

*Chambers*<sup>®</sup>  
**36" BUILT-IN  
ELECTRIC COOKTOP  
WITH GRILL/GRIDDLE**

MODEL ESUG-360

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**USE AND CARE GUIDE**

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# IMPORTANT SAFETY INSTRUC- TIONS

1. Proper installation. Be sure your cooktop is properly installed and grounded by a qualified technician.
2. Never use your cooktop for warming or heating the room.
3. Do not leave children alone. Children should not be left alone in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the cooktop.
5. User servicing. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All servicing should be referred to a qualified technician.
6. Flammable materials should not be stored in or near cooktop.
7. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with well fitting lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. This cooktop is equipped with one or more elements of different size. Select utensils with flat bottoms large enough to cover the element. The use of undersized utensils will expose a portion of the element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also save energy.
10. Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop use without breaking due to the sudden change in temperature. Check manufacturers' recommendation before using.

11. Utensil handles should be turned inward and not extend over adjacent elements. To reduce risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent elements.
12. Never leave elements unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may ignite.
13. Do not immerse or soak removable heating elements. Heating elements should never be immersed in water.
14. Make sure drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.
15. Protective liners. Do not use aluminum foil or line cooktop drip bowls, except as suggested in the manual. Improper installation of these bowls may result in a risk of electric shock or fire.
16. Do not touch surface elements or areas near elements. Surface elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface elements or areas near elements until they have had sufficient time to cool.
17. **CAUTION:** Do not store items attractive to children in cabinets above a range or on the backguard of a cooktop — children climbing on the cooktop to reach items could be seriously injured.

**SAVE THESE INSTRUCTIONS**



## **OWNERSHIP REGISTRATION CARD**

Take a minute...

Before you use your cooktop, please fill out and mail your ownership registration card packed with the Use and Care Guide. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. **THIS CARD DOES NOT VERIFY YOUR WARRANTY.**

Keep a copy of the bill of sale showing the date of purchase and/or date of installation. **PROOF OF PURCHASE WILL INSURE YOU OF IN-WARRANTY SERVICE.**

Write down the following information. You will need it if your cooktop ever requires service.

Model Number\* \_\_\_\_\_

Serial Number\* \_\_\_\_\_

Date Purchased \_\_\_\_\_

Date Installed \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

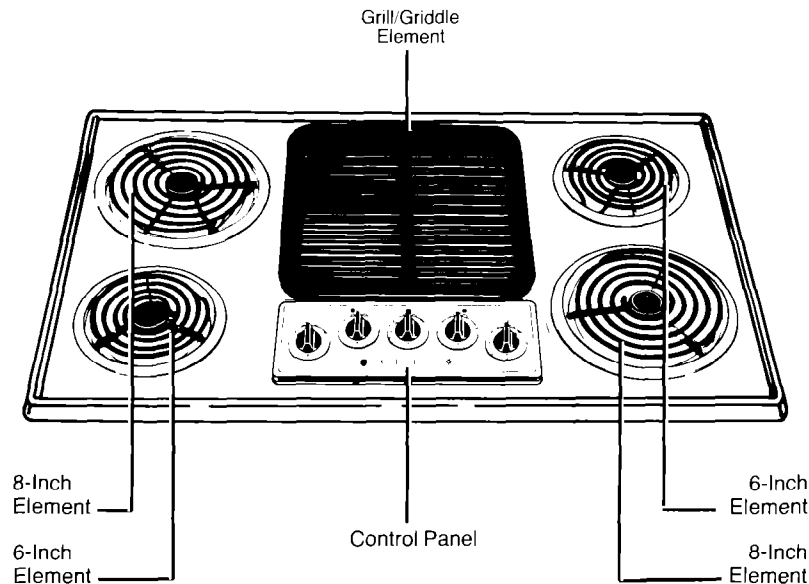
Phone Number \_\_\_\_\_

\*Model and serial numbers can be found on a nameplate attached to the inside right rear corner of the burner box bottom.

## CHAMBERS ELECTRIC COOKTOP FEATURES

Your new Chambers cooktop is equipped with four surface elements which have been specifically designed to provide an infinite number of cooking tem-

peratures to meet your cooking needs and a grill/griddle for preparing your favorite breakfast foods, meats, fish and poultry.



### **Two 6-inch (1250 watt) elements**

- Use for small cooking utensils.

