



# INDOOR COOKING

Rangetop  
KRT

## Use & Care Manual

 HESTAN

## **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:

1. Do not try and light any appliance.
2. Do not touch any electrical switch.
3. Do not use any phone in your building.
4. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
5. 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.

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE INSTALLING OR USING YOUR APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

## SAFETY DEFINITIONS

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### **WARNING**

THIS INDICATES THAT DEATH OR SERIOUS INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

### **CAUTION**

THIS INDICATES THAT MINOR OR MODERATE INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

### **NOTICE**

THIS INDICATES THAT DAMAGE TO THE APPLIANCE OR PROPERTY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

INSTALLER: LEAVE THIS MANUAL WITH THE OWNER OF THE APPLIANCE.  
HOMEOWNER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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**Message from Hestan:**

*Hestan's award-winning culinary innovations and purpose-built features reinvented the restaurant kitchen and redefined culinary experience in some of America's most acclaimed restaurants. Hestan now takes this performance from the back of the house and puts it front and center in yours. Thoughtfully designed and meticulously built, Hestan will serve you beautifully for years to come.*

*Hestan is the only residential brand born from the dreams and demands of professional chefs. From ranges to refrigeration, every detail is designed to deliver the performance and reliability expected in a restaurant – now available for you.*

*We appreciate you choosing Hestan, and we promise to deliver the very best to you.*

**Welcome to Hestan.**



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## SAFETY PRECAUTIONS - BEFORE YOU BEGIN

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When properly cared for, your Hestan appliance will provide safe, reliable service for many years. When using this appliance, basic safety practices must be followed as outlined below.

INSTALLER: Please leave these Installation Instructions with the owner.

OWNER: Please retain these Installation Instructions for future reference.

This rangetop is designed for residential use only. It is NOT designed for installation in manufactured (mobile) homes or recreational park trailers. Do NOT install this rangetop outdoors.

### **WARNING**

#### **ELECTRICAL SHOCK HAZARD**

Disconnect power before installing or servicing appliance. Before turning power ON, be sure all controls are in the OFF position. Failure to do so can result in electrical shock or death.

#### **ELECTRICAL GROUNDING**

This appliance must be grounded. Grounding reduces the risk of electric shock in the event of a short circuit. Read the ELECTRICAL CONNECTIONS section of the Installation Manual for complete instructions.

This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be directly plugged into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

#### **ELECTRICAL SUPPLY**

This appliance must be on its own dedicated circuit, 120 VAC, Single Phase, 60 Hz, with a current rating of 15 Amps. Have the installer show you where the electric circuit breaker is located so you know how to shut off the power to this appliance. It is the responsibility of the user to have the appliance connected by a licensed electrician in accordance with all local codes, or in the absence of local codes, in accordance with the National Electrical Code. Read the ELECTRICAL CONNECTIONS section of the Installation Manual for complete details.



## SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

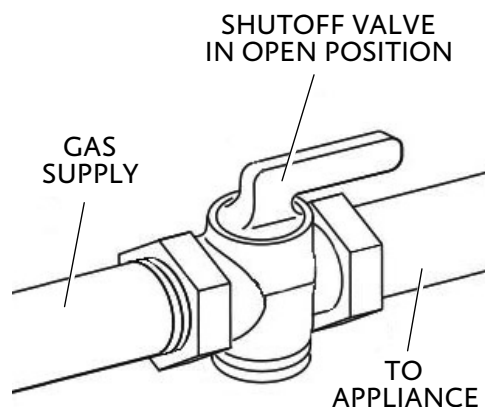
### GAS SUPPLY

A gas shut-off valve must be located in an easily accessible location for servicing of the rangetop. Make sure all users of the rangetop know where this shut-off is located, and how to shut off the gas.

The type of gas should be verified prior to installation and operation of this appliance. It is the responsibility of the user to have the appliance connected by a licensed plumber in accordance with all local codes, or in the absence of local codes, in accordance with the National Fuel Gas Code.

When connecting to LP gas, verify the tank is equipped with its own high pressure regulator. The pressure of the gas supplied to the appliance must be 11-14 inch WC [2.74-3.48 kPa]. Consult the Installation Manual for details on gas type, gas pressure, connection and leak testing instructions, etc.

Read the GAS CONNECTIONS section of the Installation Manual for complete details.



### CONVERSION KITS

In the event your Hestan appliance needs to be converted from NG to LP, or vice-versa, you will need to contact Hestan Customer Service to arrange a service call. This conversion should only be performed by a qualified technician.

### HIGH ALTITUDE KITS

If you live in a high altitude area, 2,000 ft. [610 m] or more above sea level, your appliance may require different orifices for proper combustion and performance. You will need to contact Hestan Customer Service to arrange a service call. High Altitude kits must be installed by a qualified technician. Please have your model and serial number information ready when you call.

### BACKGUARD

Your Hestan rangetop is supplied at the factory with an Island Trim backguard. See Table 1 in the APPENDIX section of the Installation Manual for other backguard options available from your Hestan dealer, or visit [www.hestanhome.com](http://www.hestanhome.com). Selection of the appropriate backguard depends on the installation location and adjacent materials, and the type of vent hood to be used. Installation instructions are included with the backguard kit. A LOW OR TALL BACKGUARD IS REQUIRED WHEN INSTALLING THE RANGETOP AGAINST A COMBUSTIBLE SURFACE - THE ISLAND TRIM IS NOT SUITABLE.

### **▲CAUTION**

The top of the backguard serves as an exhaust vent to remove heat from under the rangetop. DO NOT BLOCK or obstruct the top of the backguard. DO NOT touch the top of the backguard during appliance operation as it may get hot. Allow sufficient time to cool before touching or cleaning this area. DO NOT position plastic or other heat-sensitive items nearby which could melt or burn.

