

GE Monogram<sup>®</sup>

Owner's Manual

Digital  
Radiant Cooktop

### *Introduction*

Your new Monogram cooktop makes an eloquent statement of style, convenience and kitchen planning flexibility. Whether you chose it for its purity of design, assiduous attention to detail—or for both of these reasons—you’ll find that your Monogram cooktop’s superior blend of form and function will delight you for years to come.

Your Monogram cooktop was designed to provide the flexibility to blend in with your kitchen cabinetry. Its sleek design can be beautifully integrated into the kitchen.

The information on the following pages will help you operate and maintain your cooktop properly.

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*Before using  
your cooktop*

Read this manual carefully. It is intended to help you operate and maintain your new cooktop properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, there is a list of toll-free consumer service numbers included in the back section of this manual.

**OR**

Visit our Website at: [www.monogram.com](http://www.monogram.com)

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*Write down  
the model &  
serial numbers*

You'll find them on a label under the cooktop.

Fill out and return the Consumer Product Registration Card that is packed with this product. If you cannot find it, please send in the duplicate card printed in the back of this manual.

**Before sending in this card, please write these numbers here:**

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

Use these numbers in any correspondence or service calls concerning your cooktop.

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*If you received  
a damaged  
cooktop*

Immediately contact the dealer (or builder) that sold you the cooktop.

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*Save time  
& money*

Before you request service, check the Problem Solver in the back of this manual.

It lists causes of minor operating problems that you can correct yourself.

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*If you need  
service*

To obtain service, see the Consumer Services page in the back of this manual.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are two steps to follow for further help.

***For customers in the USA:***

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Customer Relations  
GE Appliances  
Appliance Park  
Louisville, KY 40225

***For customers in Canada:***

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
Camco Inc.  
1 Factory Lane, Suite 310  
Moncton, N.B. E1C 9M3

# IMPORTANT SAFETY INSTRUCTIONS

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## SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- **Read all instructions before using your cooktop.**
- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Use this appliance only for its intended use** as described in this manual.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **To prevent surface units from accidentally being turned on**, especially by children or pets, lock the cooktop when it is not in use and before cleaning.
- **Do not allow anyone to climb, stand or hang on the cooktop.**
- **CAUTION:** ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.
- **When using an electrical appliance near the cooktop**, be sure that the cord of the appliance does not come into contact with the surface area.
- **Never wear loose-fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with a hot surface unit and may cause severe burns.
- **Use care when touching the cooktop.** The glass surface of the cooktop will retain heat after the controls have been turned off.
- **For your safety, never use your appliance for warming or heating the room.**
- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch a hot surface unit. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot surface unit.
- **Do not store flammable materials near the cooktop.**
- **Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.**
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **Do not let cooking grease or other flammable materials accumulate on the cooktop.**
- **Do not use water on grease fires. Never pick up a flaming pan.** Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

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## SAFETY PRECAUTIONS

- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

**NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see the Glass Cooktop Cleaning section.

When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.

- **Do not operate the surface units if the glass is broken.** Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician if your glass cooktop breaks.
- **Do not touch the surface units.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact, the surface units or areas nearby surface units; allow sufficient time for cooling first.

Potentially hot surfaces include the cooktop and areas facing the cooktop.

- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Use proper pan size**—select cookware having flat bottoms large enough to cover the surface unit's heating area. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency. See the Cookware Tips section of this manual.
- **Cook meat and poultry thoroughly**—meat to at least an **INTERNAL** temperature of **160°F.** and poultry to at least an **INTERNAL** temperature of **180°F.** Cooking to these temperatures usually protects against foodborne illness.

- **Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for cooktop cooking; others may break because of the sudden change in temperature.**
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the cooktop without extending over nearby surface units.
- **Always keep combustible wall coverings, curtains or drapes** a safe distance away from your cooktop.
- **Always keep dish towels, dish cloths, pot holders and other linens** a safe distance away from your cooktop.
- **Do not leave paper products, cooking utensils or food on the cooktop when not in use.**
- **Avoid scratching the glass cooktop.** The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- **Never use the glass cooktop surface as a cutting board.**
- **Do not place or store items on top of the glass cooktop surface when it is not in use.**
- **Be careful when placing spoons or other stirring utensils** on glass cooktop surface when it is in use. They may become hot and could cause burns.
- **Avoid heating an empty pan.** Doing so may damage the cooktop and the pan.
- **Do not allow water, other liquids or grease** to remain on the cooktop or control panel.
- **Always heat fat slowly, and watch as it heats.**
- **Clean only parts listed in this manual.**
- **Keep cooktop clean and free of accumulation of grease or spillovers which may ignite.**
- **Before removing pots and pans, be sure to turn the surface unit(s) off.**

