



Built-In Gas COOKTOPS

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**Owner's Manual and
Installation Instructions**

JGP337

**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.

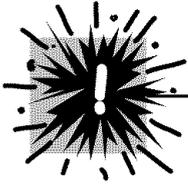
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- 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.

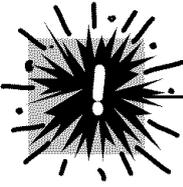


SAFETY PRECAUTIONS

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

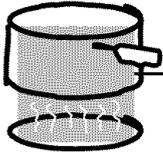
- Have your cooktop installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas cooktop installers or service technicians.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- 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 gas unless you follow the LP conversion instructions packed with your cooktop.

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.
 - 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.
 - If cooktop is located near a window, do not hang long curtains that could blow over the top burners and create a fire hazard.
 - 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. 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.
- 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.

- 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.
- Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the cooktop.



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 LP conversion instructions packed with your cooktop.

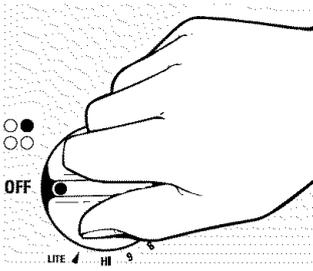


READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

Using the cooktop burners.

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.

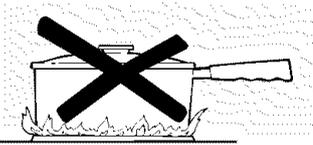
Push the control knob in and turn it counterclockwise to the **LITE** position. After the burner ignites, turn the knob to adjust the flame size. To turn the burner off, turn the knob clockwise as far as it will go, to the **OFF** position.

- 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 right rear burner is 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.



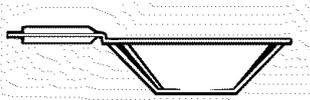
How to Select Flame Size

For safe handling of cookware, never let the flames extend up the sides of the cookware.

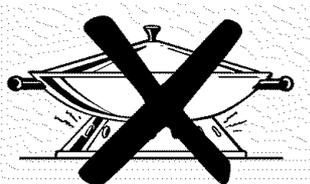
Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.

Using the cooktop burners.



Use a flat-bottomed wok.

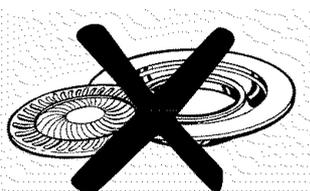


Wok This Way

We recommend that you use a 14" or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

Only a flat-bottomed wok should be used.

Do not use a flat-bottomed wok on a support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be dangerous to your health.



Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.

This can be hazardous to your health.

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 Kerr® 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.

www.GEAppliances.com

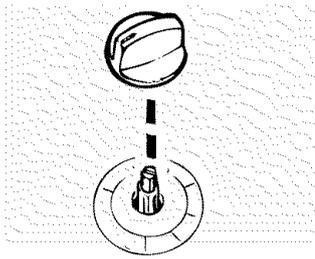
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

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.



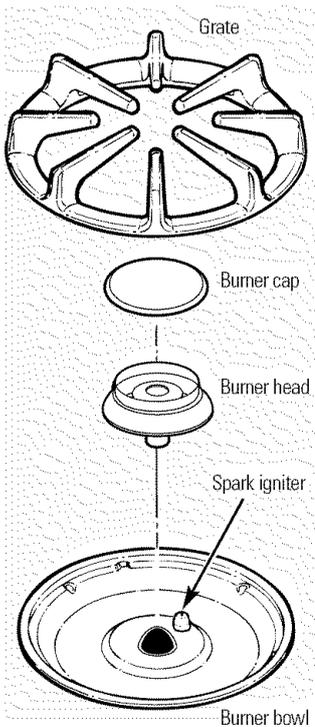
Pull the knob straight off the stem.

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.

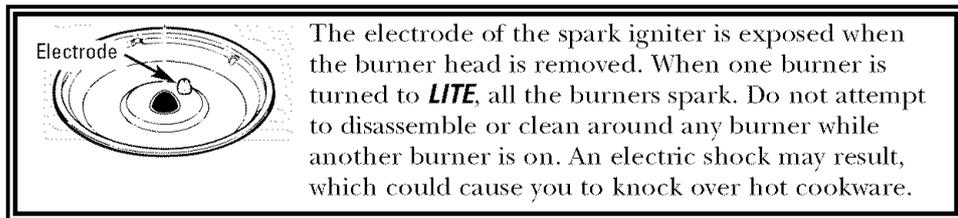


Sealed Burner Assemblies

Turn all controls **OFF** before removing the burner parts.

