

YOUR
MONOGRAM
INDUCTION
COOKTOP

MONOGRAM.



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Help us help you...

Before using your cooktop, read this book 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, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the bottom of the cooktop.

These model and serial 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 on page 14. It lists causes of minor operating problems that you can correct yourself.



Your Direct Line to General Electric
The GE Answer Center® 800.626.2000

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

- Use this cooktop only for its intended use as described in this Use and Care book.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- This cooktop uses electromagnetic energy which can interfere with the operation of some pacemakers. Before using the cooktop, make sure any pacemaker near it has adequate interference protection.
- Do not bring items that are sensitive to magnetism close to the cooking unit when it is in operation. Items such as watches, credit cards, tickets and magnetic tapes may be damaged by the induction coils used inside.
- Do not operate an AM radio or remote-controlled TV set near your cooktop. The induction coils may produce interference in a radio or interfere with the operation of a wireless remote control.
- Do not operate the cooktop if the glass is broken. Call for service immediately if this happens.
- Do not place or store items on top of the cooktop when it is not in use.
- As the cooking pan gets hot, it transmits heat to the cooking surface. Do not place plastic materials on the surface—they may melt or warp. And do not touch the surface until it has cooled.
- Avoid heating an empty pan. Doing so can damage the cooktop and the pan.
- Keep bottom of pan and surface of cooktop clean and dry. Wipe cooktop before and after use to avoid scratches from dust and grit.
- Avoid scratching the cooktop with sharp implements, or with rings and other jewelry.
- Never use the cooktop as a cutting board.
- Do not store flammable materials near the cooktop.
- Do not let cooking grease or other flammable materials accumulate on or near the cooktop.
- Do not leave children alone or unattended where the cooktop units are in operation. They could be seriously burned.
- Do not allow anyone to climb or stand on the cooktop.
- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE THE COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH THEM COULD BE SERIOUSLY INJURED.
- Do not allow water or other liquids or grease to remain on the cooktop or control panel.
- Do not place any spoons or other stirring utensils, especially metal ones, on a cooking surface when it is in use. They may become hot and could cause burns.

Cooking

- Do not assume that you know how to operate all parts of the cooktop. Induction cooking may work differently from your previous cooking unit.
- Use proper cookware type and size. See page 8.

- Never wear loose fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot surfaces and may cause severe burns.
- Use only dry potholders—moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth in place of a potholder.
- Do not place cookware on the electronic touch control panel.
- To minimize the possibility of burns, ignition of flammable materials, and spillage, container handles should be turned toward the center of the cooktop without extending over nearby cooking surfaces.
- Do not obstruct the rear air flow grills. Do not put anything in them or allow anything to spill over into them.
- Carefully watch foods being fried at HI 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 sides of 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 deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off power, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.
- **When flaming foods, turn the exhaust fan off.** The fan, if operating, may spread the flame.
- **Don't heat unopened food containers on your cooktop.** Pressure could build up and the container could burst causing an injury.
- **Do not use aluminum foil or aluminum cookware on the cooktop.** Use only cookware that is described in this book.
- **When cooking pork,** always cook the meat to an internal temperature of at least 160° F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.
- **Never leave cooking unit unattended at HI heat setting.** Boilover causes smoking and greasy spillovers. Boil dry situations can cause permanent damage to cookware.

Cleaning

- **Clean only parts listed in this Use and Care Book.**
- **Keep cooking unit clean and free of accumulations of grease or spillovers which may ignite.**
- **Before cleaning, lock the control panel to prevent the induction coils from being activated accidentally.** See page 6.

- **Clean cooking surfaces with caution.** Heat from hot cookware may have transferred to the cooktop. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid burns from steam. Some cleansers can produce noxious fumes if applied to a hot surface.
- **Do not scratch cooktop or control panel or use any abrasives on them.**

If You Need Service

- **Read "The Problem Solver" on page 14 of this book.**
- **Don't attempt to repair or replace any part of your cooktop unless it is specifically recommended in this book.** 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.

- **Allow the cooktop to cool** before removing or replacing any parts.

