean the glass surface with soapy water or a dedicated glass cooktop cleaner and a wet cloth.
- Use a vacuum cleaner to remove dust from intake and exhaust vents.
- **Never immerse the cooktop in water**, as this may cause malfunction.

 **WARNING:** Any servicing other than regular cleaning must be performed by an authorized service representative.


## CLEANING INSTRUCTIONS

### Regular cleaning

- Clean the glass surface when it is cool.
- Use a dry cloth and glass cooktop cleaner to clean. Avoid abrasive products or pads.



### Burnt Residue cleaning

 **CAUTION:** Abrasive tools may scratch the glass surface.

1. Ensure the cooktop is cool.
2. Apply a small amount of glass cooktop cleaner to the burnt residue.
3. Use a non-scratch cleaning pad to rub the area, applying pressure as needed.
4. Repeat the process if any residue remains.

### Heavy Burnt Residue cleaning

 **CAUTION:** Avoid abrasive tools to prevent scratching.

1. Allow the cooktop to cool completely.
2. Use a single-edge razor blade scraper held at a 45° angle to gently scrape off residue.
3. Apply a small amount of glass cooktop cleaner and use a non-scratch pad to remove remaining residue.
4. Polish the surface with a glass cooktop cleaner and a paper towel for added protection.



### Metal Marks and Scratches

- Sliding pots and pans across the cooktop may leave metal marks. These can be removed using a glass cooktop cleaner and a non-scratch cleaning pad.
- Black discoloration caused by boiled-dry aluminum or copper pans can also be removed immediately to prevent permanent stains.

- **Tip:** Always ensure cookware bottoms are smooth to avoid scratching the cooktop.

### Damage from Sugary Spills and Melted Plastic

- Sugary spills (e.g., jelly, syrup, candy) and melted plastics should be removed while still hot to avoid permanent surface pitting (not covered under warranty).
- **Steps for Removal:**
  1. Turn off all surface units and remove hot cookware.
  2. While wearing an oven mitt:
    - a. Use a sharp, single-edge razor blade scraper to move the spill to a cool area.
    - b. Remove the spill using paper towels.
  3. Ensure all residue is completely removed before using the cooktop again.

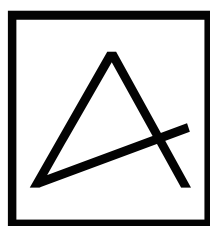
**Note:** If the glass surface cracks, discontinue use immediately and contact a service technician.

# TROUBLESHOOTING

For operational difficulties, refer to the table below. If further assistance is required, contact ANZZI Customer Support at 305-614-4070. Please have the product serial number, purchase date, and any diagnostic codes from the control panel ready when you call.

Codes	Possible Causes	Recommended Action
E4	Thermal protector break off or short circuit.	Turn off the cooktop, disconnect power for 30 seconds, then restart. If the issue persists, contact ANZZI.

Symptoms	Possible Causes	Recommended Action
<b>The cooktop cannot be turned on.</b>	No power.	<ol style="list-style-type: none"> <li>1. Verify power is restored.</li> <li>2. Reset the circuit breaker if tripped.</li> <li>3. Reset the ground fault circuit interrupter (GFCI) if needed.</li> </ol>
<b>Cooktop does not heat or cooking is slow.</b>	Incompatible cookware.	Use recommended cookware and ensure the cookware bottom is large enough to fully cover the cooking zone.
<b>Surface elements do not work properly.</b>	Cooktop controls improperly set.	Verify that the correct control is set for the selected surface element.
<b>Cooktop turns off while cooking.</b>	Overheat protection activated due to high internal temperature.	Ensure vents are not blocked. Allow the cooktop to cool and restart.
<b>Unresponsive keypad.</b>	<ol style="list-style-type: none"> <li>1. Dirty keypad.</li> <li>2. Blown fuse or tripped circuit breaker.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the keypad.</li> <li>2. Replace the fuse or reset the circuit breaker.</li> </ol>
<b>Scratches on the cooktop glass surface.</b>	<ol style="list-style-type: none"> <li>1. Incorrect cleaning methods used.</li> <li>2. Rough-bottom cookware or coarse particles (e.g., salt, sand).</li> </ol>	<ol style="list-style-type: none"> <li>1. Follow proper cleaning procedures outlined in the "Cleaning and Maintenance" section.</li> <li>2. Use smooth-bottom cookware and ensure cookware is clean before use to avoid scratches.</li> </ol>
<b>Areas of discoloration on the cooktop.</b>	Food spillovers were not cleaned before the next use.	Clean spills as directed in "Cleaning and Maintenance."
<b>Plastic melted to the surface.</b>	Hot cooktop came into contact with plastic placed on it.	Clean the surface immediately, following the "Cleaning and Maintenance" section.
<b>Pitting (indentation) of the cooktop.</b>	Hot sugary spills on the glass surface.	Contact a qualified technician for replacement.



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