### VENTILATION REQUIREMENTS

A vent hood is REQUIRED above this appliance. It is strongly recommended that this appliance be installed with a Hestan vent hood. Hestan vent hoods have been matched up to the BTU output of the rangetop. Due to the high heat output of this rangetop, it is very important that the hood and ductwork installation meets local building codes and is installed by a qualified technician.

Do not use a down-draft style ventilation system.

Do not mount a microwave oven/ventilator combination above the rangetop. These types of units do not have sufficient airflow to remove the high heat output of this rangetop and were not tested with this type of appliance.

Consult the Installation Manual for further details.

## SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

CONSULT WITH YOUR HESTAN DEALER ON SELECTING THE APPROPRIATE VENT HOOD FOR YOUR HESTAN APPLIANCE.

### **WARNING**

#### IN CASE OF POWER OUTAGE

All the control knobs must be in the OFF position to prevent unintended operation at power up.

DO NOT ATTEMPT TO USE THE RANGETOP DURING A PROLONGED POWER FAILURE.

Although the top burners can be manually lit, they should be used **ONLY WHILE BEING ATTENDED BY THE USER**. On low burner settings, if the flame were to go out, a dangerous accumulation of gas could result in an explosion.

The griddle can not be used during a power outage.

### **CAUTION**

#### CHILD SAFETY

IT IS THE RESPONSIBILITY OF THE PARENTS OR GUARDIANS TO ENSURE CHILDREN ARE INSTRUCTED IN THE SAFE USE OF THIS APPLIANCE. Do not allow children to use this appliance without adult supervision. Do not allow children to play in or around the appliance, even when not in use. Items of interest to children should not be stored in or on the appliance, in cabinets above, or on the backguard of the appliance. Children climbing on the appliance could be seriously injured.

### **WARNING**

**BURN HAZARD** - All parts of the rangetop can get very hot during operation. Do not let children touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury.

#### TECHNICAL SAFETY

Installation and service on this appliance must be performed by a qualified appliance installer, or a Hestan authorized service technician. Do not repair or replace any part of the appliance unless specifically instructed to do so. Defective parts must only be replaced with genuine Hestan parts. Contact Hestan Customer Service for inquiries or to arrange a service call.

The appliance must be disconnected from the power and gas supply during any service or maintenance work.

#### USER SAFETY

### **WARNING**

**BURN HAZARD** - All parts of the rangetop can get very hot during operation. Do not touch the appliance while in operation. Failure to observe these instructions may result in severe burns or injury. Use pot holders / gloves to protect yourself when moving hot pots & pans.

During or after cooking, allow sufficient time for all surfaces to cool.

Use only dry or heat-resistant pot holders / gloves. Using moist or damp potholders can result in steam burns. Do not substitute dish towels or similar items for potholders. These items could come in contact with hot surfaces and ignite.

Avoid wearing loose-fitting garments or long sleeves while cooking. They could ignite. For personal safety, wear proper apparel while using the appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

## SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

### **WARNING**

For safety considerations, 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 appliance.

### **WARNING**

Aluminum foil linings may trap heat, causing a fire hazard. Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock, or fire.

Do not allow anyone to climb, stand, step on, lean against, or sit on any part of the appliance. This may result in damage to the appliance, or personal injury.

### **FIRE SAFETY**

To reduce the risk of a fire, do not leave surface burners unattended at high settings. Boil-overs could smother the flames and igniter, which would allow un-burned gas to escape into the room, which could result in an explosion.

Always turn on the ventilation hood when cooking. Clean vent hood grease filters frequently - grease should not be allowed to accumulate on the fan or filters.

Use the appropriate pan size for the burner being used. For safety considerations, adjust the flame size so they do not travel up the sides of the pan.

Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. NEVER store flammable liquids and materials in, above, or on the rangetop, or near cooking surfaces. Do not obstruct the flow of combustion and ventilation air of the appliance.

ALWAYS have a working smoke detector near the kitchen.

ALWAYS have an appropriate dry-chemical fire extinguisher nearby. Smother fire or flames using the lid of the utensil (pot or pan), a cookie sheet or metal tray. Then shut off the burner. Use an extinguisher, or baking soda if the fire is small and relatively contained. DO NOT USE WATER ON A GREASE FIRE. Doing so may result in spreading the fire elsewhere.

NEVER pick up a flaming pan. You may spill the grease on yourself and be severely burned.

If accessible, turn off the ventilation hood during a fire, but do not reach through the flames to do this.

In the event of personal clothing or hair catching fire, drop and roll immediately to smother the flames. Seek medical attention if necessary.

Do not hang articles from any part of the appliance or place anything against the front of the appliance. Some fabrics are highly flammable and could ignite.

**IF THE FLAMES DO NOT GO OUT - EVACUATE AND CALL THE FIRE DEPARTMENT.**

### **SAFETY DURING CLEANING**

Only clean the appliance as directed in the CLEANING & MAINTENANCE section of this manual.

Do not use a steam cleaner on any part of the rangetop. Steam could penetrate into electrical components and cause a short circuit and/or shock hazard.

Do not use abrasive cleaners, hard objects such as brushes or scrapers, or sharp metal tools to clean.

Do not pour cold water onto hot surfaces of the appliance. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces resulting in permanent damage.

Use only a small toothbrush to clean the burner ports and igniter of the surface burners. Do not insert sharp objects or scratch the burner ports.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

## SAFETY PRECAUTIONS - BEFORE YOU BEGIN *(CONTINUED)*

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### PROPER USAGE

Do not heat unopened containers (cans) on the rangetop. Pressure may build up causing the container to explode, resulting in damage to the appliance, or personal injury.