The burner grates, caps and burner heads can be lifted off, making them easy to clean.

CAUTION: Do not operate the burner without all burner parts in place.



The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to **LITE**, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

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

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

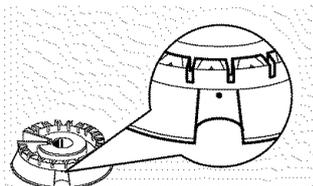
Care and cleaning of the cooktop.

Burner Caps and Heads

NOTE: Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

Burner caps

Lift off when cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.



Use a sewing needle or twist-tie to unclog the small hole in the burner head.

Burner heads

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.

The slits in the burner heads must be kept clean at all times for an even, unhampered flame.

Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

Any spill on or around an electrode must be carefully cleaned. Take care to not hit an electrode with anything hard or it could be damaged.

You should clean the burner caps and burner heads routinely, especially after bad spillovers, which could clog the openings in the burner heads. Lift off when cool.

To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

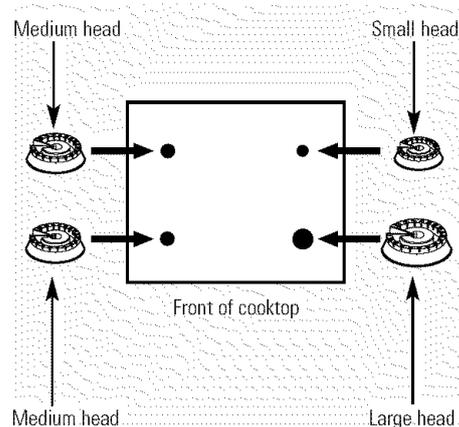
After cleaning

Before putting the burner caps and heads back, shake out excess water and then dry them thoroughly by setting in a warm oven for 30 minutes.

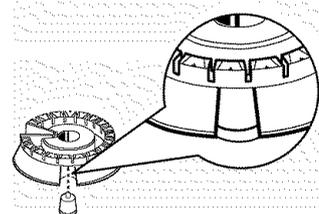
NOTE: Do not use steel wool or scouring powders to clean the burners.

Replacement

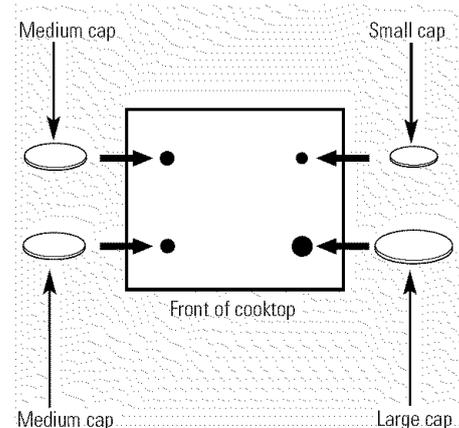
Replace burner heads over the electrodes on the cooktop, in the correct locations according to their size.



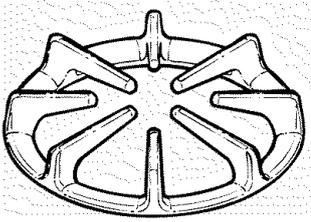
Make sure the slot in the burner head is positioned over the electrode.



Replace the matching size caps onto the heads. There is one large, one small and two medium caps.



Make sure that the heads and caps are replaced in the correct locations.



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

Burner Grates

Lift out when cool. Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned securely over the burners.

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.

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

Although they are 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. You will notice this sooner with lighter color grates.

NOTE: Do not clean the grates in a self-cleaning oven.



Stainless Steel Surfaces (on some models)

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

- 1 Shake bottle well.
- 2 Place a small amount of CERAMA BRYTE® Stainless Steel Appliance Cleaner on a **damp** cloth or **damp** paper towel.
- 3 Clean a small area, rubbing with the grain of the stainless steel if applicable.
- 4 Dry and buff with a clean, dry paper towel or soft cloth.
- 5 Repeat as necessary.

NOTE: If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dish soap and water prior to using the CERAMA BRYTE® Stainless Steel Appliance Cleaner. After washing the surface with dish soap and water, use a generous amount of CERAMA BRYTE® Stainless Steel Appliance Cleaner to clean the appliance.

To Order

To order CERAMA BRYTE® Stainless Steel Appliance Cleaner, please call our toll-free number:

National Parts Center 800.626.2002
www.GEAppliances.com
CERAMA BRYTE®
Stainless Steel Appliance
Cleaner # PM10X311

IMPORTANT: Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the cooktop.

