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**COOKTOP 30RQL13**

# COOKTOP 30RQL13 30-inch Gas Cooktop User Manual

Model: 30RQL13

## 1. Introduction and Overview

This manual provides essential information for the safe and efficient use of your COOKTOP 30RQL13 30-inch Gas Cooktop. This appliance features a durable stainless steel surface, five sealed burners, and robust cast iron grates, designed for versatile cooking. It is convertible for use with either Natural Gas (NG) or Liquefied Petroleum Gas (LPG). The cooktop includes a 12,000 BTU turbo burner, a 10,000 BTU sear station, two 6,000 BTU multi-task burners, and a 4,000 BTU simmer burner, totaling 38,000 BTU for precise cooking control.



Image 1.1: Top-down view of the COOKTOP 30RQL13 30-inch Gas Cooktop, showcasing its five burners and stainless steel finish.

## 2. Safety Information

**WARNING:** Gas appliances can cause carbon monoxide poisoning. Use only in well-ventilated areas. Read all instructions before use.

- Ensure proper ventilation during operation.
- Do not store flammable materials near the cooktop.
- Keep children and pets away from the appliance during operation.
- In case of a gas leak, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact a qualified technician.
- The Flame Failure Device (FFD) automatically cuts off the gas supply if the flame is extinguished, enhancing safety.
- Always use appropriate cookware for gas burners.

## 3. Product Components

Your COOKTOP 30RQL13 includes the following main components:

- **Cooktop Unit:** The main stainless steel body with integrated burners and control panel.
- **Cast Iron Grates:** Heavy-duty supports for cookware, designed for stability and even heat distribution.
- **Burner Caps:** Removable caps that sit on top of the burner bases.
- **Burner Bases:** The main burner components where gas is mixed with air and ignited.
- **Control Knobs:** Metal knobs for precise flame adjustment and ignition.
- **NG/LPG Conversion Kit:** Included for adapting the cooktop to your gas supply type.



Image 3.1: Close-up view of the tactile metal control knobs on the COOKTOP 30RQL13.



Image 3.2: Exploded view illustrating the components of a burner assembly, including the burner base and cap.

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Video 3.1: An unboxing video for the COOKTOP 30RQL13, demonstrating how to unpack the appliance and its components.

## 4. Setup and Installation

The COOKTOP 30RQL13 is designed for drop-in installation into standard 30-inch cutouts. Professional installation by a qualified technician is highly recommended to ensure safety and compliance with local codes.

### 4.1 Pre-Installation Checks

- Verify that the gas supply type (NG or LPG) matches the cooktop's configuration. Use the included conversion kit if necessary.
- Ensure the countertop cutout dimensions are appropriate: 28.6 inches (W) x 19.6 inches (D).
- Confirm adequate ventilation in the installation area.

### 4.2 Installation Steps

1. Carefully remove the cooktop from its packaging. Refer to Video 3.1 for unboxing guidance.
2. Place the cooktop into the prepared countertop cutout.
3. Connect the gas supply line according to local regulations and manufacturer instructions. Ensure all connections are secure and leak-free.
4. Connect the electrical supply for the auto-ignition system.
5. Assemble the burner components: Place burner bases, then burner caps, ensuring they are correctly seated.
6. Position the cast iron grates securely over the burners.