Only certain types of glass, heatproof glass-ceramic, earthenware, or other glazed utensils are suitable for use on the surface burners. However, these types of materials may break with sudden temperature changes. Use only on low or medium heat settings, and according to their manufacturers' directions.

Bakeware, such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the burner bowl.

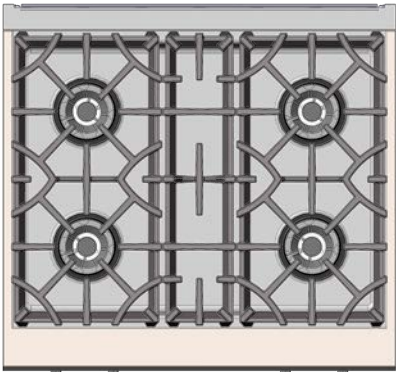
Always position the handles of pots and pans so they do not extend over adjacent work areas or over the edge of the rangetop. This is to avoid knocking over hot contents which could burn you, or result in a fire.

Do not use pots or pans on the griddle (if equipped).

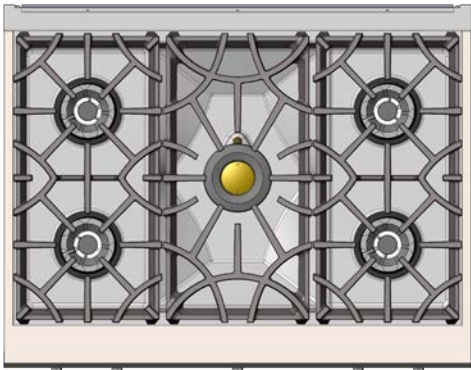
# MODEL NUMBERS

## RANGETOP MODELS

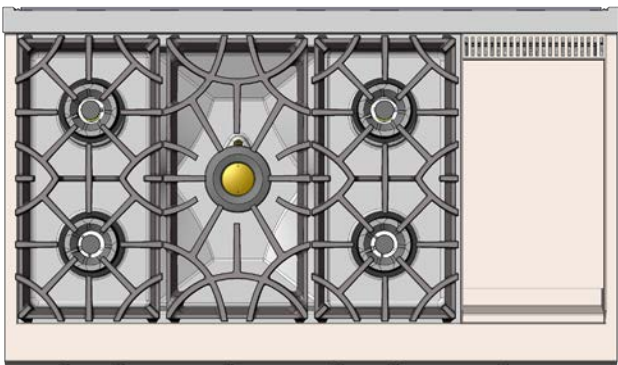
MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
KRT304-NG / -LP	30" RANGETOP WITH 4 BURNERS	15 Amp
KRT365-NG / -LP	36" RANGETOP WITH 5 BURNERS	15 Amp
KRT364GD-NG / -LP	36" RANGETOP WITH 4 BURNERS & GRIDDLE	15 Amp
KRT485GD-NG / -LP	48" RANGETOP WITH 5 BURNERS & 12" GRIDDLE	15 Amp
KRT484GD-NG / -LP	48" RANGETOP WITH 4 BURNERS & 24" GRIDDLE	15 Amp



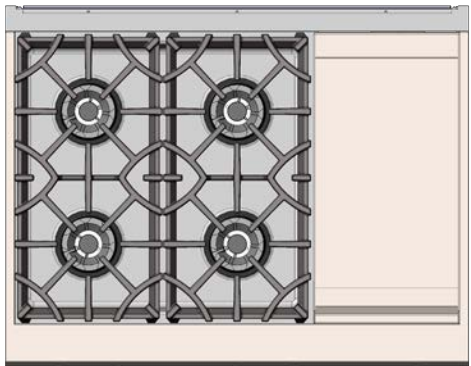
KRT304



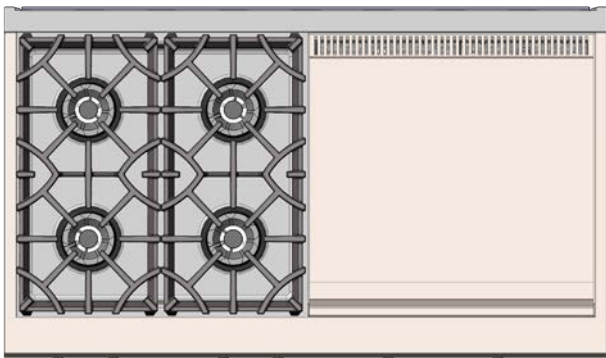
KRT365



KRT485GD



KRT364GD



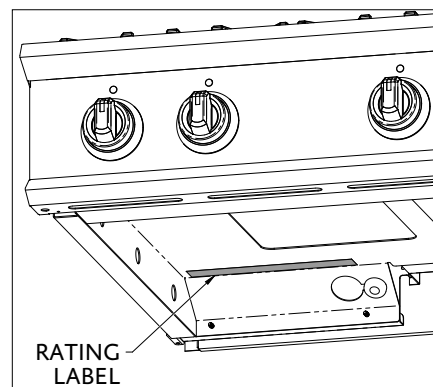
KRT484GD

## RATING LABEL

The rating label contains important information about your Hestan appliance such as the model and serial number, gas type and manifold pressure, electrical rating, the BTU rating for each burner type, and the minimum installation clearances.

The rating label is located underneath the unit.

If service is necessary, contact Hestan Customer Care with the model and serial number information shown on the label.