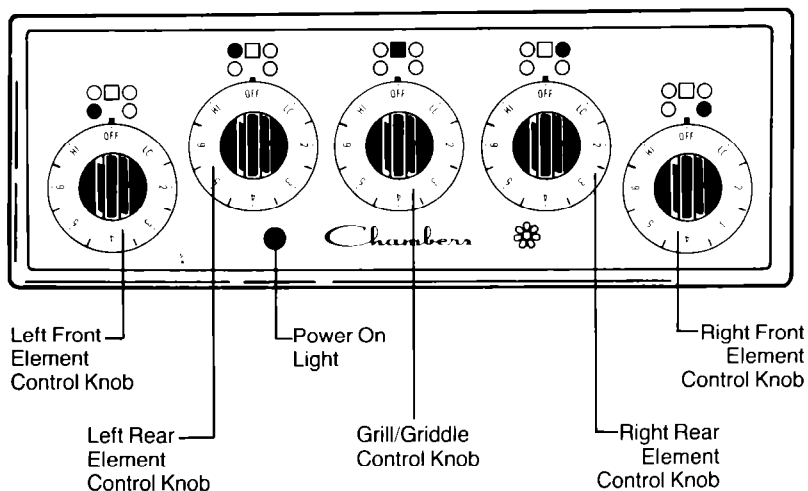
### **Two 8-inch (2100 watt) elements**

- Use for large pots and pans.

### **Center Grill/Griddle — 12 inch square (1800 watt) element**

- Consists of the following parts:
  - Brushed Chrome Cover with Handle
  - Stick Resistant Commercially Finished Grill
  - Stick Resistant Commercially Finished Griddle
  - Black Porcelain Flavor Generator Insert
  - Black Porcelain Drip Pan

## HOW TO USE



The black circle in the diagram above each knob indicates which element that particular knob controls.

### **TO OPERATE:**

Grasp the control knob, push down and turn in either direction to any of the settings indicated, or to any position in between.

The Chambers logo and the Power On Light will glow whenever one or more elements are on.

The control knobs for each element have infinite positions ranging from "HI" for the highest level of heat to "LO" for simmer.

The control knob can also be set between "LO" and "OFF" to warm or hold delicate foods.

## **CONTROL KNOB SETTINGS**

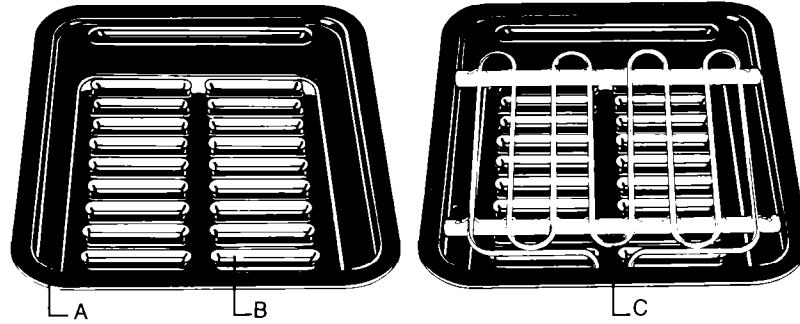
- HI** To start foods cooking and to bring foods to boiling.
- MED-HI** (6-5) For very fast frying or rapid boiling.
- MED** (4) To continue frying after starting on HI. For foods cooked in a double boiler.
- MED-LO** (3-2) To continue boiling or cooking after starting at a higher setting.
- LO** To keep smaller amounts of food at the boiling point or for gently simmering foods; melting butter, chocolate and other heat-sensitive foods.

## **COOKING TIPS**

- For best cooking results, always use cooking utensils with flat bottoms, straight sides and tight-fitting covers.
- Use only the correct size cooking utensils. Heat reflected from utensils much larger than the outside edge of the heating element may result in damage to the cooktop or drip bowls.
- Utensils smaller than the heating element expose a portion of the element to contact with skin and/or clothing and cause a loss of energy.
- Spatters and spills can be “burned off” of elements after cooking is finished. Heat soiled elements on “HI.” Let soil burn off for 1 minute. Turn element “OFF.”
- For easier cleanup, you may want to brush grill and griddle with vegetable oil before grilling or griddling.



## GRILL/GRIDDLE

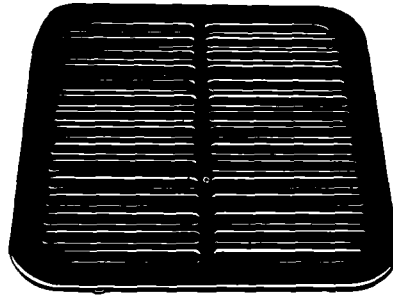


The Grill portion of the Grill/Griddle area is designed for preparing steaks, chops, fish, poultry and other commonly broiled foods.

