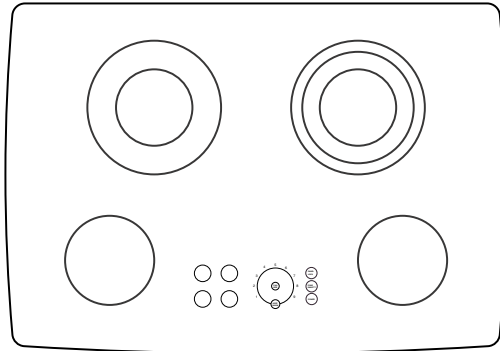
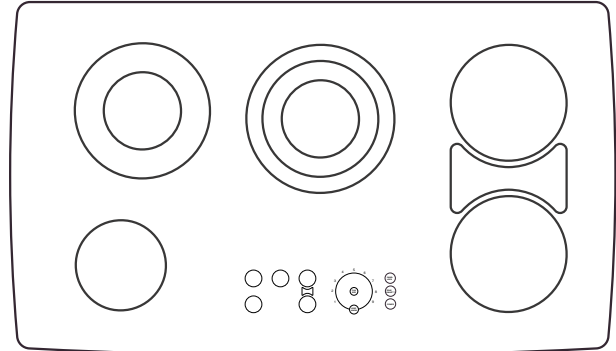


# ***Thermador***<sup>®</sup>

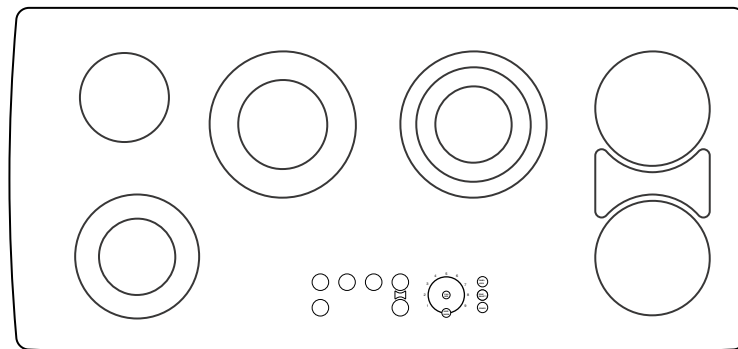
## **Care and Use Manual**



CEP304



CEP365



CEP456

## **Thermador Glass Ceramic Cooktops**

Models: CET304, CET365,  
CEP304, CEP365, CEP456

# A Special Message to Our Customers

Thank you for selecting the Thermador Glass Ceramic Touch Control Cooktop. We recommend that you take time to read this manual prior to using your cooktop for the first time.

This booklet contains suggestions that will be helpful as well as directions for using all the features on your cooktop. Keep it handy, as it has answers to the questions that may occur when you start to cook.

The information in this manual will help you easily operate and care for your cooktop for years of satisfaction.

If you have any questions, please contact us at 1-800-735-4328. For additional information, visit our website at [www.thermador.com](http://www.thermador.com) or write to us at:

Thermador  
Customer Support Call Center  
5551 McFadden Avenue  
Huntington Beach, CA 92649

Sincerely,

*Test Kitchen Consumer Scientists*

# Table of Contents

<b>Important Safety Instructions .....</b>	<b>2-3</b>	<b>Setting the Controls - CET Models ..</b>	<b>11</b>
<b>Safety Precautions in French .....</b>	<b>4-5</b>	<b>Using Proper Cookware .....</b>	<b>12</b>
<b>Cooktop Models .....</b>	<b>6</b>	Cookware Characteristics .....	12
<b>Cooktop Controls .....</b>	<b>7</b>	To test the flatness of your pans: .....	12
<b>Cooktop Operating Instructions .....</b>	<b>8</b>	Specialty pans .....	12
Before Using Cooktop for First Time .....	8	Custom Accessory Griddle .....	12
Precautions for Long Life and		Using Proper Cookware .....	12
Good Appearance of the Surface: .....	8	<b>Heat Settings for Radiant and</b>	
Indicator Lights .....	8	<b>Bridge Elements .....</b>	<b>13</b>
Retained Heat .....	8	<b>Cleaning Guide .....</b>	<b>14</b>
Locking the Cooktop .....	8	Before Use Care .....	14
<b>The Elements .....</b>	<b>9</b>	Recommended Cleaners .....	14
Radiant Elements .....	9	Avoid These Cleaners .....	14
Dual Element .....	9	Daily Cleaning Techniques .....	14
Triple Element .....	9	How to use a Razor Blade Scraper .....	14
Bridge Element .....	9	Use Cooktop Cleaning Creme® Daily .....	14
Bridge Operation .....	9	<b>Special Care Chart .....</b>	<b>15</b>
Keep Warm .....	9	<b>Troubleshooting .....</b>	<b>16</b>
Keep Warm Guidelines .....	9	<b>Thermador Cooktop Warranty .....</b>	<b>17</b>
Temperature Limiters .....	9	<b>Packaged with Cooktop</b>	
<b>Setting the Controls - ZONE SMART™ ...</b>	<b>10</b>	Care and Use Manual	
Pan Sensing and Sizing Guidelines .....	10	Installation Instructions	
Using a single element .....	10	Cooktop Cleaning Creme®	
Using a dual or triple element .....	10	Razor Blade Scraper	
To change cook settings when cooking: ...	11	Mounting Brackets	
To turn off the Zone Smart™ feature: .....	11	Registration Card	
		Foam Tape Seal	



# IMPORTANT SAFETY INSTRUCTIONS



READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP



## WARNING

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



## WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- **DO NOT USE WATER**, including wet dishcloths or towels, on grease fires. A violent steam explosion may result.
- **SMOTHER FLAMES** from a grease fire with a close-fitting lid, cookie sheet, or other metal tray. Turn off the electric element. **BE CAREFUL TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **SMOTHER FLAMES** from other types of food fires with baking soda. Never use water on cooking fires.
- **NEVER PICK UP A FLAMING PAN.** You may be burned.
- **LEAVE THE HOOD VENTILATOR ON** when flambéing food.
- **ALWAYS HAVE A WORKING SMOKE DETECTOR NEAR THE KITCHEN.**
- **USE AN EXTINGUISHER ONLY IF:**
  1. You have a Class ABC extinguisher and know how to operate it.
  2. The fire is small and contained in the area where it started.
  3. The fire department is being called.
  4. You can fight the fire with your back to an exit.



## WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- Use this unit only in the manner intended by the manufacturer. If you have any questions, contact the manufacturer.
- Before servicing unit, switch power OFF at service panel and lock service panel to prevent power from being switched on accidentally.
- Do not cook on a cooktop in which the glass top has broken. If the cooktop glass should break, do not use it or attempt to clean or fix it. Cleaning solutions and spill overs may penetrate the broken cooktop and create a risk of electric shock. Turn off electric circuit to the cooktop and call an authorized service agency immediately.



## WARNING

**DO NOT STORE ITEMS OF INTEREST TO CHILDREN ABOVE THE COOKTOP OR AT THE BACK OF IT. IF CHILDREN CLIMB ONTO THE COOKTOP TO REACH THESE ITEMS, THEY COULD BE SERIOUSLY INJURED.**

- Children and pets should not be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of appliance.



## WARNING

**Do not store flammable materials on or near the cooktop.**

- When using the cooktop, **DO NOT TOUCH THE HOT COOKING AREA OR THE IMMEDIATE SURROUNDING AREA.** Even though dark in color, these areas may be hot. Areas adjacent to the elements may become hot enough to cause burns. Never let clothing, pot holders, or other flammable materials come in contact with a cooking area until it has cooled.
- For personal safety wear proper apparel. Loose fitting garments or those with long, loose sleeves should never be worn while cooking. Tie long hair so that it doesn't hang loose.



# IMPORTANT SAFETY INSTRUCTIONS



## READ ALL INSTRUCTIONS BEFORE USING YOUR COOKTOP

- Use only dry pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot cooking areas.
- This appliance is equipped with one or more surface units of different sizes. Always use utensils that have flat bottoms and that are large enough to cover the whole cooking area. The use of a utensil smaller than the size of the cooking area will expose a portion of the heated area to direct contact with the user which could result in burns. Proper relationship of utensil to burner will also improve efficiency.
- Turn handles of utensils inward so that they do not extend over adjacent work areas, cooking areas, or the edge of the cooktop. This will help prevent hot food spills, risk of burns and ignition of flammable materials.
- Use high heat settings on the cooktop only when necessary. Use low to medium settings to heat oil slowly.
- Never move a pan of hot oil, especially a deep fat fryer. Wait until it is cool.
- Never leave the cooktop unattended when using high heat settings. Boil-overs can cause smoke and possibly damage the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- Other than the use of metal pans, only certain types of glass, heatproof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. These types of utensils may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.



### CAUTION

**The cooktop is for cooking. Never use it to warm or heat a room.**

**Be sure your appliance is properly installed and grounded by a qualified servicer in accordance with the Installation Instructions provided with the cooktop.**

**Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified servicer.**

- Always use cookware and utensils appropriate for the type and amount of food being prepared.
- Do not place any hot cookware on the control panel area,

- Clean the cooktop with caution. If the soil must be removed while the cooktop is hot, clean the hot top with the metal razor blade scraper only. Do not use a wet sponge or cloth while it is hot. Some cleaners produce noxious fumes if applied to a hot surface.
- Clean the ventilation system above or behind the cooktop frequently, so that grease from the cooking vapors does not accumulate on the filters, fan, intake, or hood.
- To prevent elements from accidentally being turned on, lock the cooktop when it is not in use and before cleaning. (See *Locking the Cooktop*, Page 8.)

## SAVE THESE INSTRUCTIONS

# ⚠️ Précautions d'Emploi et Avertissements ⚠️

## Supplément pour le Canada

Pour Le Manuel de Soins et D'utilisation et Les Instructions D'installation Pour LA TABLE DE CUISSON ÉLECTRIQUE

**VEUILLEZ LIRE LES INSTRUCTIONS ENTIERES AVANT DE CONTINUER.**

**IMPORTANT:** L'INSTALLATION DOIT CONFORMER AUX TOUS LES CODES LOCAUX.

**IMPORTANT:** Garder ces instructions pour l'emploi de l'Inspecteur Électrique Local.

**L'INSTALLATEUR:** Veuillez laisser ces Instructions avec cet appareil pour la propriétaire.

**LE PROPRIÉTAIRE:** Veuillez retenir ces instructions pour l'référence future.

**AVERTISSEMENT:** Debrancher l'alimentation avant d'installer. Avant de mettre l'appareil EN MARCHÉ, soyez certain que toutes les commandes vent à la position ARRÊT.

### GARDER CES INSTRUCTIONS

**Votre sécurité nous concerne.**

Ce manuel contient des remarques concernant votre sécurité. Ces remarques seront précédées des mots AVERTISSEMENT ou PRECAUTIONS D'EMPLOI.

Lisez-les attentivement et suivez les consignes.

### ⚠️ AVERTISSEMENT:

attire votre attention sur des situations qui pourraient occasionner des dommages corporels, des brûlures ou des électrocutions.

### PRECAUTIONS D'EMPLOI:

descrirent ce qui pourrait endommager l'appareil (le rayer, le bosseler, etc...) ou votre mobilier.

### AVANT LA PREMIÈRE UTILISATION DE VOTRE TABLE DE CUISSON

**Enlevez toutes les étiquettes et l'emballage**

1. Vérifiez que vous avez les pièces suivantes:

- Plaque et Grille (lèchefrite, couvercle, plaque, grille, élément amovible)
- Cuvettes d'égouttement -
- Plateau d'égouttement -
- Consignes d'installation
- Carte de service après-vente

2. Lisez le manuel de mode d'emploi qui accompagne cette table de cuisson.

### LES INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

**AVERTISSEMENT - POUR RÉDUIRE LE RISQUE D'INCENDIE, DE CHOC ÉLECTRIQUE, OU DE LA BLESSURE AUX PERSONNES, OBSERVER LE SUIVANT:**

**A.** Utiliser cet appareil seulement dans la manière destinée par le fabricant. Si vous avez de questions, contacter le Fabricant.

**B.** Avant l'installer, l'Entretien ou le Nettoyage de l'Appareil, Couper le Courant au Tableau de Service, et Fermer à Clef le Tableau de Service Pour Empêcher l'Alimentation d'Être Allumée Par Hasard.

**PRÉCAUTIONS D'EMPLOI SEULEMENT POUR L'UTILISATION D'AÉRATION. NE PAS L'UTILISER POUR ÉPUISER LA VAPEUR OU LES MATIÈRES EXPLOSIVES OU DANGEREUSES.**

**A.** Utiliser les hautes positionnements du cuisinière seulement quand c'est nécessaire. Chauffer l'huile lentement sur un positionnement teas à moyen.

**B.** Ne jamais laisser le table de cuisson sans surveillance en utilisant les réglages des haute flammes. Les surbouillants peuvent causer le fumage et les débordés graisseux qui pouvant s'allumer.

**C.** Utiliser toujours les batteries de cuisine et les ustensiles appropriés pour le type et la quantité de la nourriture ayant préparée.