HESTAN COMMERCIAL CORP. ANAHEIM, CA - USA		MODEL / MODELE		SER. NO. / NO. SER.		PATENTED: <a href="http://www.hestanhome.com/patents.pdf">http://www.hestanhome.com/patents.pdf</a>	
VOLTS		GAS TYPE (GZ OR LAG)		BURNER RATINGS (BTU/HOUR)		MIN. CLEARANCES / DÉGAGEMENTS	
Hz		60		FRONT BURNER (BRULEUR AVANT)		HOUSEHOLD COOKING GAS APPLIANCE	
PHASE		1		CENTER BURNER (BRULEUR CENTRE)		CONFORME À LA NORME ANSI Z21.1-2016 - CSA 1.1-2016	
AMPS		1		REAR BURNER (BRULEUR ARRIERE)		APPAREIL ÉLECTROMÉNAGER DE CUISSON AU GAZ	
		INCH WVG		GRIDDLE (CHAUFFANT)		VENTED UNIT - SEE INSTALLATION MANUAL	
				BACK REAR		UNITÉ VENTILÉE - VOIR LE MANUEL D'INSTALLATION	
				FRONT FRONT			

## REGULATORY / CODE REQUIREMENTS

Installation of this cooking appliance must be made in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code *ANSI Z223.1/NFPA 54*, Natural Gas and Propane Installation code *CSA B149.1*, or Propane Storage and Handling Code *B149.2*.

All Electrical Components must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code *ANSI/NFPA 70*, or Canadian Electrical code *CSA C22.1*.

### STATE OF MASSACHUSETTS

Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license. All permanently installed natural gas or propane installations require a T-handle type manual gas valve be installed in the gas supply line to this appliance. Flexible gas connector must not be longer than 36" [91.4 cm].



### CALIFORNIA PROPOSITION 65 - WARNING

**WARNING** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

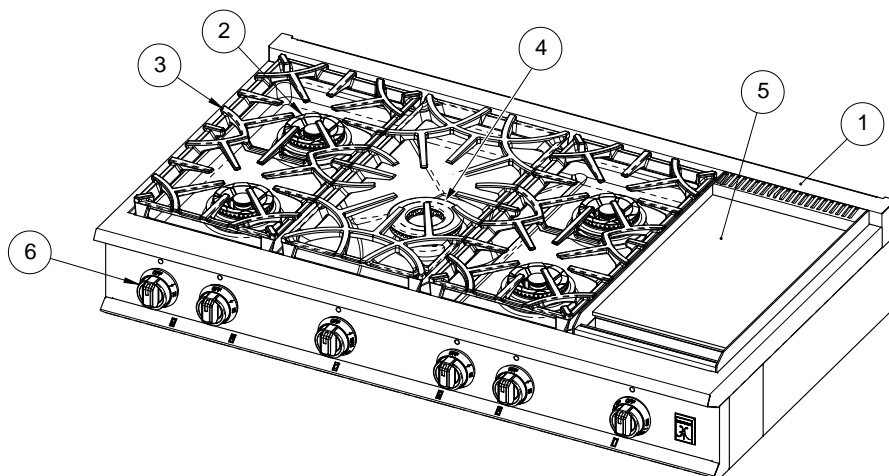
For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## GETTING STARTED WITH YOUR APPLIANCE

### COMPONENT IDENTIFICATION

Use the images below to familiarize yourself with the various parts of the rangetop.

1. Island Trim Backguard (included)\*
2. Sealed Dual-flow Burner
3. Burner Grate
4. Sealed Single-flow Burner (certain models)
5. Griddle (GD models)
6. Control Knobs

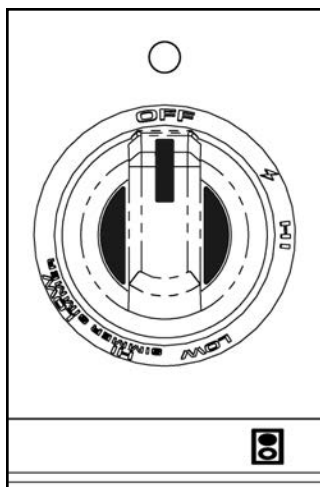


MODEL KRT485GD SHOWN

*\* Low or Tall Backguard ordered separately.*

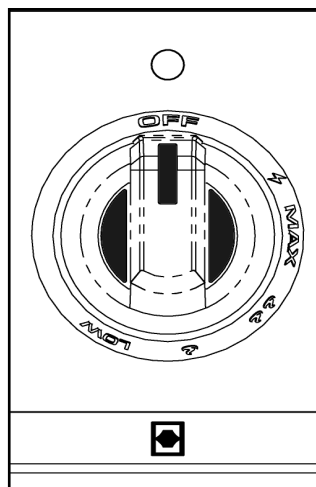
## GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

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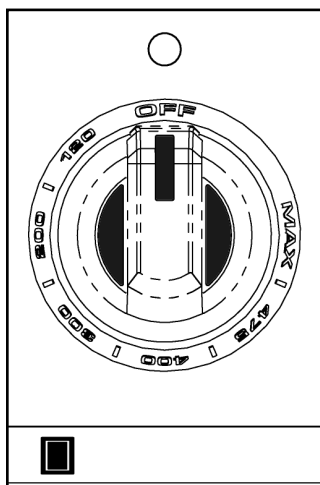
**DUAL-FLOW  
BURNER**

ROTATE **LEFT** TO HI TO IGNITE BURNER. ADJUST FLAME AS NEEDED. THERE ARE DETENT POSITIONS AT HI, LOW, AND HI SIMMER FOR EASE OF USE.



**SINGLE-FLOW  
BURNER**

ROTATE **LEFT** TO MAX TO IGNITE BURNER. ADJUST FLAME AS NEEDED. THERE IS A DETENT AT THE MAX POSITION ONLY.



