

C A L D E R A[®]

“The Touch” Series Use and Care Manual



For models: SST365, SST305, GT365, GT305



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

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

Do not try to light any appliance.

Do not touch any electrical switch.

Do not use any phone in your building.

Immediately call your gas supplier from a neighbor's home.

Follow your gas supplier's instructions.

If you cannot reach your gas supplier call the fire department.

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

Installer: Please leave these instructions with the consumer for future reference.

CONGRATULATIONS

The Caldera® “*Touch*™” Series touch control gastops have been engineered to be simple to use while providing many extra features that benefit your cooking and your cooking experience.

We hope you enjoy your purchase

REGISTRATION

We encourage you to register your gastop so you may take advantage of our full two year warranty and limited five year warranty should the need ever arise. Registration may be done on our website at www.calderacorp.com; by returning the enclosed postcard or by faxing us toll free at 800-962-3072. For your convenience, the model number, serial number, and manufacturers numbers are below.

Table of Contents

| | |
|------------|----------------------------------|
| Page 4-7 | Safety Precautions |
| Page 8-10: | Operating Instructions |
| Page 11: | Warranty and Service Information |

IMPORTANT! Read all instructions before using your gastop unit. If you have questions please call us at 800-725-7711 between 9am and 5pm EST.

Electrical Requirements

Your gastop must be connected to a properly grounded 120 volt AC 60 Hz, 15 amp electrical service and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with local codes of your area or, if no codes apply, the National Electric Code, ANSI/NFPA 70- Latest Edition must be followed. Copies are available by writing::

National Fire Protection Association
Battery March Park
Quincy MA 02269

In Canada follow CAN/CSA-C.22.1, Canadian Electrical Code, Part 1.

Copies are available by writing::

CSA
178 Rexdale Boulevard
Toronto, Ontario,
CANADA, M9W 1R3

Important Safety Instructions

As with all appliances there are certain rules to follow for safe operation. Make sure everyone who operates this gastop is familiar with the operation and with the following precautions.

It is the personal responsibility and obligation of the customer to contract a qualified installer and have the unit connected properly in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 - Latest Edition and CAN/CSA-B149.1 Natural Gas and Propane Installation Code. The gastop must be connected to the proper gas supply and checked for leaks.

Using Gas Safely

Gas fuels and their uses can cause minor exposure to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than yellow, flame will minimize the incomplete combustion. Venting with a hood, or open window will further minimize exposure.

- The maximum gas supply pressure may not exceed 14-inches W.C.P. (1/2 PSI)
- Never use a match or other flame to locate a gas leak. Explosion fire or injury could result.
- Know where your main gas shut off valve is located.

Before Using Your Gastop:



READ THIS MANUAL

1. Insure proper installation and servicing. Have the gastop installed by a qualified technician. Installation must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 and CAN/CSA-B149.1 Natural Gas and Propane Installation Code.
2. The gastop you have purchased uses either LP or natural gas. It cannot be converted from one to the other. The proper fuel must be used.
3. Use only a 120 volt grounded outlet. Installation must conform to local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 and CAN/CSA-C22.1 Canadian Electrical Code, Part . All gastops must be grounded for the controls to function properly. Improper installation could destroy your electronic controls and void the warranty.
4. Do not use an extension cord.
5. Always unplug the unit before servicing
6. Know where your gas shut-off valve is and how to operate it.
7. Be sure all packing materials have been removed, including any tape on the surface or underside of the unit.
8. Do not repair or replace any part of the unit unless specifically recommended in the Installation or Use and Care manual. All other servicing should be performed by a qualified technician.


Safety Precautions:





1. Use the unit only for its intended purpose.
2. For safety reasons never use the unit to heat or warm the room.
3. When using an electrical appliance near the gastop, be sure that the cord of the appliance does not come into contact with the burner area.
4. Do not leave children unattended in an area where appliances are in use. Teach them not to touch the gastop.
5. NO ONE should ever be allowed to sit or stand on any part of the gastop or the area around the gastop.

Do not store items of interest to children above or at the back of the gastop. Everyone should use caution when reaching over the gastop as they could be seriously injured or burned.