SAVE THESE INSTRUCTIONS

Induction Cooking

How it works

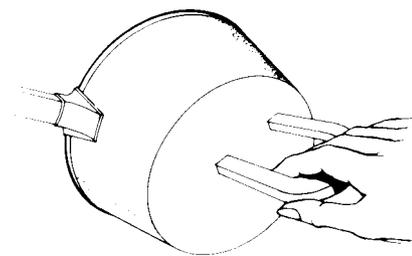
When you touch ON, select a power level and center a cast iron or steel pan on the cooking surface, the induction coil circuit detects the pan and allows the induction coil to be activated.

This high-frequency coil, located just below the cooking surface, generates a magnetic field that causes the molecules of ferrous metal in the pan to vibrate. Molecular friction produces heat.

The pan begins to heat immediately and, in turn, heats the contents.

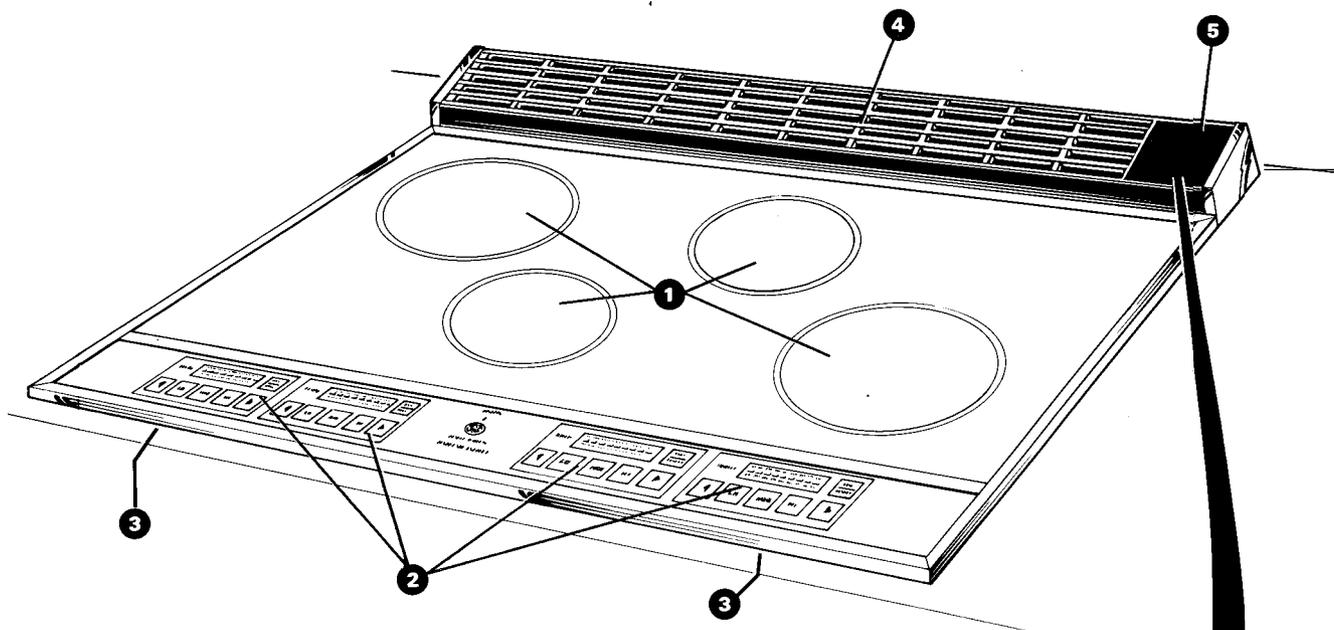
The cooking unit itself does not heat. The only heat in the cooking unit is that which is transferred from the cooking pan, and no heat is generated unless a pan is placed on the cooking area.

Power response is virtually instantaneous, for precise cooking control. No time is lost waiting for the cooking unit to heat. And no cool-down time is required after cooking.



Remember, magnetic induction cooking requires the use of cookware made of ferrous metals—metals to which magnets will stick, metals such as iron or steel.