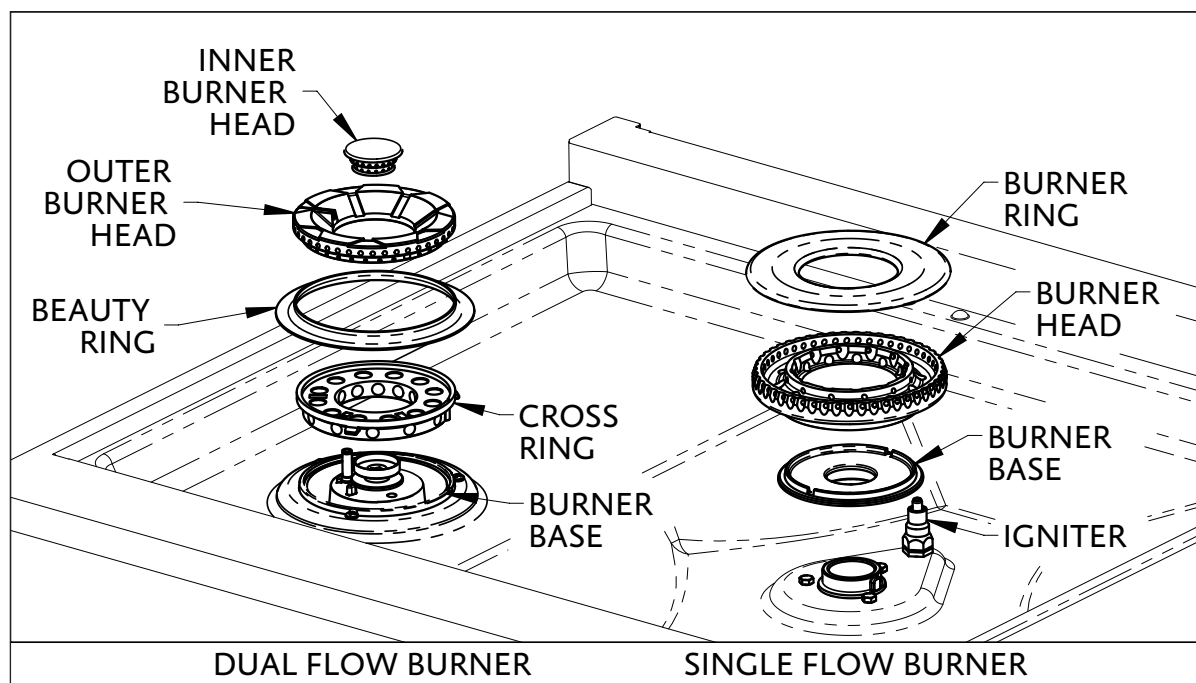
**GRIDDLE  
TEMPERATURE**

ROTATE **RIGHT** TO SELECT GRIDDLE TEMPERATURE

## GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

### SEALED BURNERS

Ensure the sealed burner heads are properly installed and seated on the burner base as shown below. There are notches on the burner base and cross ring to help with alignment. The outer burner head features a long slot on the top of the head which aligns with the spark igniter. Assembly of the single-flow burner head is similar.



### FIRST TIME OPERATION

When using your rangetop for the first time, any manufacturing oils and residues on the grates will be burned off. This may produce a little smoke and some odor. This is normal and is typical of any new appliance when first used. If the smell is strong, remove persons and animals from the kitchen during this period. Open any windows to further vent the odor from the room.

Ensure there are no packaging materials remaining. Remove any labels or plastic film from the outside of the appliance. Install all the cooking grates and griddle plate (if equipped).

### BURNER HEADS

If the burner head is not properly positioned, one or more of the following issues may occur:

- Flames too high
- Flames shoot out of the burners
- Burners do not ignite
- Flames are uneven
- Burner emits a gas odor

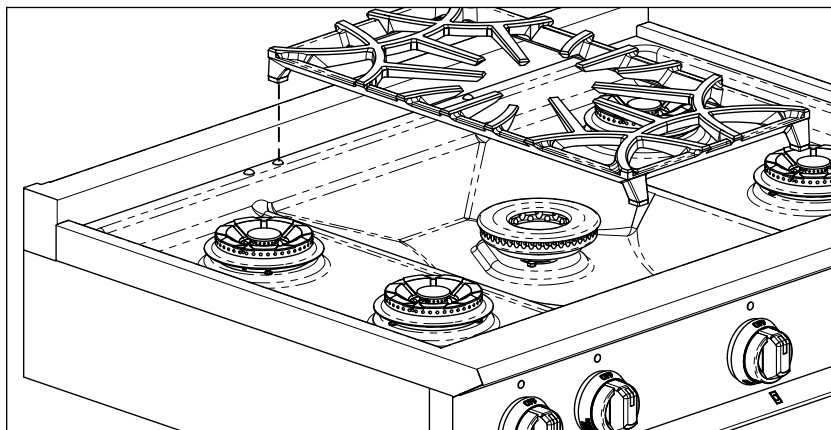
### **⚠ WARNING**

**BURN HAZARD** - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely. To prevent flare-ups, do not use the burner without all the burner heads in place and properly positioned. Do not use aluminum foil to line the surface burners. Doing so may result in a risk of electric shock, or fire.

## GETTING STARTED WITH YOUR APPLIANCE *(CONTINUED)*

### BURNER GRATES

See image for proper placement of the burner grates. There are small round embosses at the front and rear of the burner bowl to help align the grates and keep them in position relative to one-another.



