

FRIGIDAIRE®

GALLERY

All about the

Use & Care

of your Induction Burner

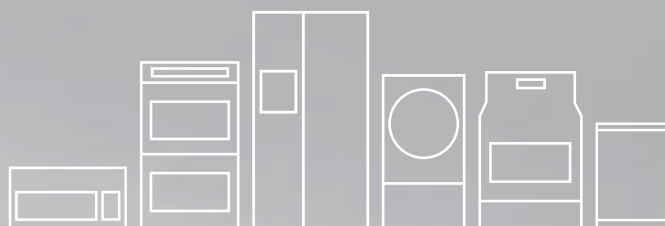


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MODEL # FGIC13P3KS
Induction Cooktop Element

www.frigidaire.com USA 1-866-312-2117

www.frigidaire.ca Canada 1-800-265-8352

P/N 316902415

PRODUCT RECORD AND REGISTRATION

Questions?

1-866-312-2117

(United States)

1-800-265-8352

(Canada)

Please attach sales receipt here for future reference.

Congratulations on your purchase of a new induction burner. At Electrolux Home Products, we are very proud of our product and are completely committed to providing you with the best service possible. Your satisfaction is our number one priority.

We know you'll enjoy your new induction burner and Thank You for choosing our product. We hope you consider us for future purchases.

This Use & Care Guide is part of our commitment to customer satisfaction and product quality throughout the service life of your new appliance. We view your purchase as the beginning of a relationship.

Need help?

Visit the Frigidaire web site at www.frigidaire.com Before you call for service, there are a few things you can do to help us serve you better.

Read this Use & Care guide.

It contains instructions to help you use and maintain your burner properly.

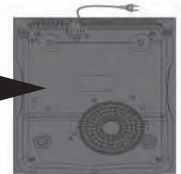
Save time and money.

Check the section titled "Before you call". This section helps step you through some common problems that might occur. If you do need service, help is only a phone call away. A list of toll-free customer service numbers are included in the back of this guide. Or call Frigidaire at 1-866-312-2117 (USA)

Product Registration

Registering your product with Frigidaire enhances our ability to serve you. You can register online at www.frigidaire.com or by dropping your Product Registration Card in the mail.

Serial plate location



Record model & serial numbers here

Purchase date

Model number

Serial number


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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Do not attempt to operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

Definitions

 This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT

IMPORTANT indicates installation, operation, maintenance or valuable information that is not hazard related.

Important Safety Instructions

- Remove all tape and packing before using the induction burner. Destroy the carton and plastic bags after unpacking the unit. Never allow children to play with the packing material
- Proper installation - Be sure your induction burner is place on a flat, stable non-metallic surface. Do not connect the induction burner to the same outlet with other household appliances such as microwaves, etc. as it could overload and trip the circuit breaker.
- User servicing - There are no user serviceable parts within the unit. To avoid injury or damage, never attempt to repair the unit or replace a damage power cord.

WARNING

- Injury to persons could result.
- Keep water from entering the inside of the unit. If liquids spills or boils over onto the surface immediately unplug the unit and wipe any liquid. The liquid could enter the electrical compartment and cause electrical shock.
- Do not spray the outside of the unit or controls with liquids or cleaning products. Liquid could enter the electrical compartment and cause a short circuit or electrical shocks.
- Test cookware before use -All cookware must be induction friendly to work on the induction burner. Use the test Magnet enclosed to determine if you cookware is induction suitable.
- This unit is not designed to be enclosed or built into any area.
- There must be a minimum of 5" (12.7 cm) of space between the induction burner and any surrounding, blocking the airflow could over heat the unit.

WARNING

- Unplug from outlet when not in use and before cleaning.
- The use of accessories attachments not recommended by the appliances manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the power cord hang over edge of table or counter or touch hot surfaces.
- Do not place near hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliances containing hot oil or other hot liquids.
- Do not use appliances for other than intended use.
- Do not cook on broken cooktop - If cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shocks.
- Clean cooktop with caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn some cleaners can produce fumes if applied to a hot surface.
- This appliances has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet reverse the plug. If it sill does not fit contact qualified electrician. Do not attempt to modify the plug in any way.
- All induction burner and cooking vessels can tip over.
- Induction elements heat extremely fast. They heat much faster than most other types of cooking methods. When pre-heating oil or other liquids or items, be very careful when adding additional items to the pan. Hot food and liquids can burn.
- The surface gets very hot during cooking. Hot surfaces and hot pans can burn the skin. Allow the unit and any cooking utensils to cool before handling and /or cleaning.

