













Use and Care Guide

Induction Cooktop

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Models	JP392R	JP692R
	JP393R	JP693R



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 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 following:

● Use this cooktop only **for its intended use** as described in this Use and Care guide.

* 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. They may also cause ceiling fans to slow down.

• 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.

• **To prevent the cooktop** from being **turned** on accidentally, it **is** a good idea to use **the** lockout feature **when you** are finished cooking.

• **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.

Coating

• **Do not** assume that you know how to operate all **parts** of the cooktop. Induction cooking may work differently from your previous cooktop.

• Use proper cookware type and size. See Cookware section.

• 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 pot holder.

• Do not **place** cookware on the 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 airflow grills. Do not put anything in them **or** allow anything to spill over into them.

• Carefully watch foods being **fried** at high setting.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

• **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**,



• 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 170°F. This assures that, in the remote possibility that trichina maybe present in the meat, it will be killed and the meat will be safe to eat.

• Never leave cooking unit unattended at high 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 guide.

• **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** Features section.



* 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**" in 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

HOW INDUCTION COOKING WORKS



When you press 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, produces a magnetic field that causes the electrons in the ferrous metal pan to vibrate, which produces heat.

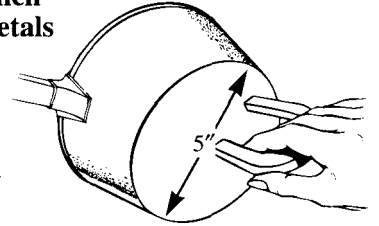
The pan begins to heat immediately and, in turn, heats the contents of the pan.

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

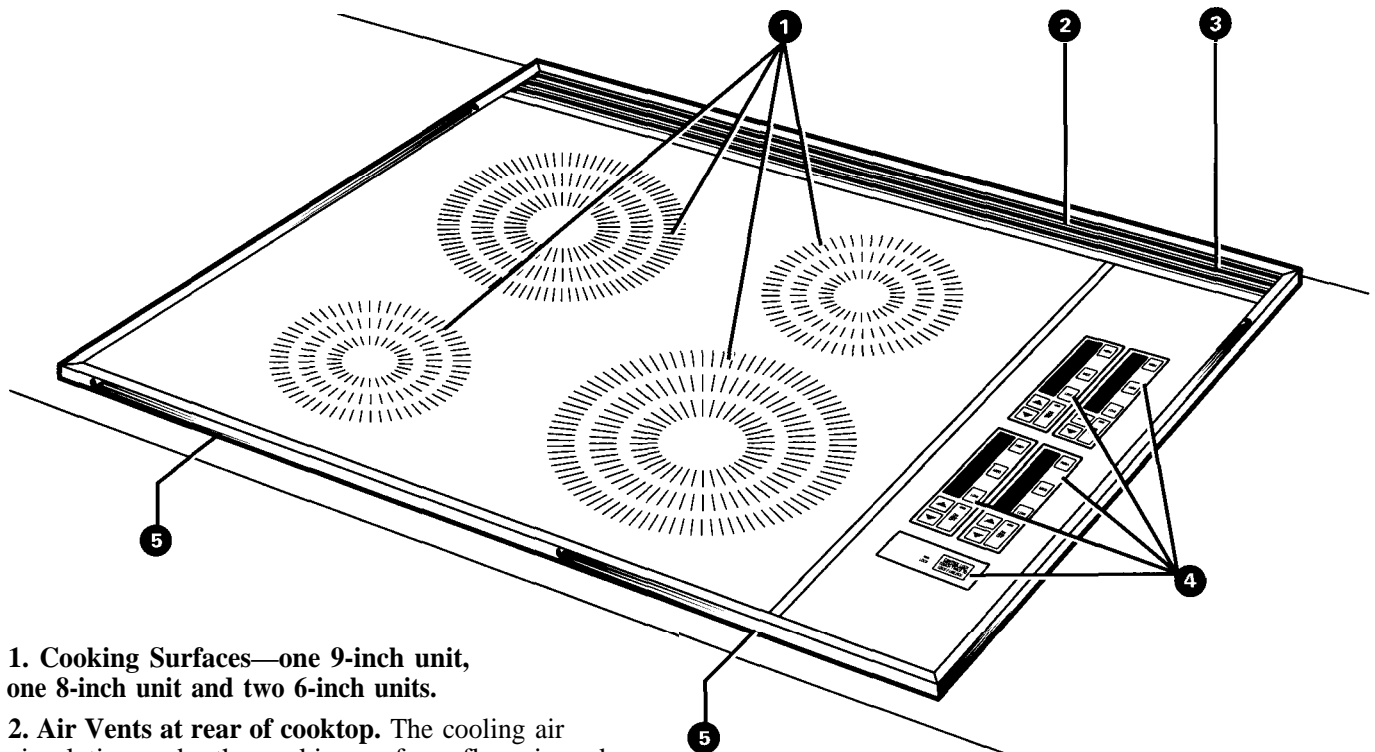
The power comes on right away, for precise cooking control. No time is lost waiting for the cooking unit to heat. And no cool-down time is required after cooking.