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### GRIDDLE PLATE

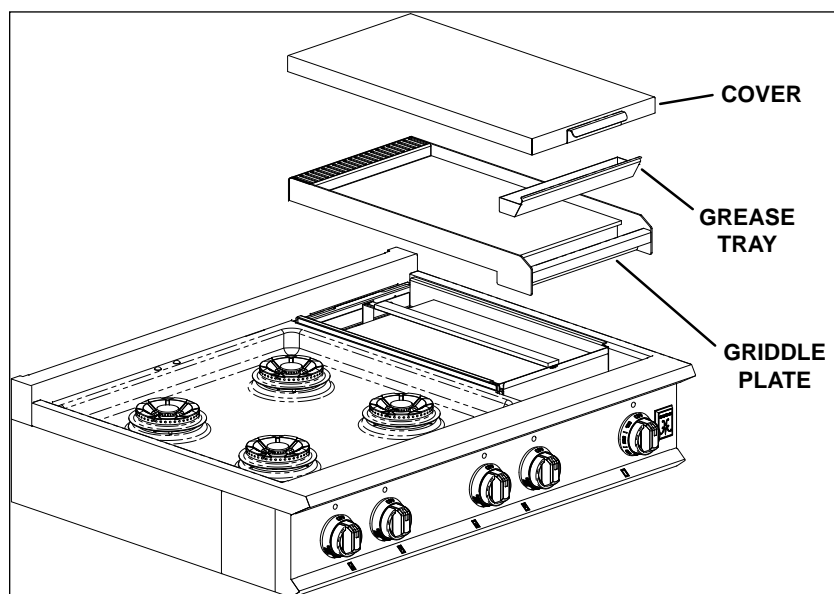
*(GD models)*

See image for proper placement of the Griddle Plate and Grease Tray.

The plate is made of stainless-steel and requires no seasoning. The grease tray has a non-stick coating for easy cleaning.

### **▲WARNING**

Always remove the cover before cooking on your griddle.



## USING THE RANGETOP

### BURNER CONTROL KNOBS

Each sealed burner has its own control knob. The symbol below each knob indicates which burner is controlled by each knob. Push and turn LEFT (counter-clockwise) to HI to ignite the flame, then turn to the desired flame setting.

### BURNER TYPES & OUTPUT

This table indicates the type and output of each sealed burner. Dual-flow burners have an inner and outer row of ports, with a simmer function. The single-flow burner (some models) is similar to a commercial burner and features very high output, and a low, but no simmer function.

BURNER OUTPUT - NATURAL GAS					
DUAL-FLOW (FRONT)	OUTPUT (BTU/hr)	DUAL-FLOW (REAR)	OUTPUT (BTU/hr)	SINGLE FLOW	OUTPUT (BTU/hr)
HI	23000	HI	15500	MAX	30000
LOW	4200	LOW	4200	LOW	4200
SIMMER HI	1500	SIMMER HI	1500		
SIMMER LOW	500	SIMMER LOW	500		

BURNER OUTPUT - PROPANE					
DUAL-FLOW (FRONT)	OUTPUT (BTU/hr)	DUAL-FLOW (REAR)	OUTPUT (BTU/hr)	SINGLE FLOW	OUTPUT (BTU/hr)
HI	23000	HI	15500	MAX	22000
LOW	4200	LOW	4200	LOW	4200
SIMMER HI	1500	SIMMER HI	1500		
SIMMER LOW	600	SIMMER LOW	600		

### RE-IGNITION

Each sealed burner has its own electronic spark-ignition module with flame-sensing technology and automatic re-ignition capability. If any burner should blow out, the igniter automatically re-lights the burner.

Each burner should light in less than 4 seconds. Once lit, the sparking will stop. On very low simmer, an occasional sparking may occur. This is usually due to a breeze in the room. If an igniter continues to spark even with a flame present, there could be an electrical wiring issue, or some other problem. See the TROUBLESHOOTING section of this manual for more information.

### WARNING

DO NOT touch the burner or the igniters while sparking is occurring. A shock hazard or burns could occur.

### MANUAL LIGHTING / POWER FAILURE

THE GRIDDLE CANNOT BE USED DURING A POWER FAILURE.

Each sealed burner can be manually lit in the event of a power failure. It is necessary to light each burner individually.

If a power failure occurs WHILE you are using the sealed burners, turn all the knobs to the OFF position - then light manually with a match or fireplace lighter.

Position the match or fireplace lighter at the port nearest the igniter, then turn the knob to HI until the flame is lit. Wait until the flame has lit all the way around the burner before adjusting the knob to LOW or SIMMER.

IF YOU SMELL GAS, turn all control knobs to OFF - check the precautions listed in the SAFETY section of this manual.

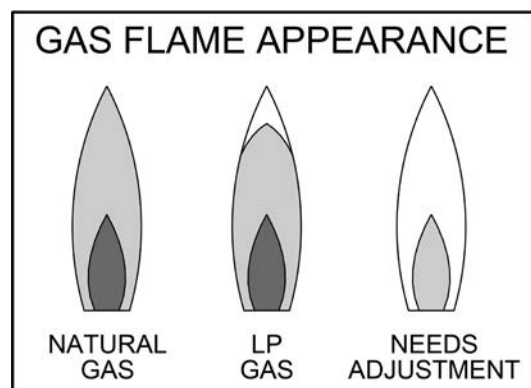
## USING THE RANGETOP (CONTINUED)

### FLAME HEIGHT

Proper flame height depends on the size of the pan being used, and the amount of food or liquid in the pan. In other words, don't use a small pan over a large flame. For safety reasons, control the flame height so that it doesn't go beyond, or curl up the sides of your pot or pan. This behavior results in poor heating of the contents of the pan, burnt food on the sides of the pan, wasted fuel, etc.

Use a low or medium flame on items that heat slowly, such as glass-ceramic pots.

### FLAME CHARACTERISTICS



Light blue flame - Natural gas normal flame

Light blue flame with yellow tips - LP gas normal flame

Yellow flame - Needs adjustment

If the flame is mostly or completely yellow, check the position of the burner heads again for proper installation, and/or review the FINAL SETUP section of the installation manual for more details.

