Use and Care & Installation Guide

Gas Downdraft Cooktop



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More questions ?...call
GE Answer Center® 800.626.2000



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GE Appliances

Models: JGP18 JGP389

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Printed in USA



HELP US HELP YOU…

Before using your cooktop, read this guide carefully.

It is intended to help you operate and maintain your new cooktop properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, call:

GE Answer Center®
800.626.2000
24 hours a day, 7 days a week

Write down the model and serial numbers.

You'll find them on a label located on the side of the plenum under the cooktop. These numbers are also on the Consumer Product Ownership Registration Card that came with your cooktop. Before sending in this card, please write these numbers here:

Model Number _____ Serial Number _____

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

If you received a damaged cooktop…

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

Save time and money. Before you request service…

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

WARNING: If the information in this guide 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.**
- **Extinguish any open flame.**
- **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.

IF YOU NEED SERVICE…

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

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

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 further by venting with an open window or using the ventilation fan.

All appliances—regardless of the manufacturer—have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed.

When You Get Your Cooktop

When you get your cooktop, have the installer show you the location of the gas cut-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.
- **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.
- **Be sure all packing materials are removed from the cooktop** before operating it, to prevent fire or smoke damage should the packing material ignite.
- **Be sure your cooktop is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) which is to be used.** Your cooktop can be converted for use with either type of gas. See the Installation Instructions. Your model is factory adjusted for use with natural gas.
- **Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.

WARNING—TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

A. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer.

B. Before Servicing or Cleaning the Unit, Switch Power Off At Service Panel.

C. When cutting or drilling into wall or ceiling do not damage electrical wiring and other hidden utilities.

D. Ducted fans must always be vented to the outdoors.

E. To reduce the risk of fire, use only metal ductwork.

WARNING—TO REDUCE THE RISK OF A COOKTOP GREASE FIRE:

A. Keep fan, filters and grease laden surfaces clean.

B. Always turn vent ON when cooking at high heat.

C. Use high settings on cooktop only when necessary. Heat oil slowly on low to medium setting.

D. Never leave the cooktop unattended when cooking.

E. Always use cookware and utensils appropriate for the type and amount of food being prepared.

CAUTION—For General Ventilating Use Only. Do Not Use To Exhaust Hazardous Or Explosive Materials and Vapors.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS

(continued)

Using Your Cooktop

- **Do not leave children alone or unattended where a cooktop is hot or in operation.** They could be seriously burned.
- **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.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- **Do not clean the cooktop with flammable or volatile cleaning fluids.**
- **Do not clean the cooktop when the appliance is in use.**
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **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 surfaces and may cause severe burns.
- **For your safety, never use your appliance for warming or heating the room. Prolonged use of the cooktop in this way can be hazardous.**



- **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.
- **Do not store flammable materials near the cooktop.** Do not store or use 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 in or near the cooktop.**
- **Never leave surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Adjust surface burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.



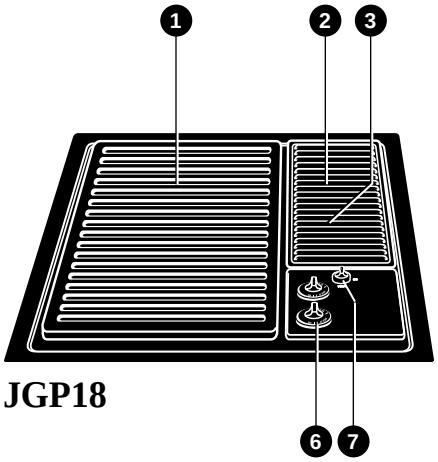
- **Use only dry pot holders—** moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or center of the cooktop without extending over adjacent burner or vent area.
- **Always turn the surface burners to off before removing the cookware.**
- **Carefully watch foods being fried at high flame setting.**
- **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 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.
- **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.



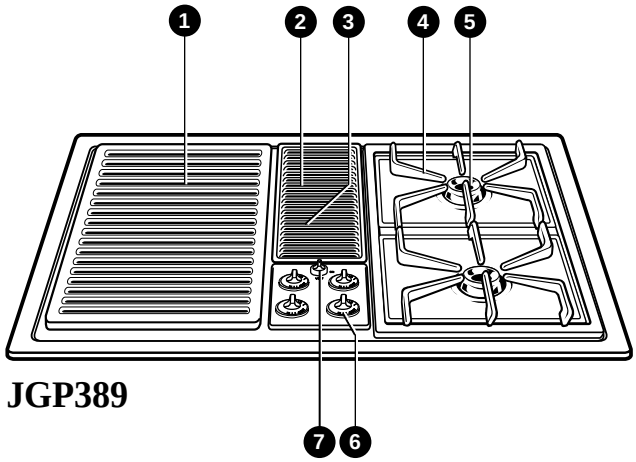
- **Use proper pan size—**Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on cooktop can ignite. Use pans with handles that can be easily grasped and remain cool.
- **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 a grate.**
- **If the cooktop is located near a window,** do not use long curtains which could blow over the burners and create a fire hazard.
- **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.
- **Do not cover or block the area around the cooktop knobs.** This area must be kept clear for proper ventilation and burner performance.
- **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.
- **When using glass cookware make sure it is designed for cooktop cooking.**
- **Always use the LITE position when igniting burners and make sure the burners have ignited.**
- **Do not touch grill and surface burner areas,** or perimeter trim around cooktop. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.
- **Do not use cookware on the grill section of this cooktop.**
- **Do not heat unopened food containers.** Buildup of pressure may cause the container to burst and result in injury.
- **Keep all controls "OFF" when the cooktop is not in use.**
- **Always allow hot pans to cool in a safe place out of the reach of small children.**
- **This cooktop has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide.** Do not use stovetop grills or burner covers for the surface burners. The use of devices or accessories that are not specifically recommended in this guide can create serious safety hazards, result in performance problems and reduce the life of the components.
- **Do not use aluminum foil to line aeration tray or burner basin.** Restriction of normal air flow may result in unsafe operation.
- **Keep plastic away from all burners.**
- **Do not use a wok on the cooking surface if the wok has a round metal ring which 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.

SAVE THESE INSTRUCTIONS

FEATURES OF YOUR COOKTOP



JGP18



JGP389

1. Grill Module (optional on JGP389)

2. Vent (fan operates automatically when grill is in use)

3. Vent Filters (below the vent grille)

4. Burner Grates

5. Surface Burners

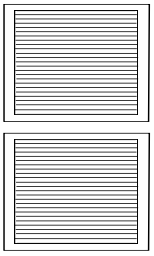
6. Surface Burner Controls

7. Vent Control

Accessories

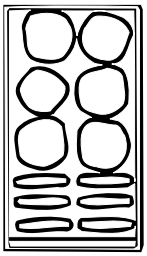
Grill
Model JXGG89

Consists of two black grill grates and a grill burner.

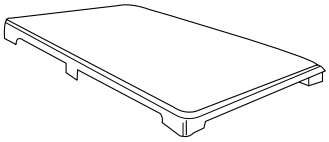


Griddle
Model JXGL89

Can be used only with the grill module. Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at the same time.



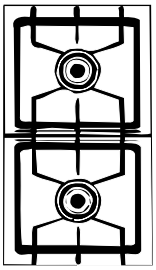
Grill Cover
Model JXGC89



Attractive grill cover protects the grill when not in use. Textured steel with molded handles.

Surface Burner Module
Model JXGB89

Includes surface burner assembly, aeration tray, and two surface burner grates.



NOTE: Optional surface burner module (JXGB89) can replace the grill burner. Burners supplied with cooktop (JGP389) and optional module air shutters have been adjusted for compatibility on both sides.

NOTES

SURFACE BURNERS

(on some models)

Electric Ignition

Your surface burners are lit by electric ignition, eliminating the need for standing pilots with constantly burning flames.

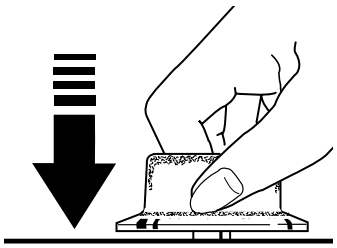
In case of a power outage, you can light the surface burners on your cooktop with a match. Hold a lit match to the burner, then turn the control knob to the high position. **Use extreme caution when lighting the burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

IN CASE OF A POWER FAILURE DO NOT USE THE GRILL. THE VENTILATION SYSTEM WILL NOT OPERATE.

To Light a Burner

Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric ignition spark that lights the burner.



After the burner ignites, turn the knob to adjust the flame size.