**⚠️ AVERTISSEMENT: - POUR RÉDUIRE LE RISQUE DE BLESSURE AUX PERSONNES DANS L'ÉVÉNEMENT D'UN FEU DE GRAISSE DU SOMMET DE LA TABLE DE CUISSON OBSERVER LES SUIVANTS:**

**A. ÉTOUFFER LES FLAMMES** avec un couvercle ajusté, une toile du biscuit ou un plateau métallique, puis fermer le bec l'élément électrique. SOYEZ CERTAIN D'EMPECHER LES BRÛLURES. Si les flammes ne s'éteindront pas immédiatement, ÉVACUER ET APPELER LE SERVICE DES INCENDIES.

**B. NE PAS UTILISER DE L'EAU SUR LE FEU DE CUISSON,** y compris les layettes mouillés ou les serviettes - une explosion à vapeur résultera. Éteindre les flammes avec du bicarbonate de soude.

**C. NE JAMAIS RAMASSER UNE CASSEROLE EN FLAMMES** Vous pouvez être brûlé.

**D.** En cas un feu quand intentionnellement "flamber" la liqueur ou des autres esprits sur le Cooktop, **METTRE le ventilateur à L'ARRÊT.**

**E.** Dans l'événement que l'habillement personnel prend feu, **TOMBER ET ROULER IMMÉDIATEMENT** pour éteindre les flammes.



## Les Pratiques De Sécurité D'éviter La Blessure Personnelle



### F. **Utiliser un extincteur SEULEMENT si:**

- 1) Vous savez que vous avez un extincteur de Classe ABC et vous savez déjà comment le faire fonctionner.
- 2) Le feu est petit et est contenu dans la région où il a commencé.
- 3) Le service des incendies est appelé.
- 4) Vous pouvez combattre le feu avec votre dos à une sortie.

**Avec le soin correct**, votre nouvelle table de cuisson Thermador® a été dessinée pour être un appareil fiable et sûr. En utilisant les appareils de la cuisine, les précautions de sécurité de base doivent être suivies:

**Le travail d'installation**, et de câblage électrique doit être fait par les personnes qualifiées conformément à tous les codes & normes applicables, y compris la construction calculée à feu.

**Ne pas réparer ou remplacer aucune partie de l'appareil** à moins que recommande spécifiquement dans ce manuel. Tout autre entretien doit être rapporté à un technicien qualifié.

**Les enfants ne doivent pas être laissés seuls** où sans surveillance dans un endroit où les appareils sont en marche. Il ne doit jamais être permis à laisser s'asseoir ou poser le pied sur aucune partie de l'appareil.

**AVERTISSEMENT:** Ne pas emmagasiner des articles d'intérêt aux enfants au-dessus de la table de cuisson ou au dos de lui. Si les enfants grimperaient sur l'appareil d'atteindre ces articles, ils peuvent être sérieusement blessés.

**AVERTISSEMENT:** Ne jamais utiliser aucune partie de la table de cuisson pour l'emmagasinement. Les matières inflammables peuvent s'allumer et les articles plastiques peuvent fondre ou s'allumer.

**Ne jamais laisser les habillements, les poignées, ou des autres matières inflammables de contacter d'aucun élément chaud.**

**AVERTISSEMENT:** Utiliser seulement les poignées sèches: les poignées mouillées ou humides sur les surfaces chaudes peuvent causer les brûlures de la vapeur. Ne pas utiliser une serviette ou d'autre tissu volumineux au lieu des poignées. Ne pas permettre les poignées de toucher les éléments chauds.

**Nettoyer la table de cuisson avec attention. Éviter les brûlures de la vapeur;** ne pas utiliser une éponge ou un tissu mouillé de nettoyer la table de cuisson pendant qu'il est chaud. Quelques nettoyeurs produisent les vapeurs nocifs se appliqués à une surface chaude.

**ATTENTION:** Pour la sécurité personnelle, porter le vêtement adéquat. Les vêtements amples ou suspendus ne doivent jamais être portés pendant l'utilisation de cet appareil.

**Ne pas utiliser le papier alu de border aucune partie de la table de cuisson.** L'emploi impropre de ces revêtements peut résulter à un choc électrique ou

un feu. Le feu est un isolant de la chaleur excellent et la chaleur sera attrapée en dessous d'elle. Ce bouleversera la performance de la cuisine et peut endommager le fond de la lèchefrites.

**AVERTISSEMENT:** L'appareil est pour la cuisson. Basé sur les considérations de sécurité, ne jamais utiliser la table de cuisson pour chauffer une chambre. Tel emploi peut endommager la table de cuisson.

Ne pas chauffer les récipients de la nourriture non ouvert; une intensification de pression peut causer le récipient d'éclater.

**AVERTISSEMENT:** Lorsque utiliser la table de cuisson: **NE PAS TOUCHER LES ÉLÉMENTS DE CHAUFFAGE ou CE QUI SE TROUVE À PROXIMITÉ IMMÉDIATE.** Les éléments de chauffage peuvent être chauds bien qu'ils sont froids en couleur. Les endroits près de la cuisinière peuvent s'échauffer assez de causer les brûlures.

**Seulement certains types de verre, verre-céramique, résistant à la chaleur, céramique, la faïence, ou des autres ustensiles sont convenables pour l'utilisation de la table de cuisson.** Ce type d'ustensile peut casser avec les changements de la température soudains. Utiliser seulement les réglages de base ou montures de chaleur selon les directions du fabricant de l'ustensile.

**AVERTISSEMENT:** Pour minimiser les brûlures d'ignition des matières inflammables et les débordements involontaires, **mettre les poignées d'ustensiles vers l'intérieur** pour qu'ils n'étendent pas sur les endroits de travail adjacents, les endroits de cuisson, ou le bord de la table de cuisson.

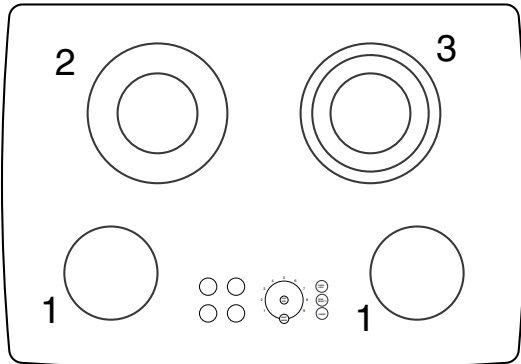
**Tenir le manche de la casserole** de prévenir le mouvement de l'ustensile en mélangeant ou en tournant la nourriture. **Les éléments chauffants ne doivent pas être trempés ou plongés dans l'eau.** Allumez les éléments et ils s'autonettoieront. Restez à proximité du four lorsque les éléments se nettoient par pyrolyse. Suivez les consignes d'entretien.