Cleaning the glass cooktop. (on some models)



Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

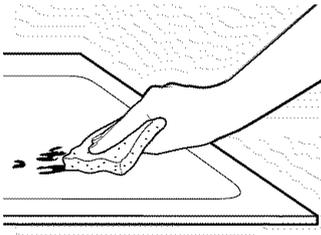
To maintain and protect the surface of your glass cooktop, follow these steps:

- 1 Before using the cooktop for the first time, remove the burner grates and clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.

- 3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
- 4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
- 5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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

IMPORTANT: Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the cooktop.



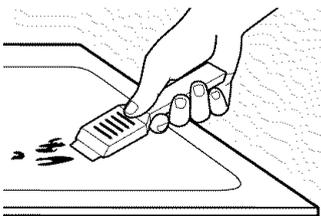
Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Burned-On Residue

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

- 1 Allow the cooktop to cool.
- 2 Remove the burner grates and spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
- 3 Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, 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® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are 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 Use the CERAMA BRYTE® Ceramic Cooktop 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.
- 3 After scraping with the CERAMA BRYTE® Ceramic Cooktop Scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

- 4 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

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 CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.
- 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.

Glass surface—potential for permanent damage.

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.

Damage from Sugary Spills and Melted Plastic

- 1 Turn off all surface burners and, with an oven mitt, remove hot pans and grates.
- 2 Wearing an oven mitt:
 - a. Use the CERAMA BRYTE® Ceramic Cooktop 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.



To Order Parts

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the CERAMA BRYTE® Ceramic Cooktop Scraper, please call our toll-free number:
National Parts Center 800.626.2002
CERAMA BRYTE® Ceramic Cooktop Cleaner# WX10X300
CERAMA BRYTE® Ceramic Cooktop Scraper# WX10X0302
Kit# WB50T10054
 (Kit includes cream, cleaning pad and cooktop scraper)
CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops# WX10X350

Installation Instructions

30" Sealed Gas Cooktop

If you have questions, call 1.800.GE.CARES or visit our Website at: www.GEAppliances.com

In the Commonwealth of Massachusetts:

- This product must be installed by a licensed plumber or gas fitter.
- When using ball-type gas shut-off valves, they shall be the T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

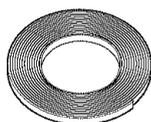
CAUTION: Before you begin—read these instructions completely and carefully.

- **IMPORTANT**—Save these instructions for local inspector's use.
- **IMPORTANT**—OBSERVE ALL GOVERNING CODES AND ORDINANCES.
- **Note to Installer**—Be sure to leave these instructions with the Consumer.
- **Note to Consumer**—Keep these instructions and conversion kit for future use.
- **Note**—This appliance must be properly grounded.
- **IMPORTANT:** Leak testing of the appliance shall be conducted according to the manufacturer's instructions.
- **Skill level**—Installation of this appliance requires basic mechanical skills.
- Proper installation is the responsibility of the installer.
- Product failure due to improper installation is not covered under the Warranty.

PARTS INCLUDED



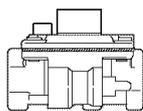
2 Screws



Foam Tape

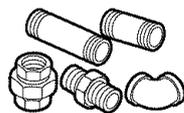


2 Hold Down Brackets



Regulator

MATERIALS YOU MAY NEED



Pipe Fittings

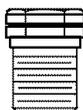


Joint Sealant

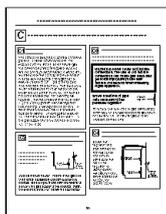


Shut Off Valves

CONVERSION KIT



4 LP/
Propane
Orifices

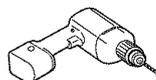


Conversion
Instructions



Conversion
Label

TOOLS YOU WILL NEED



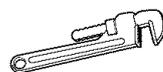
1/8" Drill Bit &
Electric or
Hand Drill



Flat-Blade Screwdriver



Phillips Head Screwdriver



Pipe Wrench



Saber Saw



Ruler or
Straightedge



Pencil

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS

FOR YOUR SAFETY



WARNING!!

If the information in this manual is not followed exactly, a fire, explosion or gas leak 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:

- Open windows.
- Extinguish any open flame.
- 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.

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- To eliminate reaching over surface burners, cabinet storage above burner should be avoided.
- Do not install the unit near an outside door or where a draft may affect its use.

BEFORE YOU BEGIN

Installation of this cooktop must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1 or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This cooktop has been design-certified by CSA International according to ANSI Z21.1, latest edition and Canadian Gas Association according to CAN/CGA-1.1 latest edition.

As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Information section in the front of this manual. Read them carefully.

