



Use and Care Guide

Solid Disk Cooktop

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GE Answer Center^a
800.626.2000

Model No. JP330P
JP331P
JP332P
JP333P
JP680P
JP681P

GE Appliances

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 underside of the counter unit.

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 in the back of this book. It lists causes of minor operating problems that you can correct yourself.

If you need service...

To obtain service, see the Consumer Services page in the back 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, KY 40225

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

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

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 appliance only for its intended use** as described in this manual.

• **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.

• **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.**

• **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance,

• **Don't allow anyone to climb, stand or hang on the cooktop.**

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

• **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot solid

disk elements and may cause severe burns.

• **Use only dry pot holders**—moist or damp potholders on hot surfaces may result in burns from steam. Do not let pot holders touch hot solid disk elements. Do not use a towel or other bulky cloth in place of a pot holder.

• **For your safety, never use your appliance for warming or heating the room.**

• **Storage in or on appliance**—Flammable materials should not be stored on or near the solid disk elements.

• **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.

• **Do not let cooking grease or other flammable materials accumulate on the cooktop.**

• **Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit 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.**

• **Do not touch solid disk elements.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact solid disk elements or areas nearby solid disk elements; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop and areas facing the Cooktop.

• When cooking **pork**, follow the directions **exactly** and **always** cook the meat to an **internal** temperature of at least 170°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.

• **Use proper pan size**—This appliance is equipped with one or more solid disk elements of different size. Select cookware having flat bottoms large enough to cover the solid disk element. The use of **undersized** cookware will **expose** a portion of the solid disk element to direct **contact** and **may** result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

• **Never leave solid disk elements unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

• **Don't assume that you know how to operate all parts of the cooktop.** Some features may work differently from those on your previous cooktop,

• **Clean cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.

• **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden **change** in temperature. (See "Cookware Tips" on page 7 for suggestions.)

SAFETYANT

{continued}

- **To minimize the possibility of burns,** ignition of flammable materials, and **spillage, the handle** of cookware **should be** turned toward the **center** of the **cooktop** without extending over nearby solid disk elements.
- **Always** turn **control knob to OFF** before removing cookware.
- **Watch** foods being fried at **HI** or **MEDIUM HI** heat settings.
- **Use of decorative metal covers on solid disk elements is not recommended.** If a covered element is **turned on,** element burnout could result.
- **When flaming foods are under the hood,** turn the fan **off. The fan, if operating, may spread the flame.**
- **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.

INSTRUCTIONS

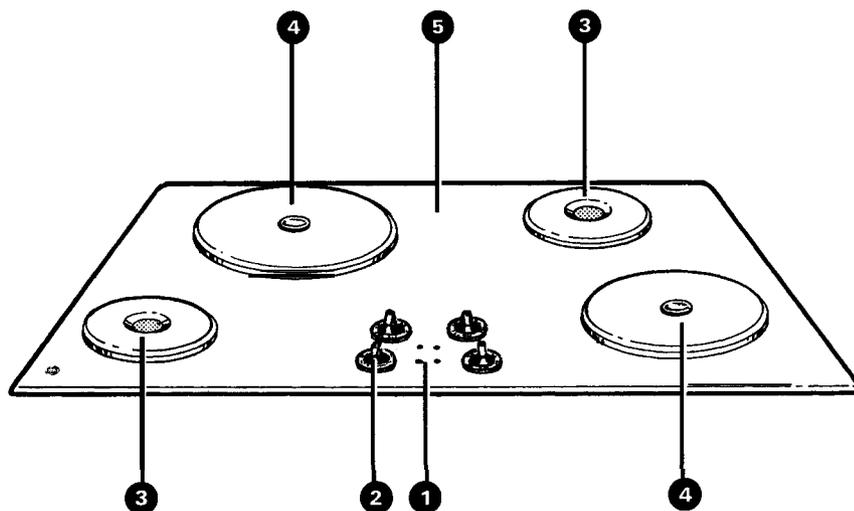
- **Use little fat for effective shallow or deep-fat frying.** Filling the part **too full** of fat cart **cause spillovers** when food is added.
- **If a combination of oils or fats wiii be used in frying,** stir together before heating, or as **fats melt** slowly,
- **Always heat fat slowly,** and watch as it heats.
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the **smoking point.**

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

- Use cookware of medium-weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the solid disk element.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat whenever possible. For example, when cooking eggs in their shells, bring water and eggs to boil, then turn control knob to OFF position and cover cookware with lid to complete the cooking.
- Always turn solid disk element off before removing cookware.
- Use correct heat for cooking task (see illustrations of control knobs — on page 6).
HI (7)—for rapid boil (if time allows, do not use HI heat to start).
MEDIUM HI (5-6)—for quick browning.
MED (4)—for slow frying.
MEDIUM LO (2-3)—to finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.
LO (1)—to maintain serving temperature of most foods.
- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for only one or two cups.
- Have pan on the element, ready to cook, before the heat is turned on.