**Nettoyer le capot d'aération et les filtres au-dessus de la table de cuisson fréquemment** pour que la graisse des vapeurs de la cuisson n'accumule pas sur eux.

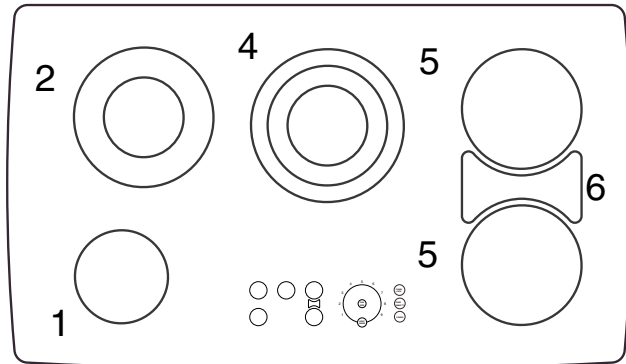
**PRÉCAUTIONS D'EMPLOI:** Assurez-vous que les lèchefrites sont en place avant d'utiliser la table de cuisson. Si ce n'est pas le cas, l'installation électrique et les pièces situées sous la surface de cuisson peuvent être endommagées.

**AVERTISSEMENT:** Cet appareil est équipé avec les éléments de dimensions différents. Choisir les ustensiles qui ont des fonds plats assez grands de couvrir l'élément de chauffage de l'unité de surface. L'emploi d'un ustensile plus petit que la dimension de l'élément exposera une portion de l'élément au contact direct avec l'utilisateur qui peut résulter aux brûlures.

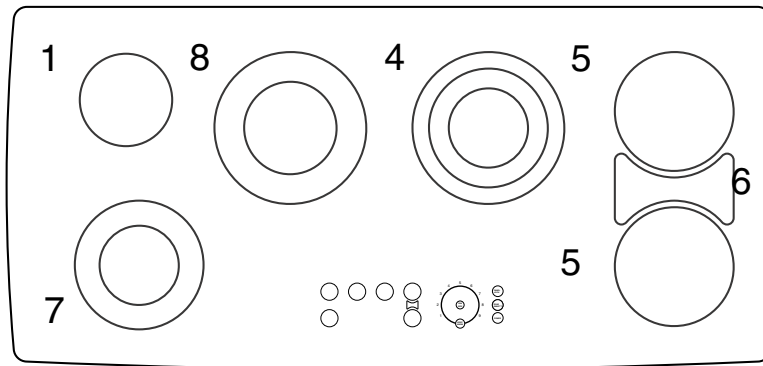
# Cooktop Models



CET304  
CEP304



CET365  
CEP365



CEP456

<b><u>NO.</u></b>	<b><u>TYPE</u></b>	<b><u>SIZE</u></b>	<b><u>WATTAGE</u></b>
1	Single	6" (140 mm)	1200 W
2.	Double	5"/8" (120/210 mm)	750/2200 W
3	Triple	5"/7"/8"(120/175/210 mm)	800/1600/2300 W
4	Triple	5"/7"/9" (120/180/230 mm)	800/1600/2500 W
5	Single	7" (180 mm)	1800 W
6	Bridge	7"x16" (180 x 415 mm)	4000 W
7	Double	5"/8" (120/195 mm)	800/1900 W
8	Double	6"/9" (140/230 mm)	1100/2500 W

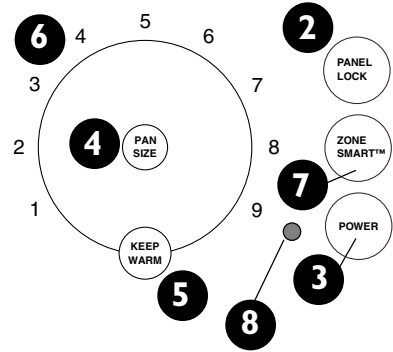
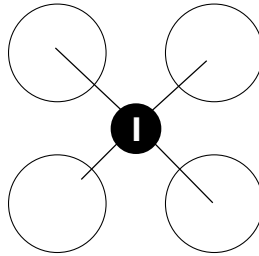
**Models CET 304 and CET365 do not have the ZONE SMART™ Pad.**



# Getting to Know Your Cooktop Controls

## CEP304

1. Single Surface Unit Touch Pad
2. Panel Lock Pad
3. Power Pad;
4. Pan Size Selector Pad
5. Keep Warm Pad
6. Element Heat Settings
7. Zone Smart™ Pad (not on CET)
8. On Indicator Light

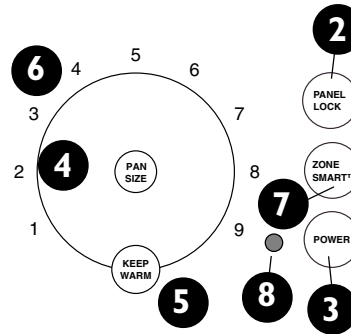
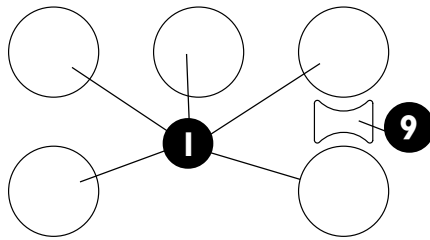


## CEP365

1. Single Surface Unit Touch Pad
2. Panel Lock Pad
3. Power Pad;

4. Pan Size Selector Pad
5. Keep Warm Pad
6. Element Heat Settings

7. Zone Smart™ Pad (not on CET)
8. On Indicator Light
9. Bridge Surface Unit Touch Pad

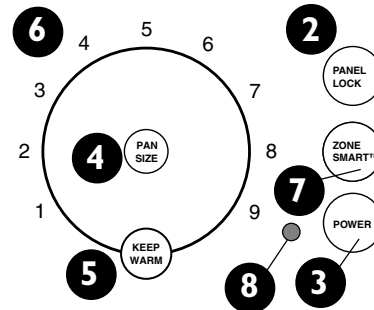
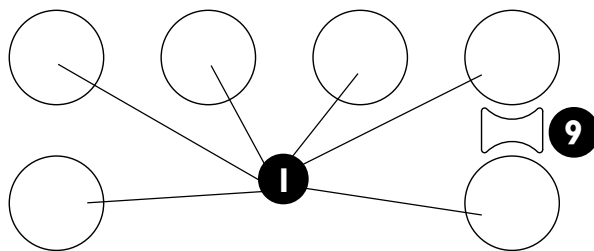