# IMPORTANT SAFETY INSTRUCTIONS

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## *SAFETY PRECAUTIONS*

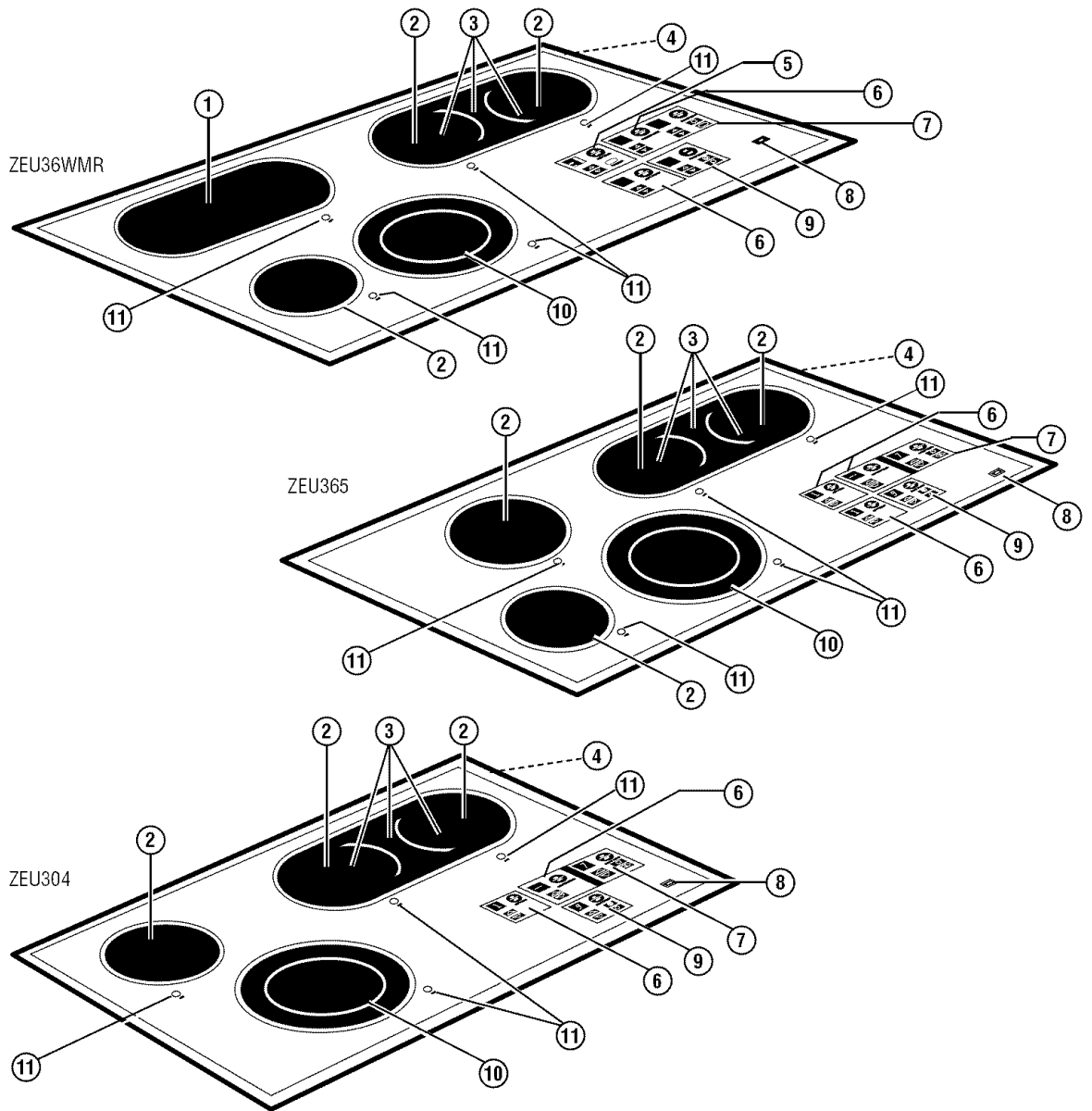
- **To minimize the possibility of burns**, always be certain that the controls for all surface units are at the **OFF** position, that the cooktop is locked and that the entire glass surface is cool before attempting to clean the cooktop.
- **Always keep wooden and plastic utensils and canned food** a safe distance away from your cooktop. They may become hot and could cause burns.
- **Never heat unopened food containers.** Pressure buildup may make container burst and cause injury.
- **Teach children not to play with controls or any other part of the cooktop.**
- **Always turn the surface unit controls off before removing the cookware.**
- **Carefully watch for spillovers or overheating of foods when frying at high or medium high temperatures.**
- **When flaming foods under the hood, turn the fan on.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Never try to move a pan of hot fat**, especially a deep fat fryer. Wait until the fat is cool.
- **Use little fat for effective shallow or deep fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying**, stir together before heating, or as fats melt slowly.
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Never leave jars or cans of fat drippings on or near your cooktop.**
- **To avoid possible damage to the cooking surface**, do not apply the cleaning cream to the glass surface when it is hot.
- **After cleaning**, use a dry cloth or paper towel to remove all the cleaning cream residue.
- **Read and follow all instructions and warnings on the cleaning cream labels.**

