



# Built-In Gas Cooktops

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**Owner's Manual**

JGP326 JGP626  
JGP336 JGP636  
JGP930 JGP960

**Write the model and serial numbers here:**

**Model #** \_\_\_\_\_

**Serial #** \_\_\_\_\_

You can find them on a label under the cooktop.



## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



### IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

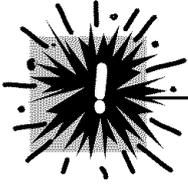
**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- 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 phone. Follow the 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.



**⚠ WARNING!**

*For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.*

**SAFETY PRECAUTIONS**

*Have the installer show you the location of the cooktop gas shut-off valve and how to shut it off if necessary.*

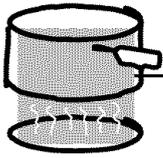
- Have your cooktop installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas cooktop installers or service technicians.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Locate the cooktop out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.
- Plug your cooktop into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Be sure all packaging materials are removed from the cooktop before operating it to prevent fire or smoke damage should the packaging material ignite.
- Be sure your cooktop is correctly adjusted by a qualified service technician or installer. This counter unit, as shipped from the factory, can only be operated with natural gas. Do not try to operate it with LP (bottled) gas unless you follow the Installation Instructions packed with your cooktop. See LP Gas Adjustments.

## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



### SAFETY PRECAUTIONS

- Do not leave children alone or unattended where a cooktop is hot or in operation. They could be seriously burned.
  - 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.
- ▲ WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- Always keep wooden and plastic utensils and canned food a safe distance away from your cooktop.
  - Always keep combustible wall coverings, curtains or drapes a safe distance from your cooktop.
  - 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 flame or hot oven surfaces and may cause severe burns.
  - Teach children not to play with the controls or any other part of the cooktop.
  - For your safety, never use your appliance for warming or heating the room.
  - Always keep dish towels, dishcloths, pot holders and other linens a safe distance from your cooktop.
- Do not store flammable materials near a cooktop.
  - 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 near the cooktop.
  - Do not operate the burner without all burner parts in place.
  - Do not place hot cookware on the glass cooktop (on some models). This could cause glass to break.
  - Do not clean the cooktop with flammable or volatile cleaning fluids.
  - Do not clean the cooktop when the appliance is in use.
  - Avoid scratching the cooktop with sharp instruments, or with rings and other jewelry.
  - Never use the cooktop as a cutting board.
  - Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner 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.

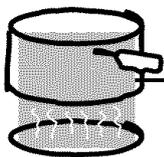


## **⚠ WARNING!** SURFACE BURNERS

*Use proper pan size—avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on cooktop can ignite. Use pans with handles that can be easily grasped and remain cool.*

- Always use the **LITE** position when igniting the top burners and make sure the burners have ignited.
- Never leave the surface burners unattended at high flame settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for cooktop cooking.
- To minimize the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the cooktop without extending over adjacent burners.
- Always turn the surface burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly, and watch as it heats.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.
- Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- 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.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- When preparing flaming foods under the hood, turn the fan on.
- Large scratches or impacts to glass cooktops can lead to broken or shattered glass.

## IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



### SURFACE BURNERS

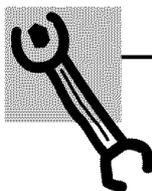
Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.

- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- If you smell gas, turn off the gas to the cooktop and call a qualified service technician. Never use an open flame to locate a leak.
- To avoid the possibility of a burn, always be certain that the controls for all burners are at the off position and all grates are cool before attempting to remove them.
- Never clean the cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.
- Never leave jars or cans of fat drippings on or near your cooktop.
- Don't use aluminum foil to line burner bowls. Misuse could result in a fire hazard or damage to the cooktop.
- Do not cover or block the area around the cooktop knobs. This area must be kept clear for proper ventilation and burner performance.
- Clean only parts listed in this Owner's Manual.



### COOK MEAT AND POULTRY THOROUGHLY...

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.



### LP CONVERSION KIT

Your cooktop is shipped from the factory set to operate only with Natural Gas.

If you wish to use your cooktop with Liquefied Petroleum Gas, you must follow the Installation Instructions packed with your cooktop. See LP Gas Adjustments.

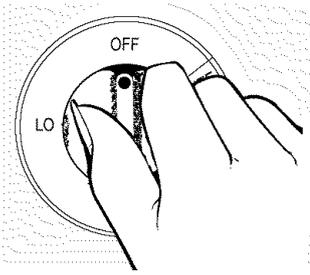


**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.  
SAVE THESE INSTRUCTIONS**

# Using the cooktop burners.

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Throughout this manual, features and appearance may vary from your model.