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS

ELECTRICAL REQUIREMENTS

This Appliance must be electrically grounded. Check with your local codes which apply in your area. If no local codes apply, the National Electrical Code, ANSI/NFPA No. 70—Latest Edition must be followed. Write to:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. See Installation—Electrical Connections in this section.

Be sure the installation of this cooktop in a mobile home conforms with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280. If this standard does not apply, you must follow the standard for Manufactured Home Installations, ANSI A225.1 and Manufactured Home Installations, Sites and Communities and ANSI/NFPA 501A or with local codes. You can get a copy of the Federal Standard by Writing:

Office of Mobile Home Standards
HUD Building
451 7th Street, S.W.
Washington, D.C. 24010

WARNING! INSTALLATION SAFETY INSTRUCTIONS

- Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat generated by the cooktop up to 200°F.
- Avoid placing cabinets above the cooktop. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the cooktop that projects forward at least 5" beyond the front of the cabinets.

WARNING! INSTALLATION SAFETY INSTRUCTIONS (cont.)

- The ventilating hood must be constructed of sheet metal not less than 0.0122" thick. Install above the cooktop with a clearance of not less than 1/4" between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**

EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

- If cabinets are placed above the cooktop, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooktop with not less than 1/4" insulating millboard covered with sheet metal not less than 0.0122" thick. Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.**
- The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the cooktop sides must not be less than 18". (See the Preparing the Opening section.)
- **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.

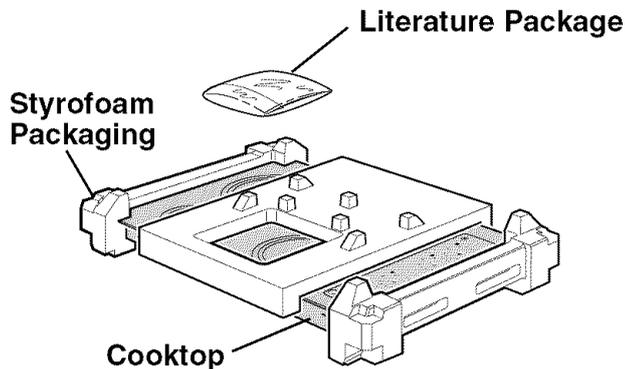
Installation Instructions



Pre-Installation Checklist



Remove packaging materials, literature package and the conversion kit from the cooktop before beginning installation.



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.



Be sure to place all literature and the conversion kit in a safe place for future use.



Make sure you have all the tools and materials you need before starting the installation of the cooktop.



When preparing cooktop opening, make sure the inside of the cabinet and the cooktop do not interfere with each other. (See section on preparing the opening.)



Your home must provide the adequate electrical service needed to safely and properly use your cooktop. (Refer to section on electrical requirements.)



When installing your cooktop in your home, make sure all local codes and ordinances are followed exactly as stated.

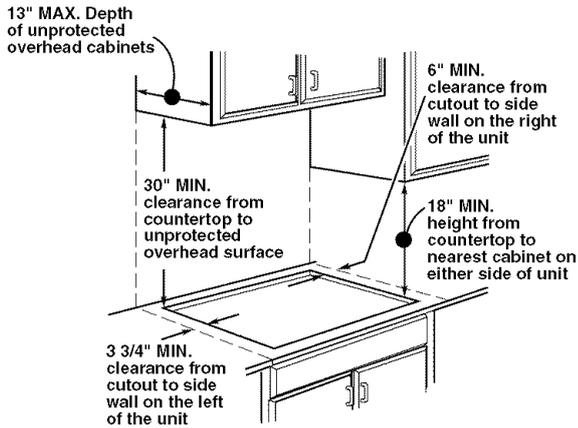


Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by the cooktop.

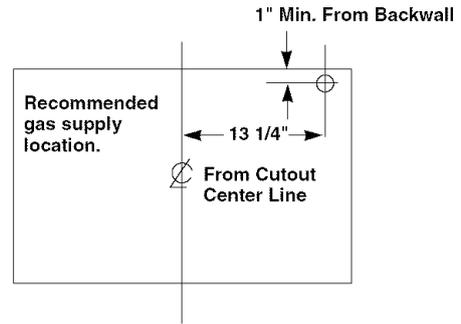
Installation Instructions

A PREPARING THE OPENING

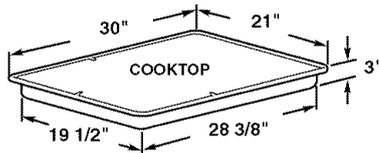
A1 The following MINIMUM clearance dimensions must be maintained.



A4 The recommended Gas Supply Location from the backwall.