The Griddle can be used for pancakes, eggs, bacon, sandwiches and meats.

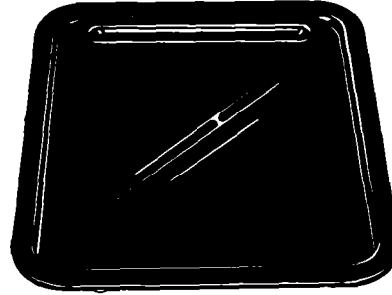
**NOTE:** Be sure Drip Pan (A), Flavor Generator (B) and Element (C) are in place before grilling or griddling.

### TO GRILL:



1. Remove Cover. Position Grill over Element. Refer to grill chart for suggested preheating and cooking times.
2. Turn control knob to "HI." Preheat for 5 to 10 minutes or for time recommended in grill chart.
3. At end of preheat time, place food on Grill and adjust control knob to desired heat setting.

### TO GRIDDLE:



1. Remove Cover and Grill. Position Griddle over Element with well facing towards back of unit. Refer to griddle chart for suggested preheating and cooking times.
2. Turn control knob to "HI." Preheat for 5 to 10 minutes or for time recommended in griddle chart.
3. At the end of the preheat time, grease Griddle, if desired, and place food on Griddle. Adjust control knob to desired heat setting.

## GRILL CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
BEEF STEAK ( $\frac{1}{2}$ - $\frac{3}{4}$ " Rare Med. Well)	HI/5 Min.	HI HI HI	6 8 10	4 8 10	
BEEF STEAK (1-1 $\frac{1}{2}$ " Rare Med. Well)	HI/5 Min.	HI HI HI	7 10 15	7 10 15	
HAMBURGERS 8 ( $\frac{1}{4}$ lb. each)	HI/5 Min.	HI	9	9	
PORK CHOPS ( $\frac{1}{2}$ "	HI/5 Min.	5	8	8	
PORK RIBS	HI/5 Min.	HI	20	30	Brush on barbecue sauce during last 10 minutes of cooking, if desired.
HAM SLICE ( $\frac{1}{2}$ "	HI/5 Min.	5	7	7	
FRESH SAUSAGE Links  Patties	HI/5 Min.	6  6	15  8	  8	Turn 2 or 3 times during cooking.
HOT DOGS BRATWURST POLISH SAUSAGE	HI/5 Min. HI/5 Min. HI/5 Min.	HI HI HI	4 5 5	3 5 5	
LAMB CHOPS (1"	HI/5 Min.	HI	12	12	
CHICKEN (2-3 lb. fryer, cut up)	HI/5 Min.	5	45		Turn frequently.
FISH FILLETS	5/5 Min.	5	5	3	Brush fish and grill with melted butter just before cooking.
SALMON/ SWORDFISH Steaks (1"	5/5 Min.	5	6	6	Brush fish and grill with melted butter just before cooking.
BUNS - Hot Dog and Hamburger	6/5 Min.	4	2	N/A	Buns can be buttered before grilling, if desired.
GARLIC BREAD	6/5 Min.	5	5	3	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.

## GRIDDLE CHART

Food	Setting/ Preheat Time	Control Setting	First Side	Second Side	Comments
SAUSAGE PATTIES 10 Patties (1 lb.)	N/A	5	8	8	
BACON 7 Slices	N/A	5/6	5	6	
HAMBURGERS 8 (¼ lb. each)	HI/5 Min.	6	7	7	
HOT DOGS	HI/5 Min.	6	4	3	
HAM SLICE	HI/5 Min.	5	5	5	
BUNS - Hot Dog and Hamburger	6/5 Min.	4	2	N/A	Buns can be but- tered before grid- dling, if desired.
GRILLED SANDWICHES	HI/5 Min.	6	5	2	Butter both sides of sandwich before griddling, if desired.
FRENCH TOAST 4 Slices	HI/5 Min.	6	2	2	Grease Griddle with oil or butter, if desired.
PANCAKES	HI/5 Min.	4	1	1	Grease Griddle with oil or butter, if desired.
EGGS Sunnyside up Scrambled	5/5 Min. 5/5 Min.	4 4	2-3 2-3	1 1	Grease Griddle with oil or butter, if desired.

Griddling times are approximate and may need to be adjusted to individual tastes.