To turn a burner off, turn the knob clockwise, as far as it will go, to the OFF position.

- 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.
- When using the surface burners, if you find that the LO setting is too hot for delicate foods, you can adjust the knob below the LO setting.
- Only surface burners may be used on the right side.
- Do not allow large pans to extend over the control knobs. Heat trapped between large pans and control knobs could cause possible damage to the control knobs.

Cooking Guide for Using Heat Settings

HI—Quick start for cooking; brings water to a boil.

Medium high—(Setting halfway between the midpoint and HI) Fast fry, pan broil; maintains a fast boil on large amounts of food.

Medium—(Midpoint setting approximately halfway between HI and LO) Sauté and brown; maintains a slow boil on large amounts of food.

Medium low—(Setting halfway between midpoint and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Steam rice, cereal; maintains serving temperature of most foods. Slow cooking and simmering.

NOTE:

- At HI and medium high settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At medium low to LO settings, melt chocolate and butter.

Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

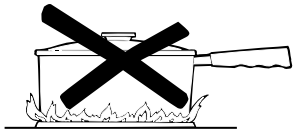




Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.



FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted heat and only serves to heat the handle.

IMPORTANT: Leave a minimum of 1½" between the side of the pan and surrounding surfaces, such as countertop backsplash or side walls, to allow heat to escape to avoid possible damage to these areas.

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 for cooking with minimum amounts of water.

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

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

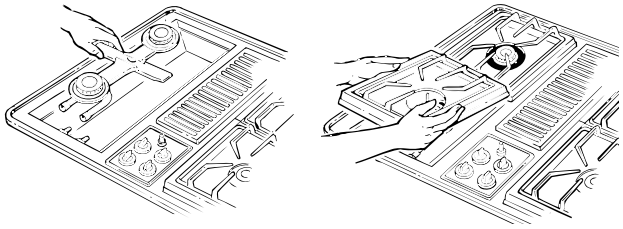
Glass: There are two types of glass cookware—those for oven use only and those for surface cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

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 gas cooktops.

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 generally work satisfactorily if they are used at medium heat as the manufacturer recommends.

SURFACE BURNER MODULE

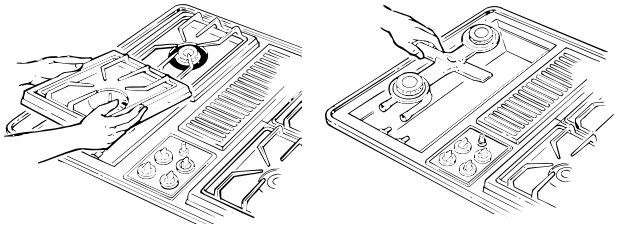
To Install Burner Module



1. Be sure all control knobs are turned off.
2. If the grill burner grates are in place, remove them before installing a surface burner module. Clean burner basin of any grease accumulation. See the Care and Cleaning section.
3. Position the burner assembly with the mixer tube openings toward the orifices. Slide the burner assembly toward the orifices until the opening for the igniter is over the igniter. Lower into place until the side openings are resting on the burner supports and the igniter is centered between the two flash tubes.
4. Install the aeration tray by inserting the prong at the end of the pan into the opening in the end of the burner basin. Lower the opposite end into the cooktop.

NOTE: Optional surface burner module (JXGB89) can replace the grill burner. Burners supplied with cooktop (JGP389) and optional module air shutters have been adjusted for compatibility on both sides.

To Remove Burner Module



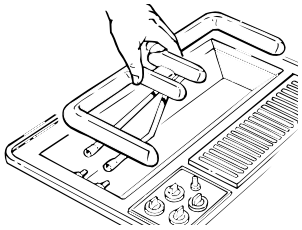
1. The control knobs should be in the OFF position and the cooktop should be cool.
2. Remove the aeration tray by lifting up the front end on the right side (back end on the left side) until the top clears the opening of the cooktop by about 5 inches.
3. Hold aeration tray by the sides and slide away to remove the prong from the opening and clear the surface burners.
4. Lift up on the sides of the surface burner assembly bracket about 2 inches. Slide away from the orifices.

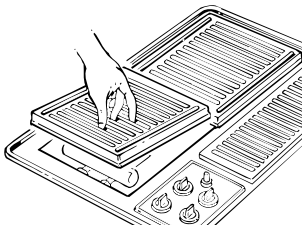
NOTE: If you have cooktop JGP389, you can purchase another 2-burner module, model JXGB89. This module is specially adjusted for use on the left side only. You may notice that food cooks a bit more slowly on this module. This is because the heat output has been reduced for best grill cooking performance.

GRILL MODULE

The grill consists of two black grill grates and a grill burner. Only install the grill on the left side of your cooktop.

To Install Grill Module





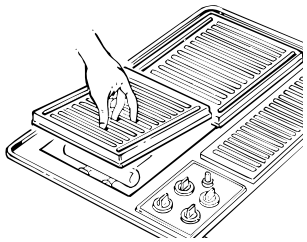
NOTE: Before using the grill for the first time, heat the grill burner to remove the protective shipping coating. Heat the grill on HI for 10 minutes and use the vent system to remove any additional smoke during cooling.

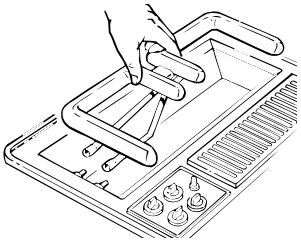
1. Before installing grill components, be certain control knobs are in the OFF position.

2. Position the grill burner with mixer tube openings toward the orifices. Slide the burner towards the orifices until the igniter is in between front and rear grill sections. Lower into place until side openings are resting on the burner support pins.

3. Place the grill grates on the top of the cooktop.

To Remove Grill Module





1. Remove grill components once they are cool. Be sure control knobs are in the OFF position.

2. Remove grill grates.

3. Remove grill burners.

GRILLING

Using the Grill

- **The vent fan will operate automatically when the grill burner is in use.**
- Before using the grill for the first time, wash grill grates in hot soapy water. Rinse and dry.
- Precondition grates by brushing with vegetable oil or spraying with a nonstick coating such as Pam®. Do this every time before you grill.
- For easier clean-up, spray grates and burner basin with a nonstick coating.
- **Use nonmetallic spatulas or utensils to prevent damaging the nonstick grill grate finish.**
- Preheat the grill on high for 5 to 10 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- **Excessive amounts of fat should be trimmed from meats.** Some fat is necessary to produce the smoke needed for that smoked "outdoor" flavor. However, excessive fat can create cleaning and flare-up problems.
- Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates. Excessive flare-ups indicate that either the grill interior needs to be cleaned, excessive amounts of fat are in the meat or that the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **Never leave the grill unattended during operation.**

IMPORTANT:

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. Clean after each use.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as to prevent flare-ups.

Should a Sustained Flare-Up Occur

1. Use the vent control to turn the fan on.

2. Immediately turn the grill control knobs to the OFF position.

3. Remove the meat from the grill.

Grilling Tips

With your grill, any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment. Be sure to follow directions in this guide for using the grill.

Suggested cooking times and control settings are approximate due to variations in meats. Experience will quickly indicate cooking times as well as which settings work best.

For best results, buy top grade meat. Meat that is at least 3/4 inch will grill better than thinner cuts.

For the attractive "branded" look on steaks, be sure the grill is preheated. Allow one side of the meat to cook to the desired doneness, or until the juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Moving the food around causes loss of juices.

When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless the recipe specifies otherwise. Sugar-based marinade, (for example, barbecue sauce) will caramelize on grill grates and will create a cleaning chore.

There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.

Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.

Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.

To help retain meat juices, salt after turning meat or after cooking is completed.

Score the fat on the edges of steaks but do not cut into the meat to prevent curling while cooking.

GRILLING GUIDE



Preheat the grill on high for 5 to 10 minutes for best flavor.

