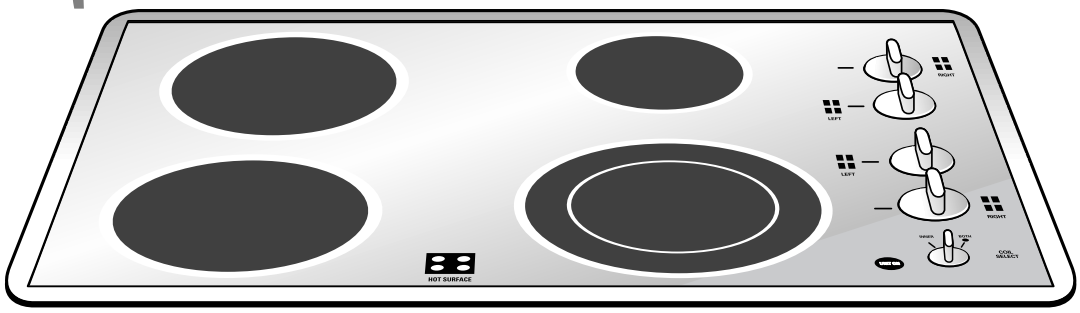
GE Appliances

Radiant Cooktop



Owner's Manual

JP340
JP350

www.geappliances.com

Part No. 164D3333P117-3 Pub. No. 49-8881-3 10-99 JR

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Congratulations! You Are Now Part of the GE Family.

Welcome to the GE family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

Best of all, you'll experience these values each time you use your cooktop. That's important, because your new cooktop will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying GE. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.

GE & You, A Service Partnership.

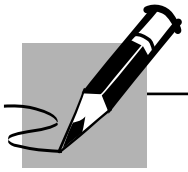


IMPORTANT!

Fill out the Consumer Product Registration Card.

Two Easy Ways To Register Your Appliance!

- Through the internet at www.geappliances.com.
- Complete and mail the enclosed Product Registration Card.



FOR YOUR RECORDS

Write the model and serial numbers here:

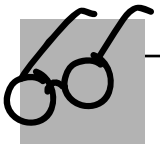
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You can find them on a label under the cooktop.

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your cooktop properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your cooktop.



IF YOU NEED SERVICE

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual. Or you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ 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

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

- Use this appliance only for its intended use as described in this manual.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the cooktop power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Teach children not to play with the controls or any other part of the cooktop.
- 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 combustible wall coverings, curtains or drapes a safe distance from your cooktop.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance away from your cooktop.
- Always keep wooden and plastic utensils and canned food a safe distance away from your cooktop.
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot surface units and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth. Such cloths can catch fire on a hot surface unit.
- For your safety, never use your appliance for warming or heating the room.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with well fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type extinguisher.

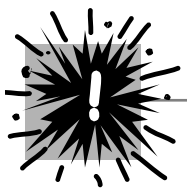
  Flaming grease outside a pan can be put out by covering with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- When flaming foods under the hood, turn the fan on.



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.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

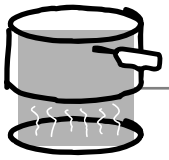


⚠ WARNING!

SAFETY PRECAUTIONS

- Do not let cooking grease or other flammable materials accumulate on the cooktop.
- Do not touch surface units. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units or areas nearby the surface units; allow sufficient time for cooling first.

  Potentially hot surfaces include the cooktop and areas facing the cooktop.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the cooktop without extending over any nearby surface units.
- Always turn the surface unit control to off before removing the cookware.
- Use proper pan size—Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop cooking; others may break because of the sudden change in temperature.
- Keep an eye on foods being fried at high or medium high heat settings.
- 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 little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- 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.
- Do not store flammable materials near the cooktop.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.
- Clean only parts listed in this Owner's Manual.
- Do not leave paper products, cooking utensils or food on the cooktop when not in use.
- Keep cooktop clean and free of accumulation of grease or spillovers which may ignite.
- Never heat unopened food containers. Pressure buildup may make container burst and cause injury.
- Never leave jars or cans of fat drippings on or near your cooktop.



RADIANT SURFACE UNITS

Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.

- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- Never use the glass cooktop surface as a cutting board.
- Do not place or store items on top of the glass cooktop surface when it is not in use.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
- Avoid heating an empty pan. Doing so may damage the cooktop and the pan.
- Do not allow water, other liquids or grease to remain on the cooktop or control panel.
- To minimize the possibility of burns, always be certain that the controls for all surface units are at the off position and the entire glass surface is cool before attempting to clean the cooktop.
- Do not operate the glass surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

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

  When the cooktop is cool, use only the recommended cleaning cream to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply the cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all the cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.

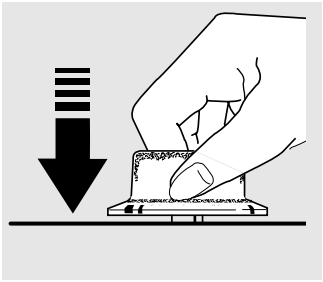


Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

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 Set

Push the knob in and turn in either direction to the setting you want.