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.

Pans must be at least 5" across the bottom or the safety sensors will not allow the unit to work.



FEATURES OF YOUR COOKTOP



1. **Cooking Surfaces**—one 9-inch unit, one 8-inch unit and two 6-inch units.

2. **Air Vents at rear of cooktop.** The cooling air circulating under the cooking surfaces flows in and out of the cooktop through these vents.

3. **Model and Serial Numbers.**

4. **Touch Control Panel.** Each cooking surface has its own control. Controls for the two rear units are located at the rear of the panel. Controls for the two front units are located at the front of the panel.

5. **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.

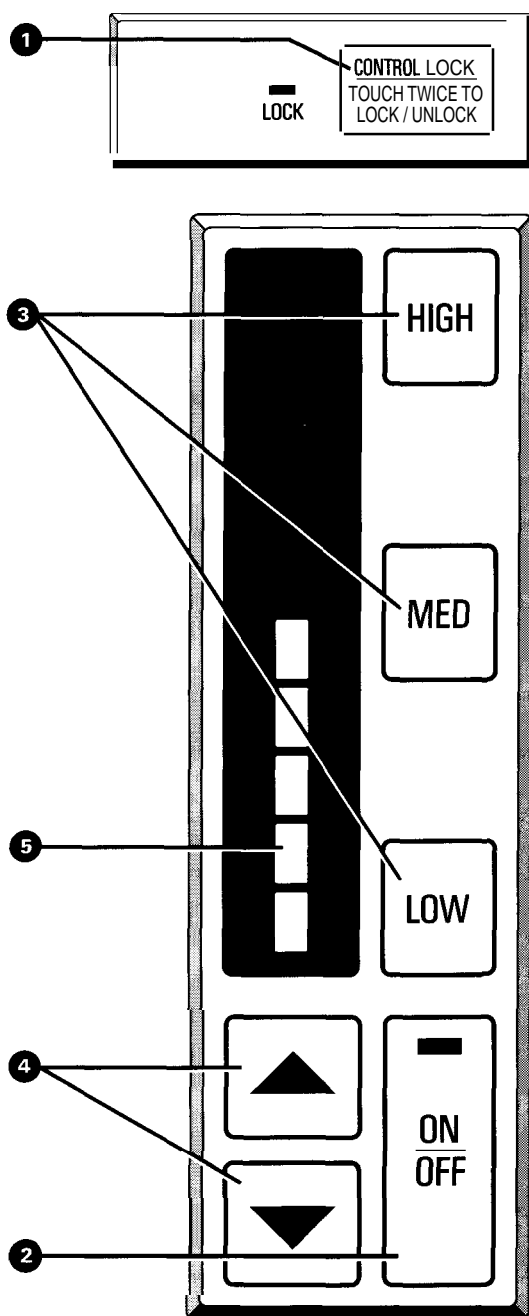
INDUCTION COOKING: THE NEW WAY TO COOK



FEATURES OF YOUR TOUCH CONTROL PANEL

When the cooktop is first connected, or when power is restored after a power failure, the light next to “CONTROL LOCK” lights up to let you know that the cooktop is locked. The cooktop controls remain locked until the CONTROL LOCK pad is pressed twice within 3 seconds.

You can lock the control panel to keep children from turning it on. You can also use this feature to prevent the cooking surface from turning on accidentally when you clean the control panel.



1. Control Lock Pad. Press the CONTROL LOCK pad twice within 3 seconds to lock all of the control pads. The light next to “CONTROL LOCK” lights up. No cooking surface can be turned on until the lock is released.



To unlock the control panel, press the CONTROL LOCK pad twice within 3 seconds.