## CEP456

1. Single Surface Unit Touch Pad
2. Panel Lock Pad
3. Power Pad;

4. Pan Size Selector Pad
5. Keep Warm Pad
6. Element Heat Settings

7. Zone Smart™ Pad (not on CET)
8. On Indicator Light
9. Bridge Surface Unit Touch Pad



# Cooktop Operating Instructions

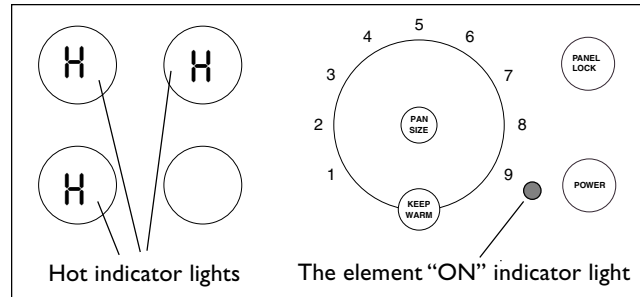
## BEFORE USING THE COOKTOP FOR THE FIRST TIME

- Remove all packing materials and literature from the cooktop surface.
- While cool, wipe with a clean, damp sponge and dry.
- Apply the Cooktop Cleaning Creme<sup>®</sup> packaged with the cooktop. Buff with a clean cloth. (See Page 14 for daily care instructions.)
- There may be a slight odor during the first several uses; this is normal and will disappear.
- Optimum cooking results depend on the proper cookware being selected and used. (See Page 12.)
- The cooking surface will hold the heat and remain hot up to 25 or 30 minutes after the elements have been turned off.
- Read all safety precautions and Care & Use Manual information prior to operating.

## PRECAUTIONS FOR LONG LIFE AND GOOD APPEARANCE OF THE SURFACE:

- Regular, daily care using the Cooktop Cleaning Creme<sup>®</sup> will protect the surface and make it easier to remove food soil and water spots.
- The glass ceramic cooking surface is a durable material resistant to impact but not unbreakable if a pan or other object is dropped on it.
- Do not use aluminum foil directly on the glass; it will melt and damage the glass surface.
- Do not allow plastic, paper, or cloth to come in contact with the hot glass surface; these items can melt or burn and damage the glass surface.
- Do not allow pans to boil dry. This can damage the pan, element and/or the cooktop.
- Never cook food directly on the glass.
- Avoid placing a wok support ring, trivet or other metal stand on the glass surface.
- Do not use the glass surface as a cutting board.
- Do not slide cookware across the cooking surface; it may scratch the glass.
- Do not place wet pans on the glass surface.

## INDICATOR LIGHTS



### Element “ON” Indicator Light

The element “ON” indicator light glows whenever any element is turned on. The light remains lit until all of the elements are turned off.

The “ON” light is located to the left of the Power Pad.

### Hot Surface Indicator Light

Each element features a hot indicator light to show when the cooking surface is too hot to touch. After the element is turned off, an “H” will appear in the element display. The H remains on until the cooking area has cooled to a safe-to-touch temperature.

If an H is lit inside the element display, use caution when working or cleaning around the cooktop as the cooktop is still hot.

### RETAINED HEAT

The glass cooking surface retains heat and stays hot after the element(s) have been turned off. The retained heat may be used to hold foods at serving temperatures for a short time.

### LOCKING THE COOKTOP

The Panel Lock is selected to prevent the control pads from being turned on. Touch PANEL LOCK Pad, light flashes and beep sounds. Hold for 3 seconds to activate. A beep will sound and the panel lock light stays lit indicating that the cooktop is locked.

To unlock, touch PANEL LOCK Pad and hold for 3 seconds. A beep will sound and the light will go out indicating the cooktop is unlocked.

The cooktop cannot be locked when a surface element is operating.

It is recommended to lock the cooktop when not in use and for cleaning.

# The Elements

## RADIANT ELEMENTS

This type of electric element uses a wire ribbon located under the glass-ceramic surface to provide the heat for cooking. Radiant elements will cycle on and off by design. (See *Temperature Limiters*, below.)

There are ten heat settings ranging from 9 (high) to keep warm (L).

## DUAL ELEMENT

The dual element consists of two radiant ribbon elements within the same heating area. Either the small inner element or both the inner and outer elements may be selected for use.

## TRIPLE ELEMENT (Select Models)

The triple element consists of three radiant ribbon elements within the the same heating area. Either the small inner element, the inner and middle elements or the inner, middle and outer elements may be selected.

## BRIDGE ELEMENT (36" and 45" Models Only)

The Bridge element consists of 3 separate elements that can be operated in 2 different ways:

- Use of either one or both of the circular elements independently.
- Use of both circular elements plus the Bridge element simultaneously with a single control.

When all 3 elements are used, it creates an oblong heating area. This oblong shape is ideal for griddles, open roasters and poachers. Pans should have a flat bottom and match the bridge cooking area as closely as possible.

## BRIDGE OPERATION

**To use the Bridge elements,** touch center area between the two elements in the control panel area. Touch cook setting indicator.

### To use single elements separately;

- Touch the element display for appropriate element.
- Touch cook setting indicator.

## KEEP WARM

Each element has a **Keep Warm** setting. The main function of the Warming feature is to keep hot, cooked foods at serving temperatures. Keep Warm is not for cooking foods.

### To use the Keep Warm feature:

- Touch desired element display.
- Touch PAN SIZE pad, if needed,
- Touch **Keep Warm** Pad
- “L” will appear in element display.

The lower power of the element makes it practical to warm a serving platter before adding the hot food, or to keep a casserole hot for second helpings.

### Keep Warm Guidelines

- Use pans/utensils with flat bases. Plates, platters, and casseroles with a shallow ridge around the base can be used provided they are made of heat-safe material.
- Keep dish covered to keep foods hot.
- Choose pans and utensils that may be safely used on a hot surface. Example: Use CorningWare® “safe for rangetop” rather than Pyrex® “not recommended for cooktop use”.
- Use a trivet or steamer basket inside a pan when necessary to raise food off bottom of the pan. Use a small amount of water to steam tortillas. Do not use a trivet directly on the cooktop.

## TEMPERATURE LIMITERS

Each radiant heating element has its own sensor to protect the glass cooking surface from extreme high temperatures. The limiters will operate automatically by cycling the element off regardless of the cook setting.

Although cycling is normal, any one of the following conditions can activate the limiter and cause it to cycle on and off more than usual:

- The base of the pan is not making full contact with the heating surface (due to a warped or uneven base).
- The pan is too small for the size of the element.
- The pan has boiled dry.
- The material or shape of the pan is slow to transfer the heat.
- No pan has been placed on the element. (CET Model only or **ZONE SMART** turned off on CEP models.)