Type	Control Setting	Cooking Time	Procedure
Meat			
Steak (1/2–3/4")			
Rare	HI	6 to 10 minutes	Turn after 3 to 5 minutes.†
Medium	HI	10 to 16 minutes	Turn after 5 to 8 minutes.
Well	HI	21 to 24 minutes	Turn after 6 to 12 minutes.
Steak (1–1/4")			
Rare	HI	14 to 24 minutes	Turn after 7 to 12 minutes.†
Medium	HI	18 to 30 minutes	Turn after 9 to 15 minutes.
Well	HI	24 to 34 minutes	Turn after 12 to 17 minutes.
Hamburgers (3–4 oz.)	Medium	20 to 25 minutes	Turn after half the time.
Pork chops	Medium	20 to 30 minutes	Turn occasionally.
Fully cooked smoked pork chops	Medium	10 to 15 minutes	Turn after half the time.
Ham slices	Medium	15 to 20 minutes	Turn after half the time.
Pork ribs	Medium	50 to 65 minutes	Turn occasionally. Brush with barbecue sauce during the last 15 minutes.
Fully cooked sausages			
Hot dogs, brats	HI	7 to 12 minutes	Turn occasionally.
Polish	HI	13 to 16 minutes	Turn occasionally.
Fresh sausages			
Links	Medium	15 to 25 minutes	Turn occasionally.
Patties (3" diameter)	Medium	15 to 20 minutes	Turn after half the time.
Italian sausage	Medium	25 to 30 minutes	Pierce casing with a fork. Turn once.
Lamb chops	Medium	20 to 30 minutes	Turn occasionally. Brush with glaze, if desired.
Poultry			
Chicken			
Pieces: bone-in	Medium	35 to 50 minutes	Turn occasionally.
Boneless breasts	Medium	25 to 35 minutes	Turn occasionally.
Wings	Medium	25 to 35 minutes	Turn occasionally.
Cornish hen (halved)	Medium	35 to 45 minutes	Turn occasionally.
Fish			
Small, whole (1")	Medium	15 to 20 minutes	Brush with butter. Turn after half the time.
Steaks (1")	Medium	20 to 25 minutes	Brush with butter. Turn after half the time.
Fillets—with skin on (1/2")	Medium	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered)	Medium	10 to 20 minutes	Turn and brush with butter or marinade frequently.
Bread			
Garlic bread	Medium	4 to 6 minutes	Turn after half the time.
Hot dog or hamburger buns	Medium	1 to 2 minutes	Turn after half the time.

†The U. S. Department of Agriculture says “Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive.” (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)



GRILL COVER

The texture steel grill cover makes an attractive cover for the grill section of the cooktop when it is not in use.

To Use the Grill Cover

Remove the cover before heating the grill. Since a heated grill cover would not appear hot, this could cause accidental burns should it be touched. Heating the grill cover could also damage the finish.

Do not place the grill cover over a heated grill. Let the grill cool before putting the cover in place.

Use the cover over the grill grates only. Do not place the cover over the griddle or surface burner grates.

IMPORTANT: Although the finish is very durable, care should be taken to avoid setting utensils or other items on the surface that could cause scratches. **DO NOT set extremely hot containers on the surface,** including handles, since these could mar or discolor the cover. It is an attractive cover and proper care will keep it that way.

GRIDDLE ACCESSORY

Using the Griddle

1. Before the first use, wash your new griddle in hot soapy water, rinse and dry. Then "condition" the surface by wiping on a thin coating of cooking oil or shortening. Remove excess oil or shortening by wiping again with another paper towel.

2. Insert grill burner. DO NOT use grill grates.

3. Place griddle over grill burner so that the drain holes are in front. This will permit excess grease to be collected in the grease container.

4. Preheat the griddle 5 to 10 minutes at the specified setting as noted in the Griddle Guide.

5. Use non-metallic spatulas or utensils while cooking to prevent damaging the finish.

GRIDDLE GUIDE

NOTE: These are suggested guides for control settings and times. Factors such as low gas pressure may affect the times and control settings which provide the best results. Preheat 5 to 10 minutes at specified setting.

Food Item	Control Setting	Approximate Cooking Time First Side	Approximate Cooking Time Second Side
Bacon	Medium	4-5 minutes	3-4 minutes
Buns	HI	2-3 minutes	
Eggs	Medium	2-3 minutes	1 minute
Fish sticks (frozen)	Medium	7-8 minutes	5-7 minutes
Ham slice	Medium	6-7 minutes	5-6 minutes
Hamburgers	Medium	5-7 minutes	4-6 minutes
Hot dogs	HI	5 minutes	5 minutes
French toast	HI	2-4 minutes	2-3 minutes
Grilled cheese sandwiches	HI	2-3 minutes	2-3 minutes
Pancakes	HI	1-2 minutes	1-2 minutes
Sausage patties	Medium	6-8 minutes	4-5 minutes

VENTILATION SYSTEM

The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop, grill and griddle accessories. Continuous use of the vent system helps keep the kitchen comfortable and less humid, reducing cooking odors and moisture that normally creates a frequent need for cleaning.

Using the Ventilation System

To turn the fan on, use the on/off control located on the control panel.

The fan will operate automatically when the grill burner is in use.

CARE AND CLEANING

Before cleaning any part of your cooktop, be sure all controls are off and **DISCONNECT ELECTRICAL POWER TO THE COOKTOP** at the fuse box or circuit breaker panel, or pull the cooktop power plug, located beneath the cooktop and inside the cabinets.

Do not operate the cooktop without all parts in place.

Control Knobs and Control Panel Seal

After grilling there may be soot on the knobs and control panel seal. This soot can be removed by scrubbing with a plastic scrubber and mild dishwashing detergent. The control knobs may be removed for cleaning.

To remove a knob, pull it straight up.

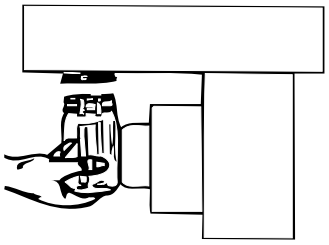
Wash the knobs in soap and water but do not soak. Avoid getting water down into the knob stem holes.

Wipe with a sponge, damp cloth or paper towel. Do not scrub with steel wool pads or abrasive cleansers.

To replace a knob, match the flat part of the knob opening with the flat side of the shaft.

Grease Jar

A grease jar is located below the grill basin pan under the countertop. Check periodically to prevent spillovers. Unscrew and remove. If the jar is broken, replace with any heat tempered jar, such as a canning jar, which has a standard screw neck.



Porcelain Cooktop

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

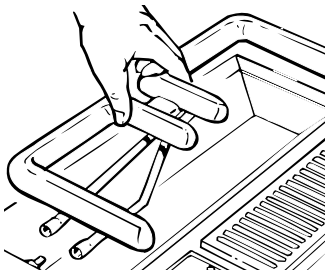
If acids spill on the cooktop while it is hot, use a dry paper towel to wipe it up right away. When the surface has cooled, wash with soap and water or cleansing powders. Rinse well.

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

(continued next page)

CARE AND CLEANING
(continued)

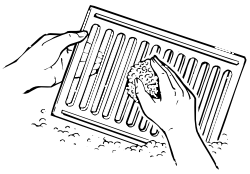
Grill Burner



The grill burner should be cleaned after each use. It can be cleaned with soapy steel wool pad or in the dishwasher. Rinse and dry thoroughly before using again. For heavy soil, the burner should be cleaned first with a soapy steel wool pad, rinsed and dried. Then it can be cleaned in a self-cleaning oven for two hours.

NOTE: Check to be sure all burner ports are open. To open clogged ports, insert a twist tie directly into each port.

Grill Grates



The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water mixed with household ammonia.

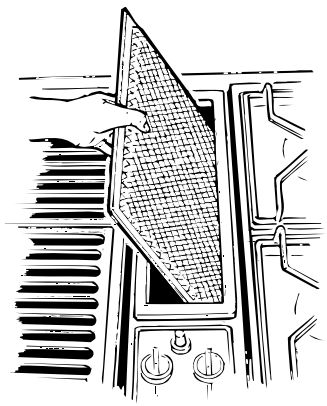
Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor grills. These will remove the finish as well as scratch the grates. Do not clean in a self-cleaning oven or use oven cleaners on the grates.

Grill Cover

The grill cover may be easily cleaned with a damp cloth and mild detergent or liquid household cleanser. Rinse and dry thoroughly.

DO NOT clean in a dishwasher.

Ventilation System



Vent Grille: The vent grille lifts off easily. Wipe clean or wash in the sink with mild household detergents.

Filter: Turn off the fan before removing. Turn the filter retainer clip to remove the filter. The filter is a permanent type and should be cleaned when soiled. Clean in the sink with warm water and liquid dishwashing detergent.

IMPORTANT: Do not operate the fan without the filter. The filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. If the filter is flat against the fan wall, ventilation effectiveness is reduced.

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. The ventilation chamber may be cleaned with a paper towel, damp cloth or sponge and a mild household detergent or cleanser.

Igniters

It is important to keep igniter port openings on burners clear and free of obstructions to avoid ignition failure and possible gas buildup. If the port openings are blocked, use a twist tie to remove food particles.