## CARE AND CLEANING

Several finishes have been used on this cooktop, and some require special attention to cleaning. To extend the life of your cooktop and keep it looking new, follow the instructions below on cleaning the parts of your cooktop.

**NOTE: BE SURE ALL COOKTOP PARTS ARE COOL BEFORE CLEANING.**

**CONTROL KNOBS**— Turn control knobs to the “OFF” position. Remove by firmly pulling straight up off the switch stem. Wash in warm, soapy water. Dry and replace knobs, making sure “OFF” is at the 12 o’clock position.

**TEMPERED GLASS CONTROL PANEL**— Remove control knobs. Clean with mild glass cleaner or with clear warm water only. Soaps and detergents will leave a filmy residue.

**COOKTOP ELEMENTS**— The elements can be wiped with a slightly damp cloth, if necessary. Spills can be “burned off,” see page 9.

## TO REMOVE ELEMENTS:

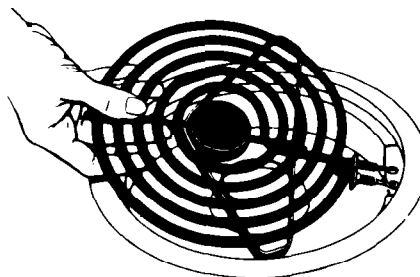
- Always be certain that the control for the element is at OFF position and the coils are cool before attempting to remove the element.
- Raise the element, at point opposite receptacle, about 1 inch above the drip bowl and pull it away from the receptacle.
- Carefully pull the element terminals through the opening in the drip bowl. After removing the element, remove the drip bowl to clean.
- Wipe around edges of the opening in the cooktop with a sudsy cloth and wipe clean with damp cloth or sponge.

### CAUTIONS:

- DO NOT immerse elements in water or other liquid, or wash in dishwasher.
- DO NOT attempt to clean elements or chrome-plated drip bowls in a self-cleaning oven.
- DO NOT cover drip bowls with aluminum foil.
- Handle elements with care so as not to bend the terminals. The terminals are sturdy and will not damage easily if handled with reasonable care. If the terminals are damaged or bent, the element should be replaced.
- DO NOT attempt to clean, adjust, or in any way repair the element receptacle. If a large amount of liquid should accidentally spill and collect inside the receptacle, call for service.

### TO REPLACE ELEMENT:

- Place chrome-plated drip bowl into the opening in the cooktop so the receptacle can be seen through the side opening in the bowl.
- Insert terminals of elements through opening in drip bowl and into receptacle.



- Guide the element into the receptacle opening. Push element all the way forward so it fits snugly in the receptacle. To make sure element sits flat, place palm of hand flat on top of element and exert a slight downward force.

### CHROME-PLATED DRIP

**BOWLS**—Wipe up any spills as soon as possible to prevent “baked-on” spatters. Clean in dishwasher, or in warm, soapy water, then rinse and wipe dry.

“Baked-on” soil may be removed by rubbing lightly with a soap-filled scouring pad.

**NOTE:** Discoloration of drip bowls may occur from heat reflected from pans too large for the element. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the element.

**REMOVABLE GRILL AND GRIDDLE** - Empty grease from griddle if necessary. Wash in warm, soapy water, rinse and dry thoroughly, or wash in dishwasher. Difficult soils may be scoured with cleanser or soap-filled pad. The Grill and Griddle may be cleaned in a self-cleaning oven, however, they may discolor.

**BLACK PORCELAIN FLAVOR GENERATOR INSERT, DRIP PAN AND GRILL/GRIDDLE COVER** - Wash in warm soapy water, rinse and dry thoroughly, or wash in dishwasher. Difficult soils may be scoured with cleanser or soap-filled pad. The porcelain Flavor Generator and Drip Pan may be cleaned in a self-cleaning oven.

**PORCELAIN ENAMEL COOKTOP FINISH** - The porcelain enamel used on your cooktop is acid resistant, but not acid proof. Therefore, if acid foods such as citrus juices, tomatoes, rhubarb or vinegar, as well as alcohol or milk, are spilled on the porcelain enamel, they should be wiped up immediately and not permitted to remain

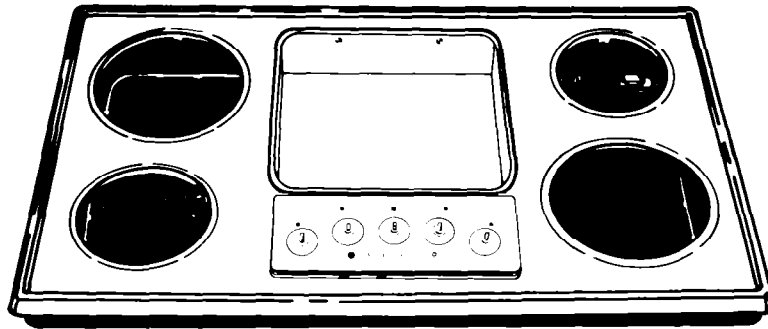
on the surface as they may affect the finish. Use a paper towel or dry cloth on warm surfaces. After the porcelain enamel has cooled, you may wipe it with warm, soapy cloth; then wipe clean with damp cloth or sponge and dry.