**READ AND SAVE THESE  
INSTRUCTIONS**

# Features of Your Cooktop

Digital Radiant Cooktop

Design  
information





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### Introduction

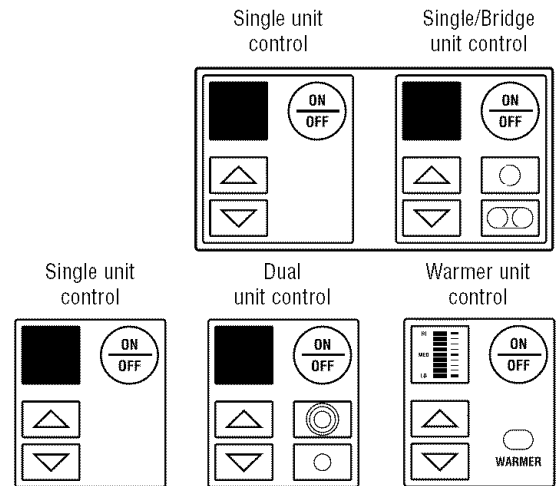
A cooling fan will start and run as soon as any surface unit is turned on. This is to insure safe and reliable operation of the cooktop. This fan constantly cools the critical components of the cooktop. Under certain extreme periods of usage, this fan may continue to run after you complete cooking and you turn the cooktop off. It will continue to cool the cooktop and the controls until an acceptable temperature is reached. The fan will then turn itself off.







The touch controls give you precise control of the surface units. You can quickly switch back and forth between a steady low heat and full power or anywhere in between.

1. To turn a surface unit on, touch the **ON/OFF** pad and touch the **INCREASE**  and/or **DECREASE**  pads to choose the desired heat setting. The control will beep each time a pad is touched. The display shows your heat setting.
2. To turn a surface unit off, touch the **ON/OFF** pad again.

Be sure to set the correct control for the surface unit you wish to use.

The cooktop will not turn on if two or more touch control pads are touched at the same time.



**Indicator Lights**—Lights will come on under the ON , Dual /Single , LOCK  or the Bridge /Single  pads when touched, to indicate the surface unit or feature is turned on. The indicator light will go off when the surface unit or feature is turned off.

**Hot Surface Indicator Lights**—Each surface unit has a light that will come on and stay on as long as the surface unit is too hot to touch.

### How to lock the cooktop

**IMPORTANT:** As a safety feature, you can lock the entire cooktop at any time.

To lock the cooktop, press and hold the **LOCK** pad for 2 seconds. A signal will sound and the lock pad will light indicating the cooktop is locked. To unlock, press and hold the **LOCK** pad again for 2 seconds. A signal will sound and the light will go out, indicating the cooktop is unlocked.

Locking the cooktop will prevent surface units from accidentally being turned on by children or pets.

Always lock the cooktop when it is not in use and before cleaning.

If the cooktop is locked while surface units are in use they will automatically shut off.

Lock/unlock control





Press and hold for two seconds to lock and unlock.



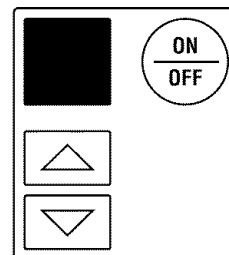
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*Using a  
single  
surface unit*

1. To turn a surface unit on, touch the **ON/OFF** pad and touch the **INCREASE**  and/or **DECREASE**  pads to choose the desired heat setting. The display shows your heat setting.
2. To turn a surface unit off, touch the **ON/OFF** pad again.