Cooktop Features



Models JP690 and JP691

1. Cooking Surfaces—two 6-inch and two 8-inch units.

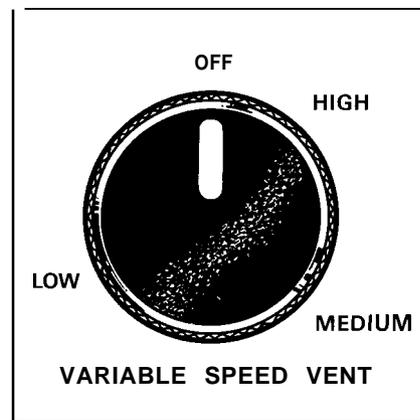
2. Electronic Touch Control Panel. Each cooking surface has its own control. Controls for the two left units are located at the left of the panel. Controls for the two right units are located at the right of the panel. See page 6 for Electronic Touch Control Panel Features.

3. Air Intake Openings on the underside of the cooktop allow air to circulate under the cooking surfaces to keep the induction coils cool when cooking.

Note: You'll hear a slight noise when cooking—the sound of the automatic fans circulating the cooling air. Fans go off automatically when cooking units are turned off.

4. Air Vents at rear of cooktop. If your cooktop is equipped for downdraft exhaust venting, smoke and cooking odors from the cooktop are drawn down and out of the kitchen through these vents. Otherwise, cooling air circulating under the cooking surfaces flows up and out of the cooktop through these vents.

5. Downdraft Venting Control Area contains control knob for downdraft venting system on cooktops so equipped. This control lets you select an infinite variety of exhaust fan speeds.

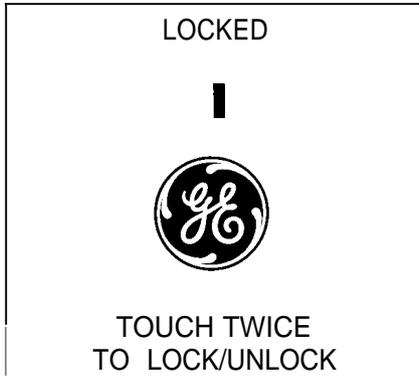


Downdraft Exhaust Venting Accessory Kit (optional at extra cost)

If your cooktop did not come already equipped for downdraft exhaust venting, you may convert it—contact your local cooktop supplier; specify Kit JXDV69. This kit includes blower, vent connection, power connection, grease filter, and a variable-speed control which replaces the blank plate in the rear grill. This kit does not include ductwork required to vent the cooktop to the outside.

Features of Your Electronic Touch Control Panel

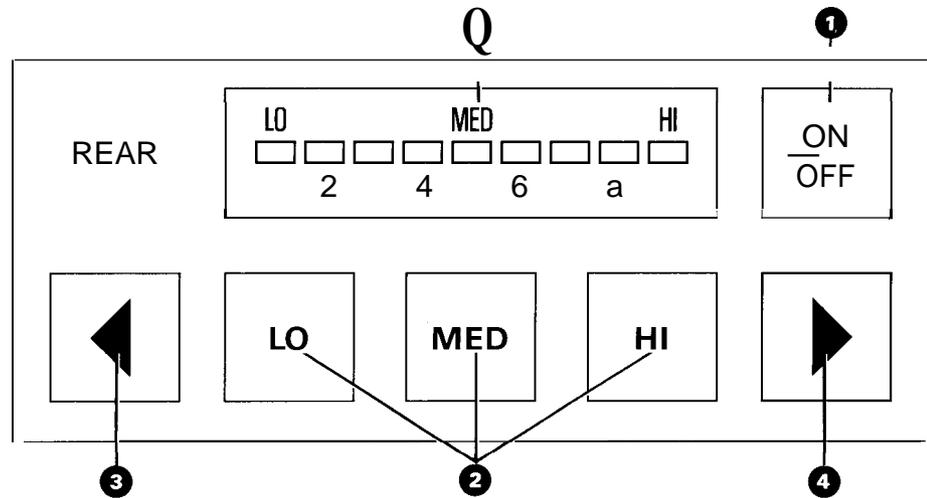
When the cooktop is first connected, or when power is restored after a power failure, the entire display lights up for 15 seconds. Next, LOCKED appears for 8 seconds to inform you that the cooktop is locked. Then display goes blank but cooktop remains locked until you unlock it (see instructions below).



