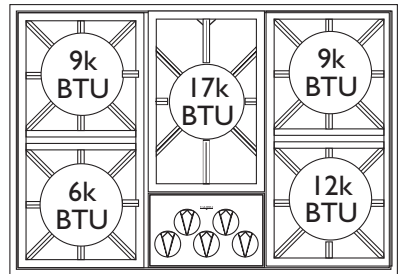
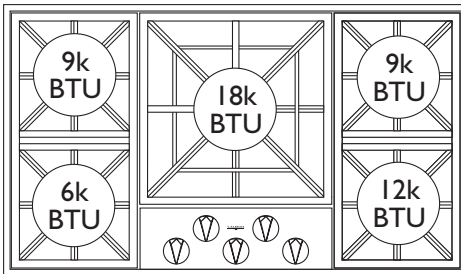


# CALDERA



## Diamond Series Gas Cook Top Use and Care Manual

For model # SSK365LP-C and SSK365NG-C sold in Canada and the USA  
And model # SSK365LP-US and SSK365NG-US sold in the USA  
For model # SSK305LP-C and SSK305NG-C sold in Canada and the USA  
And model # SSK305LP-US and SSK305NG-US sold in the USA



**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.

## **Before Using Your Gas cook top: READ THIS MANUAL**

1. Insure proper installation and servicing. Have the gas cook top installed by a qualified technician. Installation must conform to local codes (see Important Safety Instructions)
2. Use only a 110 volt grounded outlet. Installation must conform to local codes (see Important Safety Instructions)
3. Do not use an extension cord.
4. Always unplug the unit before servicing
5. Know where your gas shut-off valve is and how to operate it.
6. Be sure all packing materials have been removed, including any tape on the surface or the underside of the unit.
7. Do not repair or replace any part of the unit unless it is specifically recommended in the installation or Use and Care manual. All other servicing should be performed by a qualified technician.

# CONGRATULATIONS

The Calder Diamond™ Series gas cook tops have been engineered to be a simple and elegant addition to your kitchen.

## **We hope you enjoy your purchase**

We encourage you to register your gas cook tops so you may take advantage of our full two year warranty should the need ever arise. Registration may be done on our website at: [www.calderacorp.com](http://www.calderacorp.com) or by returning the enclosed postcard.

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## **Electrical Requirements**

Your gas cook top must be connected to a properly grounded 110 volt AC 60 Hz, 15 amp's 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 there are no codes, the following Electrical Code apply, In the U.S: -ANSI/NFPA 70- (Latest Edition) must be followed. Copies are available by writing:

National Fire Protection Association  
Battery Match Park  
Quincy MA 02269

In Canada: -CAN/CSA-C. 22. 1, Canadian Electrical Code,  
Part 1. Copies are available by writing:

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

## **Important Safety Instructions**

As with all appliances there are certain rules to follow for safe operation. Make sure everyone who operates this gas cook top 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; you will follow for the U.S. the National Fuel Gas Code, ANSI Z223.1 - Latest Edition or for CANADA, CSA-B149.1 Natural Gas and Propane Installation Code. The gas cook top must be connected to the proper gas supply and checked for leaks.


# Operating Instructions

## 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. (½ 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.
- ◆ Use proper pan size. Select stable cookware with flat, bottoms.
- ◆ Cookware should be large enough to contain the food and avoid spillovers. This will save cleaning time and avoid accumulations of food debris, which can ignite.
- ◆ Use pans with handles that remain cool and are easy to hold.
- ◆ Always turn the burner controls off before removing cookware.

## How to Light a Burner

Your cook top burners have electric ignition, thus avoiding constantly burning pilot lights. Push the control knob down and turn it counter- clockwise to the first mark to ignite. This is your highest setting. After the burner ignites, you may turn the knob counter-clockwise to adjust the flame setting. To turn the burner off, turn the knob clockwise to the symbol .

In case of a power failure, you can light the burners with a match. Hold a lit match to the burner, then push in and turn the control knob 90 degrees counterclockwise. Use extreme caution when lighting burners this way. Burners in use when an electrical power failure occurs will continue to operate normally.

- ◆ Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- ◆ Check to be sure that you have turned on the correct burner. - Be sure the burners and grates are cool before touching or leaving a potholder, cleaning cloths or other materials on them.
- ◆ Be sure to turn the control knob off when you finish cooking.

### **How to Select Flame Size**

- ◆ For safe handling of cookware, never let the flames extend up the sides of the cookware.
- ◆ Watch the flame, not the knob, as you reduce heat.
- ◆ The flame size should always match the size of your cookware.
- ◆ Flames larger than the bottom of your cookware are wasted and may cause burns by overheating the handles.

### **Simmer and Power Burners**

The left and right rear burners are best for midsize pans and cooking operations not requiring extreme highs or lows. The left front is for carefully controlled simmering conditions. The center burner is a high power burner for larger pans and fast boiling operations. The right front is the "Multi-Use" burner, just right for every thing.

### **Safety Precautions and Tips:**

- 1 - Use the unit only for its intended purpose.
- 2 - For safety reasons never use the unit to heat or warm-up the room.
- 3 - When using an electrical appliance near the gas cook top, be sure that the power 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 gas cook top.