# Setting the Controls – ZONE SMART™

## ZONE SMART™ Pan sensing and Sizing (CEP models only)

### Pan Sensing

Each element has sensors under the glass ceramic panel which detect if there is a metallic pan (saucepan, skillet, stockpot, etc.) sitting on the element. The element will heat up when it is turned on and the sensor detects the presence of a pan. This feature is either on or off for all elements and works together with the Pan sizing feature.

The element will not heat if it is turned on without a pan present or if the pan is removed from the element when it is operating. If no pan is present on the element, a beep will sound at 60 seconds. After 10 minutes, the cooktop beeps and shuts down if no pan is placed on the element.

### Pan Sizing

On the double and triple elements, a sensor under the cooktop can choose the size pan being used and turn on the appropriate element. This feature is either on or off for all elements and works together with the Pan Sensing feature.

### Pan Sensing and Sizing Guidelines

- A cooking Pan must be sitting on the element for the element to heat-up.
- Only pans with flat metal bases can be detected.
- The bottom diameter of the pan must be at least as large as the diameter of the element. (Cookware diameter indicated by manufacturers is measured across the top and is usually greater than the bottom.)
- **Only metal cookware** can be used with the Pan sensing and Pan sizing features. Glass or stoneware will not work.
- Center the cookware over the element.
- A large pan cannot extend beyond 1" over the sides of the largest element.

### ZONE SMART™ Pad

This pad turns off both the **Zone Smart** features, Pan Sensing and Sizing.

The placement of the element control corresponds to the placement of the heating element on the cooktop. On CEP models, **ZONE SMART™** will always be activated when an element is turned on. To turn off **ZONE SMART**, see Page 11.

### Using a single element (with ZONE SMART, Pan Sensing Only)

1. Place pan on the center of the element.
2. Touch the center of the control pad that corresponds to the element desired. The display flashes 0 and two lights to the left and right of the display. The **ZONE SMART** indicator light turns on.
3. Touch desired heat setting number. The display shows the heat setting and the element starts heating.
4. To turn off surface element, touch the element display.

The element heats up when it has been turned on and the sensors detect the presence of a pan.

### Using a dual or triple element (with ZONE SMART Pan Sensing and Sizing)

1. Place pan on the center of the element.
2. Touch the center of the control pad that corresponds to the chosen element. The **ZONE SMART** indicator light turns on.
3. Touch desired heat setting. The display shows the heat setting.
4. The small, medium, or large cooking areas on the selected dual or triple element will be activated automatically depending on the size of the pan.
5. To turn off surface element, touch the element display area twice OR

To turn off all elements at the same time, touch the **POWER** Pad.

**When the pan is lifted off the element**, the heating is interrupted. The number of the selected cook setting and the pan missing symbol (U) flashes in the display. If no pan is placed on the element, a beep will sound at 60 seconds and after 10 minutes the cooktop beeps and will shut down. Either place the pan back on the element or turn off the element.

**NOTE:** When the **Power** pad is touched, **all elements** that are on will be turned off.

## Setting the Controls – ZONE SMART™

### To change cook settings when cooking:

1. Touch element display once. The display flashes 0.
2. Touch desired cook setting.

If a selection is not made within 5 seconds, the element will shut off.

### To turn off the ZONE SMART™ feature

If you want to use glass ceramic or ceramic cookware, have a pan smaller than 4 inches, or do not want to use the pan detection/sizing feature, you can turn off the ZONE SMART system.

### Glass ceramic and metal pans smaller than 4 inches:

1. Place pan on center of element.
2. Touch control pad for element desired.
3. Touch Zone Smart pad. Light goes off.

4. For single elements, omit this step. For dual elements, touch Pan Size until desired pan size is displayed. See Step 3 below, Setting the Controls – CET Models.
5. Touch desired heat setting.
6. Element starts heating.

### Metal pans larger than 4 inches:

1. Place pan on center of element.
2. Touch control pad for element desired.
3. Touch desired setting.
4. Touch Zone Smart pad. Light goes off.
5. Pan size and heat setting are kept in memory.
6. The element starts heating.

## Setting the Controls – CET Models

### SETTING THE CONTROLS – CET MODELS

1. Place pan on center of element.
2. Touch the center of the control pad that corresponds to the element desired. The display flashes “0” and two lights to the left and right of the display.
3. For dual and triple elements, touch the Pan Size pad until desired element size is displayed.
  - One touch of the pad will select the largest element. The display will stop flashing and the outer circle stays on.

- A second touch of the pad will select the small element and the inner circle stays lit.
- For the triple element, another touch of the pad and the middle element is selected.
- Further touches of the pad will toggle through the selection process.

4. Touch desired heat setting. The display shows the heat setting selected and starts heating.
5. To turn off a surface element, touch the element display area twice OR...

...To turn off all elements at the same time, touch the **Power Pad**.

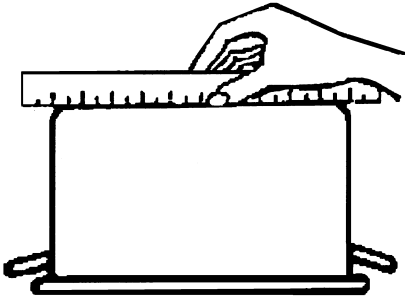
# Using Proper Cookware

## COOKWARE

### Characteristics

The choice of pans directly affects the cooking speed and uniformity. For best results select pans with the following features:

**FLAT BASES** - When a pan is hot, the base (pan bottom) should rest evenly on the surface without wobbling (rocking). Flat, medium to heavy pans are best.



### To test the flatness of your pans:

Turn the pan upside down on the countertop and place a ruler flat against the bottom of the pan. The bottom of the pan and the straight edge of the ruler should be flush against each other.

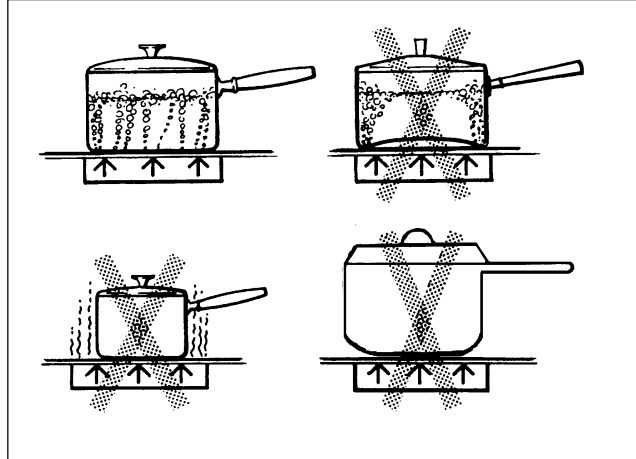
Another simple test to determine even heat distribution across the cookware bottom is to place 1" water in the pan. Bring the water to a boil and observe the location of the bubbles as the water starts to boil. Good, flat cookware will have an even distribution of bubbles over the bottom surface area.