The igniter cap and stem can be cleaned with warm soapy water and a plastic scrubber. The wire electrode inside the cap can be cleaned with a small brush. Rinse and dry.

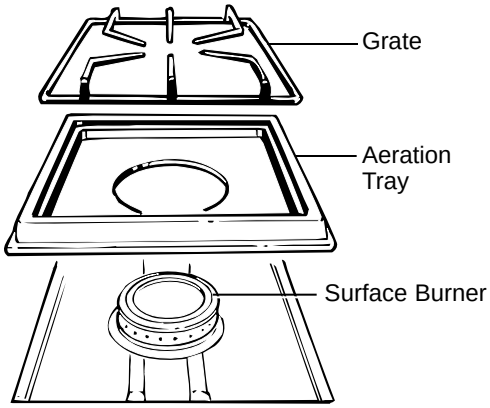
Griddle Accessory

DO NOT immerse a hot griddle in cold water.

Once the griddle has cooled, wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again.

Remove stubborn spots with a plastic scouring pad. For best results, use only those cleaning products which are recommended for use when cleaning non-stick surfaces. Do not use steel wool or coarse scouring pads.

DO NOT wash in a dishwasher.



Surface Burners

You should clean the surface burners routinely, especially after bad spillovers, which could clog these holes. Wipe off surface burners. If heavy spillover occurs, remove the surface burners from the cooktop. Burners lift out for cleaning.

To remove burned-on food, soak the surface burner in a solution of mild liquid detergent and hot water. Soak the surface burner for 20 to 30 minutes. For more stubborn stains, use a cleanser like Soft Scrub® brand or Bon Ami® brand. **Rinse well to remove any traces of the cleanser that might clog the surface burner openings.** Do not use steel wool because it will clog the surface burner openings and scratch the surface burners. **If the holes become clogged, clean them with a sewing needle or twist tie.**

Before putting the surface burner back, shake out excess water and then dry it thoroughly. Then place it back in the cooktop, making sure it is properly seated and level.

Check the flame pattern of each burner; if the flames are “jumpy” (not steady), clean the holes again with a sewing needle or twist tie.

Porcelain Burner Basin

This area is located under the grill and surface burners and should be cleaned after each use of the grill.

To remove light soil, clean with soapy water or with a cleaner such as 409. For easier cleanup, soak paper towels in a household cleanser, lay in the burner basin and soak for at least a half-hour or longer.

To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.

To remove stubborn soil, spray with an oven cleaner. Let soak overnight. Wipe clean. Rinse and dry.

INSTALLATION INSTRUCTIONS

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT–OBSERVE ALL GOVERNING CODES AND ORDINANCES.

Note to Installer: Be sure to leave these instructions with the consumer.

PARTS LIST

- Gas Cooktop base unit
- Literature pack
- 1 Surface burner assembly
- 2 Surface burner grates
- 1 Air filter
- 1 Air grill
- 1 Grease jar
- LP conversion kit (taped to the plenum)

TOOLS AND PARTS NEEDED

- Large flat blade screwdriver
- Saw
- Carpenter's square
- Pipe wrench
- 7/16" open end wrench
- Gas line shut off valve
- Pipe joint sealant that resists action of LP gas

For flexible connection where local codes permit:

- Flexible metal tubing (same 3/4" or 1/2" I.D. as gas supply line)
- Flare union adapter for connection to supply line (3/4" NPT x 3/4" I.D. or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to regulator (1/2" NPT x 3/4" I.D. or 1/2" I.D.)

For rigid connection:

- Pipe fittings as required

IMPORTANT SAFETY INSTRUCTIONS

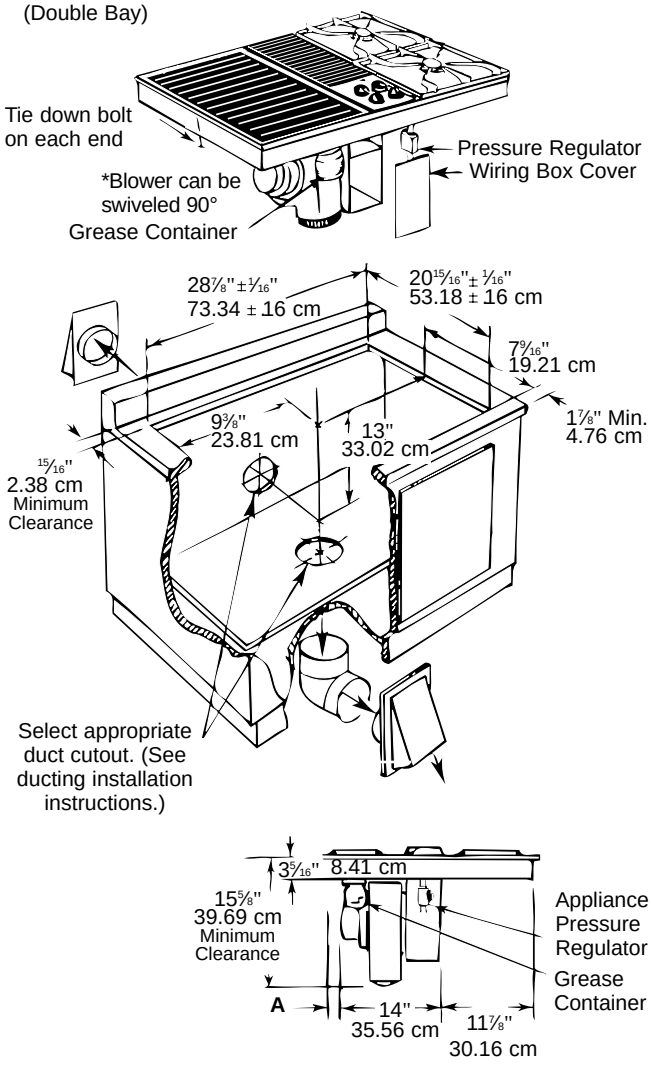
The cooktop has been design certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You'll find these precautions in your Use and Care Guide; read it carefully.

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- The cooktop must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70–Latest Edition.
- 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–Latest Edition.
- Disconnect electrical supply before servicing.
- Make sure the wall coverings around the cooktop can withstand heat generated by the cooktop up to 200°F.
- If cabinets are placed above the cooktop, allow a minimum clearance of 30" between the cooking surface and the bottom of protected cabinets.
- Protect the underside of the cabinets above the cooktop with not less than 1/4" insulating flame retardant millboard covered with sheet metal not less than 0.0122" thick.
- Clearance between the cooking surface and protected cabinets MUST NEVER BE LESS THAN 30 INCHES. The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 2" to the plane of the cooktop sides must not be less than 18". (See Dimensions and Clearances illustration in this section.)

PREPARING FOR INSTALLATION

JGP389

(Double Bay)

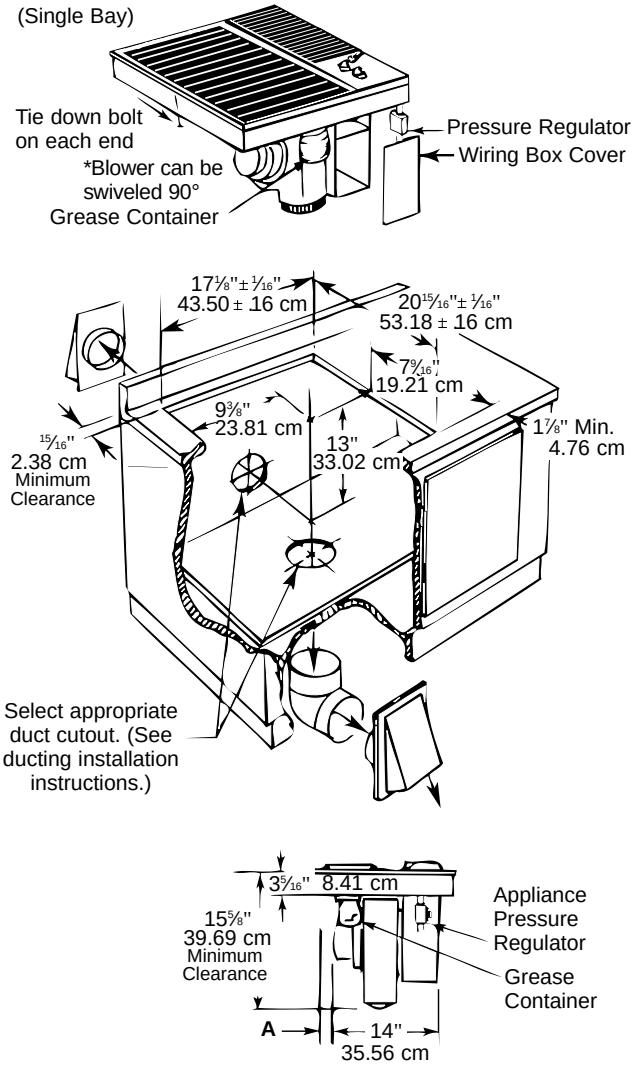


*Blower may be rotated for horizontal or vertical direction by loosening nuts around blower inlet. Accessible inside ventilation chamber.