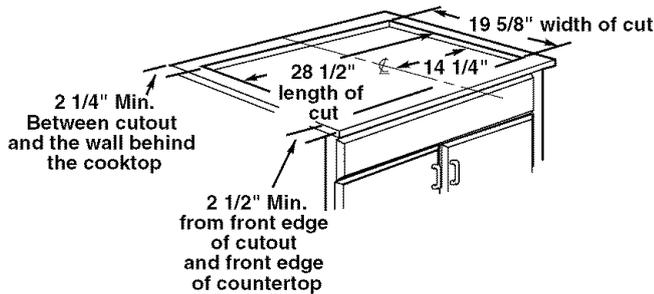


A2 Overall cooktop dimensions

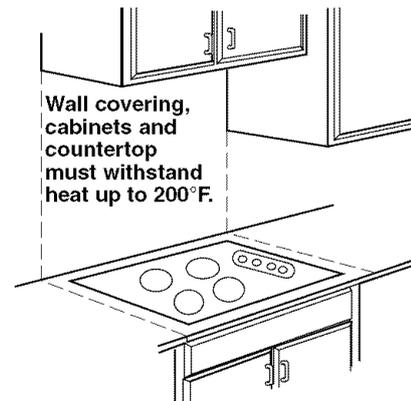


A3 Cutout dimensions of the countertop

To insure accuracy, it is best to make a template when cutting the opening in the counter.



A5 Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by cooktop.

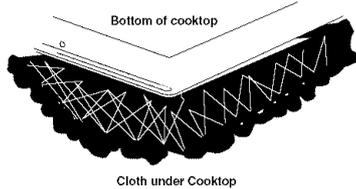


Installation Instructions

B Installing the Cooktop Unit

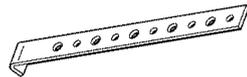
B1 Protect the Surface of the Cooktop

Place a towel or tablecloth onto the countertop. Lay the cooktop upside down onto the protected surface.



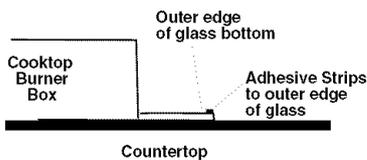
B2 Locate The Mounting Parts

Remove the hold down brackets from the literature package.



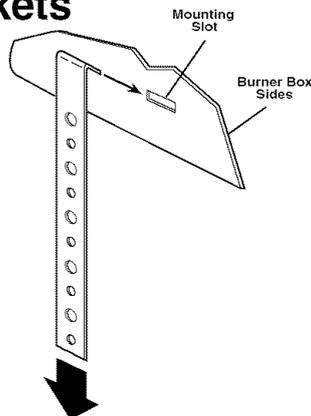
B3 Attach the Adhesive Strip (Glass Top Models Only)

Attach the adhesive strip around the maintop glass as close to the edge as possible.



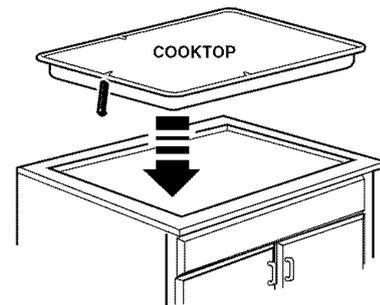
B4 Attach Brackets

Insert the hold down brackets in the slots on each side of the unit.



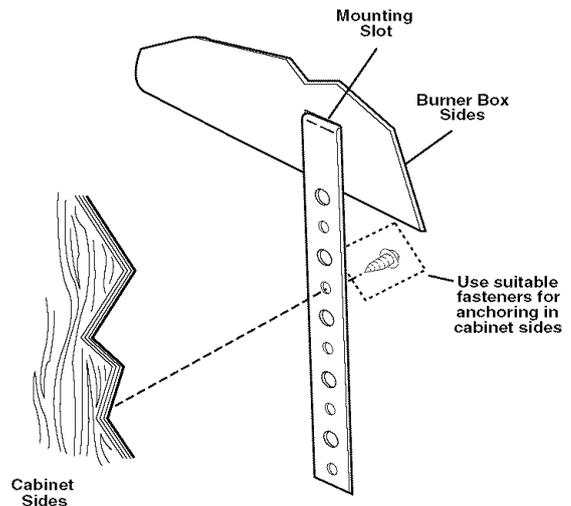
B5 Insert Cooktop Into Cutout

Insert the cooktop centered into the cutout opening. Make sure the front edge of the countertop is parallel to the cooktop. The unit must rest on the metal flange around the burner box. Make final check that all required clearances are met.



B6 Secure Cooktop to Cabinet

Once the unit is in place, screw the hold down bracket into the cabinet sides to secure the unit into place.