CAUTION

- Do not leave any empty pan on the burner with nothing on it.
- The cooking surface and ceramic top remains hot after use. Do not touch.
- Do not directly spray the unit with liquid or cleaning products, until fully cooled down.
- Do not use heat sealed containers or cans as they may explode.
- Always handle hot pans carefully
- Keep the air intake exhaust panels clear of obstruction
- Extreme caution must be used when moving and appliances containing hot oil.
- Always use close supervision while unit is in use.
- Do not operate unit if has been damaged or appears to be malfunctioning in any way.
- Extreme caution must be used when moving and appliances containing hot oil of other hot liquids.


IMPORTANT SAFETY INSTRUCTIONS

WARNING

- DO NOT LEAVE CHILDREN ALONE —children should not be left alone or unattended in the area where appliance is in use.

IMPORTANT

- Do not attempt to operate the induction burner during a power failure.
- Do not heat unopened food containers - buildup of pressure may cause container to burst and result in an injury.
- When heating fat or grease, watch it closely.

 CAUTION Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your Doctor or the pacemaker or similar medical device manufacturer about your particular situation.

This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

IMPORTANT INSTRUCTIONS FOR USING YOUR INDUCTION BURNER

- Induction elements present no danger. However, for persons using a pacemaker, please keep 12 inches from the unit while it is in operation.
- The vitro-ceramic top of the unit is made from a strong, non-porous material. In case of breaking or cracking, disconnect the plug from the power supply and discontinue use.
- Do not place spoons, knives, kitchen utensils, or other small objects on the cooking surface while the unit is operating as they become hot.
- Keep all magnetic strips, such as credit cards, or driver's licenses away from the unit. The magnetic field produced by the unit will damage the information on the security strip.

WARNING

- A short power-supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power supply cords or extension cord are available and may be used if care is exercised in their use.
- If a longer detachable power supply cord or extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be grounding type 3-wire cord.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR INDUCTION BURNER

- Unplug units prior to cleaning the induction burner.
- Do not use any abrasive soap agent.
- Clean the burner regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around the surface element. Do not allow grease to accumulate.
- Clean burner with caution. If damp cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Wipe off the casing of the operating panel with a soft cloth or a mild detergent.
- Make sure to properly clean the unit before storing it in a cool, dry place.
- To keep your induction burner looking new, make sure that the bottom of your cookware does not scrape the glass surface, although a scratched surface will not impair the use of the unit.