Cooktop Features



1. Indicator lights for solid disk elements.
2. Controls for solid disk elements. (some models have Sensi-Temp™ control(s) see next page)
3. Solid disk elements.
4. Sensi-Temp™ solid disk element. (on models so equipped.)
5. Tempered glass top.

Solid Disk Elements

Before Using Your Solid Disk Elements for the First Time

The top working surfaces of the new solid disk elements have a protective coating that must be hardened before using the elements for the first time. To harden this coating, the solid disk elements should be heated at HI heat setting for 3 to 5 minutes, without cookware on the element.

There will be some smoke and odor; this is normal.

THE SOLID DISK ELEMENT PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE ELEMENT OVER ITS LIFE.

General Information About Solid Disk Elements

Using a solid disk element cooktop is quite similar to using an electric coil, with which you probably are familiar. With both types of surface units you will enjoy the cleanliness of electricity and the benefits of retained heat in the elements. However, there are differences.

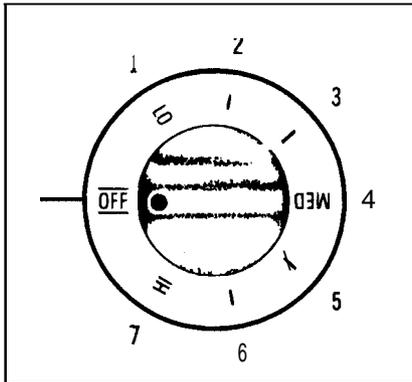
- Solid disk elements do NOT glow red, even at high heat settings.
- Solid disk elements reach temperature a little slower, and hold heat longer, than conventional elements. Solid disk elements have very even heat distribution. Since solid disk elements hold heat longer, you may wish to turn the element off sooner, and take advantage of the residual heat. The amount of residual heat depends on the quantity and type of food, the material and thickness of the pan and the setting used for cooking.

- The red dots in the center of the solid disk elements are built-in temperature limiters that automatically reduce the heat if a pan boils dry, if the element is turned on without a pan or if the pan is not making enough contact with the surface of the element. The red dots will wear off with use without affecting the performance of the elements.

- There is retained heat in the element. On boilovers, wait for element to cool before cleaning element area.
- Solid disk element cooking takes you a step closer to easier cleanup, because the cooking surface is sealed against spills and there are no drip pans or burner box to clean.
- **You must use proper flat-bottomed cookware, not cookware that is warped, convex, or concave. Improper cookware will cause unsatisfactory cooking results.**

Controls

Infinite Heat Controls



Guide for Using Heats

HI (7)—Bring water to boil.

MEDIUM HI (5-6)—Fast fry, pan broil; maintain fast boil on large amount of food.

MED (4)—Saute and brown; maintain slow boil on large amount of food.

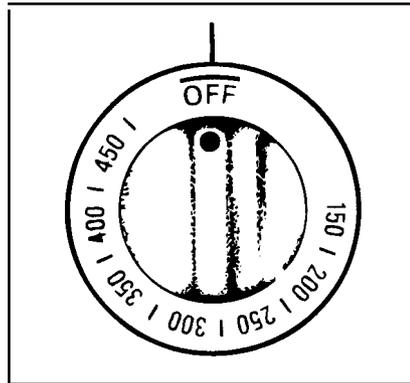
MEDIUM LO (2-3)—Cook after starting at HI; cook with little water in covered pan.

LO (1)—**Steam rice**, cereal; maintain serving temperature of most foods.

NOTE:

1. At HI (7) or MEDIUM HI (5-6), never leave food unattended. **Boilovers** cause smoking; greasy **spillovers** may catch fire.
2. At LO (1) or MEDIUM LO (2-3), melt chocolate, butter on small element.

Sensi-Temp™ Control



This control allows you to pre-select the heat setting. To turn the element ON, **push in** and **turn the knob counterclockwise**. You will feel a “click” at the OFF position.