Be sure you turn the control knob to OFF when you finish cooking.

## How to Light a Burner

Your cooktop burners are lit by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

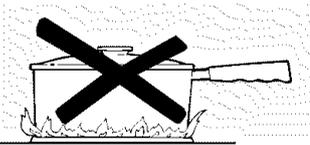
Push the control knob in and turn it counterclockwise to the **LITE** position. After the burner ignites, turn the knob to adjust the flame size. To turn the burner off, turn the knob clockwise as far as it will go, to the **OFF** position.

- 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 to the LITE position. 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 the burner you turn on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

## Simmer and Power Burners (on some models)

The left front and rear burners are best for smaller pans and cooking operations requiring carefully controlled simmering conditions.

The front right burner is a high power burner for larger pans and fast boiling operations.



## 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 on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

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## Using the cooktop burners.



Use a flat-bottomed wok.

### Wok This Way

We recommend that you use a flat-bottomed wok, available at your local retail stores, or use the Wok Holder accessory with traditional round bottomed woks. The Wok Holder accessory, model JXWK, can be ordered from your appliance dealer.

The Wok Holder fits on top of the cooktop grate to provide support and proper air circulation for traditional round bottom woks only. Do not use flat-bottomed woks with the Wok Holder.

Do not use a wok on any other support ring. Placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring unless you are using the Wok Holder. You could be seriously burned if the wok tipped over.

### Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

**Enamelware:** Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

**Glass:** There are two types of glass cookware: those for oven use only and those for cooktop cooking (saucepans, coffee and tea pots). Glass conducts heat very slowly.

**Cast Iron:** If heated slowly, most skillets will give satisfactory results.

**Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

**Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

### Home Canning Tips

Be sure the canner is centered over the burner.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Keri® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

# Care and cleaning of the cooktop.

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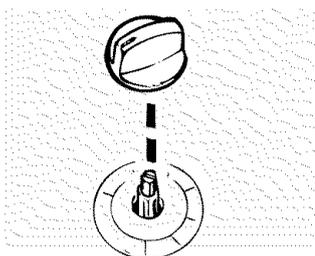
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

## How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

**NOTE:** The plastic tape must be removed from all chrome trim. It cannot be removed if it is baked on.



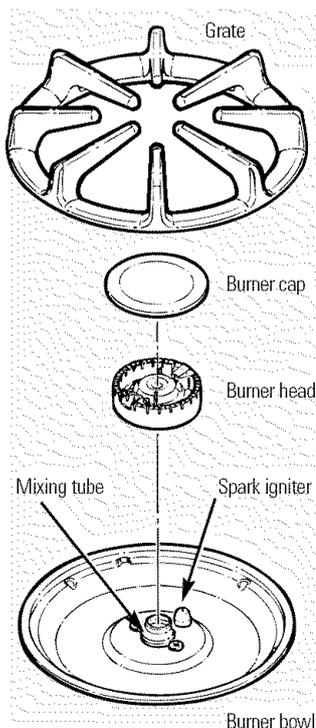
Pull the knob straight off the stem.

## Control Knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

*Do not use abrasives of any kind on the control panel.*

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



## Burner Assembly

The burner assemblies should be washed regularly and, of course, after spillovers. Turn all controls off before removing burner parts.

The burner grates, burner heads and burner caps can be removed for easy cleaning. Removing them gives you access to the burner bowls.

The electrode of the spark igniter is exposed beyond the surface of the burner bowl. When cleaning the burner bowl, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur. **To avoid snagging a cloth on the spark igniter, leave the burner heads in place when cleaning the burner bowls.**

Be careful not to push in any cooktop controls while cleaning the burner bowls. A slight electrical shock might result which could cause you to knock over hot cookware.

Wash burner parts with an all-purpose non-abrasive cleaner and warm water. Soak stubborn soil. Dry them with a cloth—do not reassemble while wet.

If the igniter orifice gets dirty or clogged you may use a small sewing needle to remove the soil.

To reassemble, replace the burner head first, then the burner cap and finally the burner grate.

**CAUTION:** DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.

Safety Instructions

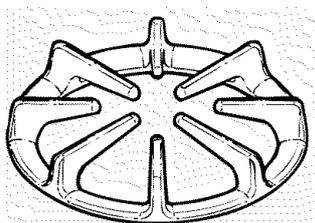
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## Care and cleaning of the cooktop.



When replacing the grates, be sure they're positioned securely over the burners.

### Burner Grates

Porcelain enamel burner grates should be washed regularly and, of course, after spillovers.