PREPARING FOR INSTALLATION

JGP18

(Single Bay)



*Blower may be rotated for horizontal or vertical direction by loosening nuts around blower inlet. Accessible inside ventilation chamber.

IMPORTANT

Dimension "A"—Provide 2" min. (5.08 cm) cabinet clearance to motor for cooling purpose.

NOTE: Where possible 6" (15.24 cm) is recommended for motor/blower service.

Side Clearance—Grills installed near a side wall **should allow a minimum clearance of 6"** (15.24 cm) for best venting performance, but may be safely installed as near as 2" (5.08 cm) from a side wall if required by space limitations.

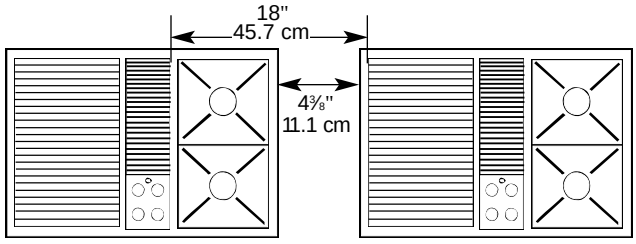
You must allow room enough to remove and empty grease container(s).

CAUTION: Warranty is void on equipment installed other than as recommended by GE. Recommended wall caps and transitions must be used for proper operation and installation.

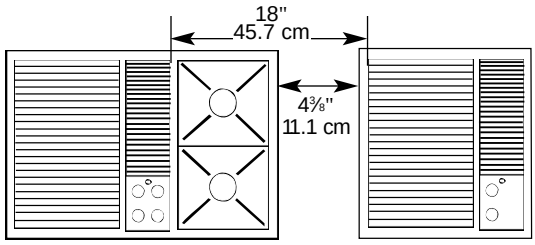
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MINIMUM SPACING REQUIREMENT

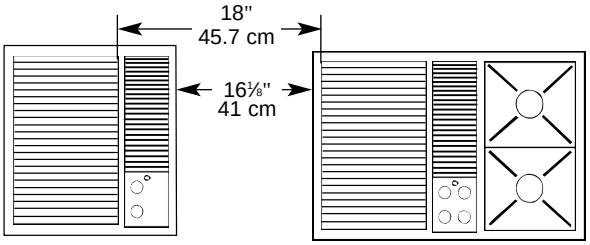
When installing a double bay downdraft cooktop in combination with another downdraft cooktop maintain the minimum spacing between units as shown below. Installing them too close will affect cooking performance.



Double Bay **Double Bay**



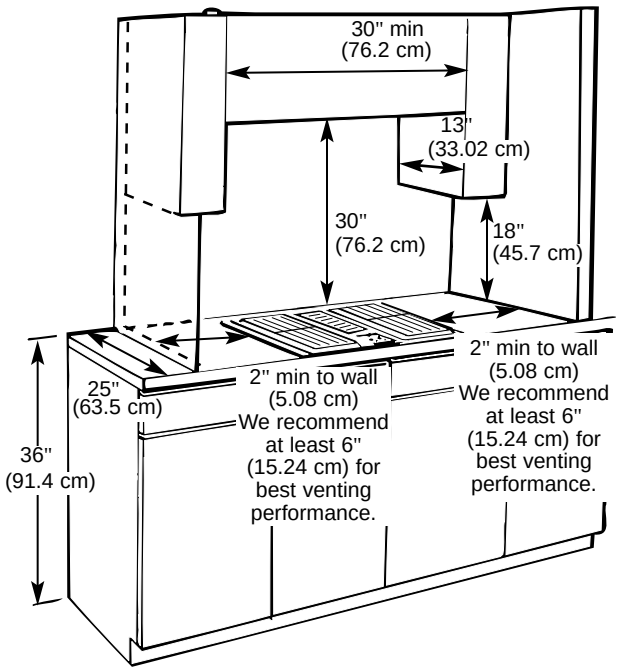
Double Bay **Single Bay**



Single Bay **Double Bay**

STEP 1

INSTALLING CABINETS OVER YOUR COOKTOP



Avoid placing cabinets above the cooktop unit, if possible, in order to reduce the hazards caused by reaching over heated surface units.

If the cabinets are installed above the cooktop, allow a minimum 30" (76.2 cm) clearance between the cooking surface and the bottom of the cabinet.

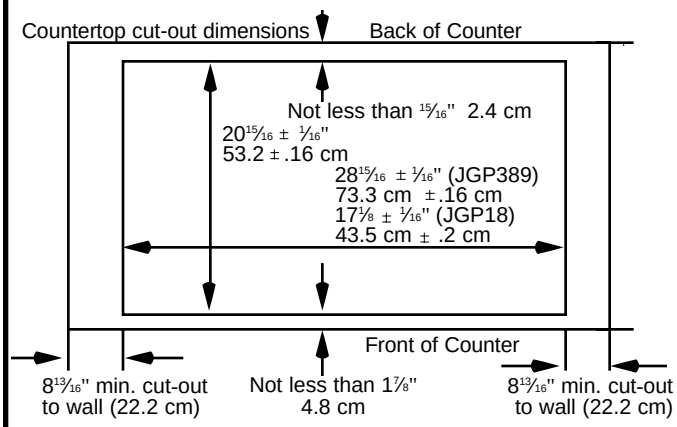
A non-combustible material must be installed on the under side of the cabinet. Use a flame retardant millboard at least 1/4" (6.3 mm) thick, or gypsum board at least 3/16" (4.7 mm) thick, covered with 28 gauge sheet steel or 0.020" (.5 mm) thick copper. The maximum depth of cabinets above the cooktop is 13 inches (33 cm).

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

Working areas adjacent to the cooktop should have an 18" (45.7 cm) minimum clearance between the countertop and the bottom of the cabinet. If the clearance is less than 18" (45.7 cm), the adjacent cabinets should be at least 2" (5.08 cm) from the side of the cooktop.

STEP 2

PREPARING THE COUNTERTOP



Cut out the opening as shown in the diagram. Measure carefully when cutting the countertop, making sure the sides of the opening are parallel and the front and rear cuts are exactly perpendicular to the sides.

The front of the opening must clear the front support rail on the cabinet and the rear of the opening must clear the rear support of the cabinet.

Chamfer all exposed edges of decorative laminate to prevent damage from chipping.

Radius corners of cutout and file to insure smooth edges and prevent corner cracking.

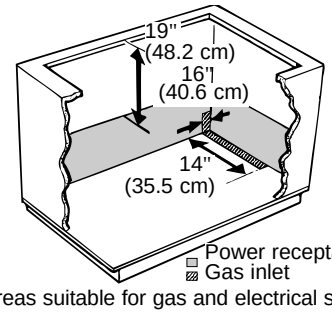
Rough edges, inside corners which have not been rounded and forced fit can contribute to cracking of the countertop laminate.

Countertop must be supported within 3" (7.6 cm) of cutout.

STEP 3

GAS AND ELECTRICAL LOCATION

The position of the electrical supply receptacle and the gas supply pipe entering the cabinet should be positioned as shown in the shaded areas marked below. The cooktop is equipped with a 4' (111.7 cm) power cord, which should reach any desired location on the cabinet walls. The cooktop must be disconnected from the power supply before any servicing is carried out.



Areas suitable for gas and electrical supply.

STEP 4

PROVIDE ADEQUATE GAS SUPPLY

This cooktop is designed to operate on natural gas at 5" (12.7 cm) of water column pressure or on LP gas at 10" (25.4 cm) of water column pressure. It is shipped from the factory set for natural gas. If you decide to use this cooktop with LP gas, conversion adjustments must be made by a service technician or other qualified person.

A pressure regulator is to be connected in series with the manifold of the cooktop and must remain in series with the supply line regardless of whether natural or LP gas is being used.