***NOTE:** If you touch the INCREASE pad first the surface unit will come on at the highest (H) heat setting. If you touch the DECREASE pad first the surface unit will come on at the lowest (L) heat setting.*

There are eleven heat settings ranging from Low (L) to High (H) to choose from.



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*Using the  
dual surface  
unit*

The dual surface unit has two cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

**To use the dual surface unit:**

1. Touch the **ON/OFF** pad for the dual surface unit.
2. To use the small surface unit, touch the small surface unit pad. The unit will only heat the area inside the smaller circle.

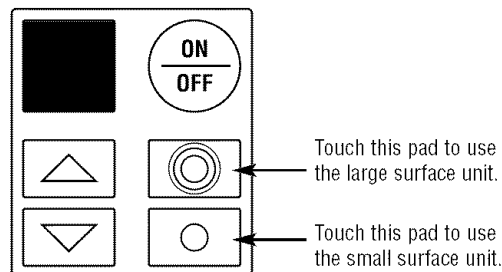
To use the large surface unit, touch the large surface unit pad. The unit will heat the entire area contained by the larger circle.

3. Touch the **INCREASE**  and/or **DECREASE**  pads to choose the desired heat setting. The display shows your heat setting.

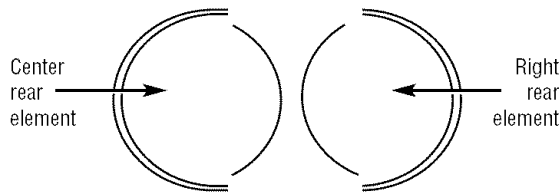
***NOTE:** If you touch the INCREASE pad first the surface unit will come on at the highest (H) heat setting. If you touch the DECREASE pad first the surface unit will come on at the lowest (L) heat setting.*

There are eleven heat settings ranging from Low (L) to High (H) to choose from.



4. To turn a surface unit off, touch the **ON/OFF** pad again.



### Using the bridge surface units separately



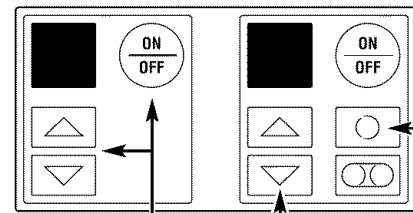
#### To use each circular element separately:

1. Touch the **ON/OFF** pad.
2. Touch the **INCREASE**  and/or **DECREASE**  pads to choose the desired heat setting. The display shows your heat setting.

**NOTE:** If you touch the **INCREASE** pad first the surface unit will come on at the highest (H) heat setting. If you touch the **DECREASE** pad first the surface unit will come on at the lowest (L) heat setting.

There are eleven heat settings ranging from Low (L) to High (H) to choose from.


3. To turn a surface unit off, touch the **ON/OFF** pad again.



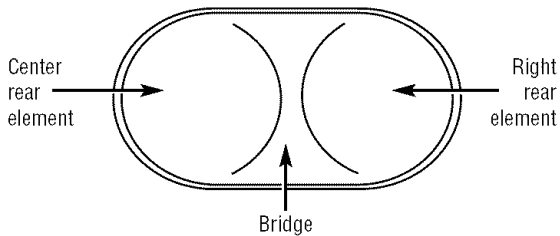
Touch these pads to use the center rear element separately.

Touch these pads to increase or decrease the heat setting.

Touch this pad to use the right rear element separately.

**NOTE:** To use the right element separately use the right rear controls and touch the  pad. To use the center element separately use the center rear controls.

### Using the bridge surface unit






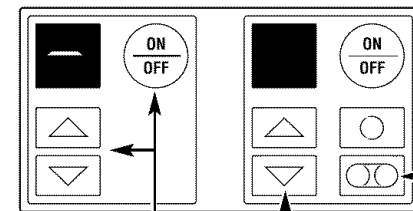
The controls can be used to create an oblong heated area.

Because of its bigger dimensions, larger pans can be used on the bridge surface unit.

Choose pans that match the bridge surface unit area as closely as possible.

#### To use the bridge element:

1. Touch the **ON/OFF** pad.
2. Touch the bridge  pad.
3. Touch the **INCREASE**  and/or **DECREASE**  pads to choose the desired heat setting. The display shows your heat setting.



These controls cannot be used when the bridge surface unit is being operated.

Touch these pads to increase or decrease the heat setting.

Touch this pad to use both elements combined with the bridge element between them.

**NOTE:** If you touch the **INCREASE** pad first the surface unit will come on at the highest (H) heat setting. If you touch the **DECREASE** pad first the surface unit will come on at the lowest (L) heat setting.

