

WindCrest™

Culinary Precision™



CTSG GAS SEALED BURNER COOKTOP

Use & Care Guide

**To the installer: Please leave this instruction book with the cooktop.
To the consumer: Please read and keep this book for future reference.**

351 Thor Place
Brea, CA. 92821
(877) 387-6721 • (714) 482-2337 Fax

For questions about features, operation/performance, parts, accessories or service,
call: 1-877-387-6721 or visit our brand websites at ...

www.windcrestcnp.com

TABLE OF CONTENTS

COOKTOP SAFETY.....	2	COOKTOP CARE.....	6
PARTS AND FEATURES.....	4	General Cleaning.....	6
COOKTOP USE	5	TROUBLESHOOTING	7
Cooktop Controls.....	5	ASSISTANCE OR SERVICE.....	8
Sealed Surface Burners	5	In the U.S.A	8
Home Canning	6	In Canada	8
Cookware	6	WARRANTY	8

COOKTOP SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."
These words mean:



You can be killed or seriously injured if you don't immediately follow instructions



You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- ◆ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- ◆ **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- ◆ Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING: Gas leaks cannot always be detected by smell. Gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier. If a gas leak is detected, follow the "What to do if you smell gas" instructions.



IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.

CAUTION: Do not store items of interest to children in cabinets above the cooktop – children climbing on the cooktop to reach items could be seriously injured. Proper Installation – The cooktop, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70 or the Canadian Electrical Code, Part 1. Be sure the cooktop is properly installed and grounded by a qualified technician

- This cooktop is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect the electrical supply before servicing the cooktop.
- Injuries may result from the misuse of the cooktop such as stepping, leaning, or sitting on the top surface.
- Maintenance – Keep cooktop area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage on the cooktop – Flammable materials should not be stored on or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

SAVE THESE INSTRUCTIONS

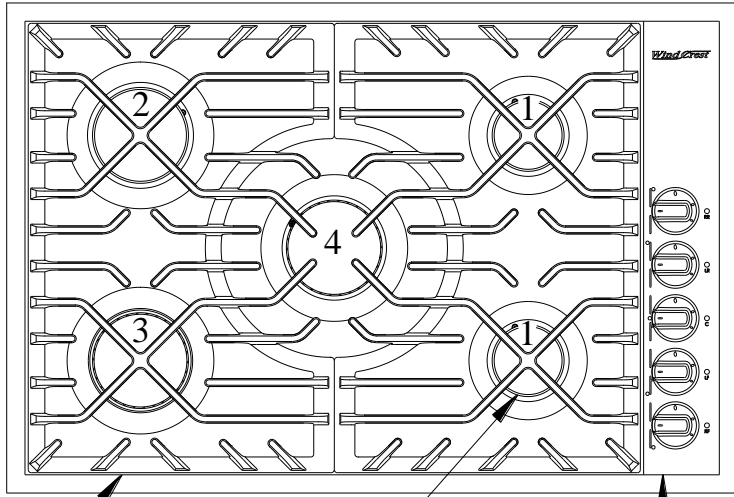
State of California Proposition 65 Warnings:

Burning Gas Cooking Fuel generates some by products that are on the list of substances known to cause Cancer or Reproductive Harm. Always Operate this Unit "according to the Instructions contained in this Guide" and Provide Good Ventilation to minimize Exposure.