### COOKWARE RECOMMENDATIONS

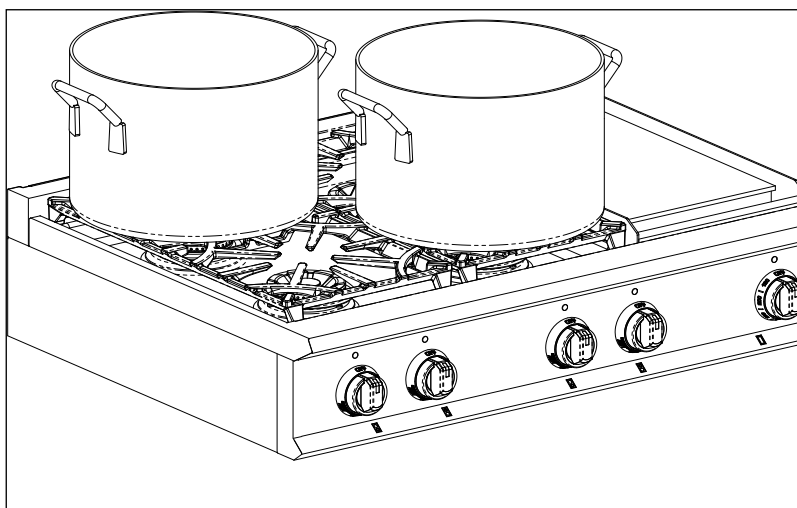
As previously stated in PROPER USAGE on page 7, bakeware such as large casserole pans, cookie sheets, etc. should not be used on the surface burners. Large griddle plates that span across 2 burners should be used with care and on medium to low flame settings to avoid a build-up of heat which could distort the grates or the burner bowl.

Large stock pots should be staggered when used on the rangetop (see below).

Do not cook on aluminum foil or thin, disposable aluminum pans. These can melt.

Never let a pot boil dry. If left too long, the pan could melt, or damage the appliance.

Use only high-quality pans with metal handles. Some plastic handles could melt from the intense heat of the burners.



## USING THE GRIDDLE *(SOME MODELS)*

### GRIDDLE CONTROL KNOB

The griddle provides a temperature range of 120°F - MAX (approx. 500°F) [49 - 260°C]. Push and turn RIGHT (clockwise) to select the desired temperature for the food you are cooking. A constant orange glow will be seen at the rear vents of the griddle. This is normal.

### **⚠️WARNING**

To avoid injury DO NOT operate the griddle without the griddle plate and grease tray in place. Always remove the cover before use.

### **⚠️CAUTION**

The griddle is very hot after use. Allow sufficient time to cool down before cleaning.

DO NOT use metal utensils (pots, pans, etc.) on the griddle plate surface. Be careful not to gouge or cause deep scratches in the griddle plate surface. DO NOT cut directly on the griddle plate.

### FIRST TIME OPERATION

Before using your griddle for the first time, the griddle plate and the grease tray should be cleaned with warm, soapy water and thoroughly rinsed and dried. When you first heat the plate, a little smoke and some odor may be present as any remaining manufacturing oils are burned off. The stainless-steel plate will discolor from a straw color, to a very dark brown or black, depending on what foods you cook on the surface.

### COOKING ON THE GRIDDLE

When it comes to using the griddle, there are a few things to keep in mind:

- As time goes on and griddle use increases, discoloration of the griddle plate may happen and is normal.
- When emptying the grease tray, be sure to pour the grease into a proper container for grease disposal, not down the drain. Do not scrape with metal utensils.

It will take some practice to get to know how your griddle performs with certain foods. The table below gives a few recommendations on temperatures.

FOOD ITEM	GRIDDLE TEMPERATURE
EGGS	300 - 325°F [149 - 163°C]
PANCAKES, FRENCH TOAST	400 - 425°F [204 - 218°C]
HASH BROWN POTATOES (frozen)	475 - 500°F [246 - 260°C]
CHICKEN BREAST, (BONELESS)	425 - 450°F [218 - 232°C]
BACON, SAUSAGE	450 - 475°F [232 - 246°C]
STEAK, 1" (25mm) THICK	450 - 475°F [232 - 246°C]
HAMBURGER, 6 oz (170 g)	450 - 475°F [232 - 246°C]

### CLEANING THE GRIDDLE

Read the CLEANING AND MAINTENANCE section of this manual for complete instructions.

NEVER flood the hot griddle plate with cold water. This can permanently warp the plate.

DO NOT clean any part of the griddle in the Self-Clean Cycle of the oven. Do not put your griddle plate into the dishwasher, as it will damage your appliance.

Wait until the appliance has cooled completely before cleaning.