**5 - NO ONE** should ever be allowed to sit or stand on any part of the gas cook top or the area around the gas cook top. Do not store items that could be of interest to children above or at the back of the gas cook top. Everyone should use caution when reaching over the gas cook top 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 gas cook top 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 gas cook top 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 gas cook top. Some cleansers can produce noxious fumes if applied to a hot surface.

**11** - Be sure all controls are turned off and the gas cook top 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 gas cook top 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 (It is recommended that your kitchen be

equipped with a fire extinguisher).

**15** - Always heat fat slowly, watching it as it heats. Stir combinations of fats together.

**16** - If cooking on high, remain close to the unit to monitor it for flammable or splattering grease and 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. Improper cooking utensils may break 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:** 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** - Do not operate without the burner cap and grates in place.

**25** - Do not use the gas cook top as a cutting board.

**26** - Be sure that the knobs are on off and burners and grates are cool, before attempting to remove.

**27** - Keep wood and plastic items away from the vicinity of the gas cook top to avoid fire or melting.

**28** - Keep canned and sealed goods away from the heat as the contents may expand and explode.



Caldera® is striving to bring you the ultimate in a gas cook top, while always maintaining a high degree of usability. Please operate your unit sensibly and safely, while you enjoy your cooking experience.

### **Power Failure**

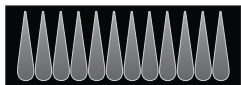
In the event of a power failure the burners that are already lit will remain lit. New burners may be lit with a match.

### **Flame Height and Appearance**

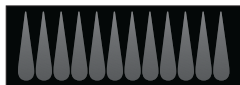
Yellow Flame, call your gas company for service. Yellow tipped blue flame, normal for L.P. Soft blue flame, normal for natural gas.



Yellow Flame, call your gas company for service.



Yellow tipped blue flame, normal for L.P.



Soft blue flame, normal for natural gas.

### **Cleaning and Caring For your Gas cook top**

Your gas cook top surface is made of stainless steel with glass enameled cast iron grates. Stainless steel is tough, but, don't stand on it or drop heavy objects on it. Use care when placing the grates to avoid scratching. Avoid thermal shock when dealing with the enameled burners; they prefer a slow cooling down period, so use caution.

### **Grates and Burner Caps**

Cooled grates and burner caps may be washed with hot soapy water . If needed, mild abrasives may be used. Allow grates and caps to dry well before replacing them. Avoid dropping the grates or subjecting them to, sudden cooling as this may cause the enamel to chip.

# **Warranty**

## **Two-Year Parts and Labor**

Warranty for Caldera® Appliances

We appreciate your purchase of a Caldera appliance. We take pride in the quality of our products and have manufactured your new appliance to exacting quality standards. We feel confident that in normal use, it will provide you with satisfactory performance. However, should you experience difficulty; you are protected under the provisions of this warranty. Caldera appliances are warranted against manufacturing defects in materials and workmanship in normal use for the following periods from the date of purchase by the original user, and are conditional upon the unit being installed and used as directed in the instruction manual.

### **WARRANTY PERIOD**

Gas Cook top: Two (2) year Parts and Labor, Caldera's obligation under this warranty should be limited to the repair, including all necessary parts and the labor connected therewith, or at our option the exchange of any units which shows evidence of a manufacturing defect within the warranty period. Replacement parts, furnished in connection with this warranty shall be warranted for a period equal to the unexpired portion of the original equipment warranty.

### **CUSTOMER OBLIGATIONS**

This warranty applies to the product from the original date of purchase at retail. Therefore, the owner must provide a copy of the original, dated bill of sale. No warranty service will be performed without a bill of sale. Transportation to and from the service depot is the responsibility of the owner.

## **WARRANTY EXCLUSIONS**

This warranty is extended to Caldera appliances purchased and used in the USA and Canada. This warranty shall, in addition, not apply to damages due to handling, transportation, unpacking, set-up, installation, customer adjustments that are covered in the instruction book, repair or replacement of parts supplied by other than a Caldera authorized service depot, any malfunction or failure caused by or resulting from abnormal environmental conditions, improper unauthorized service, improper maintenance, modifications or repair by the consumer, abuse, misuse, neglect, accident, fire, flood, or other Acts of God, and incorrect line voltage.

This gas cook top is only warranted to the original retail purchaser. This warranty becomes void in the event of commercial or rental use. This warranty becomes void in the event serial numbers are altered, defaced or removed. Caldera reserves the right to make changes in design or to make additions to or improvements upon this product without incurring any obligation to install the same on products previously manufactured. The foregoing is in lieu of all other warranties expressed or implied and Caldera neither assumes nor authorizes any person to assume for it any other obligation or liability in connection with the sale or service of this product. In no event shall Caldera or its Caldera dealers be liable for special or consequential damage arising from the use of this product, or for any delay in the performance of this warranty due to cause beyond our control. The purchaser may have other rights under existing provincial or federal laws, and where any terms of this warranty are prohibited by such laws, they are deemed null and void, but the remainder of the warranty shall remain in effect.

## HOW TO OBTAIN SERVICE

Should this product require service, you may obtain specific information by contacting:

Caldera

In the USA at tel : 1 800-725-7711 between 9 am and 5 pm EST

A Caldera service representative will diagnose your problem and set up a service technician to handle your repair. It is important that you return your warranty card or register your Caldera gas cook top on line at [www.calderacorp.com](http://www.calderacorp.com) so that we may serve you more efficiently.