There are eleven heat settings ranging from Low (L) to High (H) to choose from.

4. To turn a surface unit off, touch the **ON/OFF** pad again.

*Cooking guide for using heat settings*

**High (H)**—Quick start for cooking; brings water to a boil.

**Medium High (7–9)**—Fast fry, pan broil; maintains a fast boil on large amounts of food.

**Medium (4–6)**—Sauté and brown; maintains a slow boil on large amounts of food.

**Medium Low (2–3)**—Cook after starting at high; cooks with little water in covered pan.

**Low (1)**—Steam rice, cereal; maintains serving temperature of most foods. Slow cooking and simmering.

**Lowest (L)**—Keeps food warm, melts chocolate and butter.



*NOTE: If the cooktop is connected to 208 volts you will notice some increase in cooking times.*

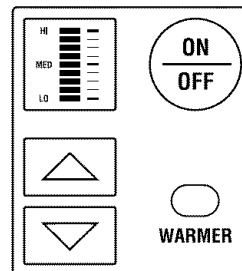
- At high or medium high settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch on fire.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds especially if it is set at 8–HI (H). The red glow of the surface units will cycle to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the surface unit. Good, flat cookware will minimize the cycling. See the Cookware Tips section.
- It is safe to place hot cookware from the oven or surface units on the glass-ceramic surface when it is cool.

*NOTE: Cooktop temperatures increase with the number of surface units that are on. With 3 or more units turned on, surface temperatures are high so be careful when touching the cooktop. The hot surface indicator light(s) will remain lit after the surface unit is off until the surface is cool enough to touch.*

*Using the WARMER surface unit (on some models)*

The **WARMER** surface unit keeps already heated food warm until ready to serve. The **WARMER** is not for cooking food.

1. Touch the **ON/OFF** pad for the **WARMER** surface unit.
2. Using the **INCREASE**  and/or **DECREASE**  pads choose the desired heat setting. The indicator lights show your heat setting.
3. To turn a surface unit off, touch the **ON/OFF** pad again.



WARMER GUIDE	
1–4 (LO)	Casseroles, plates of food, TV dinners, meats, vegetables and breads
5–7 (MED)	Sauces and stews
8–9 (HI)	Soups and beverages

*Cover all foods being warmed with foil or a lid.*

### *Function error code*

If an error occurs in the control operation, all the displays will flash “**E**” or “**F**” and the cooktop will beep.

**To correct:**

1. Touch any **ON/OFF** pad to reset the control.
2. If this corrects the problem, set the control to the desired setting to begin cooking again.
3. If the error is not cleared, allow the cooktop to cool completely.
4. After cooling, touch any **ON/OFF** pad again to reset the control.
5. If the error is still not cleared, turn off the cooktop power at the circuit breaker or fuse box for one minute.
6. If the error reappears turn off the cooktop power and call for service.

### *If a power failure occurs*

After a power failure, when power is restored, the unit will show flashing “**8**” in the control displays for a few seconds and then return to the normal **OFF** position.

If a momentary power failure occurs during cooktop use all surface units will turn off and will stay off when power is restored. When power is first restored the cooktop displays will flash all **8**'s for a few seconds during which time the control will be checking the circuits for proper operation. Set the control to the desired setting to begin cooking again.

### Types of cookware

The following information will help you choose cookware which will give good performance.

**Stainless Steel:** *recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

**Aluminum:** *heavy weight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

**Copper Bottom:** *recommended*

Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately.

However, do not let these pots boil dry.

Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

**Porcelain Enamel Covered Cast Iron:**

*recommended*

Good conductivity. As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Cast iron retains heat, maximizing energy efficiency, and provides smooth, even heat distribution. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass-ceramic cooktop.

**Glass-ceramic:** *usable, but not recommended*

Poor performance. May scratch the surface.

**Stoneware:** *usable, but not recommended*

Poor performance. May scratch the surface.

### How to check pan performance

**Use of correct cookware can affect the cooking performance and cleaning of your cooktop.**

The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

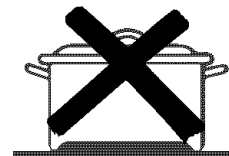
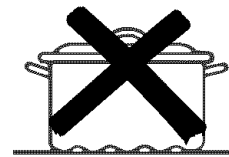
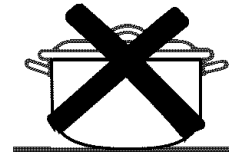
**You must use pans with perfectly flat bottoms.**

Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

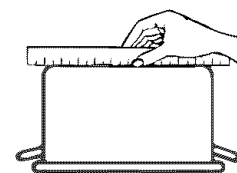
Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.