At both ***OFF*** and ***HI*** the control ***clicks*** into position. You may hear slight ***clicking*** sounds during cooking, indicating the control is keeping the power level you set.

The control must be pushed in to set only from the ***OFF*** position. When the control is in any position other than ***OFF,*** it may be rotated without pushing it in.

The ***UNIT ON*** indicator light will glow when ***any*** surface unit is on.

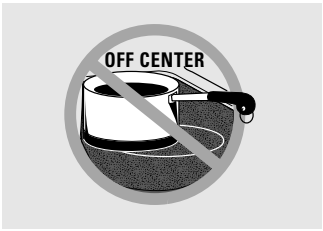
A ***HOT SURFACE*** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cooled to approximately 150°F.

NOTE:

- *It comes on when the unit is hot to the touch.*
- *It stays on even after the unit is turned off.*
- *It glows brightly until the unit is cooled to approximately 150°F.*



Never cook directly on the glass. Always use cookware.



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

About the radiant surface units…

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: *A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.*

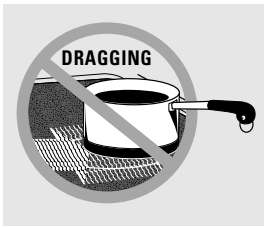
NOTE: *On models with a white glass cooktop, it is normal for the surface to appear discolored when it is hot. This is temporary and will disappear as the glass cools.*

The surface unit will cycle on and off to maintain your selected control setting.

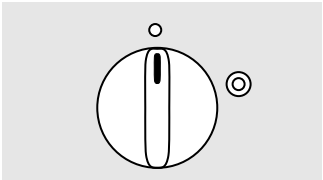
It is safe to place hot cookware from the oven or surface on the glass surface when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid over-cooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- *Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.*
- *Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.*
- *Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.*
- *Do not use the surface as a cutting board.*



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



The right front surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

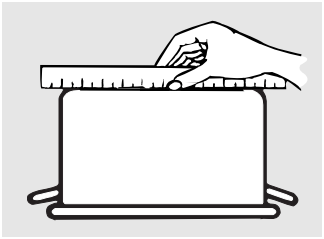
Dual Surface Unit Knob *(on some models)*

To use the large (9 inch) surface unit, turn the ***COIL SELECT*** knob clockwise to ◎. Push in and turn the control knob to the desired setting. The unit will heat the entire area contained by the larger circle.

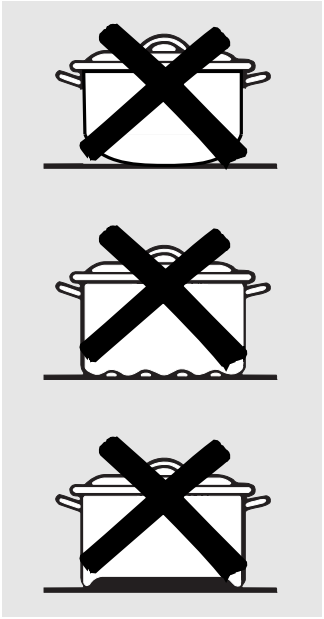
To use the small (6 inch) surface unit, turn the ***COIL SELECT*** knob counterclockwise to ○. Push in and turn the control knob to the desired setting. The unit will only heat the area inside the smaller circle.

Selecting types of cookware.

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



Check pans for flat bottoms by using a straight edge.



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

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

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

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

Glass-ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Temperature Limiter

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

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

Care and cleaning of the cooktop.

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

How to Remove Packaging Tape

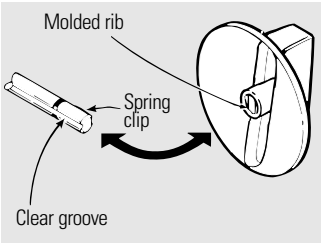
To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

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.*

Cooktop Frame

Use the same cleaning methods as those described for the glass ceramic top with the exception of using a scraper. Do not scrape the frame as this will damage the metal surface.



Control Knobs

The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that the knobs are in the ***OFF*** position. When replacing the knobs, check the ***OFF*** position to insure proper placement.

The knob has a groove in each side. The groove on one side has a spring clip. The other groove is clear. Check the inside of the knob and find the molded rib.

Wash knobs in soap and water but do not soak. Avoid getting water down into the knob stem holes.

Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.

Cleaning the glass cooktop.

Clean the glass surface with cleaning cream before you use the cooktop for the first time. Also, clean the glass surface after each use. This helps protect the top and makes clean-up easier.

***To clean the cooktop seal,** let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed.*

Do not use a knife or any sharp object on the seal because it will cut or damage it.

Daily Cleaning

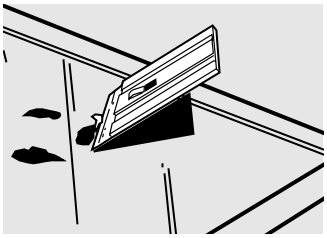
Use only a recommended cleaning cream, such as Cerama Brite brand or the Cooktop Cleaning Cream brand, on the glass cooktop.