6. Do not store items on the unit.
7. Never let clothing, potholders or other flammable materials come into contact with, or close proximity to the burners while in operation. Flammable fabric, drapes or wall coverings must be kept away from the gastop as they may ignite and cause personal injury. For personal safety, wear proper apparel - loose fitting or hanging garments should never be worn while cooking.
8. Allow sufficient time for the unit to cool before touching or exposing surface areas to flammable materials.
9. Always use dry potholders when removing utensils from the burners. Wet or damp potholders can cause steam burns. Do not let potholders touch the burners or grate. Do not use a towel or bulky cloth in place of a potholder.

-  10. **WARNING:** Clean the gastop with caution. A wet sponge or cloth used to wipe spills on a hot cooking surface can result in steam burns and may damage the surface of the gastop. Some cleansers can produce noxious fumes if applied to a hot surface.
11. Be sure all controls are turned off and the gastop is cool before using aerosol cleaners. The chemicals used in aerosol sprays may be flammable.
12. Do not let cooking grease or other flammable materials accumulate on or near the unit.
13. Never leave the unit unattended while cooking. Very hot oils can cause fire.
14. Do not use water to extinguish grease fires. Never pick up a flaming pan. If possible, turn the gastop off. Then smother the flames (use a tight fitting lid, flat tray, cookie sheet etc.) or use a dry chemical or foam type fire extinguisher. Baking soda will also work but your kitchen should be equipped with a fire extinguisher.
15. Always heat fat slowly, watching as it heats. Stir combinations of fats together
16. If high settings are used, remain near the unit to monitor for flammable splattering grease and / or boil overs.

-  17. **WARNING:** Glass and Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

-  18. **WARNING:** Utensil Handles Should Be Turned Inward and Not Extended Over Adjacent Surface Units - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward and does not extend over adjacent surface units.

19. Use the proper pan size. For safety reasons the burner flame should not extend beyond the cooking utensil.

20. Before removing pots and pans, be sure to turn the burner off.



21. **WARNING:** Do Not Cook on a Broken Gastop. If the cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately. Keep any venting filters clean to avoid grease fires and maintain good venting.

22. Do not store or use gasoline, kerosene or other flammable vapors and liquids in the vicinity of this appliance.



23. **IMPORTANT:** Verify that meat and poultry has been cooked to an internal temperature of 160 degrees Fahrenheit for meat and 180 degrees Fahrenheit for poultry to protect against food borne illnesses.