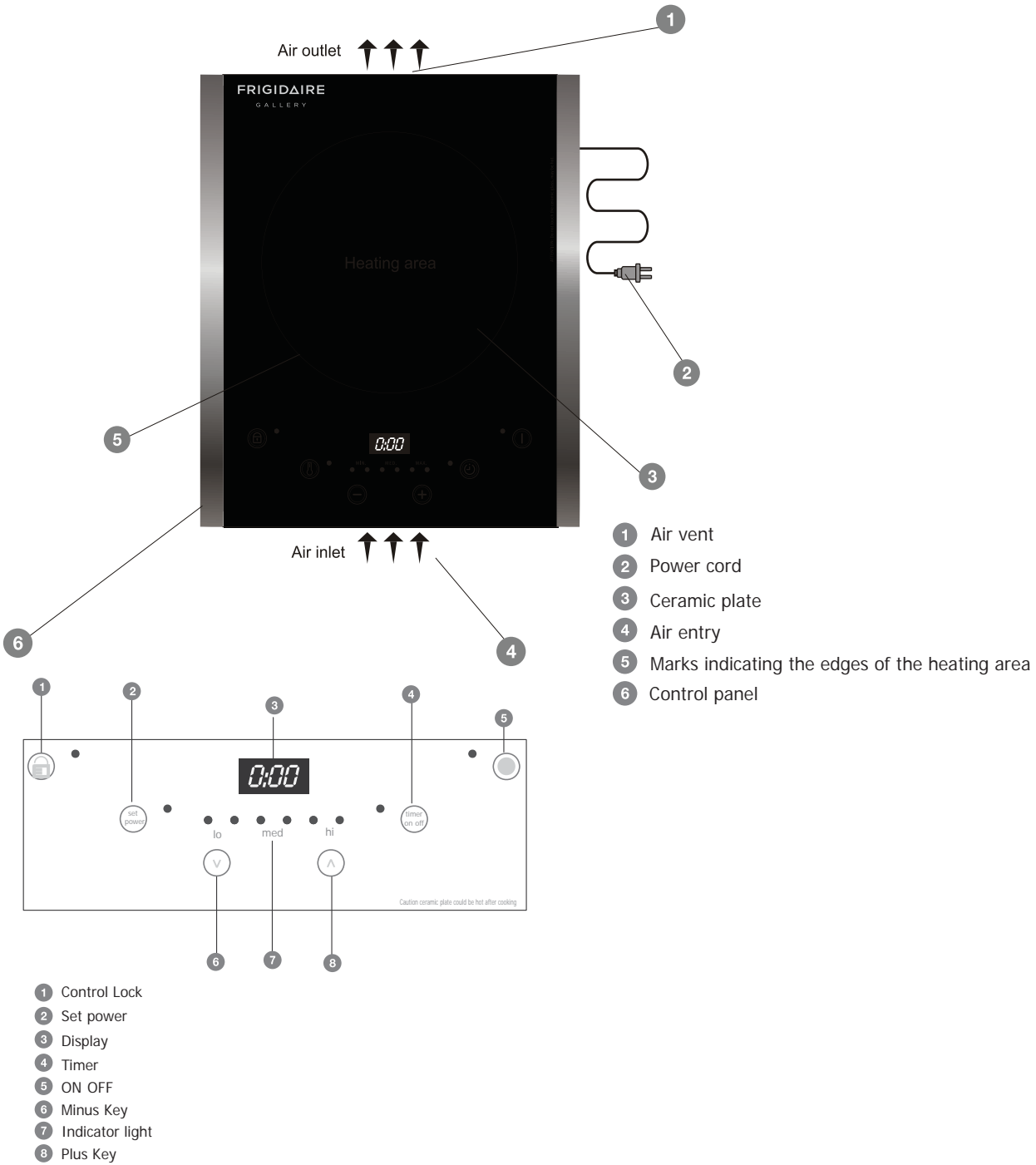
IMPORTANT INSTRUCTIONS FOR USING YOUR INDUCTION BURNER

- Use proper pan size. Select cookware with flat bottoms large enough to cover the surface unit heating element.
- Utensil handles should be turned inward and not extend over adjacent surface elements as there is risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cooking utensils.
- Never leave surface elements unattended at high heat settings — Boil overs cause smoking and greasy spillover that may ignite, or a pan that has boiled dry may melt.
- Do not immerse the induction burner, its cable or the plug into the water or other liquids.
- Do not use any flammable, acid or alkaline material near the induction burner, as this may reduce the service life of the induction burner and pose a fire risk when the induction burner is in operation.

TECHNICAL INFORMATION

MODEL: FGIC13P3KS	
Power	13 W
Voltage	12 V
Frequency	H
Net weight	.8 Lbs
Dimensions (WxHxD)	1 x 2. x 12

FEATURES AT GLANCE



Be sure to visit us online at
www.frigidaire.com
 for a complete line of accessories.

SETTING SURFACE CONTROLS

→ IMPORTANT

The induction burner only be used with cookware that is flat, magnetic base construction. Please use the magnetic tester to determine if the pan is induction friendly or not. If the magnetic tester sticks to the pan then it can be used, as long as it is measuring 5" to 8" in diameter.

To operate the induction burner

1. Place correctly sized cookware on the induction burner element.

On Off

2. Press and hold the "On Off", the buzzer will sound and the "On Off" indicator lights up. the LED displays : indicating the burner enter into the standby mode.

If you do not press any key within 2 minutes, the burner will shut down automatically.

3. Press set power. The default power is set to level 4, you can adjust the cook pressing () or () key.



4. Once cooking has completed press "On Off"

On Off

Suggested power level settings table

SETTINGS	TYPE OF COOKING
1. Lowest	Melt chocolate or keep food warm
2. Low	Gentle Simmer
3. Medium (Low)	Gravies or steamed vegetables
4. Medium	Boil or cook
5. Medium High	Saut .
6. High	uickly bring water to boil or to fry foods

→ IMPORTANT

Do not heat empty cookware. The cookware can absorb an excessive amount of heat very quickly and possible damage the cookware and non stick coating can occur.

The heating indicator will flash to indicate that the surface is hot.

When you fry in the unit be sure to add the oil prior to starting the unit.

⚠ CAUTION

INDUCTION BURNER surface elements may appear to cool after they been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

Do not place flammable items such as plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the burner when it is in use. These items could melt or ignite. Pot holders, towels or wooden spoons could catch fire if placed too close to the surface elements.

📌 NOTE

The amount and type of food being cooked will influence the setting needed for best cooking results.




When using small pots or small quantities of food or when a slow heat is required, adjust the power to the "Minimum" power level. Use the "Maximum" power level for large size cookware or cookware with a thick base to heat things up quickly or for larger amounts of food.

SETTING SURFACE CONTROLS

NOTE

- Before operating your new induction burner make sure to read and understand this Use and Care Guide.
- Remember do not leave food unattended. The timer should be only be used to program a determined cooking time, after which the induction burner will turn itself off.