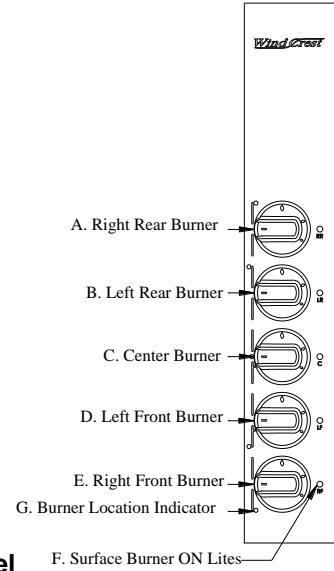
PARTS AND FEATURES

This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

30" (76.2 cm) model



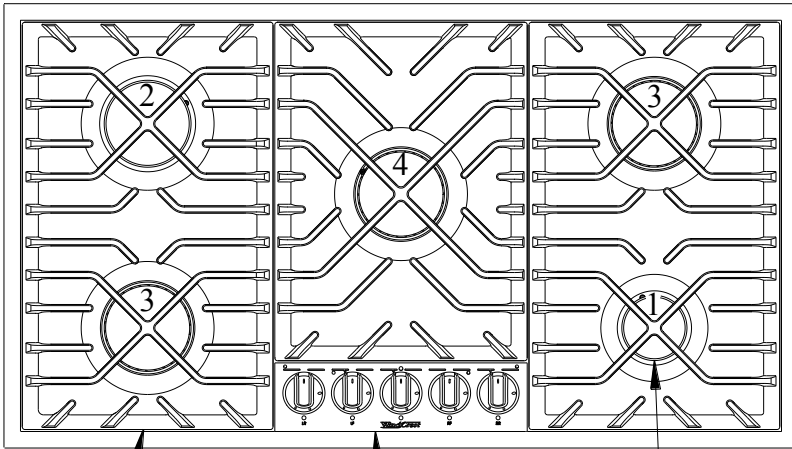
A. Surface Burner Grate C. Surface Burner Cap and Head B. Control Panel



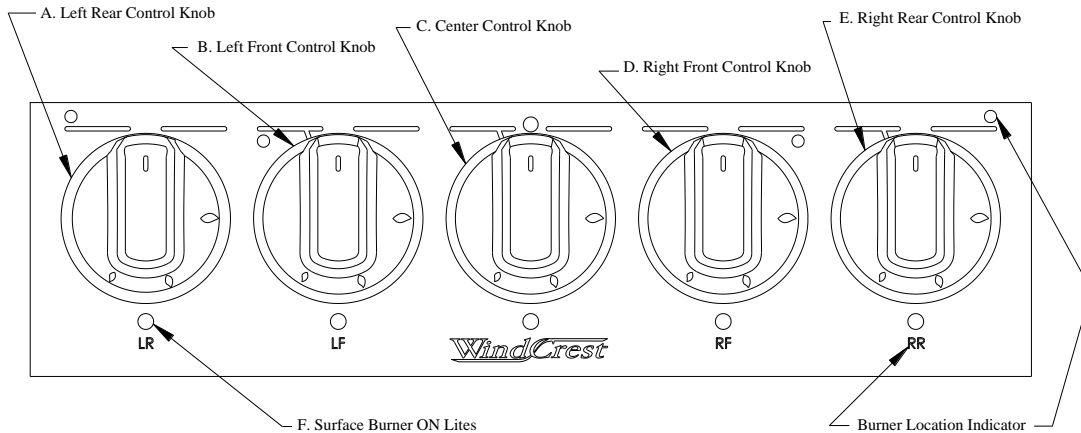
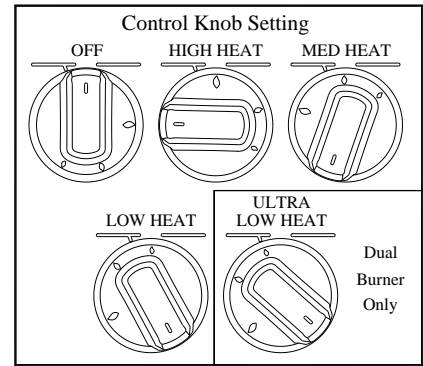
Control Panel

1. 9,000 BTU Single Burner - 2. 12,000 BTU Single Burner - 3. 15,000 BTU Dual Burner - 4. 20,000 BTU Dual Burner

36" (91.4 cm) model



A. Surface Burner Grate B. Control Panel C. Surface Burner Cap and Head



COOKTOP USE

Cooktop Controls

WARNING

Fire Hazard
Do not let the burner flame extend beyond the edge of the pan.
Turn off all controls when not cooking.
Failure to follow these instructions can result in injury, death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to the **ON** position and will automatically reignite if the flame is extinguished

If a crossdraft is present, the flame may be affected and some sparking may occur. This is normal.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

To Set:

1. Push down and turn knob counterclockwise to HI.
2. Turn knob to anywhere between HI and LO. Use the following chart as a guide when setting heat levels.
3. Ultra-Low (Dual Burner Only) turn knob to full left position. Dual Burner Control (only) has detent stops at HI and Med position.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> ■ Start food cooking ■ Bring liquid to a boil ■ Hold a rapid boil ■ Quickly brown or sear food
Medium Between HI and LO	<ul style="list-style-type: none"> ■ Maintain a slow boil ■ Fry or sauté foods ■ Cook soups, sauces and gravies ■ Stew or steam food
LO	<ul style="list-style-type: none"> ■ Simmer ■ Warm food
ULTRA LO™	<ul style="list-style-type: none"> ■ Melt Chocolate or Butter ■ Heat and hold delicate sauces ■ Keep food warm

REMEMBER: When cooktop is in use, the entire cooktop area may become hot.