Wash them in hot, soapy water and rinse with clean water. You may also use abrasive cleaners and scrub pads to clean burner grates. Dry the grates with a cloth—don't put them back on the cooktop wet.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak several hours or overnight. Wash, rinse well, and dry.

*To prevent rusting, apply a light coating of cooking oil to the grates.*

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a 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.

### Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

*If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.*

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

### Stainless Steel Surfaces (on some models)

**Do not use a steel-wool pad; it will scratch the surface.**

To clean the stainless steel surface, use warm sudsy water, a stainless steel cleaner such as Kleen King®, or an all-purpose liquid or spray cleaner. Always scrub in the direction of the grain. Rinse thoroughly with a sponge or cloth and clean water. Dry with a soft, clean cloth.

After cleaning, use a stainless steel polish, such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner® or Wenzol All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless steel surfaces.



Clean your cooktop after each spill.

## Normal Daily Use Cleaning

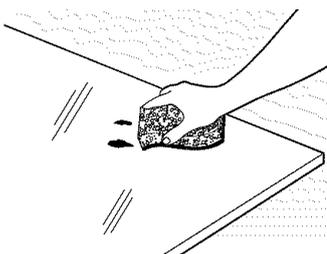
**ONLY** use the recommended cleaning cream included with your cooktop on the glass surface. Other creams may not be as effective.

To maintain and protect your glass surface, follow these steps.

- 1 Before using the cooktop for the first time, remove the burner grates and vent grille, and clean the glass surface with the cooktop cleaning cream. This helps protect the top and makes cleanup easier.

- 2 Daily use of the cooktop cleaning cream will help keep the glass surface looking new.
- 3 Shake the cleaning cream well. Apply a few drops of the cream directly to glass surface.
- 4 Use a paper towel or sponge to clean the entire glass surface.

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



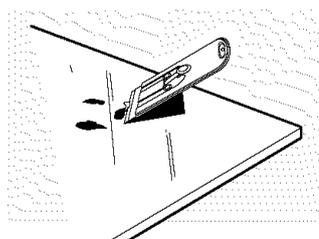
Included scrub pad

## Burned-On Residue

**WARNING:** DAMAGE to your glass surface may occur if you use scrub pads other than the pad included with your cooktop.

- 1 Allow the glass surface to cool.
- 2 Remove the burner grates and spread a few drops of cooktop cleaner over the entire burned residue area.

- 3 Using the included scrub pad, rub the residue area, applying pressure as needed.
- 4 If any soil remains, repeat the steps listed above as needed.
- 5 For additional protection, after all residue has been removed, polish the entire glass surface with cooktop cleaner and a paper towel.



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

**NOTE:** Do not use a dull or nicked blade.

## Heavy, Burned-On Residue

- 1 Allow the cooktop to cool.
- 2 Remove the burner grates and spread a few drops of cooktop cleaner over the entire burned residue area.
- 3 Use a 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 soil 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 glass surface with cooktop cleaner and a paper towel.

## Cleaning the glass cooktop surface. *(on some models)*

### 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 pad 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 surface.

## Glass surface—potential for permanent damage.

### 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 burners and, with an oven mitt, remove hot pans and grates.

2 Wearing an oven mitt:

- Use a razor scraper to move the spill to a cool area on the surface.
- 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 until all of the residue has been completely removed.

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

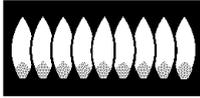
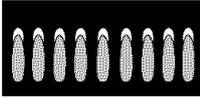
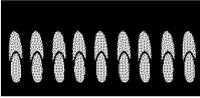
### To Order Parts

To order Cerama Bryte® cooktop cleaning cream and the razor scraper, please call our toll-free number **800.626.2002**.

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



**Troubleshooting Tips**  
Save time and money! Review the chart on this page first and you may not need to call for service.