Installation Instructions

C Installing the Cooktop

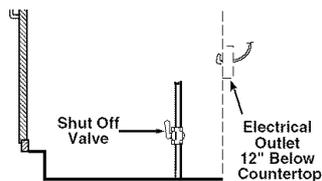
C1 Provide Adequate Gas Supply

This cooktop is designed to operate on natural gas at 4" of water column pressure. It is shipped from the factory set for natural gas.

The convertible pressure regulator supplied with the unit must be connected in series with the manifold of the cooktop and must remain in series with the supply line regardless of whether natural or L.P. gas is being used. FOR PROPER OPERATION, THE MAXIMUM INLET PRESSURE TO THE REGULATOR MUST BE NO MORE THAN 14" OF WATER COLUMN PRESSURE. For checking the regulator, the inlet pressure must be at least 1" (or 3.4 KPA) greater than the regulator output setting. If the regulator is set for 4" of water column pressure, the inlet pressure must be at least 5". If the regulator is set for 10", the inlet pressure must be at least 11". The gas supply line to the cooktop should be 1/2" or 3/4" pipe.

C2 Locate the electrical outlet and the Gas Shut Off valve beneath the cabinet.

NEVER REUSE OLD CONNECTORS WHEN INSTALLING THIS UNIT.



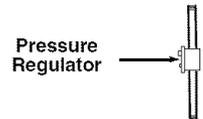
Install a manual shutoff valve in the gas line in an easily accessible location outside the cooktop. Be sure you know how and where to shut off the gas supply to the cooktop. Install the electrical outlet 12" below the countertop.

C3 Installing the Regulator

NEVER REUSE OLD CONNECTORS WHEN INSTALLING THIS COOKTOP.

WARNING: Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use new flexible connectors when installing a gas appliance.

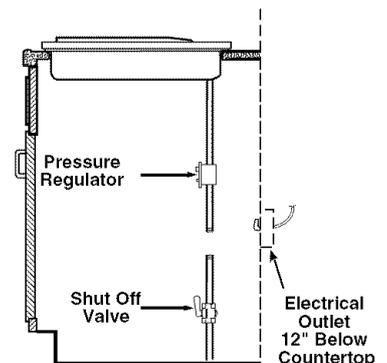
Screw a section of pipe onto each end of the pressure regulator.



To reduce the likelihood of gas leaks, apply teflon tape or a thread compound approved for use with LP or natural gases to all threaded connections.

C4 Install the regulator onto the burner box bottom

Screw the regulator and pipe connection into the burner box bottom. Make sure the top of the regulator is facing toward the cabinet front, easily accessible through the cabinet doors.

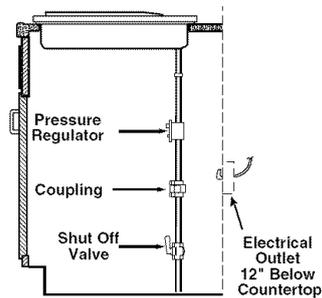


Installation Instructions

C Installing the Cooktop cont.

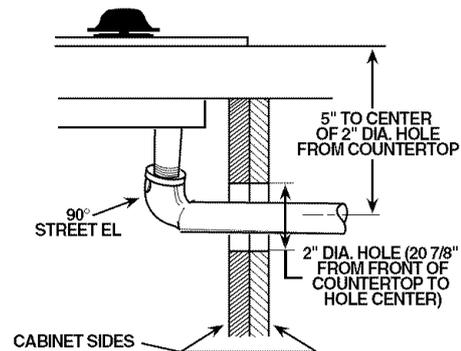
C5 Complete the connection with a coupling

Install a coupling between the regulator and the shutoff valve to complete the connection.



C7 INSTALLATION OVER BUILT-IN OVEN

See built-in oven installation for complete installation instructions.



C6 Check for Leaks

After connecting the cooktop to gas, check system for leaks with a manometer. If a manometer is not available, turn the gas supply on to the cooktop and use a liquid leak detector at all joints and connections to check for leaks.

Tighten all connections if necessary to prevent gas leakage in the cooktop or supply line.

Check alignment of valves after connecting the cooktop to the gas supply to be sure the manifold pipe has not been moved. A misalignment could cause the valve knob stem to rub on the control panel, resulting in a gas leak at the valve.

DO NOT USE OPEN FLAME TO CHECK FOR LEAKS!

Disconnect this cooktop and its individual shutoff valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2" psig.

Isolate the cooktop from the gas supply piping system by closing its individual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2" psig.

Installation Instructions

D Installation—Electrical Connections

- D1** Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to or greater than the branch circuit rating. Such extension cords are obtainable through your local appliance dealer.