To maintain and protect the surface of your new glass cooktop follow these steps.

Before you use the cooktop for the first time, clean it with cleaning cream. This helps protect the top and makes clean-up easier.

- *Clean the surface with the cleaning cream after each use.*
- *Rub a few drops (less is better) of the cleaning cream onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and cream are removed.*

***NOTE:** On models with a white glass cooktop, any grease spatter or greasy residue from a dish towel will burn on the cooktop when the surface units are heated, leaving a brown stain. This can be removed with the cooktop cleaning cream and the razor scraper. To avoid this brown discoloration, remove any spatter with paper towels and cooktop cleaning cream before heating any surface unit.*



Using a razor scraper will not damage the surface if the 45° angle is maintained.

For Heavy, Burned-On Soil…

1. Allow the cooktop to cool.
2. Apply a few drops of cleaning cream to the cool, soiled area. Spread the cream across the entire soiled area.
3. Hold scraper at a 45° angle against the glass ceramic surface. This 45° angle makes the scraping easier.
4. Scrape soil with the enclosed razor scraper. Keep small amount of cream on the soil as you scrape. Heavily soiled areas may require repeated applications of cream. It will be necessary to press down on the razor scraper while scraping the soiled area with cooktop cream.

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

5. If any soil remains, repeat the steps listed above.

To order more cream and/or scrapers for cleaning your glass cooktop, please call our toll-free number:

National Parts Center 800-626-2002

Cleaner . . . . . *.# WX10X300*
Scraper . . . . . *.# WX5X1614*
Cream & scraper kit . . . . . *.# WB64X5027*

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, permanent damage to the cooktop surface may occur unless the spillover is immediately removed.

Special Care for Sugary Spills

Be sure to use a new sharp razor scraper. Do not use a dull or nicked blade.

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. ***Special care should be taken when removing hot substances.***

1. Turn off all surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 45° angle to the cooktop. Scrape the hot spill to a cool area outside the surface unit.
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under *Heavy Burned-On Soil* to continue the cleaning process.

***NOTE:** If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass cooktop and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.*

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
Surface units will not maintain a rolling boil or cooking is not fast enough	**Improper cookware being used.**	• Use pans which are absolutely flat and match the diameter of the surface unit selected.
Surface units do not work properly	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	• Check to see the correct control is set for the surface unit you are using.
Tiny scratches (may appear as cracks) or abrasions on radiant cooktop glass surface	**Incorrect cleaning methods being used.**	• Use recommended cleaning procedures.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.	• Be sure cookware bottoms and cookware are clean before use. Use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the cooktop	**Improper cookware being used.**	• Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.
	Hot surface on a model with a white glass cooktop.	• This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Hot sugar mixtures or plastic melted to the surface	**Hot cooktop came into contact with these substances.**	• See the *Cleaning the glass cooktop* section.
Frequent cycling off and on of surface units	**Improper cookware being used.**	• Use only flat cookware to minimize cycling.

Notes

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.

Cut here

Please place in envelope and mail to:

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

Consumer Product Ownership Registration

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

Follow these three steps to protect your new appliance investment:

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

2 After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800 GE CARES (800-432-2737).

3 Read your Owner's Manual carefully. It will help you operate your new appliance properly. If you have questions, or need more information, call the **GE Answer Center® 800.626.2000**.

Model Number _____ **Serial Number** _____

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at www.geappliances.com.

Cut here

Consumer Product Ownership Registration

Important Mail Today!

Model Number _____ **Serial Number** _____

Mr. ☐ Ms. ☐ Mrs. ☐ Miss ☐

First Name _____ Last Name _____

Street Address _____

Apt. # _____ E-mail Address _____

City _____ State _____ Zip Code _____

Date Placed In Use Month _____ Day _____ Year _____ Phone Number _____ – _____ – _____

Occasionally, we may allow selected companies to send you information.
☐ Check here if you do not want this information.

GE Appliances

General Electric Company
Louisville, Kentucky
www.geappliances.com

GE Electric Cooktop Warranty



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

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 in-home service to replace the defective part.
Five Years *From the date of the original purchase*	***A replacement glass cooktop*** if it should: crack due to thermal shock; discolor; crack at the rubber seal between the glass cooktop and the porcelain edge. It will also be replaced if the pattern wears off or if any of the radiant surface units burn out. During this ***additional four-year limited warranty,*** you will be responsible for any labor or in-home service.

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.**
- **Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams.**
- **Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.**
- **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 to personal property 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

Service Telephone Numbers.



GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.



In-Home Repair Service 800-GE-CARES (800-432-2737)

Expert GE repair service is only a phone call away.



Special Needs Service 800.626.2000

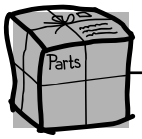
800-TDD-GEAC (800-833-4322)

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



Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

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.



Service Satisfaction

If you are not satisfied with the service you receive from GE:

First, contact the people who serviced your appliance.

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

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

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