Your cooktop has a provision for locking the control panel to prevent the cooking units from being activated accidentally when cleaning the control panel and to keep children from operating the cooktop.

Touch the GE symbol in the center of the control panel button twice within 3 seconds and all pads become inoperative. The word LOCKED appears in the control display for 8 seconds and a small green light directly above the GE symbol lights up. No cooking surface can be activated until the lock is released. If you try to turn on any cooking surface, the word LOCKED will appear in each control display.

To unlock the control panel, touch the GE symbol twice within 3 seconds.



1. ON/OFF. Touch this pad for the desired cooking surface before making any additional settings. If no heat setting is made within 15 seconds, the induction coil automatically shuts off.

To turn the induction coil off after cooking, touch ON/OFF and remove the pan from the cooking surface.

2. Power Control Area. Each cooking surface has its own power level pads that let you select LO, MED or HI heat.

3. & 4. Fine-Tuning Pads. Each cooking surface has its own pads that let you fine-tune heat settings between LO, MED and HI. When you press and hold one of these pads, cooking heat will change in one-step increments and color bar will show exact heat setting. Remove finger when cooking heat has been adjusted.

To raise desired cooking heat, press pad with right-pointing arrow (4) until exact heat is reached on control display. To lower cooking heat, press pad with left-pointing arrow (3) until desired heat shows on control display.



5. Control Display Bar. Colored bar lights and shows heat setting in use. When new setting is touched, bar changes to indicate new setting.

Sometimes grease or water droplets on the power level pads will prevent you from changing the heat level up or down. To correct this, turn the unit off by pressing the ON/OFF pad. Then clean the power level pads with a cloth dampened with warm soapy water.

How to Operate Your Induction Cooktop

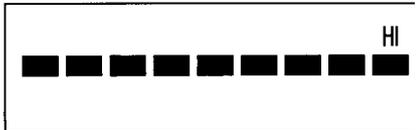
Example: How to Prepare Long Grain Rice

- 1 cup rice
- 2 cups water
- 1 tsp. salt
- 1 T. butter or margarine (optional)

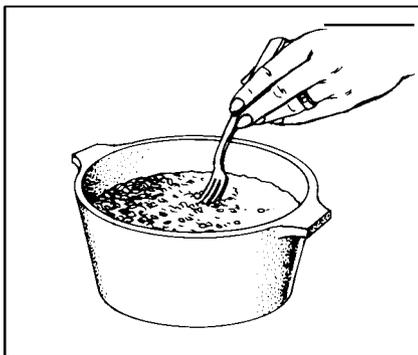
In 6-inch steel saucepan, combine rice, water and salt. Add butter or margarine if desired. Place pan on center of circled cooking area.

Step 1: Unlock the cooktop. See page 6.

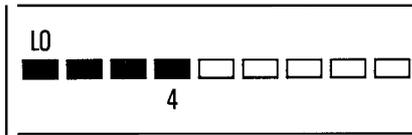
Step 2: Touch ON/OFF. You now have 15 seconds to select a cooking power level. If heat setting is not entered by then, the cooktop will automatically turn off and you must touch ON/OFF again.



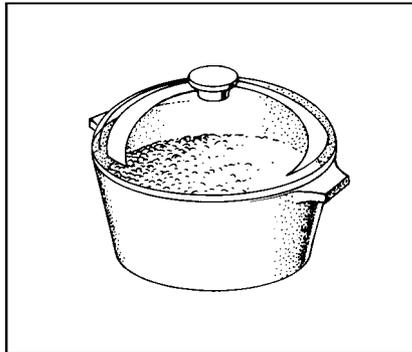
Step 3: Touch HI (9). The control display bar will show color all the way up to HI (9), telling you the cooktop is now on and the selected heat setting is HI (9).



Step 4: Bring rice to boil on HI (9) setting (approximately 3 minutes). Stir with fork.