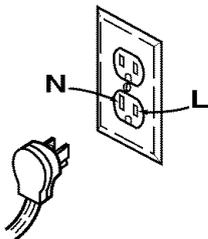
IMPORTANT: (Please read carefully) FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

- D3** Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do not under any circumstances cut or remove grounding prong from the cooktop cord. Failure to provide proper polarization may create a hazardous condition.

- D2** An adequate electrical supply and outlet must be used to operate the electrical parts of your cooktop.

- The power cord of this appliance is equipped with a three-prong (grounding) plug which must be used with a properly grounded three-hole outlet with a standard 120 Volt, 60 cycle AC household current.
- If you do not have a three-hole grounded outlet, have a qualified electrician change your old one.
- A grounding adaptor will be needed to convert the old one until the outlet can be replaced. This method is only temporary, and a qualified electrician should test it to be sure it meets requirements.



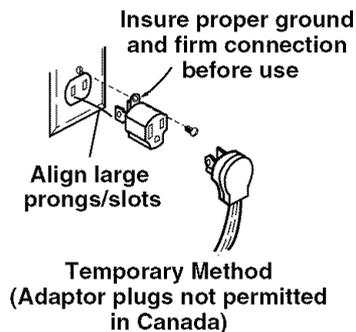
Insure proper ground and firm connection before use

Installation Instructions

D Installation—Electrical Connections

D4 Usage situations where appliance power cord will be disconnected infrequently.

For 15 amp circuit only. Do not use an adaptor on a 20 amp circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adaptor available at most hardware stores. The larger slot in the adaptor must be aligned with the large slot in the wall receptacle to provide proper polarity in the connection of the power cord.



CAUTION: Attaching the adaptor ground terminal to the wall receptacle cover screw does not ground the appliance unless the screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adaptor, always hold the adaptor with one hand. If this is not done, the adaptor ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE the appliance until a proper ground has again been established.

Usage situations where appliance power cord will be disconnected frequently.

Do not use an adaptor plug in these situations because disconnection of the power cord places undue strain on the adaptor and leads to eventual failure of the adaptor ground terminal. The customer should have the two-prong receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

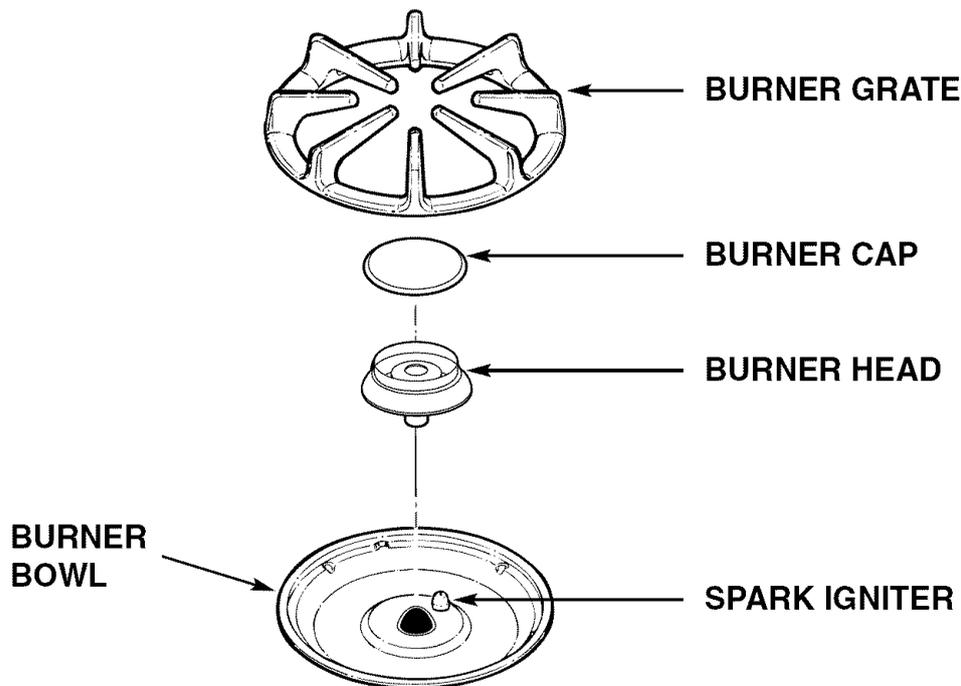
Installation Instructions

E Cooktop Burners

E1 Assembling the Cooktop Burners

The electrode of the spark igniter is exposed. Be careful not to push any cooktop controls while the top of the burner is removed. Do not remove the top or touch the electrode of any burner while another burner is turned on. Electrical shock might result.