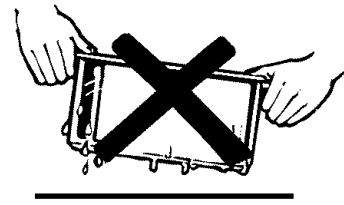
Pans with rounded, curved, ridged or warped bottoms are not recommended.



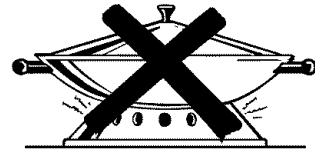
Check pans for flat bottoms by using a straight edge.

### For best results

- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface units.
- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to insure proper contact.
- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size.



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.

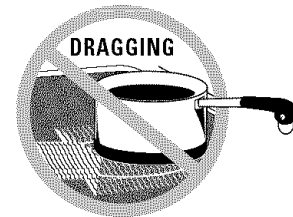


Use flat-bottomed woks on the glass cooktop.

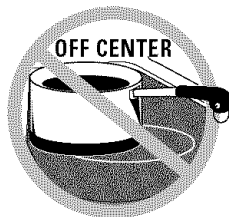
### Special cautions for glass cooktops



- Never cook directly on the glass. Always use cookware.



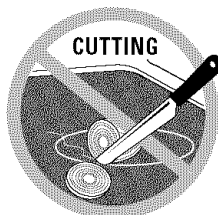
- Do not slide cookware across the cooktop because it can scratch the glass—the glass is **scratch resistant, not scratch proof.**



- Always place the pan in the center of the surface unit you are cooking on.



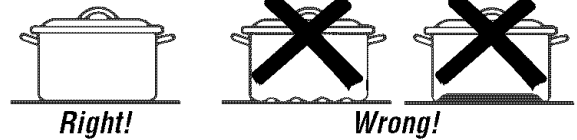
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.



- Do not use the surface as a cutting board.

*Observe the following points in canning*

**Note:** Flat-bottomed canners are required for glass cooktops.



Pots that extend beyond 1 inch of the surface unit's circle are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units.

**HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.**

Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the glass cooktop surface.

1. Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface units and take a long time to boil water.
3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

**NOTE:** If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.

**CAUTION:**

- **Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.**
- **After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.**
- **Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, do not can on any cooktop surface unit if your canner is not flat.**

**If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiter to cycle the unit off for a time. This will stop the boil or reduce the pressure in the canner.**

*What is a temperature limiter?*

The cooktop surface units have temperature limiters that prevent the glass cooktop from getting too hot.

The Temperature Limiter may cycle the units off for a time if:

- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

# Glass Cooktop Cleaning

## Digital Radiant Cooktop

### Normal daily use cleaning

**ONLY use the the recommended cleaning cream, Cerama Bryte<sup>®</sup>, on the glass cooktop. Other creams may not be as effective.**

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before you use the cooktop for the first time, clean it with cleaning cream. This helps protect the top and makes clean-up easier.
2. Daily use of the cooktop cleaning cream will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of the cream directly to the cooktop.

4. Use a paper towel or sponge to clean the entire cooktop surface.

**NOTE:** It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.

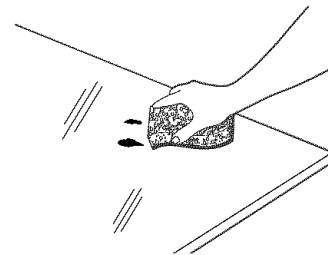


**Clean your cooktop after each spill.**

### Burned-on residue

**WARNING:** DAMAGE to your glass surface may occur if you use scrub pads other than **BLUE** Scotch-Brite<sup>®</sup> Multi-Purpose No Scratch scrub sponges by 3M.

1. Allow the cooktop to cool.
2. Spread a few drops of Cerama Bryte<sup>®</sup> to the entire burned residue area.
3. Using the scrub sponge, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with Cerama Bryte<sup>®</sup> and a paper towel.



Scotch-Brite<sup>®</sup> Multi-Purpose No Scratch scrub sponge

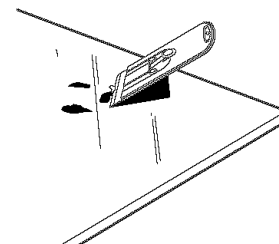
### Heavy, burned-on residue

**WARNING:** DAMAGE to your glass surface may occur if you use scrub pads other than **BLUE** Scotch-Brite<sup>®</sup> Multi-Purpose No Scratch scrub sponges by 3M.