Step 5: Touch the left-pointing arrow pad until the colored heat bar goes down to 4 to reduce heat. Color will disappear from all segments of control display heat indicator bar greater than 4.



Step 6: Cover tightly with lid and cook approximately 20 minutes, until water is absorbed and rice is tender.

Step 7: Touch ON/OFF. Power to the induction coil will shut off and the control display light will go out.

If you remove a pan or move it off center from an activated cooking surface before you touch ON/OFF, the cooktop will beep, the control panel will flash, and power to the induction coil will shut off.

If you put the pan back on or center it on the cooking surface within one minute, flashing and beeping will stop and cooking will continue.

If you touch the ON/OFF pad within one minute of the time you remove the pan, flashing and beeping will stop, the control display light will go out, and power to the induction coil will shut off. To start cooking again, you will have to touch ON/OFF and select a heat setting.

CAUTION: To help prevent scratching, do not slide cookware across the cooktop surface.

Cookware to Use

Some of your pots and pans will probably give good results on the induction cooktop. Which ones? Find out this way:

Put a small amount of water in the pan and center it on one of the circular heating patterns. Touch the ON and HI pads. If the pan is suitable, it will heat in seconds. If the pan is not suitable, the control display will flash on and off and the pan will not heat.

When you shop for suitable new cookware, take a magnet along and test before you buy.

Look for cookware made from magnetic stainless steel, cast iron, enameled steel and combinations of these materials.

Do not use aluminum, or aluminum clad cookware, copper or copper clad cookware, aluminum foil, glass/ceramic cookware and some stainless steel that will not attract a magnet.

Round pans give best results. Square or rectangular pans do not heat uniformly.

Do not use a pan less than 4" across the bottom. The cooking unit is designed so it will not accidentally start if very small steel or iron utensils (less than 4" across the bottom) are placed on the cooking surface when the unit is on—items such as steel spatulas, cooking spoons, knives and other small utensils.

The bottom of the pan need not be perfectly flat. Although pans with rims or ridges are acceptable, flat-bottom pans give best results.

We do not recommend frying pans over 10½" in diameter for foods that are not stirred or redistributed in the skillet while frying—foods such as fried eggs, French toast or pancakes. The outer edges of an oversize skillet develop less heat than areas within the 10½" center and foods in the outer area may be undercooked.

However, foods that are stirred like scrambled eggs, or moved about like chicken, can be cooked successfully in skillets up to 12" (10" across the bottom) because the heat is distributed within the food when you stir or redistribute it while it is cooking.

When speed is desirable, such as when boiling water, use lighter weight cookware. Lightweight pans heat and cool rapidly, but may not heat as evenly as you like. Do not use extremely thin pans—they may warp.

For frying bacon, pancakes or other foods where small amounts of fat are used in the pan, use heavier pans that distribute heat more uniformly. Cooking results will be more even, and there will be less chance of scorching.

For most types of boiling, simmering and sauce making, lightweight magnetic stainless steel cookware works well providing the proper heat setting is used.

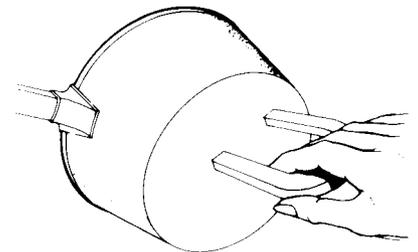
Enamel-coated steel or cast iron cookware may also be used.

Some steel pans have a layer of aluminum embedded in the bottom. Test them carefully with a magnet before you buy. Some can be used in induction cooking. Others cannot.

Examples of cookware we found suitable for the induction cooktop:

Brand	Material
Regal Ware	Stainless Steel with Carbon Core
General Housewares	Porcelain-on-Steel, Cast Iron
Sanko	Porcelain-on-Steel, Stainless Steel
Asta	Porcelain-on-Steel
Taylor & NG	Carbon Steel
LeCreuset	Porcelain-on-Cast Iron
Saladmater	Stainless Steel with Carbon Core
Silit	Enamel-Coated Steel
All-clad Magna*Core	7-Ply Magnetic Stainless Steel with Aluminum Core

These are just some of the suitable cookware selections available for induction cooking. Before buying new cookware for your cooktop, check it carefully regardless of brand.