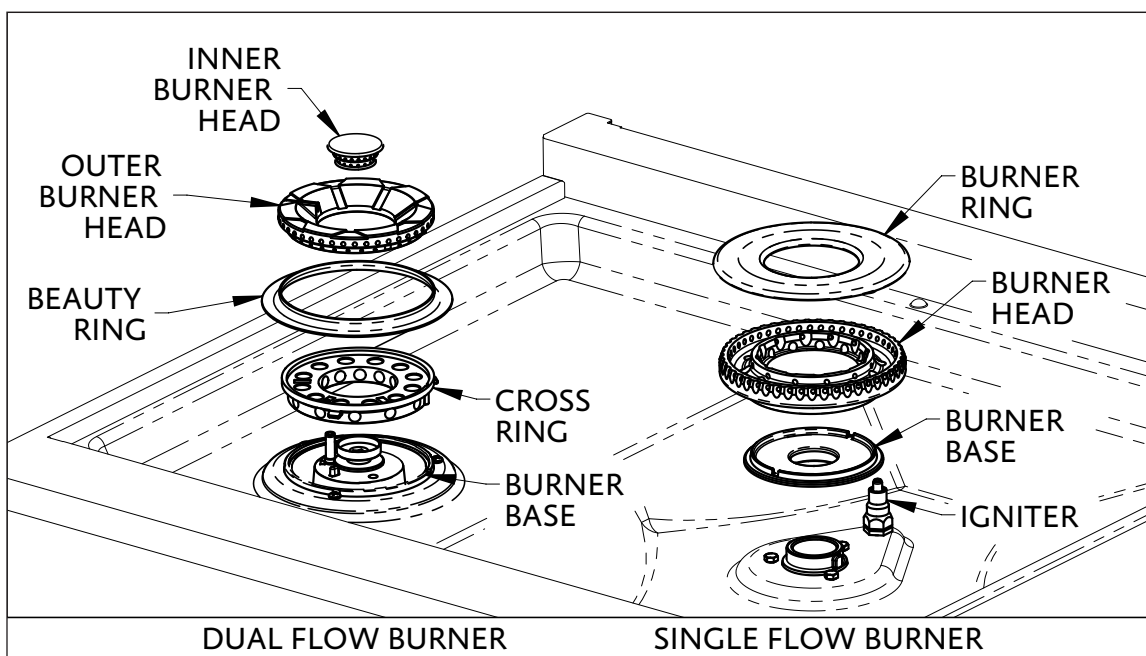
## CARE & MAINTENANCE

### SEALED BURNERS

#### **⚠ WARNING**

**BURN HAZARD** - To prevent burns, do not touch the burner heads or cooking grates when hot. Allow to cool completely.

The burners can be disassembled for cleaning. Use only a small toothbrush to clean the burner ports and igniter. DO NOT insert sharp objects or scratch the burner ports. After cleaning, ensure the sealed burner heads are properly installed and seated on the burner base as shown below. There are notches on the burner base and cross ring to help with alignment. The outer burner head features a long slot on the top of the head which aligns with the spark igniter. Assembly of the single-flow burner head is similar.



#### **SUGGESTED CLEANERS:**

##### **BRASS BURNER / HEADS**

Hot water & mild detergent

Bon-Ami®

Kleen King®

##### **CERAMIC IGNITER**

Hot water & mild detergent

Fantastik®

##### **CAST IRON COOKING GRATES WITH PORCELAIN ENAMEL**

Hot water & mild detergent

Bon-Ami®

Kleen King®

SoftScrub®

Use care when handling the grates. They are heavy and can crack if dropped on the floor or hard surface. DO NOT clean the grates in a self-cleaning oven. Do not allow food stains or acidic food spills to remain on the grate surfaces too long. These stains can degrade the enamel. For stubborn stains, use light pressure with an abrasive cleaner. Rinse thoroughly and dry immediately.

## CARE & MAINTENANCE *(CONTINUED)*

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### GRIDDLE PLATE & GREASE TRAY (if equipped)

#### **WARNING**

**BURN HAZARD** - To prevent burns, do not touch the griddle plate or grease tray when hot. Allow to cool completely.

NEVER flood a hot griddle plate with cold water. The steam could cause serious burns. The sudden temperature change could also distort the metal surfaces resulting in permanent warpage of the plate. DO NOT clean the griddle plate in a self-cleaning oven.

The griddle plate can be removed for cleaning by hand using warm soapy water. For more difficult residues, you can rub coarse salt on the plate, and rinse thoroughly with clean water. The grease tray has a non-stick coating which may be cleaned by hand using warm soapy water, or it may be cleaned in the dishwasher. Do not use sharp objects or scrapers, as this may gouge the surfaces.

### EXTERIOR SURFACES

Do not allow food stains or salt to remain in contact with stainless steel surfaces too long. All stainless steel exterior surfaces may be cleaned with warm soapy water, or any number of commercial stainless steel cleaners. Check to make sure the cleaners do not contain chlorine or chlorine compounds as these are corrosive to stainless steel. Rinse thoroughly.

#### SUGGESTED CLEANERS:

Hot water & mild detergent

Fantastik®

ALWAYS clean stainless steel in the direction of the grain with light pressure.

If your Hestan appliance has colored panels, use warm soapy water ONLY. Rinse and dry thoroughly.

Wait until the appliance is completely cool before using any aerosol-type cleaners. Many of these cleaners use flammable propellants which could ignite in the presence of heat.

## TROUBLESHOOTING GUIDE

EN

SYMPTOM	POSSIBLE CAUSE	SOLUTION
Rangetop does not operate (no knob lights, no sparking).	Power cord not plugged in, or no power to receptacle, or breaker tripped.	Check breaker. Call for service for other issues.
Burner will not light.	Gas supply not on / shutoff valve closed. Power cord not plugged in, or no power to receptacle, or breaker tripped. Burner ports near igniter, or igniter itself is obstructed or dirty. Burner head not installed correctly on base.  Defective or clogged burner valve. Incorrect orifice or clogged orifice. Igniter defective (not sparking). Low gas pressure to unit. Defective regulator or regulator installed improperly.	Check shutoff valve. Check breaker. Call for service for other issues. Clean burner ports / igniter.  Check burner head installation.  Call for service.
Burner will not stay lit.	Burner ports obstructed or dirty. Vent plugged on regulator or regulator installed improperly. Low gas pressure.	Clean burner ports / igniter. Call for service.
Burner not working well / lazy or yellow flame.	Burner ports are obstructed or dirty. Poor combustion, air-fuel mixture not adjusted properly. Gas pressure incorrect / incorrect regulator. Orifice sized incorrectly for gas type.	Clean burner ports / igniter. Call for service.
Gas Odor.	Burner went out or did not light. Burner head not installed correctly on base. Burner ports obstructed or dirty.  Loose or broken gas line. Ruptured pressure regulator. Poor combustion, air-fuel mixture not adjusted properly.	Relight burner. Check burner head installation. Clean burner ports / igniter.  Turn shutoff valve to off position and call for service.