2. ON/OFF. Press this pad before making any additional settings. If no heat setting is made within 15 seconds, the induction control automatically shuts off.

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

3. Power Control Area. Each cooking surface has its own power level pads that let you select LOW, MED, or HIGH heat.

4. Fine-Tuning Pads. Each cooking surface has its own pads that let you fine-tune heat settings between LOW, MED and HIGH. When you press and hold one of these pads, cooking heat will change one step at a time and the color bar will show the exact heat setting,

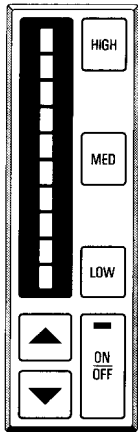
To raise the heat, press  pad until exact heat is reached on control display. To lower heat, press  pad until desired heat shows on control display.

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

HOW TO OPERATE YOUR INDUCTION COOKTOP



Example: How to Boil and Simmer

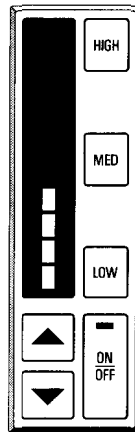


Step 1: Unlock the cooktop. See Features section.

Step 2: Place a pan of water on the center of the cooking surface.

Step 3: Press ON/OFF pad. You now have 15 seconds to select a cooking power level. If a heat setting is not entered by then, the cooktop will automatically turn off and you must press the ON/OFF pad again.

Step 4: Press HIGH pad. The control display bar will show color all the way up to HIGH pad, telling you the cooktop is now on and the selected heat setting is HIGH.



Step 5: Bring water to boil on HIGH setting.

Step 6: To reduce heat to a simmer, you can press the LOW, MED or pads. The control display bar will show the heat setting you select.






Step 7: Press the ON/OFF pad. 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 a cooking surface before you turn it 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 press 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 press the ON/OFF pad and select a heat setting.

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

Type of Cooktop	Description	How it Works
 Induction	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
 Electric Coil	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than induction or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
 Solid Disk Element	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
 Radiant (glass-ceramic) Cooktop	Electric coils under a glass-ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
 Gas Burners	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.



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 cooking surfaces. Press the ON/OFF and HIGH 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.

For information and specific brands of induction cookware, call the GE Answer Center™ at 800-626-2000.

Suitable New Cookware

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.

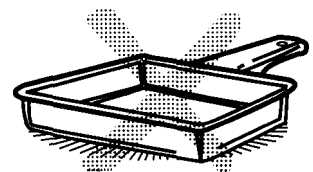
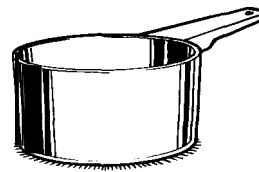
Do not use aluminum, or aluminum-clad cookware, copper or copper-clad cookware, aluminum foil, glass/ceramic cookware and some stainless steel that will not attract a magnet.

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

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

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

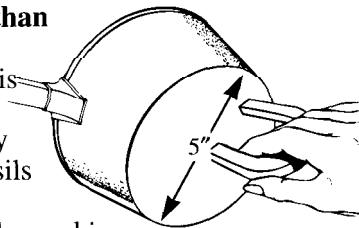
Round pans give best results. Square or rectangular pans do not heat evenly.



Pan Size

Do not use a pan less than 5" across the bottom.

The cooking unit is designed so it will not accidentally start if very small steel or iron utensils (less than 5" 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.



We do not recommend frying pans over 10½" in diameter for foods that are not stirred or moved around 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 around like chicken, can be cooked successfully in skillets up to 12" (10½" across the bottom) because the heat evens out when you stir or move the food around while it is cooking.

QUESTIONS & ANSWERS



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

A. Fifteen seconds after you press the ON/OFF pad, the unit will automatically shut off if you have not selected a heat setting. Press the ON/OFF pad 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) press ON/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. Boiling stops 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 evenly. 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?

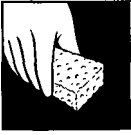
A. You may hear a slight fan noise after the unit is turned on—the sound of cooling air flowing through the cooktop. The noise may also be caused by some types of cookware. It may be lessened by moving it slightly. Some pans produce a slight “pinging” or “buzzing” noise as food is cooking.