Remember, magnetic induction cooking requires the use of cookware made of ferrous metals—metals to which magnets will stick, metals such as iron or steel.

Energy-Saving Tips

- Use magnetic cookware of steel or cast iron with tight-fitting covers and flat bottoms.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperature at HI heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use correct heat for cooking task. See cooking guides on pages 10 and 11.
- When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for only one or two cups.

Questions & Answers

Q. If I do not select a heat setting, what will happen?

A. Fifteen seconds after you touch ON, the unit will automatically shut off if you have not selected a heat setting. Touch ON again and then select the desired heat setting to begin cooking.

Q. May I change heat settings more than once during cooking?

A. Yes, as many times as you wish.

Q. Must I add water to my foods before cooking them?

A. Yes, in some instances such as defrosting frozen vegetables, more water may be needed. Since induction heats the bottom of the pan first and then the sides, the water might tend to evaporate slightly faster.

Q. Is it necessary to have a pan on the unit before setting the controls?

A. No. However, the control will beep and the display will flash for a minute or until you (a) place proper cookware correctly on the unit or (b) touch the OFF pad.

Q. Should I use a cover when bringing foods to a boil?

A. Yes, lids help reduce heat loss and shorten cooking time.

Q. Will my food continue to cook after the unit is turned off?

A. Cooking ceases quickly when a unit is turned off because there is no surface unit or burner to retain heat.

Q. Does the shape of the pan affect cooking results?

A. Yes. Only round pans are recommended since square or rectangular pans do not heat uniformly. The induction coils generate heat on the surface of the pan, and round pans match best with the round coil of the unit.

Q. Will I hear any sound during cooking?

A. You may hear a slight fan noise after the unit is turned on—the sound of cooling air flowing through the cooktop.

Q. What if the cooking surface is accidentally turned off during cooking?

A. You must reset. Touch ON, then select the desired heat setting and the unit will resume cooking.

Q. What will happen if I cook with a large pan that covers two cooking surfaces—for example, a large griddle?

A. Heat distribution will be uneven, and food may not cook satisfactorily.

Induction Cooking Guide

Medium weight stainless steel cookware was used in determining settings in this guide.

Heavier cookware may require higher settings; thinner cookware may require lower ones. When in doubt, it is best to start with a lower setting.

Size of cookware and amount of food to be cooked may also make it necessary for you to modify these suggested settings.

Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI (9). In covered pan, bring water to boil before adding cereal.	6 or 7, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	MED (5). Stir together water or milk, cocoa ingredients. Heat until blended.		Milk boils over rapidly. Watch as boiling point approaches. Do not leave pan unattended
Eggs Cooked in shell	Covered Skillet	HI (9). Cover eggs with cool water. Cover pan, cook until steaming.	3 or 4. Cook only 3 to 4 minutes for soft cooked; 15 to 20 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly. Remove cooked eggs with slotted spoon or pancake turner. Eggs continue to set slightly after cooking. For omelet, do not stir last few minutes. When set, fold in half.
Fried sunny-side-up	Covered Skillet	6. Melt butter, add eggs and cover skillet.	Continue cooking on setting 3 or 4 until whites are just set, about 3 to 5 minutes.	
Fried over easy	Uncovered Skillet	6. Melt butter.	3 or 4, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI (9). In covered pan, bring water to a boil.	3. Carefully add eggs. Cook uncovered about 5 minutes at 6.	
Scrambled or omelets	Uncovered Skillet	6. Heat butter until light golden in color.	4. Add egg mixture. Cook, stirring to desired doneness.	
Fruits	Covered Saucepan	HI (9). In covered pan, bring fruit and water to boil.	3 or 4. Stir occasionally and check for sticking.	Fresh fruit. Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Mints, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet or Covered Dutch Oven	HI (9). Melt fat, then add meat. Switch to 5 or 6 to brown meat. Add water or other liquid.	3 or 4. Simmer covered until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Check during cooking to be sure sufficient liquid is present. Timing: Steaks 1/2 to 1-inch, 3/4 to 1 hour. Beef Stew: 2 to 3 hours. Pot roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks; and sausage; thin fish fillets	Uncovered Skillet	HI (9). Preheat skillet if desired, then grease lightly.	MED (5). Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, preheat skillet before adding meat. Minute steaks or hamburger do not need additional oil.