**BRUSHED CHROME COOKTOP FINISH** - Wash with warm, soapy water and rinse. Dry with soft cloth. Never use steel wool, abrasives, ammonia, acids or commercial oven cleaners which may damage finish.

Any mild glass cleaner will remove fingermarks or smears from the top.

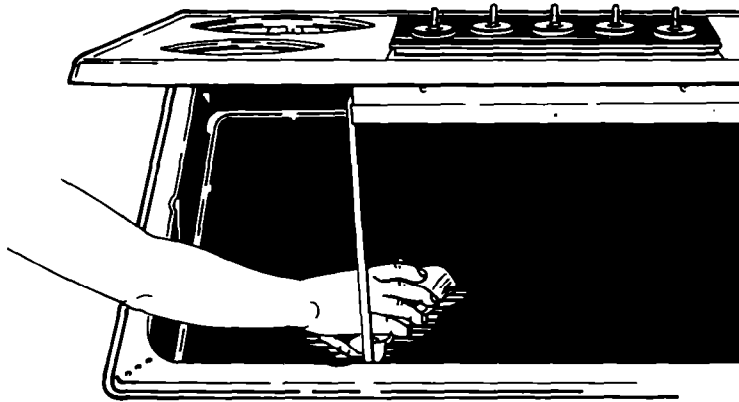
Remember to clean with the grain to avoid possible scratches.

**NOTE:** Discoloration of the porcelain enamel or brushed chrome finish may occur from heat reflected from pans too large for the burner. This discoloration is permanent and cannot be removed. Be sure pans used do not extend more than one inch over the edge of the burner.



**PORCELAIN BURNER BOX (under cooktop) and BACK EDGE OF COOKTOP** - Check to be sure all control knobs are at "OFF" and remove elements, drip pans and Grill/Griddle parts.

Lift cooktop up and put support rod in position to hold cooktop up. Wipe burner box with warm, soapy cloth, rinse and dry thoroughly.



After cleaning burner box, lift cooktop slightly and disengage support rod. Pull cooktop forward slightly, without lowering it, until hinges lock. Lower cooktop until it rests on countertop. Wipe

back edge of cooktop with a warm, soapy cloth; then wipe clean with damp cloth or sponge. Lift cooktop slightly and push back. Lower cooktop into normal position.



## **WHEN YOU NEED SERVICE**

### **FOLLOW THESE STEPS**

1. If your cooktop should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
  - Has a house fuse blown, or is the circuit breaker open?
  - Are heating elements properly seated in receptacles?
2. If the problem is not due to one of the above items, see "How to Arrange for Service" listed in the Warranty Statement.
3. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet, wholesale distributor, and Hobart Corporation have failed to resolve your problem.

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

MACAP will in turn inform us of your action.

## **IN ALL CORRESPONDENCE ABOUT YOUR COOKTOP, PLEASE INCLUDE:**

- Date
- Your Name, Address, and Telephone Number
- Type of Appliance
- Brand
- Model Number
- Serial Number
- Date Purchased
- Dealer from Which Purchased (include address)
- Servicing Agent (include name and address if different from dealer's)
- Location of Appliance
- A Clear Description of the Problem and the Service Required.



## CHAMBERS® ELECTRIC COOKTOP WARRANTY

LENGTH OF WARRANTY:	CHAMBERS WILL PAY FOR:	CHAMBERS WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Chambers wholesale distributor or by one of their authorized Chambers servicing outlets.	A. Service calls to: 1. Correct the installation of the cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION	Replacement parts (labor costs not included) for any electric element if defective in materials or workmanship.	B. Repairs when cooking equipment is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States.

### CHAMBERS 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 this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

### HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized Chambers

servicing outlet. If your local service is not satisfactory, contact the Customer Relations Department, Chambers Division, Troy, Ohio 45374, (513) 332-3000.