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

A. You must reset. Press the ON/OFF pad, 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?

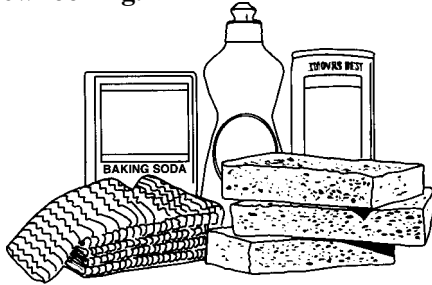
A. Heat distribution will be uneven, and food may not cook satisfactorily.



CARE AND CLEANING

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 and follow package directions.

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

Avoid use of abrasive materials such as metal pads, cleansing powders and soap-filled 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 Features section) to prevent the induction surface 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 a mild liquid dish detergent and 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.

Drip Trays

Two drip trays are mounted under the unit at both ends of the vent grille to catch grease. They can be cleaned by using a paper towel.

Air Vent Grille

The air vent grille at the rear of the cooktop can be cleaned in place using a damp cloth, or a small brush such as an old toothbrush. It can also be removed by snapping it out of place.

INSTALLATION INSTRUCTIONS



BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

IMPORTANT: OBSERVE ALL GOVERNING CODES AND ORDINANCES.

NOTE TO INSTALLER: Leave these instructions with the appliance after installation is completed.

NOTE TO CONSUMER: Keep this Use and Care Guide and Installation Instructions for future use.

NOTE: This appliance must be properly grounded.

PARTS LIST

- Two 2¼" hold-down screws
- Two clips
- Cooktop
- Two drip trays
- Two 1/2" mounting screws

TOOLS AND **PARTS** YOU WILL NEED

- Junction box with 1/2" flexible conduit connector
- Phillips screwdriver
- Carpenter square
- Pencil
- Ruler or tape measure and straight edge
- Sabre saw

STEP 1

INSTALLER-PLEASE FILL IN MODEL AND SERIAL NUMBERS

The model and serial numbers of your cooktop are found on a tag on the underside of your cooktop. They are also located under the air vent grille, on the right side. Copy the numbers for future reference.

MODEL NO. _____

SERIAL NO. _____

ELECTRICAL REQUIREMENTS

CAUTION: FOR PERSONAL SAFETY REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

A **WARNING:** The cooktop has the frame grounded by connection of grounding (green) lead to neutral (white) lead for use with a three conductor branch circuit as shown in Step 5. If used in a mobile home or if local codes do not permit grounding through the neutral reconnect as a four conductor branch circuit as shown in Step 6.

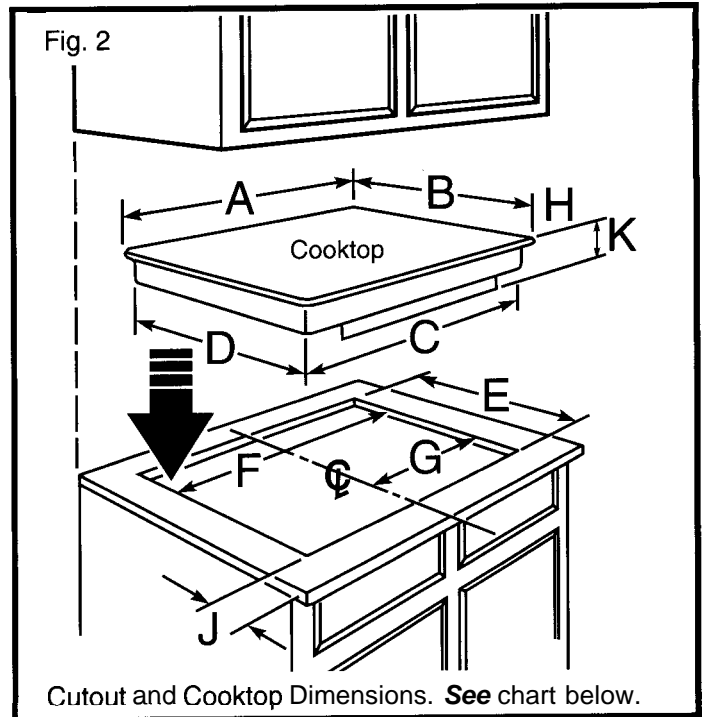
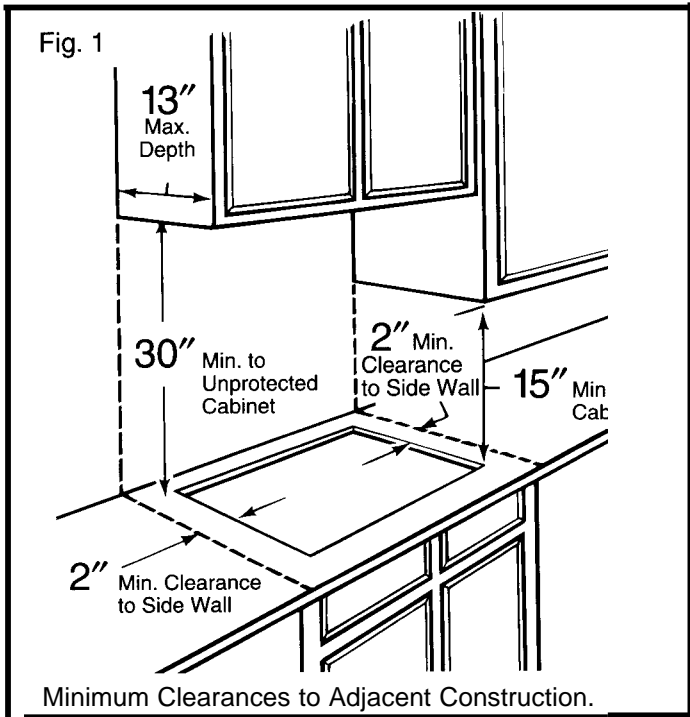
This appliance must be supplied with the proper voltage and frequency, as noted on rating plate and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse. The rating-plate is located on the bottom of the cooktop chassis.