24. Avoid scratching your ceramic glass. Rings, other jewelry and sharp metal objects may scratch your gastop.

25. Do not operate without the burner cap and grates in place.

26. Do not use the gastop as a cutting board.


27. Be sure controls are off and burners and grates are cool before attempting to remove.

28. Keep wood and plastic items away from the vicinity of the gastop to avoid fire or melting.

29. Keep canned and sealed goods away from the heat as the contents may expand and explode.

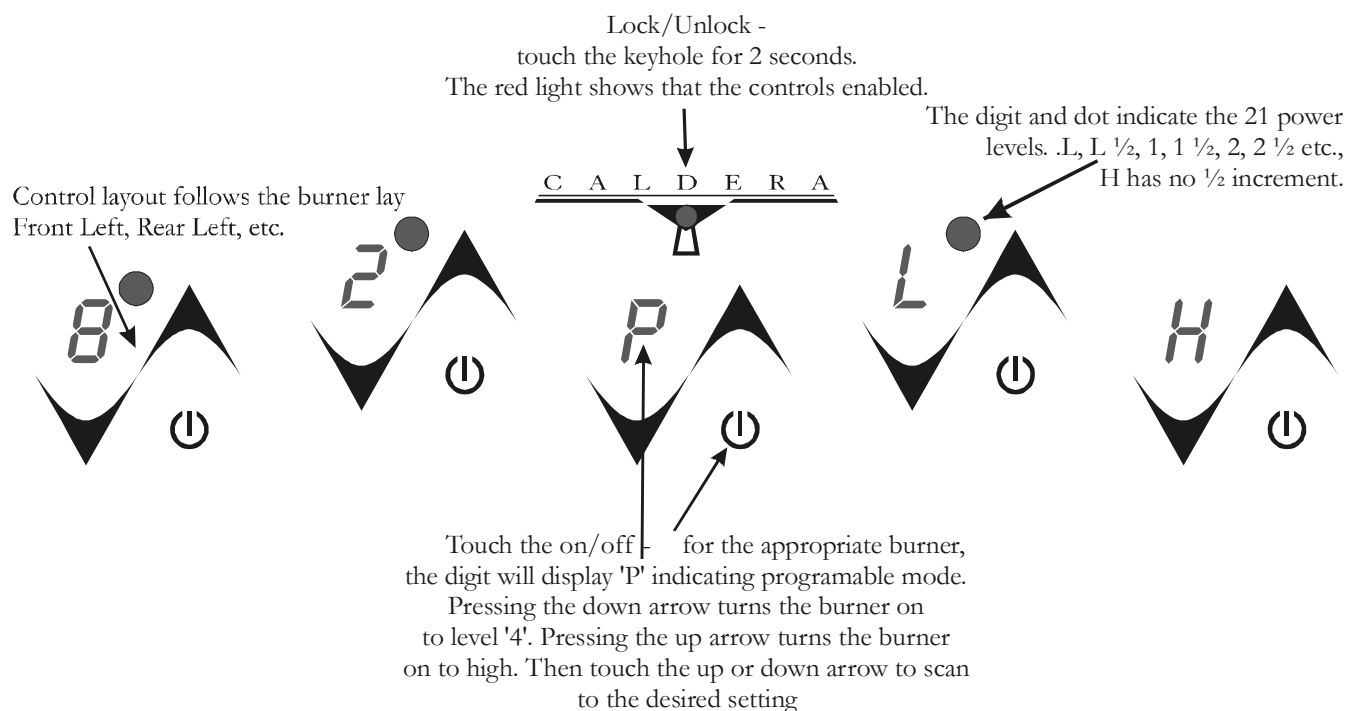
Safety Features

Intentional Touch™: When no burners are activated, touching multiple keys at the same time will not initiate any functions. This prevents un-intentional or accidental use by children or pets. When a burner is on, a multiple key touch that includes the off key shut the burner off.

Automatic Lock Feature: To operate the gastop it must first be unlocked by touching the lock key  for two seconds. This is an added feature to protect against misuse. If the gastop has not been used for a period of 10 minutes after all burners have been shut off, the gastop will automatically re-enter lock mode unless you have elected to disable this feature. (see next page)

One Touch Off: Touching the lock key for one second will deactivate all burners. This is useful if you have an emergency or if you need to leave the gastop for an unknown period of time to either answer the door, the phone, or tend to a child for example.

Operating instructions




Caldera® has strived to bring you the ultimate in a gastop, while maintaining a high degree of usability. Please operate your unit sensibly and safely, while you enjoy the advantages of a technologically advanced control to enhance your cooking experience.

Detailed Operating Instructions

All models of the “Arrow” gastop family are equipped with an electronic Touch Control that senses the user’s touch through the ceramic glass panel.. The control can operate 4 or 5 gas burners depending on the model. Each burner has 21 levels of cooking (L, L 1/2, 1, 1 1/2, 2, 2 1/2 ... H). Each burner has an “ON/OFF” selector key, an “Up” arrow key, a “Down” arrow key and a seven-segment LED display and a 1/2 level LED indicator. Additionally, the control has a “Lock” key that is used to generate a general “OFF” state for all burners while also locking the keyboard. The control is powered by a 120VAC, 60Hz properly grounded house outlet.


Initial Power Up

When power is first applied to the unit, or restored after a power outage, all LED’s will flash 8s in a sequential pattern for a maximum period of 30 seconds or until a key is touched. The flashing will then stop and the LED in the  will be lit indicating the gastop is unlocked and ready to use.

Unlocked mode

When the gastop is in Unlocked mode (Lock LED is on) all keys are potentially active but the “Up” and “Down” keys are temporarily inactive unless a burner is in programming mode. During Unlocked mode the “Lock” LED under the Caldera logo is “on” solid, indicating that the burners can now be programmed.

To Lock (Instant Off And Lock)

To instantly turn off all burners or to lock the controls the Lock key  must be touched and held for 2 seconds, then the LED beneath the Lock key, will shut off, all burners will turn off and the control will beep once to indicate that the unit is in Lock mode. When Locked, the keys cannot be activated and do not emit a beep, if touched.