Food	Container	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI (9). Melt fat. Switch to between MED and HI to brown chicken.	4 or 5. Cover skillet and cook until tender. Uncover last few minutes.	For crisp, dry chicken, cover only for 10 minutes after reducing setting. Then uncover and cook, turning occasionally, for 10 to 20 minutes.
Pan broiled bacon	Uncovered Skillet	HI (9). In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	4 or 5. Cook, turning over as needed.	Bacon should be turned frequently for even cooking.
Sauteed: Less tender, thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	6. Melt fat. Brown slowly.	6. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI (9). Cover meat with water and cover pan or kettle. Cook until steaming.	3 or 4. Cook until fork tender. (Water should slowly boil.)	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Covered Saucepan.	2. Allow 8 to 10 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	4 or 5. Heat skillet 2 to 5 minutes. Grease lightly.	4 or 5. Cook 1 to 2 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
<i>Pasta</i> Noodles or spaghetti	Covered Large Kettle or Pot	HI (9). In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	8 or 9. Cook uncovered until tender.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	6. Bring just to boil.	3 or 4. To finish cooking.	Stir constantly to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI (9). Measure 1/2 to 1 inch water in saucepan. Add salt and prepare vegetable. In covered saucepan, bring to boil.	3 or 4. Cook 1-lb. 15 minutes more depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI (9). Measure water and salt as above. Add frozen block of vegetable. In covered saucepan, bring to boil.	3 or 4. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI (9). In skillet, melt fat. If using butter, use 5 or 6.	5 or 6. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI (9). Bring salted water to a boil.	3 or 4. Cover and cook according to time on package.	Triples in volume after cooking.

Care and Cleating

Cooktop Surface

The smooth glass surface of your induction cooktop requires very little care to keep it glossy and new looking.



Before using the cooktop for the first time, clean it thoroughly to remove any dirt or dust from the packing material. Use a smooth-cooktop cleaner/conditioner such as Soft Scrub brand and follow package directions.

The cooking surfaces may get hot enough to cause spills and boilovers to stick. Spills and spatters wipe off with damp cloth or sponge. Heavier soil may be removed with warm, soapy water, the cooking unit cleaner/conditioner, or baking soda. Non-impregnated plastic pads may be used *gently* for really stubborn spots.

Avoid use of abrasive materials such as metal pads, cleansing powders and impregnated pads which may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.

Clean the cooktop regularly to avoid discoloration and stains from soil buildup. Wiping before each use will remove tiny, coarse particles of dust, sugar or salt that may cause scratches if caught between cooking unit and pan. Regular use of a good cooking unit cleaner/conditioner will build a coating to protect the surface from scratches and make it easier to clean.

Control Panel

Lock the cooktop (see page 6) to prevent the induction coils from being activated accidentally while cleaning.

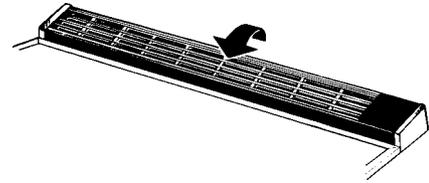
Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean touch pads with mild liquid dish detergent and a soft cloth. Rub touch pads *lightly*. **CAUTION: DO NOT USE ANY ABRASIVE MATERIAL OF ANY KIND ON THE CONTROL PANEL TOUCH PADS**—the lettering on the pads is sensitive to abrasives and pressure.

Vent Grill

The vent grill at the rear of the cooktop can be cleaned in place using a damp cloth.