Wiring must conform to the requirements of the National Electric Code. If the electric service provided does not meet the above specifications, call a licensed electrician.



INSTALLATION INSTRUCTIONS

(continued)



DIMENSIONS

	30" Models (JP392R, JP393R)	36" Models (JP692R, JP693R)
A	30"	35"
B	20"	20"
C	28 ¹³ / ₁₆ "	34 ⁶ / ₁₆ "
D	19"	19"
E	19"	19 ¹⁵ / ₁₆ "
F	29"	34"
G	14 ⁷ / ₄₂ "	17"
H	5 ¹ / ₄ "	5 ¹ / ₄ "
J	2"	2"
K	7"	7"



STEP 2

PREWRING FOR INSTALLATION

When choosing a location, consider the following:

- . This cooktop is not approved for installation over built-in ovens.
- . The cooktop should be easy to reach and lighted with natural light during the day.
- Select a countertop capable of supporting 230 pounds.
- . Avoid placing cabinets above cooktop unit, if possible, in order to reduce the hazard caused by reaching over heated surface unit.
- If cabinetry is used above cooktop, allow a minimum 30" clearance between the cooking surface and the bottom of the unprotected cabinet.
- If clearance between cooktop and cabinetry is less than 30", cabinet bottom must be protected with flame retardant millboard at least 1/4" thick, covered with 28 gauge steel or 0.020" thick copper. Clearance between cooktop and protected cabinetry must NEVER BE LESS THAN 24".
- The hazard can be further reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.
- Working areas adjacent to the cooktop should have a 15" minimum clearance between countertop and bottom of cabinet. If clearance is less than 15", adjacent cabinets should be at least 2" from side edge of cooktop.
- Be sure to position cooktop so that vent grille will not be blocked.

STEP 3

PREHIRING THE COUNTERTOP

See Figures 1 and 2 and Dimensions chart for all rough-in and spacing dimensions. These dimensions must be met for safe use of your cooktop. To insure accuracy, it is best to make a template when cutting the opening in the counter.

Cut out opening as shown in Figure 2. Measure carefully when cutting countertop, making sure sides of opening are parallel and rear cut is exactly perpendicular to sides.

STEP 4

ELECTRICAL CONNECTIONS

Note to Electrician:

The power leads supplied with this appliance are U.L. recognized for connection to larger gauge household wiring. The insulation of these leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of a conductor is governed by the wire gauge and also the temperature rating of the insulation around the wire.

Aluminum Wiring:

WARNING: IMPROPER CONNECTION OF ALUMINUM HOUSE WIRING TO THE COPPER LEADS CAN RESULT IN SERIOUS PROBLEMS.

Attach copper wires to aluminum wiring using special connectors designed and U.L. approved for joining copper to aluminum. Follow the manufacturer's recommended procedure closely.