Problem	Possible Causes	What To Do
<b>Burners have yellow or yellow-tipped flames</b>	The combustion quality of burner flames needs to be determined visually.	<ul style="list-style-type: none"> <li>Use the illustrations below to determine if your burner flames are normal. If burner flames look like <b>A</b>, call for service. Normal burner flames should look like <b>B</b> or <b>C</b>, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.</li> </ul> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p><b>A—Yellow flames</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>B—Yellow tips on outer cones</b> Normal for LP gas</p> </div> <div style="text-align: center;">  <p><b>C—Soft blue flames</b> Normal for natural gas</p> </div> </div>
<b>Control knobs will not turn</b>	Controls improperly set.	<ul style="list-style-type: none"> <li>To turn from the <b>OFF</b> position, push the knob in and then turn.</li> </ul>
<b>Burners do not light</b>	<p>Plug on cooktop is not completely inserted in the electrical outlet.</p> <p>Gas supply not connected or turned on.</p> <p>A fuse in your home may be blown or the circuit breaker tripped.</p> <p>Igniter orifice in burner body may be clogged.</p> <p>Burner parts not replaced correctly.</p> <p>Hole in burner top behind the igniter may be clogged.</p>	<ul style="list-style-type: none"> <li>Make sure electrical plug is plugged into a live, properly grounded outlet.</li> <li>See the Installation Instructions that came with your cooktop.</li> <li>Replace the fuse or reset the circuit breaker.</li> <li>Remove the obstruction. See the <i>Care and cleaning of the cooktop</i> section.</li> <li>See the <i>Care and cleaning of the cooktop</i> section.</li> <li>Use a small sewing needle to unplug.</li> </ul>
<b>Ticking sound of spark igniter persists after burner lights</b>	Control knob is still in the <b>LITE</b> position.	<ul style="list-style-type: none"> <li>Turn the knob out of the <b>LITE</b> position to the desired setting.</li> <li>Turn the burner off and relight. If ticking is still present, call for service.</li> </ul>
<b>Ticking sound persists after burner is turned off</b>	Be sure the knob is in the <b>OFF</b> position.	<ul style="list-style-type: none"> <li>Remove knob by pulling it straight off the stem and check the bottom of the knob for any buildup of soil.</li> </ul>
<b>Burner flames very large or yellow</b>	Improper air to gas ratio.	<ul style="list-style-type: none"> <li>If cooktop is connected to LP gas, check all steps in the Installation Instructions that came with your cooktop.</li> </ul>

**GE Gas Cooktop Warranty.** (For Customers in the United States)

All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at [GEAppliances.com](http://GEAppliances.com), or call 800.GE.CARES (800.432.2737).

Staple your receipt here.  
Proof of the original purchase date is needed to obtain service under the warranty.

**For The Period Of:** **GE Will Replace:****One Year**

From the date of the original purchase

**Any part** of the cooktop which fails due to a defect in materials or workmanship. During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and related service costs to replace the defective part.

**What GE Will Not Cover:**

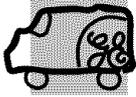
- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage caused by possible defects with this appliance.

*This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.*

*Some states do not allow the exclusion or limitation of incidental or consequential damages. 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, consult your local or state consumer affairs office or your state's Attorney General.*

**Warrantor: General Electric Company, Louisville, KY 40225**

# GE Gas Cooktop Warranty. (For Customers in Canada)



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 1.800.361.3400.

## For The Period Of: GE Will Replace:

### One Year

From the date of the original purchase

**Any part** of the cooktop which fails due to a defect in materials or workmanship. During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and related service costs to replace the defective part.

## What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Warrantor: CAMCO INC.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

## Consumer Support.

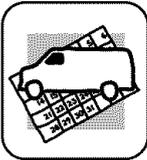
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### *GE Appliances Website*

In the U.S.: **GEAppliances.com**

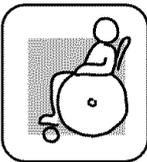
Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more... **In Canada: geappliances.ca**



### *Schedule Service*

In the U.S.: **GEAppliances.com**

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours. **In Canada, call 1.800.361.3400**



### *Real Life Design Studio*

In the U.S.: **GEAppliances.com**

GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

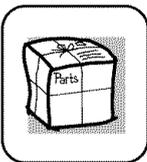
**In Canada, contact:** Manager, Consumer Relations, Camco, Inc.  
Suite 310, 1 Factory Lane  
Moncton, N.B. E1C 9M3



### *Extended Warranties*

In the U.S.: **GEAppliances.com**

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires. **In Canada, call 1.888.261.2133**



### *Parts and Accessories*

In the U.S.: **GEAppliances.com**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

**Instructions contained in this manual cover procedures 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.**

Customers **in Canada** should consult the yellow pages for the nearest Camco service center, or call 1.888.261.3055.



### *Contact Us*

In the U.S.: **GEAppliances.com**

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations

GE Appliances, Appliance Park  
Louisville, KY 40225

**In Canada: geappliances.ca, or write to:** Director, Consumer Relations, Camco, Inc.  
Suite 310, 1 Factory Lane  
Moncton, N.B. E1C 9M3



### *Register Your Appliance*

In the U.S.: **GEAppliances.com**

**Register your new appliance on-line—at your convenience!** Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. **In Canada: geappliances.ca**