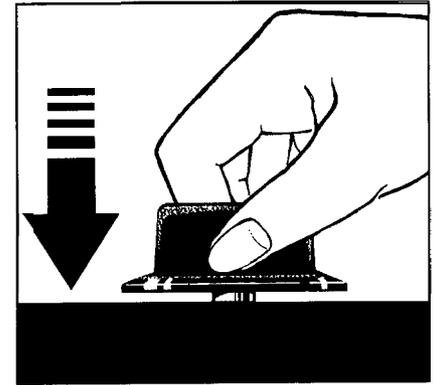
The automatic element senses the temperature of the pan and regulates it according to the setting selected.

When turned on, the Sensi-Temp element always begins with full power, no matter where the knob is set. When the temperature corresponding to that setting has been reached, the element cycles OFF and ON to maintain the selected setting. Even when the dial is set at minimum, the element begins on full power until the selected heat setting is reached.

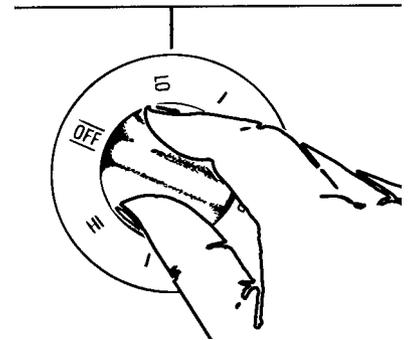
The Sensi-Temp element will not burn food when the correct setting is selected. Food may dehydrate if left on but the heat sensing device will not let the food or pan overheat beyond the setting.

Cooktop temperatures increase with the number of elements that are on. With 3 or 4 elements turned on, surface temperatures are high, so be careful when touching the cooktop.

How to Set the Controls



Step 1: Push control knob down.



Step 2: Turn the knob to desired heat setting.

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

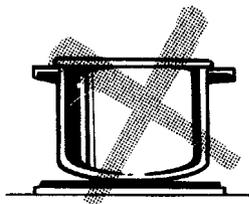
Be sure you turn the control knob to OFF when you finish cooking. An indicator light will glow when a surface unit is on

Solid Disk Element Cookware Tips

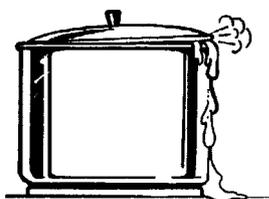
For cooking on solid disk elements, the use of appropriate cookware is very important.

- Aluminum cookware conducts heat faster than other metals.
- Cast iron and coated cast-iron containers are slow to absorb heat, but generally cook evenly at LO or MED heat settings.
- Glass cookware should be used only as the manufacturer describes.
- Do not use a wire trivet or any other kind of heat-retarding pad between the cookware and the element.
- Good pans have a thick, flat bottom which absorbs the heat from the element. The thick, flat bottom provides good heat distribution from the element to the food. This cooking process requires little water, fat or electricity.
- Pans with thin, uneven bottoms do not adequately utilize the heat coming from the element. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.

Pans with uneven bottoms are not suitable.

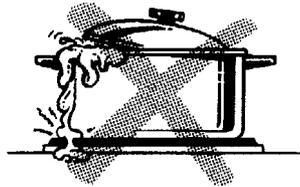


- Don't use pans with rounded bottoms. They don't have enough contact with the solid disk element to cook properly.

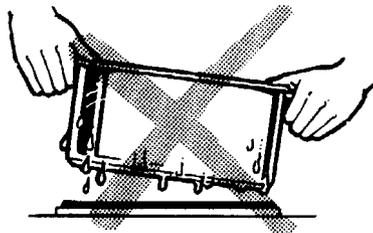


- Use pans of the correct diameter only. They should be slightly larger than the solid disk element

so spillovers will flow onto the cooktop and not bake onto the element. A damp cloth is sufficient to remove the spill. Pans should not overhang more than 1 inch beyond the element.



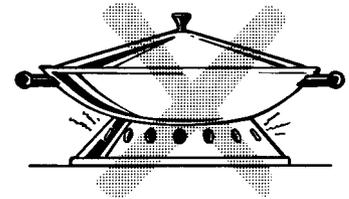
- To optimize cooking time and energy usage, you should use a pan that is sized correctly for the cooking process, with a well-fitted lid to avoid evaporation loss, and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the solid disk element.



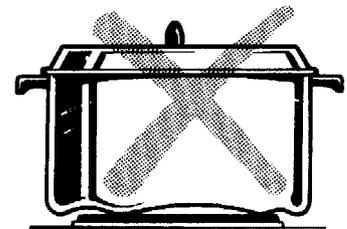
- Place only dry pans on the solid disk elements. Do not place lids on the elements, particularly wet lids.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the element to ensure proper contact.