- Place the burner head on the burner bowl, so that the location of the spark igniter matches up with the opening in the burner head.
- Position the burner cap on the burner head. Make sure all burner heads and burner caps are placed onto the correct base locations. See the Care and cleaning of the cooktop section for correct locations of the burner parts.
- Place the burner grate over the burner assembly and into the burner bowl. The bottoms of the burner grates have fingers that fit into the corresponding indentations in the burner bowl.



Installation Instructions

E Cooktop Burners cont.

E2 Checking the Igniters

Operation of the electric igniters should be checked after the cooktop and supply line have been carefully checked for leaks and the cooktop has been connected to the electrical power.

- a. Push and turn a burner valve to the LITE position.
 - The burner valve should light when gas is available to the burner
 - Once the burner lights, it should be turned out of the LITE position.
- b. Try each valve separately until all burners have been checked.

E3 Burner Ignition

Cooktop Spark Ignition—When you turn the cooktop knob to LITE, the spark igniter makes a series of electric sparks (ticking sounds) which light the burner.

During a power failure, the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

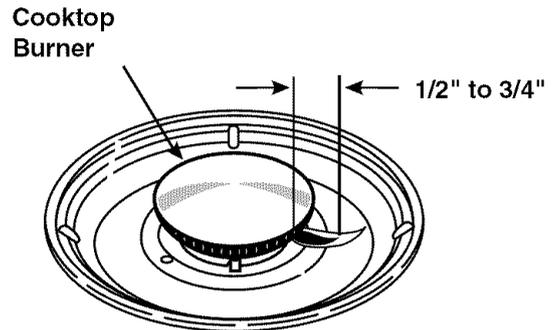
WARNING: Lighting gas burners with a match is dangerous. You should match light the cooktop burners only in an emergency.

- a. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
- b. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting.

NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

E4 The Burner Flames

Turn each burner on. Flames should be blue in color with no trace of yellow. The burner flames should not flutter or blow away from the burner. The inner cone of the flame should be between 1/2" and 3/4" long.



Burners should be checked frequently

WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.

Installation Instructions



Operation Checklist



Make sure all controls are left in the OFF position.



Make sure the flow of combustion and ventilation air to the cooktop is unobstructed.



The serial plate for your cooktop is located on the bottom of the burner box. In addition to the model and serial numbers, it tells you the ratings of the burners and the type of fuel and pressure the cooktop was adjusted for when it left the factory.



When ordering parts, always include the serial number, model number and a code letter to ensure proper replacement parts.



Recheck Steps:
Double check to make sure everything in this manual has been completed. Rechecking steps will ensure safe use of the cooktop.



Keep the conversion instructions and the orifices in case you want to convert to LP gas.

CONVERTING TO LP GAS (or converting back to natural gas from LP)

This cooktop leaves the factory set for use with natural gas. If you want to convert to LP gas, the conversion must be performed by a qualified LP gas installer.

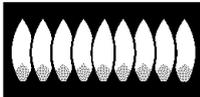
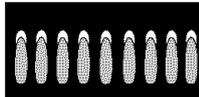
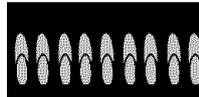
The conversion instructions and LP orifices are packed with your cooktop.

Keep the conversion instructions and the orifices in case you want to convert back to natural gas.

Before you call for service...



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

Consumer Support	Troubleshooting Tips	Care and Cleaning	Operating Instructions	Safety Instructions
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Notes.

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call

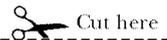
***We'll Cover Any Appliance.
Anywhere. Anytime.****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.



Please place in envelope and mail to:

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

Notes.

Safety Instructions

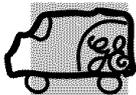
Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

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, 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:

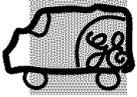
- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation, delivery or maintenance.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused,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

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, delivery or maintenance.
- 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.
- Damage caused after delivery.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Warrantor: CAMCO INC.

Safety Instructions

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

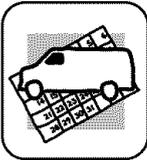
Consumer Support.



GE Appliances Website

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

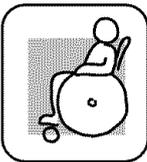
Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™"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

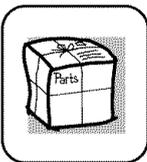
In Canada, contact: Manager, Consumer Relations, Camco, Inc.
Suite 310, 1 Factory Lane
Moncton, N.B. E1C 9M3



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**



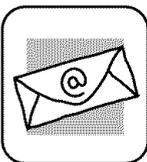
Parts and Accessories

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**