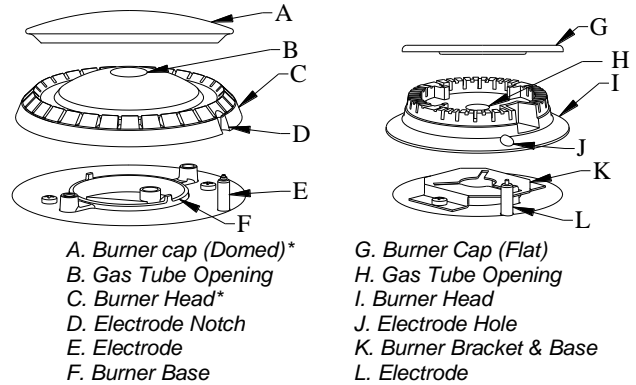
Power failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to HI. After burner lights, turn knob to setting desired.

Caution: Reignition feature is disabled when power is “off”

Do Not Leave Cooktop Unattended.

Sealed Surface Burners



Dual Burner

Single Burner

*** Same for all Dual Burners**

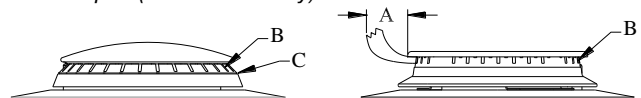
Caution: Improper positioning of burner can damage cooktop and cause injury to persons.
 Correct positioning results in even flame distribution and appearance.
DO NOT INSTALL Dual Burner Heads on Single Burner Base Or Single Burner on Dual Base.

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap and head in place when using a surface burner. A clean burner cap and head will help avoid poor ignition and uneven flames. Always clean the burner cap and head after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of gas tube by always using a burner cap.

A = 1 – 1-1/2” (25-38mm)
 B = Main Burner Ports
 C = Simmer port (Dual Burner Only)

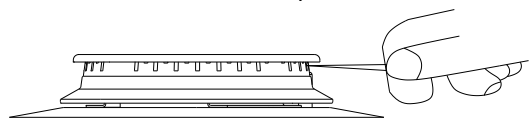


Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports. Some yellow Tipping may occur with LP Gas.

To Clean:

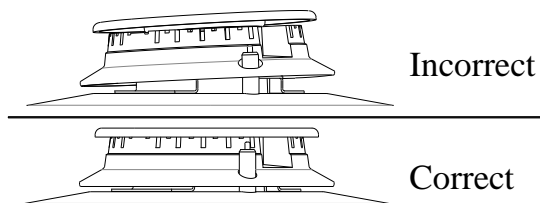
IMPORTANT: Before cleaning, make sure all controls are off and cooktop is cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap and head from the burner base and clean according to “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged Main burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick.
4. Use tooth brush to clean simmer port.



IMPORTANT: Always allow Burner Head to dry thoroughly before using.

4. Replace the burner cap and head, making sure Burner Head and Cap are aligned and centered so that gaps are even and Head cannot be rotated.



5. Turn on the burner. If the burner does not light, check burner head alignment. If the burner still does not light, do not service the burner yourself. Contact a trained repair specialist.

Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> ▪ Heats quickly and evenly. ▪ Suitable for all types of cooking. ▪ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> ▪ Heats slowly and evenly. ▪ Good for browning and frying. ▪ Maintains heat for slow cooking.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ▪ Follow manufacturer's instructions. ▪ Heats slowly, but unevenly. ▪ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none"> ▪ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none"> ▪ Follow manufacturer's instructions. ▪ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ▪ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none"> ▪ Heats quickly, but unevenly. ▪ A core or base of aluminum or copper on Stainless Steel provides even heat.

COOKTOP CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad.

STAINLESS STEEL

To avoid damage to stainless steel surfaces, do not use soapfilled scouring pads, abrasive cleaners, Cooktop Cleaner, steelwool pads, gritty washcloths or abrasive paper towels. Rub in direction of grain to avoid damaging.

Cleaning Method:

- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

Burned On Food Deposit:

- Prepare paper towel pad large enough to cover deposit.
- Wet pad and place over deposit and pat down. Let stand for 20 -30 minutes then wipe deposit area in grain direction.
- Repeat as necessary.