TO SET THE TIMER

- Please ensure the unit is power on.
- In working state after the "Timer" is pressed the buzzer will sound.
- The display will flashed the "0", indicating that the induction burner is ready to enter the time needed. 
- To increase the time please tap the "plus" or "minus" one time for each minute.
- Press and hold the "plus" or "minus" to increase or decrease in 10 minutes, interval  
- Maximum time setting is based on different power level.
If power range is from 1 to 4, the time range is from 1 minute to 360 minutes (6:00 hrs)
If power range is from 5 to 6, the time range is from 1 minute to 240 minutes (4:00 hrs)
- After timer is set, the display will flash for 5 seconds to confirm the setting. If the timer is "0", You will need to reprogram or deactivate the "Timer"
- To cancel the "Timer" function, press "Timer"

CONTROL LOCK

- When the induction burner is in working state, to prevent changes you can press the "Lock" button, and a light beside the button will turn up to let you know the "Lock" is activated. The burner at this stage will not respond to power or timer changes.
- When the "Lock" is on, the only buttons that will function are the "On/Off" and the "Lock" button.


To turn "Lock" off, press and hold the button for about 3 seconds until you hear a beep and the light next to the button turns off.

AUTOMATIC SHUTDOWN PROTECTION

- The induction burner will shut down when the hotplate default timer is reached unless the user sets the timer. The default timer setting of each power level are as follow:

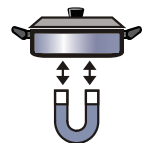
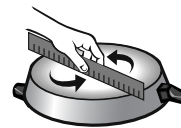
Power Level	1	2	3	4	5	6
Default timer (hours)	4	4	3	3	2	2

SHUT DOWN

- Press the "On/Off" button in the standby state or working state, the buzzer will sound and the burner will go to off mode 

INDUCTION "FRIENDLY COOKWARE"

- Iron kettle, pots, or pans.
 - Stainless Steel pots, kettles, pans.
 - Enamel stainless steel kettle, pots and pans.
1. When you are buying or choosing cookware, choose one that is identified by the manufacturer as being intended for induction use. If you are not sure, use a magnet << included >> to check that the pan is suitable. If the magnet sticks to the bottom of the cookware the material is suitable for use with an induction burner.
 2. Suitable induction cookware should have a flat bottom, and the diameter 5" to 8" so they maintain a contact with the whole cooking area. Check that the cookware has a flat base by rotating a ruler on the bottom of the cookware. The ruler should touch the bottom surface of the cookware.



TROUBLESHOOTING

If your induction burner stops working properly, use the table below to identify the cause of the problem. Take any steps that can be carried out in the home. If this does not lead to an improvement, contact a Frigidaire at 1-866-312-2117.

After power is supplied, the "ON/OFF" indicator lamp fails to light up.
Check to ensure the plug is inserted tightly.
Check to ensure the switch, socket, fuse and power line are in good condition.
The "ON/OFF" indicator lamp lights up, but heating does not start.
Verify that the cookware materials is acceptable.
Other reasons, contact Frigidaire at 1-866-312-2117
The touch keys do not work.
The burner controls may be locked. Unlock the keys by pressing the "Lock" key. Otherwise, call 1-866-312-2117
The food gets very hot.
Incorrect power setting or maybe power programmed incorrectly. Adjust the power to a lower level.
The food does not get hot enough.
Incorrect power setting or maybe power programmed incorrectly. Adjust the power to a higher level.
The cookware being used is very light or are bent. Use good-quality cookware with a thick, flat base.
Heating stops suddenly during operation.
The ambient temperature is too high, please allow the unit to cool down and try again.
The air entry or the air vent is blocked. Remove cookware from unit. Allow unit to cool down and move to open area
Unit timer has reached setting. Please restart the unit
The system protection functions are activated, wait for a moment then restart, it will operate as usual. Activated (See page 8)
Code of failure: E1, E2, E3, E4, E5, E6, E7, E8 ,EB and EC
E3 and E6: Wait a moment and press the "ON/OFF" button when the temperature of the cooker becomes normal, the induction cooker will operate as usual.
E7 and E8: Turn "OFF" the cooker, when the voltage become normal turn ON the cooker, it will operate as usual
E1, E2, E4, E5, EB and EC: Please contact Frigidaire at 1-866-312-2117

Malfunction code:E1-EC

Code	Malfunction	Code	Malfunction
EC	Blower seized/ blocked	E1	Open-circuit failure of main temperature sensor
E2	Shorting failure of main temperature sensor	E3	Higher temperature of main temperature sensor
E4	Open-circuit failure of auxiliary temperature sensor	E5	Shorting failure of auxiliary temperature sensor
E6	Higher temperature of auxiliary temperature sensor	E7	Lower voltage
E8	Higher voltage	EB	Main temperature sensor not worked

COMPACT APPLIANCE WARRANTY INFORMATION

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
 - . Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
 - . Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumable, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1.866.312.2117
Electrolux Major Appliances
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Canada
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