- Do not use woks that have support rings. This type of wok will not heat on solid disk elements.
- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc., All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.



- Except in pressure cooking with water and water-bath canning, canning pots should not extend more than 1 inch beyond the surface of a solid disk element and should have flat bottoms. When canning pots do not meet this description, the use of the HI heat setting causes excessive heat buildup and may result in damage to the cooktop. See "Home Canning Tips" for further information.

To check how a pan will perform on a solid disk element:

1. Put 1 inch of water into the pan.
2. Bring water to a boil and observe the pattern of the bubbles as the water comes to a boil.
3. A uniform pattern of bubbles across the bottom of the pan

confirms a good heat transfer and a good pan.

4. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the element, uneven heat transfer or an unsuitable pan.

Cooking Guide

Suggested Heat Settings (See illustrations of control knobs in the “Controls” section of this book.)

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Beverages Cocoa	2-3—heat milk. Cover.	LO—finish heating.	Bring to a boil at 250. Heat milk at 200.
Coffee Percolator-type	HI—bring water to perk.	LO—maintain gentle but steady perk.	Place coffee in basket and water in pot. To perk, set at 275. To keep hot, set at 175.
Breads French Toast, Pancakes, Grilled Sandwich	5—preheat skillet 4-8 minutes.	5—finish cooking.	Preheat skillet 4 to 5 minutes at 350-450, add food.
Butter	LO—allow about 5 to 10 minutes to melt.		Minimum —allow about 5 to 10 minutes to melt.
Cereals Cornmeal, Grits, Oatmeal	HI-cover, bring water to a boil.	LO-2—add cereal and finish timing according to package directions.	Bring water to a boil at 225, add cereal and time according to package directions.
Meat, Fish, Poultry Bacon Sausage Patties	HI-cook until just starting to sizzle.	5-6—finish cooking.	Cook on 350-425.
Swiss Steak, Pot Roast, braised	HI—melt fat, then 4-5 to brown. Add liquid.	LO-2—simmer until tender, covered.	Brown meat on 350, then switch to 175 to 200, simmer until tender.
Chicken, fried	HI—melt fat, then 4-5 to brown chicken, cover.	LO-2—cook until tender.	Brown chicken on 400, switch to 200 to finish cooking.
Chicken, Shrimp Deep-fried	HI—heat oil.	3-4 to HI—maintain temperature.	425-475—to heat and maintain temperature.
Lamb Chops, Hamburgers, Link Sausage, pan-fried Thin Steaks	HI—preheat skillet, then grease lightly.	4-5—brown meat and cook to desired doneness.	Preheat skillet and cook on 300-400. Preheat skillet and cook on 425-475.
Stewed Chicken, Corned Beef, Tongue, etc.— Simmering	HI—bring liquid to steaming.	LO-2—covered, cook until fork tender. (Water should slowly boil.) For very large amounts MED heat may be needed.	475—bring a large amount of water to boil, then switch to 200-350 to simmer.
Pastas Macaroni, Noodles, Spaghetti	HI—bring salted water to a boil in a covered utensil, add pasta slowly so boiling does not stop.	6-HI—maintain a rolling boil, cook until tender. For large amounts, HI maybe needed to keep water at rolling boil throughout entire cooking time.	475—bring a large amount of water to boil, add pasta and cook on 350.
Popcorn	HI—heat, until popcorn starts to pop.	2-3—finish popping.	300—Place oil and popcorn in pan, cover and cook until it stops popping.