Automatic Locking And Deactivation

The gastop will also lock automatically if no burners have been used for ten minutes. This feature may be deactivated by touching the lock key and the front left ON/OFF Key for 3 seconds while all burners are off. Two beeps acknowledges deactivation, one beep indicates reactivation.

To Unlock

While in Lock mode, to activate the gastop, the Lock key must be touched and held for 2 seconds. After a 1.5 second touch, the control will beep once and the LED beneath the Lock key will turn “On” indicating that the burners can be programmed.

Using A Burner

Select a burner by touching its corresponding ON/OFF key. The ON/OFF keys are arranged to mirror the burner locations. The 8 segment LED will blink 'p' for program. Press the up or down arrow. If the down arrow is touched the burner will come on at level '4'. If the up arrow is pressed the burner will come on 'H' (high). You may then move to the desired setting using the up and down arrow keys.. The programming mode (blinking 'p') lasts for 10 seconds.

Selecting A Power Level

A brief touch to the control arrows will adjust the power by 1/2 increments (21 settings). This is indicated by a beep and circular LED to the right of the seven segment LED. A steady touch will scan through the eleven whole number settings.

Settings L, 1 thru 3 1/2 are the simmer settings, your gas burner will cycle on and off for varying amounts of time depending on the setting. All settings of 4 and above produce a steady flame.

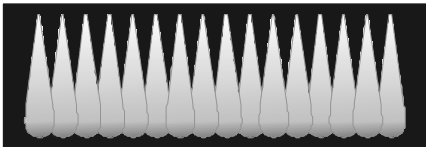
Turning A Burner Off

A brief touch to the appropriate burner's ON/OFF key will turn the burner off. You can turn all burners off at the same time by touching the lock icon for 1 1/2 seconds.

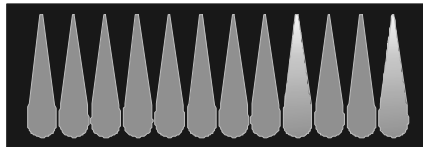
Power failure

In case of a power failure your unit will not operate. It will "fail / safe". Each burner and the overall safety valve will shut the flow of gas of automatically.

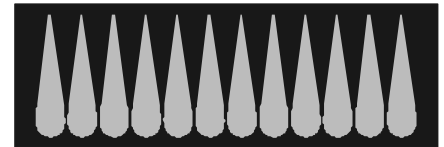
Flame height and Appearance



Yellow Flame, call your gas company for service.



Yellow tipped blue flame, normal for L.P.



Soft blue flame, normal for natural gas.

Grates And Burner Caps

Grates and burner caps may be washed with hot soapy water or placed in the dishwasher. If needed, mild abrasives may be used. Allow grates and caps to dry well before replacing them. Use care replacing the burner caps so as not to damage the thermocouple and the hot wire igniter.

Warranty

Two Year Parts and Labor

Five Year Parts

Full Two Year Warranty: For two years from the date of original purchase, we will pay for parts and labor to repair or replace any part of your gastop that has failed due to a manufacturing defect.

Five Year Parts Warranty: For an additional three years after the Full Two Year Warranty, Caldera agrees to provide any parts necessary for the repair of your unit due to a manufacturing defect. You will be responsible for the labor charges.

This warranty does not cover damage due to acts of God, accident, misuse, abuse, negligence, commercial use, or modification to any part of the product. This warranty does not cover damage due to improper operation or maintenance, connection to improper voltage supply, or attempted repair by anyone other than an authorized Caldera repair service. This warranty is valid only in the United States. This warranty is invalid if the factory applied serial number has been altered or removed from the product.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. CALDERA CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Proof of purchase in the form of a receipt or bill of sale which is evidence the specific unit is within the Warranty period, or, return of the enclosed registration card is required to obtain warranty service.

Service Information

Should you need to have your Caldera gastop serviced, please call us directly at 800-725-7711 between 9AM and 5PM EST. A Caldera service representative will diagnose your problem and set up a service technician to handle your repair as quickly as possible. It is important that you return your warranty card or register your Caldera gastop on line at www.calderacorp.com so that we may serve you more efficiently.

Part #: SS-69-10-0
Revised 06/23/06