For proper operation, the maximum inlet pressure to the regulator must be no more than 10" (25.4 cm) water column pressure for natural gas, or 14" (35.5 cm) water column pressure for LP gas. For checking the regulator, the inlet pressure must be at least 1" (2.5 cm) greater than the regulator output setting. If the regulator is set for 5" (12.7 cm) of water column pressure, the inlet pressure must be at least 6" (15.2 cm). If the regulator is set for 10" (25.4 cm), the inlet pressure must be at least 11" (27.9 cm).

For ease of installation, and if local codes permit, the gas supply line into the cooktop should be 1/2" (12.7 mm) or 3/4" (19 mm) I.D. flexible metal appliance connector three to five feet in length.

STEP 5

PRESSURE TESTING

The maximum gas supply pressure for the regulator supplied on this appliance is 14" (35.5 cm) W.C. The test pressure for checking this regulator must be at least 6" (15.2 cm) W.C. for natural gas, and at least 11" (27.9 cm) W.C. for LP. It is shipped from the factory set for natural gas at 5" (12.7 cm) W.C.

This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSIG.

This appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIG.

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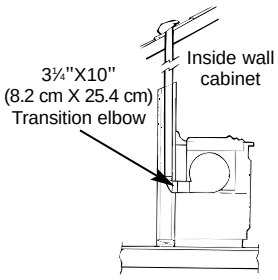
STEP 6

PREPARE FOR DUCTWORK

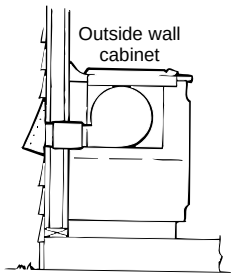
NOTE: Ductwork MUST be vented outside. DO NOT vent into a wall, ceiling, crawlspace, attic or any concealed space.

Determine the best route for ductwork; it can be routed in a variety of ways depending on the kitchen layout.

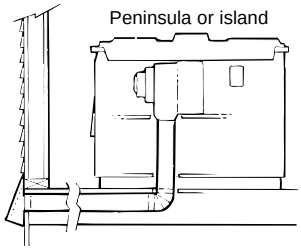
Typical duct arrangement countertop series.



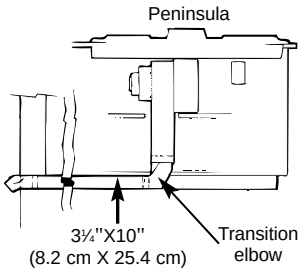
Up inside wall to roof or overhang.



Directly to outside.

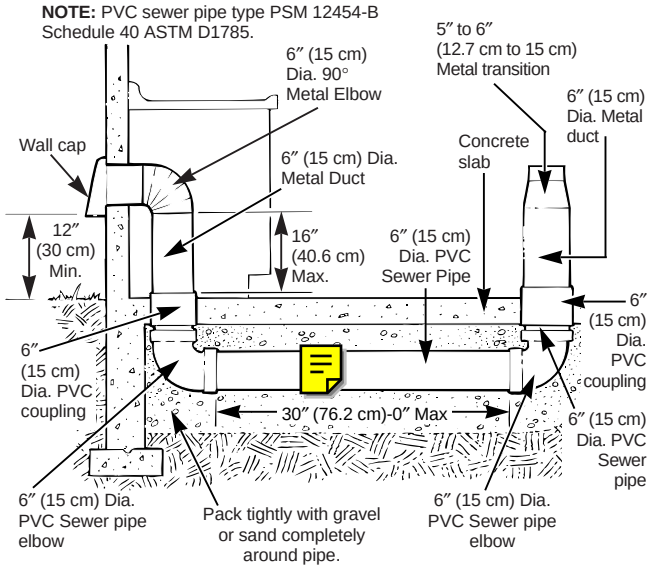


Between floor joists.



Thru cabinet toe space.

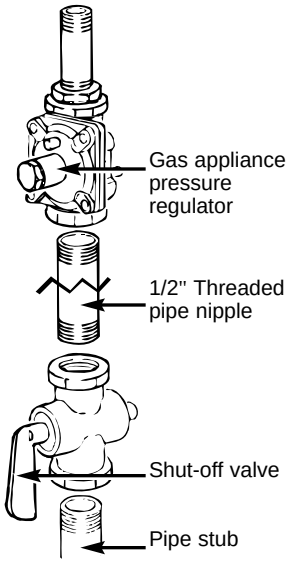
Optional duct arrangement under concrete slab.



STEP 7

GAS CONNECTION

Make the gas connection to the inlet of the pressure regulator on this appliance with a 1/2" pipe nipple with male pipe thread. Use an approved pipe joint compound resistant to the action of LP gas at pipe connections.



Install a manual shut-off valve in the gas line in an easily accessible location, as close to the pipe stub as possible, making allowances for the ventilation ducting.

Be sure you know how and where to shut off the gas supply to the cooktop.

NOTE:

Instead of using solid piping to connect to pressure regulator, an approved flexible metal appliance connector may be used between the pipe stub and shut off valve and the pressure regulator, if local codes permit.

Appropriate flare union adapters are required at each end of the flexible connector.

Turn on the gas; check for leaks using a liquid leak detector at all joints in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

IMPORTANT—Disconnect the cooktop and the individual shut off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than ½ PSIG. Isolate the cooktop from the gas supply piping system by closing the individual manual shut off valve to the cooktop during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIG.

STEP 8

PLAN THE DUCT RUN

1. Make a sketch of the total system. Identify the type of each fitting and the length of straight pipe.

2. Enter your run into the Duct Length Chart in this guide. Elbows, wall caps and other fittings are shown in the chart with their equivalent straight duct length. Each fitting value must be added to the amount of straight duct length used to determine the overall straight duct equivalent length. Use the following examples as a guide.

3. Using good quality ducting material, install per these instructions. A few minutes and pennies spent now will pay long term dividends for the life of the cooktop.

STEP 9

INSTALL THE DUCTWORK

• Ducting must conform to local code materials and "make-up" requirements—300 CFM minimum.

• **IMPORTANT:** Save for local electrical inspector's use.

• Ducting a cooktop is easy but critical for proper performance.

• After reading these instructions, plan the duct run.

• Use the "Duct Length Chart" to find the equivalent length of the run.

• Shift the blower to "high range" if indicated (done by snapping the "restricter ring" out of the blower inlet). Be sure blower is not running.

• Install the duct hardware.

IMPORTANT

Total allowance duct system is:

90' with 6" round wall cap

80' with 3¼"x10" wall cap

Low range is up to 60'

High range is 61 to 90'

GENERAL CONSIDERATIONS:

1. Use 6" diameter round or 3¼"x10" rectangular only except as follows: For gas models, 5" diameter round must be used if the straight duct length is 10 feet or less, using 5" round wall cap.

2. Do not use 5" elbows except in a 5" system. Instead, use a 5" to 6" transition followed by a 6" elbow, or a 5" to 3¼"x10" elbow transition.

3. Use quality metal duct of at least 26 gauge galvanized or 24 gauge aluminum. Inferior quality pipe and fittings can cause up to twice the restriction shown and is a poor value. See the Prepare for Duct Work section of this guide for optional under-slab ducting. Local codes may require a heavier gauge material or restrict PVC.

4. Distance between adjacent fittings (elbows, transitions, etc.) should be at least 18". The farther the better. Closer distance promotes turbulence which reduces airflow.

5. The number of downstream elbows or transitions should be limited to three. The initial 5" to 6" straight transition, if used, need not be counted in this number.

6. Handmade crimps are likely to cause restrictions.

7. If an alternate wall or roof cap is used, be certain duct size is not reduced, and that there is a backdraft damper. It is best to use listed caps to be certain of proper performance.

8. Thermal breaks: In areas of extreme cold weather, it may be necessary to provide a short length of nonmetallic duct as close to the wall as possible, to prevent conduction along the metal duct.

9. High altitude installations: It is advisable to reduce allowable duct run by 20%.

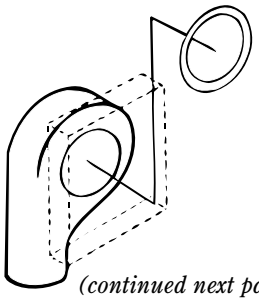
10. Follow the duct calculation in this guide carefully for best performance and satisfaction.

STEP 10

SHIFTING THE BLOWER FROM "LOW RANGE" TO "HIGH RANGE"

This cooktop is equipped with a dual range blower. It is shipped from the factory in Low Range for most installations. If the Equivalent Duct Length exceeds 60 feet it must be shifted to High range. Do not shift to high range for shorter lengths. This will cause excessive noise, conditioned air loss and affect the flame pattern on gas burners.