Suggested Heat Settings

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Rice	HI-cover, bring water to a boil.	LO-2--cover, finish timing according to package directions.	Add rice to water, cover, cook on 200 according to package directions.
Chocolate	LO-2—allow about 10 to 15 minutes to melt through, stir to smooth.		Minimum-150—allow about 10 to 15 minutes to melt through.
Desserts Candy	2-3-cook.	Follow recipe.	
Pudding and Pie Filling	2-3--cook according to package directions.		Place ingredients in pan and cook following package directions on 200.
Eggs Cooked-in-Shell	HI—bring water to a boil, add eggs.	OFF—time accordingly, for soft-cooked 3 to 4 minutes or hard-cooked 15 to 20 minutes.	Heat water on 200, cook 22 to 24 minutes.
Fried, Scrambled	HI—melt butter, add eggs.	LO—stirring to desired doneness.	Melt butter on 275, then add eggs.
Poached	HI—bring water to boil, add eggs.	LO—finish cooking.	Heat water on 250, add eggs, cook 3 to 5 minutes.
Sauces	HI—melt fat.	2-3—finish cooking.	Melt fat and cook on 200.
Soup, Stews	HI—heat up liquid.	LO—simmer.	Heat and simmer on 200.
Vegetables Fresh	HI--cover, bring salted water to a boil.	2-3—cook 10-30 minutes, depending on tenderness of vegetable.	Place fresh vegetables in pan with water, cover and cook on 200.
Frozen	HI--cover, bring salted water and vegetables to a boil.	2-3--cook according to time on package.	Place frozen vegetables in pan with water, cover and cook at 225.
Fried	HI—preheat skillet and oil or fat,	2-3--cook until desired tenderness is reached.	Preheat skillet and oil at 275, add food and cook until tender.
Deep-Fat Frying	HI—heat oil.	4-HI—maintain temperature.	Heat oil and fry food at 425-475, use a candy thermometer to monitor temperature.
h-Pouch	HI—cover, bring water to a boil.	3-4—finish timing as directed on package.	Bring water to boil and cook at 225-250.
Saute	HI—heat oil or melt butter; add vegetables.	3-4-cook until desired doneness is reached.	Heat oil or melt butter on 200, then cook vegetables to desired doneness.

NOTE: Temperature and time are suggested guidelines only. You may vary them to suit your cooking habits and needs.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking, the use of cookware extending more than 1 inch beyond edge of cooking element's trim ring is not recommended. However, when canning with water-bath or pressure canner, larger-diameter cookware may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the cooking element.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

Observe Following Points in Canning

1. Be sure the canner fits over the center of the cooking element. If your cooktop or its location does not allow the canner to be centered on the cooking element, use smaller-diameter canners for good canning results.

2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the solid disk element and take too long to boil water.



3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your cooktop is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by: (1) using a pressure canner, and (2) starting with HOT tap water for fastest heating of large quantities of water.

CAUTION:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.

If a solid disk element is used for canning, please note that solid disk elements heat up and cool down more slowly than other conventional elements. Because of this difference, after you have adjusted the controls it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

The solid disk elements have temperature limiters that help prevent damage to the cooktop.

If the bottom of your canner is not flat, the solid disk element can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on solid disk elements if your canner is not flat enough.

Questions and Answers

Q. May I can foods and preserves on my cooktop?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the solid disk element. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat.

Q. Why does the solid disk element smoke when I first turn it on?

A. This initial smoking is both normal and necessary. A rust preventative is applied to each element at the factory. When the unit is turned on for the first time, the coating will burn off the element areas. This takes approximately five minutes and should be done without cookware on the element; otherwise, the coating will stick to the cookware.

Q. Why is the cooktop hot to the touch?

A. More heat is transferred to the cooktop by the solid disk elements than by conventional coil elements because the solid disk elements are clamped securely to the cooktop. This, of course, eliminates spillovers from getting inside the cooktop chassis. The secret to keeping the cooktop comfortably cooler is to turn the cooktop on only after the cookware and its contents are placed on the element. More heat will then be transferred to the cookware and the food rather than the cooktop. The cooktop temperature will not cause damage to the cabinets, countertops or cookware.

Q. Why am I overcooking my food?

A. The solid disk elements are very energy-efficient and retain heat much longer than conventional coil elements. Food will continue to cook three to five minutes after the controls are turned off. We recommend that you begin cooking at lower settings than you have in the past and gradually increase or decrease heat as desired. The energy savings are significant.

Q. Why does it take a long time to cook my food?

A. The extra time it takes to cook food on a solid disk element compared to a conventional coil element is measured in seconds, not minutes. These few seconds are due to the greater mass of the solid disk element. If the food is cooking slowly, it is because the cookware is warped or has an uneven bottom surface. If flat-bottomed cookware is used, the cooking performance of solid disk elements will closely parallel that of conventional coil elements, but with less energy consumption.

Q. Can I use special cooking equipment like an oriental wok?

A. We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the element to ensure proper contact. Do not use woks that have support rings. This type of wok will not heat on solid disk elements.

Q. Why is the porcelain enamel finish on my cookware coming off?

A. If you set your solid disk element on a heat setting higher than required for the cookware material, and let the cookware sit too long, the cookware's finish may smoke, crack, pop or burn, depending on the pot or pan. Also, cooking small amounts of dry food may damage the cookware's finish.