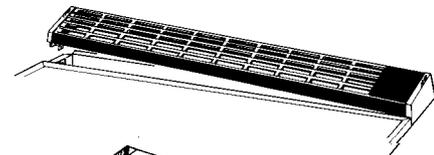
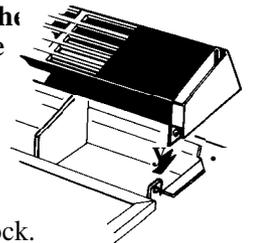
For a more thorough cleaning, the grill can be removed and washed in the sink with mild soap and a soft vegetable brush.



To remove the grill:

1. Pull off the downdraft exhaust vent control knob if your cooktop has one.
2. Grasp the top of the grill at both ends.
3. Rotate the grill forward.

To replace the grill, lower the right side into place first, making sure tabs on grill and grill support interlock.



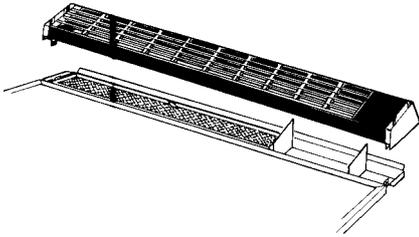
Then lower left side of grill into place until tabs interlock to hold the grill securely in place.

Downdraft Exhaust Venting Grease Filter

(on cooktops so equipped)

The downdraft venting system (see page 5) includes a metal filter that collects grease. When the exhaust fan is operated, air is drawn down through the filter and is then discharged through venting to the outside.

The grease filter should be cleaned at least once a month.



To remove the grease filter, first remove the vent grill (see page 12). Then grasp the tab on the filter and lift it out.

To clean the grease filter, soak, then agitate the filter in a hot detergent solution. Light brushing can help remove embedded dirt. Rinse and shake to remove moisture before replacing the filter.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
COOKTOP WILL NOT OPERATE (DISPLAY OFF)	<ul style="list-style-type: none"> • Difficulty may be in the main distribution panel of your house by a blown cooktop circuit fuse, a tripped cooktop circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after doing one of these procedures, the fuse blows or circuit breaker trips again, call for service. NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service. • Cooktop is LOCKED. Touch GE symbol twice. See page 6.
COOKTOP WILL OPERATE BUT CANNOT CHANGE SETTING	<ul style="list-style-type: none"> • Water or grease on power level pads. • Touch OFF and clean cooktop control panel per instruction on page 6.
COOKTOP CONTROL DISPLAY TURNS OFF BY ITSELF	<ul style="list-style-type: none"> • You failed to select a heat setting within 15 seconds of touching ON. Touch ON again, and then select desired heat setting. • Pan removed or off center of cooking surface for more than one minute. Replace or center it. • Cooktop turns off after display flashes and cooktop beeps for one minute unless condition that caused flashing and beeping is corrected.
CONTROL DISPLAY FLASHING AND COOKTOP BEEPING	<ul style="list-style-type: none"> • Pan removed while cooktop was in operation. See pages 6 and 7. • Glass top too hot. Remove pan and allow cooktop to cool. Then re-start cooktop. • Pan too small. See page 8. • Pan off center. See page 7. • Non-magnetic cookware in use. See pages 4 and 8.
GLASS TOP FRACTURED	<ul style="list-style-type: none"> • Call for service.
AM RADIO INTERFERENCE	<ul style="list-style-type: none"> • If radio is in use near the cooktop you may notice some AM radio interference. This is normal and does not indicate a problem with the cooktop.
BLOWER DOES NOT WORK (on cooktops so equipped)	<ul style="list-style-type: none"> • The circuit breaker in your house has been tripped, or a fuse has been blown. • If cooktop operates but blower doesn't, the fault may be in the blower control switch or blower wiring connections. Be sure to disconnect power to the cooktop at the household distribution panel before attempting to service the blower yourself.

**If you need more help...call, toll free:
The GE Answer Center™
800.626.2000
consumer information service**

If You Need Service

To obtain service, see your warranty on the back page of this book.

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 three 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, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR COOKTOP WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

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.

Look in the White or Yellow Pages of your telephone directory for **GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE** or **GENERAL ELECTRIC CUSTOMER CARE® SERVICE**.

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: The 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.

• 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, General Electric Company, Appliance Park, Louisville, KY 40225