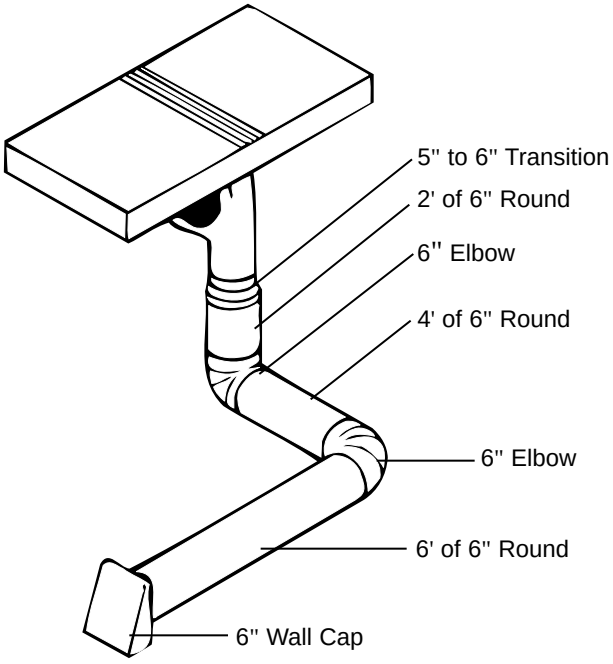
To shift to High Range, be sure the blower is stopped. Remove the air grill. Remove the filter and intake guard. Pop the spring loaded "restricter ring" out of the blower inlet. Replace the intake guard, grill and filter.



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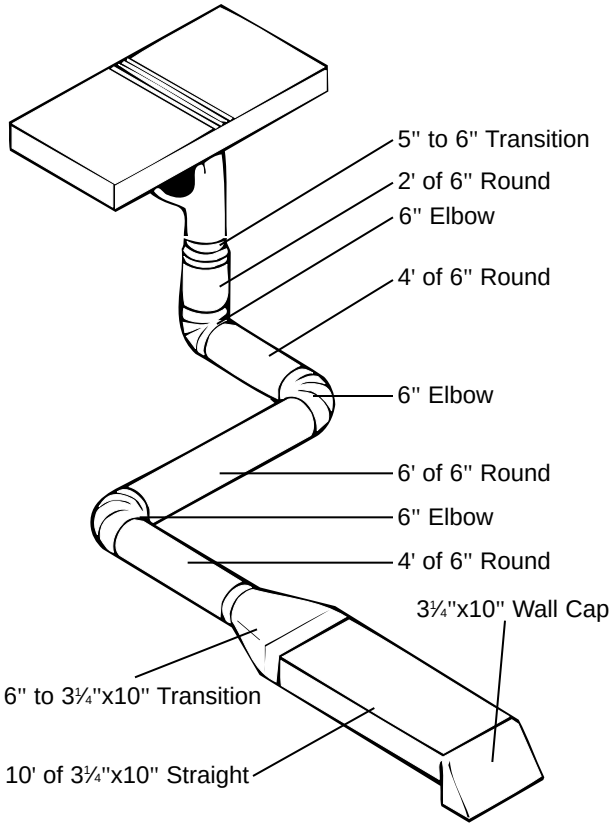
INSTALLATION INSTRUCTIONS
(continued)

Example 1



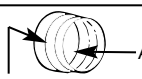
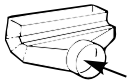
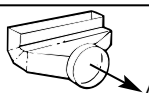
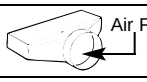
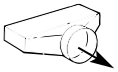
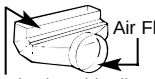
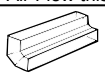
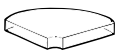
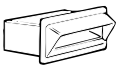
	Duct Fitting Equivalent Length	Number of Fittings	Total Equivalent Length of Fittings
5" to 6" Transition	1	1	1
6" Straight	1	2+4+6=12	12
6" Elbow	5	2	10
6" Wall Cap	28	1	28
		Total	**51**

Example 2

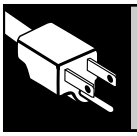


	Duct Fitting Equivalent Length	Number of Fittings	Total Equivalent Length of Fittings
5" to 6" Transition	1	1	1
6" Straight	1	2+4+6+4=16	16
6" Elbow	5	3	15
6" to 3¼"x10" Transition	1	1	1
3¼"x10" Straight	1	10	10
3¼"x10" Wall Cap	20	1	20
		Total	**63**

DUCT LENGTH CHART

Duct Fitting	Duct Fitting Equivalent Length	Number of Fittings	Total Equivalent Length–Fitting
8" Diameter 90° Elbow	5' (1.52 m)		
6" Diameter 45° Elbow	2.5' (.76 m)		
 Air Flow 5" to 6" Transition (12.7 cm to 15.24 cm) Air Flow this direction not recommended.	1.0' (.30 m)		
 Air Flow 6" to 3¼"x10" 90° Elbow (15.24 cm to 8.26 cm x 25.4 cm)	5' (1.52 m)		
 Air Flow 3¼"x10" to 6" 90° Elbow (8.26 cm x 25.4 cm to 15.24 cm)	9' (2.75 m)		
 Air Flow 6" to 3¼"x10" 90° Elbow (15.24 cm to 8.26 cm x 25.4 cm)	1' (.30 m)		
 Air Flow 3¼"x10" to 6" Transition (8.26 cm x 25.4 cm to 15.24 cm)	4.5' (1.37 m)		
 Air Flow 5" to 3¼"x10" 90° Elbow (12.7 cm to 8.26 cm x 25.4 cm) Air Flow this direction not recommended.	6' (1.83 m)		
 3¼"x10" 90° Elbow (8.26 cm x 25.4 cm)	5' (1.52 m)		
 3¼"x10" Flat Elbow (8.26 cm x 25.4 cm)	12' (3.66 m)		
 6" Wall Cap (15.24 cm)	28' (8.53 m)		
 3¼"x10" Wall Cap (8.26 cm x 25.4 cm)	20' (6.10 m)		
 10"x10" Roof Jack (25.4 cm x 25.4 cm)	0' (0 m)		
 Thermal Break	2' (.61 m)		
6" Diameter Straight Duct–Feet (For flex duct multiply by 2.)	1' (.30 m)		
3¼"x10" Straight Duct–Feet	1' (.30 m)		
		System Total	

(continued next page)



INSTALLATION INSTRUCTIONS
(continued)

STEP 11

ELECTRICAL CONNECTION

Electrical requirements:

120 volt, 60 Hertz, individual, properly grounded branch circuit protected by a 15 amp circuit breaker or time delay fuse.

GROUNDING

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

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and has correct polarity.

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 in accordance with the National Electrical Code.

Do Not, Under Any Circumstances, Cut Or Remove The Third (ground) Prong From The Power Cord.

Do not use an extension cord with this appliance.

STEP 12

CHECK IGNITION

After installing the cooktop, check the ignition of each burner.

1. Push in one knob and turn to the LITE position (180° from OFF). The igniter will spark and the burner will light.

2. After the burner is lit, turn the knob to HI and the igniter will stop sparking.

3. Turn the knob to the OFF position.

Repeat this for each burner.

CONVERTING TO LP GAS
or Converting Back to Natural Gas from LP

HOW TO CONVERT FOR USE WITH LP GAS OR NATURAL GAS

This cooktop leaves the factory set for use with natural gas. If you convert to LP gas, keep these instructions and orifices in case you want to convert back to natural gas.

The conversion should be done by a qualified technician or installer.

TOOLS REQUIRED:

1/2" open-end wrench

Flat blade screwdriver (small)

Nut drivers: 5/16" or a small adjustable (depending on the size of the spuds)

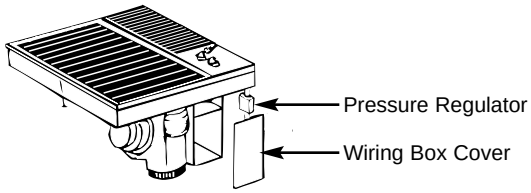
1 PREPARE COOKTOP FOR CONVERSION

(1) Turn off gas supply at the wall.

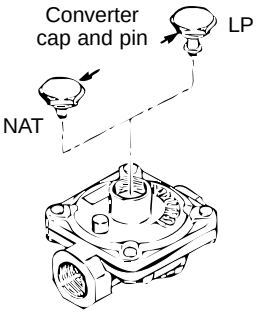
(2) Turn off the electrical power to the cooktop.