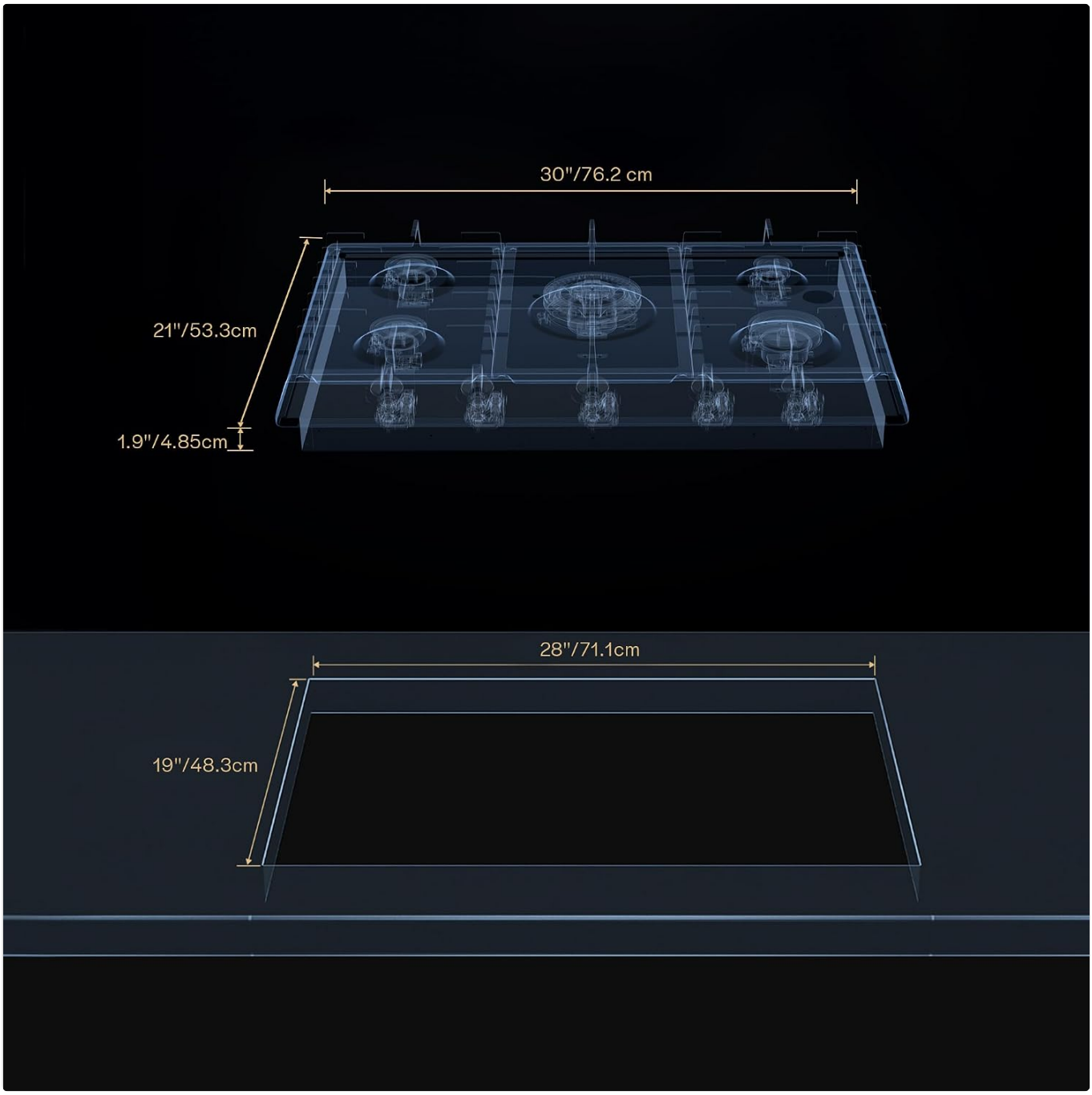



Image 4.1: Diagram showing the overall dimensions of the cooktop and the required countertop cutout dimensions for installation.

## 5. Operating Instructions

### 5.1 Lighting a Burner

1. Ensure all burner components (bases, caps, grates) are correctly in place.
2. Push down and turn the desired control knob counter-clockwise to the 'HIGH' position. You will hear a clicking sound as the auto-electric pulse ignition activates.

3. Once the flame ignites, continue to hold the knob down for a few seconds to allow the Flame Failure Device (FFD) to engage.
4. Release the knob. If the flame goes out, repeat steps 2-3.
5. Adjust the flame intensity by turning the knob between 'HIGH' and 'LOW' settings.

### 5.2 Turning Off a Burner

Turn the control knob clockwise to the 'OFF' position. Ensure the flame is completely extinguished.

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Video 5.1: A product overview video for the COOKTOP 30RQL13, demonstrating its features and operation.

## 6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooktop.

### 6.1 Daily Cleaning

- Allow the cooktop to cool completely before cleaning.
- Wipe the stainless steel surface with a soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads that can scratch the surface.
- For stubborn stains, use a stainless steel cleaner specifically designed for appliances.

### 6.2 Cleaning Burner Components and Grates

- Remove the cast iron grates, burner caps, and burner bases.
- The cast iron grates are dishwasher safe for convenient cleaning.
- Wash burner caps and bases with warm, soapy water. Ensure they are completely dry before reassembling.
- Periodically check burner ports for blockages and clean with a small brush or wire if necessary.



Image 6.1: The heavy-duty cast iron grates are designed to be dishwasher safe for easy cleaning.

## 7. Troubleshooting

If you encounter issues with your cooktop, refer to the following common troubleshooting steps:

| Problem | Possible Cause | Solution |
|---|---|---|
| Burner does not ignite | No gas supply, clogged burner port, loose burner cap, power issue for ignition. | Check gas valve, clean burner ports, ensure burner cap is seated correctly, verify power connection. |
| Flame is uneven or yellow | Clogged burner ports, incorrect gas type, burner components not seated properly. | Clean burner ports, confirm correct gas type (NG/LPG) and conversion, re-seat burner components. |
| Gas odor detected | Gas leak. | Immediately turn off gas supply, ventilate area, and contact a qualified technician. Do not operate electrical switches. |

| Problem | Possible Cause | Solution |
|---|---|---|
| Control knob is stiff | Food debris or grease buildup. | Clean around the knob base. If problem persists, contact support. |

If these steps do not resolve the issue, please contact customer support or a qualified service technician.

## 8. Specifications

| Feature | Detail |
|---|---|
| Product Dimensions | 30 x 21 x 3.78 inches (W x D x H) |
| Item Weight | 40 pounds |
| Model Number | 30RQL13 |
| Brand | COOKTOP |
| Heating Elements | 5 Sealed Burners |
| Color | Stainless Steel |
| Power Source | Gas Powered |
| Fuel Type | Natural Gas, Propane (NG/LPG Convertible) |
| Special Features | Flame-Out Protection, Sealed Burners |
| Heater Surface Material | Stainless Steel |
| Material | Cast Iron, Stainless Steel |
| Cutout Dimensions | 28.6" W x 19.6" D |
| Total BTU | 38,000 BTU |

## 9. Warranty and Support

For warranty information, product registration, or technical support, please refer to the documentation included with your purchase or contact the manufacturer directly. Keep your proof of purchase for warranty claims.


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