**DIAMETER** – The base of the pan should cover or match the diameter of the element being used. Pans may overhang the element area by 1" all around.

**TIGHT FITTING LID** – A lid shortens cooking time by holding the heat inside the pan.

### SPECIALTY PANS

Specialty pans, such as griddles, roasters, pressure cookers, woks, water bath canners and pressure canners must have the same features as described above. (Use only a flat-bottom wok.)



### Custom Accessory Griddle

An anodized aluminum griddle with a flat base and sized to span the bridge elements is available. The accessory griddle, **Model AEGRIDDL**, is available from your local **Thermador** dealer.



## CAUTION

- **Foods packaged in aluminum foil** should **not** be placed directly on the glass ceramic surface for cooking; aluminum foil can melt and cause permanent damage.



## CAUTION

- **Plastic, paper and cloth can melt or burn** when in contact with a hot surface. Do not let these items come in contact with the hot glass ceramic surface.
- **Do not allow pans to boil dry.** This can permanently damage the pan, the element and the cooktop glass.

## Heat Settings for Radiant and Bridge Elements

All these settings are recommended without the element being preheated.

TYPE OF FOOD	HEAT SETTINGS
<b>*These Suggested settings do not apply to the Keep Warm feature</b>	<b>RADIANT ELEMENTS</b>
Melting butter, chocolate	1 to 2
Delicate sauces Finishing rice Simmering sauces with butter and egg yolk	2 to 3
Cooking vegetables, fish, broths Eggs, fried or scrambled Finishing cereals, pasta Milk Pancakes Pudding Simmering meats Steaming vegetables, fish, broths	3 to 5
Pan frying Popcorn Spaghetti sauces Sautéed vegetables Stewing meat, soups	3 to 6
Bacon Braising meat Pan frying meat, fish, eggs Stir frying	4 to 6
Quickly brown or sear meats Hold Rapid Boil	7 to 8
Boiling water for vegetables, pasta, rice, etc.	9

A range of heat settings are listed because the actual setting depends on:

- 1) type and quality of pan;
- 2) type, quantity and temperature of the food
- 3) element used; and
- 4) the cook's preferences.

**208/240 Volt Connection:** The Heat Settings recommended on this page are based on a 240 volt power source. If your cooktop is connected to 208 volts, the same heat settings apply but foods may take a little longer to finish cooking.

# Cleaning Guide

## **BEFORE USE CARE**

Care is easy when preventative steps are taken. For example, apply a small amount of Cooktop Cleaning Creme® on a daily basis.

This provides a protective film that makes it easy to remove water spots or food spatters.

Use a clean cloth and apply Cooktop Cleaning Creme® before each use to remove dust or metal marks that can occur on the counterlevel surface between uses.

The temperature of the cooking surface during use reduces the protective qualities of the Cleaning Creme®, so it must be re-applied regularly to maintain the appearance of the cooktop.

## **RECOMMENDED CLEANERS**

- **Cooktop Cleaning Crème® (packaged with cooktop)** – This removes soil and provides a protective film that makes it easy to remove water spots or food spatters. The temperature of the cooking surface reduces the protective qualities of this cleaner. **It must be reapplied** before each use to prevent spatter and small food particles from baking on the surface.

**Use only a small amount; apply to a clean paper towel or cloth. Wipe on the surface and buff with a clean dry towel. Use on a DAILY basis.**

- BonAmi®: rinse and dry.
- Soft Scrub® (without bleach): rinse and dry.
- Vinegar: rinse and dry.
- Razor blade scraper (packaged with cooktop)
- \* The recommended cleaners indicate a type of cleaner and do not constitute an endorsement.

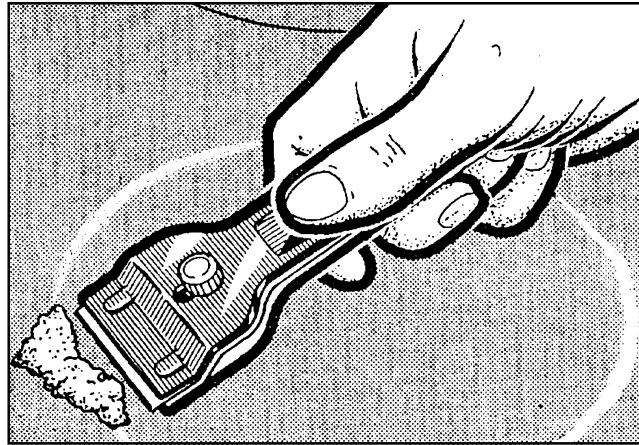
## **AVOID THESE CLEANERS**

- **GLASS CLEANERS** which contain ammonia or chlorine bleach. These ingredients may permanently etch or stain the cooktop.
- **CAUSTIC CLEANERS**  
Oven cleaners such as Easy Off® may etch the cooktop surface.
- **ABRASIVE CLEANERS**  
**Metal scouring pads** and scrub sponges such as Scotch Brite® can scratch and / or leave metal marks.  
**Soap-filled scouring pads** such as SOS® can scratch the surface.  
**Powdery cleaners containing chlorine bleach** can permanently stain the cooktop.  
**Flammable cleaners** such as lighter fluid or WD-40.

## **DAILY CLEANING TECHNIQUES**

1. **Clean the surface when it is completely cool** with the following exception.
2. **Remove these soils IMMEDIATELY** with the razor blade scraper:

***Dry Sugar, Sugar Syrup, Tomato Products, Milk***

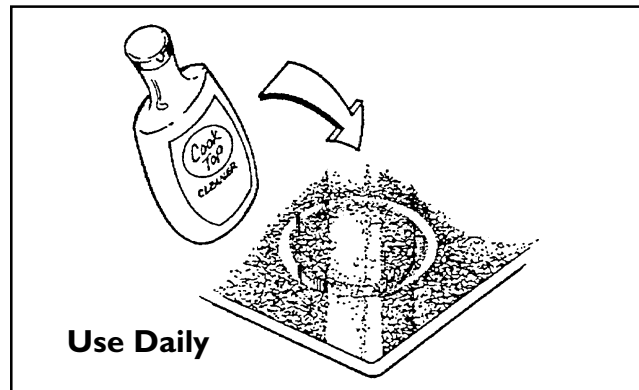


**How to use a Razor Blade Scraper**

## **! CAUTION:**

**Do not** use any kind of cleaner on the glass while the surface is hot; use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

3. **Wipe off spatters** with a clean, damp sponge or paper towel. Rinse and dry. Use vinegar if smudge remains; rinse.