2 CONVERT THE PRESSURE REGULATOR

WARNING: Do not remove the pressure regulator.



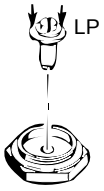
1. Use an adjustable wrench to remove the cap from the pressure regulator.



2. Apply sideward finger pressure to remove the plastic pin from the metal cap.



3. Push down on the disc edges to replace the pin in the cap.

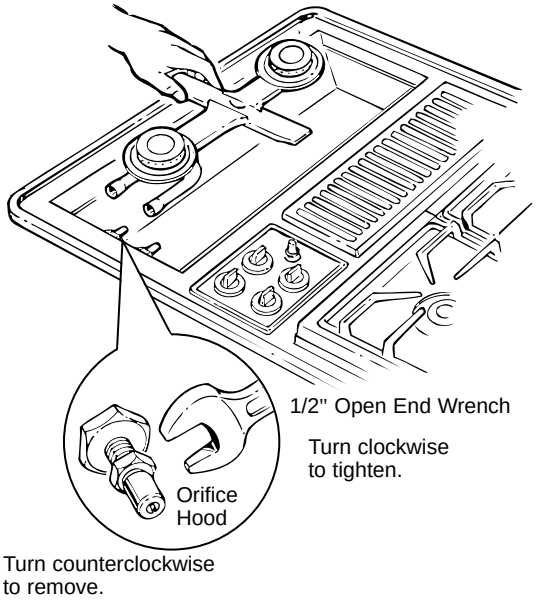


HINT: To turn the pin over, place the cap on a flat surface and press the pin sideways with your fingers.

(continued next page)

CONVERTING TO LP GAS
(continued)

3 CONVERTING SURFACE BURNERS



1. Remove burner module and assembly bracket.

2. With a 1/2" open end wrench, remove the orifice hoods.

3. Find the color-coded LP orifice hoods in the plastic bag attached to the side of the plenum underneath the cooktop.

4. Install the silver-colored LP orifice hoods (marked “66”) in place of the green ones (on the gas outlets in the bay to the left of the controls). Install the blue-colored LP orifice hoods (marked “63”) in place of the brass ones (on the gas outlets in the bay that is to the right of the controls in double-bay models).

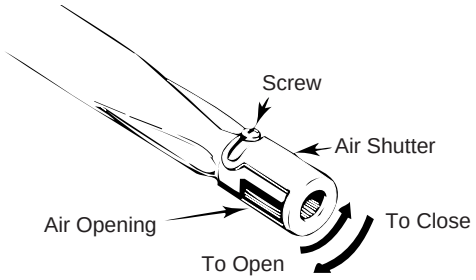
5. Replace the burner assemblies.

6. Keep all the spuds with your cooktop so you have them if you move or get a different gas hook-up.

Top Burner	Orifice Drill Size	Color
Left Side		
Natural Gas	#55 (.0520 Dia.)	Green
LP (Propane)	#66 (.0330 Dia.)	Silver
Right Side		
Natural Gas	#53 (.0599 Dia.)	Brass
LP (Propane)	#63 (.037 Dia.)	Blue

4 CONVERT SURFACE BURNER AIR SHUTTER

(on some models)

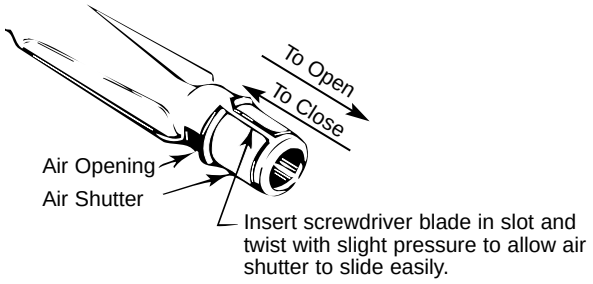


For LP gas, loosen the Phillips head screw and rotate the shutter to the full open position. After 30 seconds of burner operation, check for flames lifting off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized. After making the conversion, tighten the screw.

For natural gas, the shutter should be open 1/2" or about 3/4 of the way open.

5 CONVERT GRILL BURNER AIR SHUTTER

(on some models)



The left hand air shutter controls the rear half of the grill burner; the right hand shutter controls the front half.

Slide air shutter backward or forward to increase or decrease the size of the air opening. Air shutters fit snugly on the grill burner, so a screwdriver blade may be required to make this adjustment (see illustration). The snug fit of the air shutter assures it will remain positioned correctly.

6 CHECK FOR LEAKS

When all connections have been made, make sure all cooktop controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

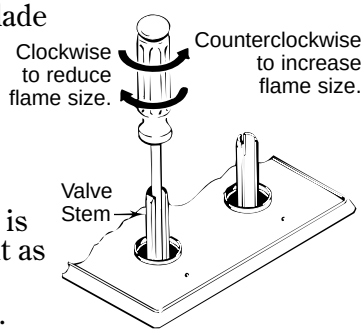
When using test pressures greater than ½ PSIG to pressure test the gas supply system of the residence, disconnect the cooktop and individual shut-off valve from the gas supply piping. When using test pressures of ½ PSIG or less to test the gas supply system, simply isolate the cooktop from the gas supply system by closing the individual shut-off valve.

7 ADJUST LOW FLAME SETTING

1. Light the top burners and continue turning all of the surface knobs to LOW.

2. Remove all 4 knobs.

3. With a small flat blade screwdriver, turn the valve set screws clockwise to decrease flame size, counterclockwise to increase flame size. Adjust until the flame is about the same height as the top of the burner.



4. Replace the knobs.

8 CHECK QUALITY OF FLAMES

The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—Call for service



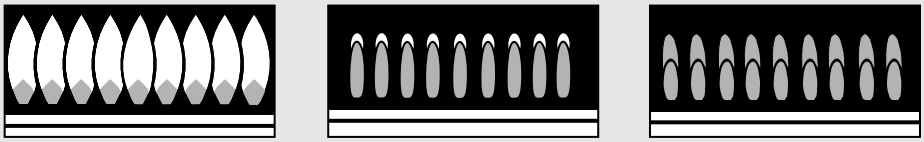
(B) Yellow tips on outer cones—Normal for LP gas



(C) Soft blue flames—Normal for natural gas

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.

QUESTIONS?
USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
BURNERS DO NOT LIGHT	• Make sure electrical plug is plugged into a live power outlet. • Check for a blown circuit fuse or a tripped main circuit breaker. • Check to be sure igniter is clicking. If igniter doesn't click, turn control knob off and clean igniter. • Check to be sure appliance regulator is set for correct fuel. • Check to be sure inlet pressure is adequate. • Burner parts not replaced correctly. • Check to be sure burner ports or igniter ports are not clogged.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	 **(A) Yellow flames — Call for service** **(B) Yellow tips on outer cones — Normal for LP gas** **(C) Soft blue flames — Normal for natural gas** • If burner flame looks like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas. **NOTE:** The grill burner will show orange flames from grease drippings.
FLAME IS UNEVEN	• Burner ports may be clogged. • Flame setting may need to be adjusted.
FLAME LIFTS OFF THE PORTS	• Shutter on the mixer tube needs to be closed until the flame settles on the burner ports. See Minor Adjustments You Can Make section in this guide.
BURNER FLAMES VERY LARGE OR YELLOW	• If cooktop is connected to LP gas, check all steps in the Installation Instructions.
BURNER CONTROL KNOB WILL NOT TURN	• When the knob is at the OFF position, it must be pushed in before it can be turned, and it can only be turned in a **counterclockwise** direction. When the knob is at any other position, it can be turned in either direction without being pushed in.
FAN DOES NOT WORK	• Fan control knob must be turned in clockwise direction to turn fan on.
FAN TURNS ON AUTOMATICALLY	• This is normal. The fan will operate automatically when the grill is in use.

If you need more help…call toll free:
GE Answer Center®
800.626.2000
consumer information service

We'll Be There

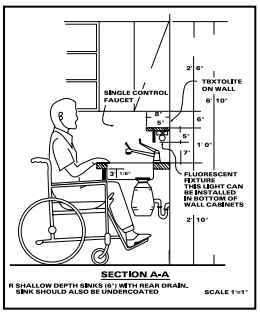
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GE Answer Center®
800.626.2000

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

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

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



For Customers With Special Needs...
800.626.2000

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

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

Service Contracts
800-626-2224

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

Parts and Accessories
800-626-2002

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

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

YOUR GE COOKTOP
WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

****

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

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

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

  Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

  GE Answer Center®
  800.626.2000
  consumer information service
- Improper installation.

  If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225

JGP18
JGP389