Care and Cleaning

Note: Let cooktop parts cool before touching or handling.

Proper care and cleaning are important so your cooktop will give you efficient and satisfactory service. Follow these directions carefully in caring for your cooktop to assure safe and proper maintenance.

Solid Disk Elements

The solid disk elements are made of high strength cast-iron alloy.

The surface has a heat-resistant coating to preserve the surface of the element. After the unit cools, any boiled-over material on the element should be removed as soon as possible with a slightly damp cloth. The element should then be dried by turning it on for a few minutes. After it cools, wipe lightly with cooking oil.

Clean very dirty solid disk elements with a little cleaning powder (such as Comet™ cleanser) or with a scouring pad.

The matte black surface can be maintained by treating it periodically with Cello Electrol® polish which is available from:

ELCO Sales
2545 Palmer Avenue
University Park, IL 60466

Use the applicator to apply a very thin coating of the polish to the entire surface of the element. Turn the element on high for several minutes to bake the polish onto the element. When the element is cooled, rub lightly with a cloth or paper towel to remove any excess polish. Before next use, burn off the element by means of a short preheating period. A slight amount of smoke and odor will occur.

Failure to maintain the solid disk elements as directed will result in defacing the surface over a long period of time primarily due to corrosion as the elements are made of cast-iron construction.

Do not place covers over the solid disk elements. An element turned on while the cover is in place can permanently damage the cooktop. Covers can also trap moisture which may cause the elements to rust.

Glass Top

The glass on your cooktop has been tempered to withstand sudden temperature changes during cooking. Give it the normal care you would give any glass material.

While it is impact-resistant, avoid scratching it to prevent it from shattering.

If the glass around the solid disk elements is hot, wipe up spills with a dry cloth or paper towel. When the surface has cooled, wash, rinse and dry it. Alternately, when the glass top is cool, spray it with glass or window cleaner. Avoid the use of cleaning powders or harsh abrasives that may scratch the surface.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE
SOLID DISK ELEMENTS DO NOT WORK PROPERLY	<ul style="list-style-type: none">• Difficulty may be in the main distribution panel of your house caused by a blown circuit fuse, a tripped 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 circuit fuse (a cartridge-type) should be changed BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service.
SOLID DISK ELEMENTS SMOKE WHILE HEATING	<ul style="list-style-type: none">• Some smoke and odor is normal when using solid disk elements for the first time and also after using Collo Electrol® cleaner.
COOKTOP FEELS HOT	<ul style="list-style-type: none">• Because solid disk elements heat by conduction, the cooktop may seem hotter than you are used to. This is normal. Make sure you use pans which fit properly on the element.
ELEMENTS WILL NOT MAINTAIN A ROLLING BOIL AND/OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none">• Use only pans with completely flat bottoms.

If you need more help...call, toll free:
JE Answer Center®
800.626.2000
consumer information service

Notes

We'll Be There

With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call-toll-free!



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.



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 needed parts or accessories sent directly to their home, free of shipping charge! 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.

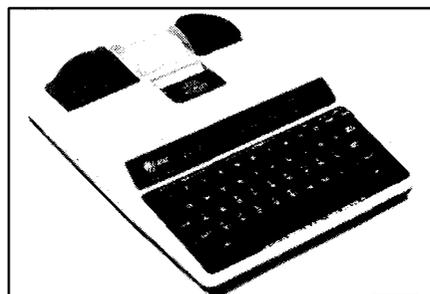
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



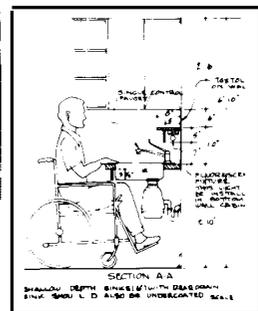
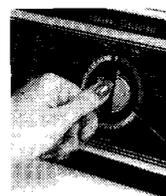
GE Answer Center®

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.



Telecommunication Device for the Deaf



For Customers With Special Needs...

800.626.2000

Upon request, GE will provide Braille controls for a variety of GE appliance and a brochure to assist in planning 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.

YOUR GE 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.

LIMITED ADDITIONAL FOUR-YEAR WARRANTY

For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement solid element surface heating unit if the element fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges. This warranty does not cover Sensi-Temp™ components, wiring or switches.

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:

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, GE Appliances, Louisville, KY 40225**

Part No. 164 D2588P040

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