Brown or Blue Discoloration:

- Use Kleen-King™ Stainless Steel liquid cleaner as recommended.
- Follow Cleaner Instructions.
- Always Rub in Direction of Grain.
- Repeat as necessary.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When removing or replacing knobs, make sure knobs are in the Off position.

Do not remove Rubber Seals under knobs.

Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates and caps are cool.
- **Do Not Clean in Dishwasher.**

SURFACE BURNERS AND ELECTRONIC IGNITER

Surface Burners

See "Sealed Surface Burners" section.


Electronic Igniter Cleaning Method:

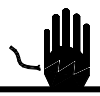
- Clean the stainless steel igniter using a nonabrasive scouring pad. Clean ceramic post with a cotton swab:

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call

Nothing will operate

 **WARNING**



Electrical Shock Hazard
Plug into a grounded 3 prong outlet.
Do not remove ground prong.
Do not use an adapter.
Do not use an extension cord.
Failure to follow these instructions can result in death, fire, or electrical shock.

Is the power supply cord unplugged?

Plug into a grounded 3 prong properly polarized outlet.

Has a household fuse blown, or has a circuit breaker tripped?

Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is Gas flowing to Burner?** If not, check shutoff Valve (see installation instruction).
- **Is the control knob set correctly?**
Push in knob before turning to a setting.

- **Are the burner ports clogged?**

See "Sealed Surface Burners" section.

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**

See "Sealed Surface Burners" section.

- **Are the burner caps and heads positioned properly?**

See "Sealed Surface Burners" section.

- **Is propane gas being used?**

A Natural Gas Unit may have been installed check label on bottom of cooktop.

Surface burner makes popping noises

- **Is the burner wet?**

Let it dry.

Continuous sparking of Igniter

- **Is a cross draft drawing the flame away from the igniter?**

This is normal when a cross draft is present.

- **Is the power supply cord properly grounded/polarized?**

See the Installation Instructions.

- **Is the burner cap and head positioned properly?**

See "Sealed Surface Burners" section.

- **Has cooktop been cleaned recently?** Let it dry. To aid drying heat a pot of water on the center burner for 20 to 30 minutes.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**

Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

In the U.S.A. or Canada:

TO OBTAIN SERVICE UNDER WARRANTY or if you need to order replacement parts, or need to find an Authorized Service Provider, please call: **(877) 387-6721**

You must present a copy of your dated proof-of-purchase sales receipt in order to obtain service under warranty. You will also need the complete model and serial number of your appliance. This information will help us better respond to your request.

You may also contact us via our website:
www.windcrestcnp.com

In the U.S.A. or Canada, call Customer Service at (877) 387-6721 for all Service Needs

We recommend that you use only factory-authorized Service Providers and factory-authorized replacement parts. Factory-authorized replacement parts will fit right and work right, because they are made with the same precision used to build every Wind Crest™ appliance.

RECORD PRODUCT DATA FOR FUTURE REFERENCE:

MODEL #: _____ SERIAL #: _____

DATE OF PURCHASE: _____

DATE INSTALLED: _____

DEALER'S NAME: _____

DEALER'S ADDRESS: _____

DEALER CITY: _____ STATE: _____

DEALER PHONE #: _____

CNP INDUSTRIES, INC. MAJOR APPLIANCE WARRANTY

FULL ONE YEAR WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, CNP Industries, Inc. will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a CNP Industries, Inc. designated service company. This warranty is valid only in the United States, District of Columbia or Canada and applies only when the major appliance is used in the country in which it was purchased. In the 10 provinces of Canada, this warranty is limited. There may be additional costs for remote or inaccessible locations (e.g. shipping the products to our designated service locations, or you may need to pay the service technician's travel costs, to have the appliance repaired in-home). This warranty does not apply outside the 50 United States and Canada. Proof of original purchase date is required to obtain service under this warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover Service Call(s):

1. To correct the installation, which includes replacing or repairing house fuses, or to correct house wiring or plumbing.
2. Service previously done by an unauthorized servicer voids future warranty.
3. To instruct you on how to use your major appliance.
4. To repair or replace appliance light bulbs, air filters or other consumable parts.
5. To repair your major appliance when used for other than normal, single-family residential use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
6. To correct damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by CNP Industries, Inc.
7. For cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to CNP Industries, Inc. **within 30 days from date-of-purchase.**
8. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized CNP Industries, Inc. servicer is not available.
10. For the removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

This warranty is void if the factory applied serial data plate has been altered or removed from your major appliance.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.