1. Allow the cooktop to cool.
2. Spread a few drops of Cerama Bryte<sup>®</sup> to the entire burned residue area.
3. Hold the razor scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
4. Keep a small amount of cream on the residue as you scrape.
5. After scraping with the razor scraper, use the scrub sponge to remove any remaining residue.

6. For additional protection, after all residue has been removed, polish the entire surface with Cerama Bryte<sup>®</sup> and a paper towel.

**NOTE:** Razor blade is packed inverted for safety reasons. Prior to use, the blade must be rotated and reinserted into slot. Do not use a dull or nicked blade.



The RAZOR SCRAPER is available through our Parts Center. See instructions under "To Order Parts" section on next page.



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*Metal marks  
and scratches*

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the cleaning cream with a scrub sponge and/or razor scraper.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

**WARNING:** Carefully check the bottom of pans for roughness that would scratch the cooktop.

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## Glass Surface – Potential for Permanent Damage

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*Damage from  
sugary spills  
and melted  
plastic*

*Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.*

1. Turn off all surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use the razor scraper to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.

3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

**NOTE:** *If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.*

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*To Order Parts*

To order Cerama Bryte® cream and the razor scraper, please call our toll-free number **800-626-2002**.

**Cerama Bryte® Cream** . . . .# WX10X300  
**Razor Scraper** . . . . .# WX5X1614  
**Kit** . . . . .# WB64X5027  
*(Kit includes cream and razor scraper)*

*Questions?  
Use this  
problem  
solver!*

PROBLEM	POSSIBLE CAUSE
<b>FAN SOUND</b>	<ul style="list-style-type: none"> <li>· A cooling fan will start and run as soon as any surface unit is turned on. This is to insure safe and reliable operation of the cooktop.</li> </ul>
<b>“E” OR “F” FLASH IN ALL OF THE DISPLAYS</b>	<ul style="list-style-type: none"> <li>· If all displays flash either “E” or “F” there is an error in the operation of the control due to overheating or other causes. To attempt to clear the error, touch any ON/OFF pad. If the error continues and if the cooktop has been in use, allow it to cool completely. After cooling touch any ON/OFF pad again. If the displays still show the error, disconnect all power to the cooktop for one minute. If “E” or “F” error reappears, disconnect power to the cooktop and call for service.</li> </ul>
<b>SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH</b>	<ul style="list-style-type: none"> <li>· You must use pans which are absolutely flat. If light can be seen between the pan bottom and a straight edge, the surface units will not transfer heat properly.</li> <li>· Pan bottoms should closely match the diameter of the surface unit selected.</li> </ul>
<b>COOKTOP FEELS HOT</b>	<ul style="list-style-type: none"> <li>· The glass cooktop surfaces may seem hotter than you are used to. This is normal. <b>Make sure flat-bottomed pans are used.</b></li> </ul>
<b>FOODS COOK SLOWLY</b>	<ul style="list-style-type: none"> <li>· Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the surface unit selected.</li> <li>· If the cooktop is connected to 208 Volts, you will notice some increase in cooking times.</li> </ul>
<b>SURFACE UNITS DO NOT WORK PROPERLY</b>	<ul style="list-style-type: none"> <li>· Difficulty may be in the main distribution panel of the house, caused by a blown cooktop-circuit fuse, a tripped cooktop-circuit breaker, the main fuse or the main circuit breaker, depending on the nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the cooktop fuse (a cartridge-type) should be changed, <b>BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS</b>. If after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service.</li> <li><i>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</i></li> <li>· Cooktop surface unit controls are not properly set, or the wrong control is set for the surface unit you are using.</li> </ul>
<b>TOUCH CONTROLS DO NOT WORK</b>	<ul style="list-style-type: none"> <li>· Cooktop may be locked. Press the <b>LOCK</b> pad for 2 seconds.</li> <li>· The touch controls may be wet. Dry them with a clean paper towel.</li> <li>· Turn off the power to the cooktop at the circuit breaker or fuse box for one minute. Turn power back on and check if cooktop works. If not, call for service.</li> </ul>