4. **Apply a small amount of the Cooktop Cleaning Crème®.** When dry, buff surface with a clean paper towel or cloth.



# Special Care Chart

TYPE OF SOIL	POSSIBLE SOLUTION
<p><b>Dry sugar, sugar syrup, milk or tomato spills. Melted plastic film or foil. All these items REQUIRE IMMEDIATE REMOVAL.</b></p> <p><b>Remove <u>only</u> these types of spills while the surface is hot using the razor blade scraper. See illustration on Page 14.</b></p> <p>Be sure to use a new, sharp razor in your scraper.</p>	<p><b>Failure to remove these soils immediately can permanently damage the surface.</b></p> <ul style="list-style-type: none"> <li>Remove pan and turn off the element.</li> <li>Wearing an oven mitt, angle the scraper slightly, using care not to gouge or scratch the glass. Push soil off the heated area.</li> <li>After the surface has cooled, remove the residue and apply the Cooktop Cleaning Creme®.</li> </ul>
<p>Burned-on food soil, dark streaks, and specks</p>	<ul style="list-style-type: none"> <li>Soften by laying a damp paper towel or sponge on top of soil for about 30 minutes.</li> <li>Use a plastic scrubber and Cooktop Cleaning Creme® or use the razor blade scraper. Rinse and dry.</li> </ul>
<p><b>Greasy spatters</b></p>	<ul style="list-style-type: none"> <li>Use a soapy sponge or cloth to remove grease; rinse thoroughly and dry. Apply Cooktop Cleaning Creme®.</li> </ul>
<p><b>Metal marks: Iridescent stain</b></p>	<ul style="list-style-type: none"> <li>Pans with aluminum, copper or stainless steel bases may leave marks. Treat immediately, after surface has cooled, with the Cooktop Cleaning Creme. If this does not remove the metal marks, try a mild abrasive (Bon Ami®, Soft Scrub® without bleach) with a dampened paper towel; rinse; and reapply creme.</li> </ul> <p><b>Failure to remove metal marks before the next heating makes removal very difficult.</b></p>
<p><b>Hard Water Spots</b> Hot cooking liquids dripped on surface</p>	<ul style="list-style-type: none"> <li>The minerals in some water can be transferred onto the surface and cause stains. Use undiluted white vinegar, rinse and dry. Recondition with Cooktop Cleaning Creme.</li> </ul> <p><b>Remove boil overs and stains, before using the cooktop again.</b></p>
<p><b>Surface scratches:</b> Small scratches are to be expected on the glass surface, but do not affect cooking. In time, small scratches will become smoother and much less noticeable with daily use of the Cooktop Cleaning Creme.</p>	<ul style="list-style-type: none"> <li>Apply cleaning creme before using to remove sand-like grains and grit such as salt and seasoning.</li> <li>Can be reduced by using pans with bases that are smooth, clean, and dry before use. Use recommended Cooktop Cleaning Creme daily on the cooktop.</li> </ul> <p><b>BE CAREFUL: Diamond (and other gemstone) rings will scratch the surface.</b></p>

# Troubleshooting

Before calling for service, check these suggestions to avoid unnecessary service charges.

QUESTION	SUGGESTED SOLUTIONS
<b>Element cycles on the highest setting</b>	<ul style="list-style-type: none"> <li>• This is normal. The temperature limiter operates automatically to protect the glass ceramic surface from extreme high temperature damage.</li> </ul>
<b>Element cycles more than usual</b>	<ul style="list-style-type: none"> <li>• Pan base is warped and not making full contact with the heating surface.</li> <li>• Base diameter of pan is too small for the size of the element.</li> <li>• Pan ingredients have boiled dry.</li> <li>• Material of pan is a poor heat conductor; heat transfers too slowly</li> <li>• Element turned on without a pan in place. (CET Models or CEP with <i>ZONE SMART</i> turned off.)</li> </ul>
<b>A slight odor is noticeable when an element is turned on</b>	<ul style="list-style-type: none"> <li>• It is normal and will disappear after several uses.</li> </ul>
<b>Flashing control lights</b>	<ul style="list-style-type: none"> <li>• Signals an incomplete setting; requires another action. For example, the flashing light rings require touching a numbered heat setting.</li> </ul>
<b>Cooktop controls will not turn on</b>	<ul style="list-style-type: none"> <li>• Control panel is LOCKED. Touch and hold Panel Lock until the light turns off.</li> <li>• Check the power source to see if a fuse has blown or if the circuit breaker tripped.</li> </ul>
<b>The cooktop has switched itself off</b>	<ul style="list-style-type: none"> <li>• The Power Pad or Element Pad was unintentionally touched. Reset the control.</li> </ul>
<b>Replacement razor blades for the scraper</b>	<ul style="list-style-type: none"> <li>• The scraper is packaged with single edge, stainless steel blades. Use a standard single-edge blade for replacement.</li> </ul>

## HOW TO OBTAIN SERVICE

For authorized service or parts information, call 800/735-4328. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved in your satisfaction, please let us know.

**Write:** Thermador Customer Call Center, 555 I McFadden Avenue, Huntington Beach CA 92649 or call 800/735-4328. Whether you write or call, please provide us with the Model Number, Serial Number and Date of Original Purchase or Installation.

# Thermador Cooktop Warranty

Models CET304, CET365, CEP304, CEP365 and CEP456

## WHAT IS COVERED\*

### **FULL ONE-YEAR WARRANTY**

For one year from the date of installation, or date of occupancy for a new previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador® will pay for all repair, labor, and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours.

### **LIMITED THREE-YEAR WARRANTY**

Covers the second through the fourth years from the date of installation. Thermador® will replace the glass ceramic cooktop surface when breakage is due to thermal shock (sudden temperature change) for a period of three years following the expiration of the full warranty.

## WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
  - Teach you how to use the appliance.
  - Correct the installation. You are responsible for providing electrical wiring and/or other connecting facilities.
  - Reset circuit breakers or replace home fuses.
3. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. Repairs due to other than normal home use.
5. Any service visits and labor costs during the limited warranty.

## WARRANTY APPLICATION

This warranty applies to appliances used in normal family households; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

**THERMADOR® DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

\* See Page 16 to learn how to obtain service.

<b>Model Number</b> _____
<b>Serial Number</b> _____

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating model number.

We reserve the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer.

For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.