*Questions?*  
*Use this*  
*problem*  
*solver!*

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
<b>FREQUENT CYCLING OFF AND ON OF RADIANT SURFACE UNITS</b>	· Incorrect cookware used. Use only flat cookware to minimize cycling.
<b>SURFACE UNITS DO NOT GLOW RED</b>	· You may not notice the surface units glowing unless you are using a higher heat setting.
<b>TINY SCRATCHES OR METAL MARKS (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE</b>	· Incorrect cleaning methods have been used, cookware with rough bottoms have been used, or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
<b>AREAS OF DISCOLORATION OR DARK STREAKS ON THE COOKTOP</b>	· Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream. · Hot surface on a model with a white glass cooktop. This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.  Food spillovers should always be cleaned before the next use of the cooktop, following the cleaning instructions in the Glass Cooktop Cleaning section.
<b>PLASTIC MELTED TO THE SURFACE</b>	See the Glass Surface—Potential for Permanent Damage section in the Glass Cooktop Cleaning section.
<b>PITTING (OR INDENTATION) OF THE COOKTOP</b>	A hot sugar mixture was spilled on the cooktop. Call a qualified technician for replacement.

*With the purchase of your new Monogram appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!*

**GE Answer Center®**

**In the USA:  
800.626.2000**

Whatever your question about any Monogram major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

*In Canada, call 1.888.880.3030.*

**OR**

Visit our Website at: [www.monogram.com](http://www.monogram.com)

**In-Home Repair Service**

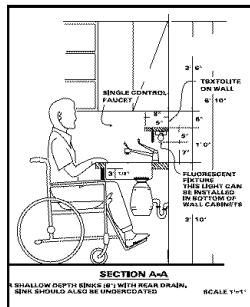
**In the USA:  
800.444.1845**

**In Canada:  
1.888.880.3030**

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

**For Customers With Special Needs...**

**In the USA:  
800.626.2000**



GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

**Service Contracts**

**In the USA:  
800.626.2224**

**In Canada:  
1.888.880.3030**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

**Parts and Accessories**

**In the USA:  
800.626.2002**

**In Canada:  
1.888.880.3030**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this manual cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

**Consumer Product  
Ownership Registration**  
**Important Mail Today**

*GE Appliances*



Place  
1st Class  
Letter  
Stamp  
Here

***General Electric Company***  
**Warranty Registration Department**  
**P.O. Box 32150**  
**Louisville, KY 40232-2150**

# Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

**1** Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

**2** After completing this registration, write your model and serial numbers in this manual. You will need this information should you require service. The service number in the USA: 800.444.1845. In Canada: 1.888.880.3030.

**3** Read your Owner's Manual carefully. It will help you operate your new appliance properly.

**Important:** To ensure that your product is registered, mail the separate product registration card. If the separate product registration card is missing, fold and mail the form below. No envelope is needed.

FOLD HERE

## Consumer Product Ownership Registration



Product  
Refrigerator

Model

Serial

Mr.  Ms.  Mrs.  Miss

First Name \_\_\_\_\_ Last Name \_\_\_\_\_  
Street Address \_\_\_\_\_  
Apt. # \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
Date Placed In Use Month \_\_\_\_\_ Day \_\_\_\_\_ Year \_\_\_\_\_ Phone Number \_\_\_\_\_-\_\_\_\_\_-\_\_\_\_\_



TAPE CLOSED

**YOUR MONOGRAM COOKTOP WARRANTY**  
*Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.*

**WHAT IS COVERED**

*From the Date of the Original Purchase*

**FULL ONE-YEAR WARRANTY**

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the cooktop** that fails because of a manufacturing defect.

**FULL FIVE-YEAR WARRANTY**

For five years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace the following if they fail because of a manufacturing defect:

*A replacement glass cooktop* if it should: crack due to thermal shock; discolor; or if the pattern wears off.

*A replacement radiant surface unit* if it should burn out.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-444-1845.

**WHAT IS NOT COVERED**

- Service trips to your home to teach you how to use the product.
- Improper installation.  
If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the glass cooktop caused by the use of cleaners other than the recommended cleaning creams.

- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Damage to the product due to misuse or abuse.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion 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.

To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company. If further help is needed concerning this warranty, write: Manager—Customer Relations, GE Appliances, Louisville, KY 40225**

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  - Damage to the product due to misuse or abuse.
  - Failure of the product if it is used for other than its intended purpose or used commercially.
  - Damage to product caused by accident, fire, floods or acts of God.
- WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. To know what your legal rights are in your province, consult your local or provincial consumer affairs office.

**Warrantor: Camco Inc. If further help is needed concerning this warranty, write: Manager, Consumer Relations, Camco Inc., 1 Factory Lane, Suite 310, Moncton, N.B. E1C 9M3.**

Part No. 164D3333P129-2  
Pub No. 49-8894-2

12-00 JR

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ZEU36WMR

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