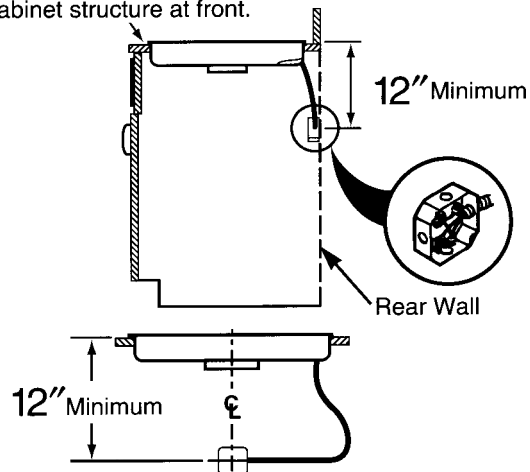
Install Junction Box:

IMPORTANT: FOR PERSONAL SAFETY, REMOVE THE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

Install an approved junction box with 1/2" conduit connector inside cabinet as shown below.

Run conductors from residence wiring to junction box according to local, electrical codes.

Be sure this cut does not interfere with a cabinet structure at front.



Suggested mounting of an approved junction box.



INSTALLATION INSTRUCTIONS

(continued)

STEP 5

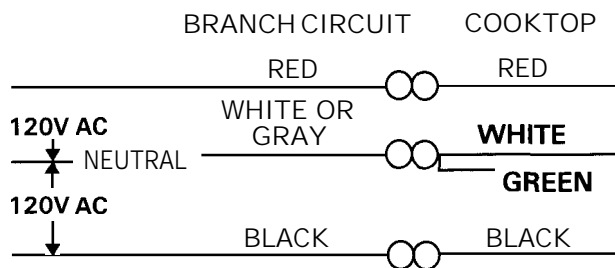
CONNECT THE ELECTRICAL LEADS

Read the following instructions carefully, and connect cooktop leads to junction box according to local codes and type of branch circuit. Improper connection of service wires will burn out cooktop power supply. **DO NOT CUT OFF FLEXIBLE POWER CABLE.**

NOTE: The frame of this appliance is grounded to neutral.

3-Conductor Branch Circuit

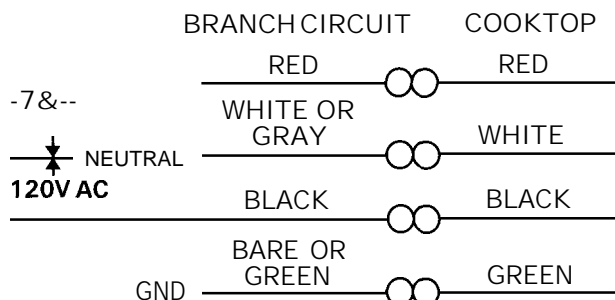
When connecting cooktop to a three-conductor branch circuit, connect the red lead to the branch circuit red lead, and the black lead to the branch circuit black lead. Connect the green conductor and the white lead of the cooktop to the branch circuit neutral lead, which is white or gray.



STEP 6

4-CONDUCTOR BRANCH CIRCUIT

When connecting cooktop to a four-conductor branch circuit, connect the red lead to the branch circuit red lead, and the black lead to the branch circuit black lead. Break connection between the cooktop white lead and the green conductor. Connect the cooktop white lead to the branch circuit neutral lead, which is white or gray. Ground the unit by connecting the green conductor of the cooktop to the branch circuit bare or green lead (ground lead).

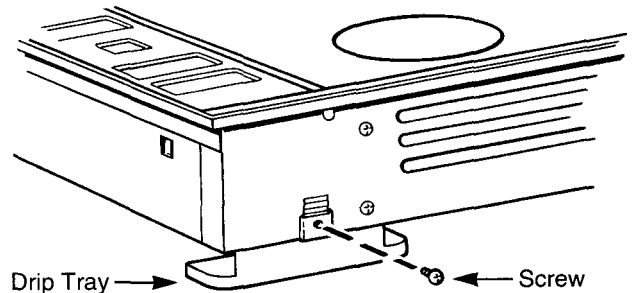


STEP 7

DRIP TRAY INSTALLATION

Before inserting the cooktop in the counter, install the two drip trays as follows:

- Remove two drip trays that were mounted on the rear of the unit for shipment and install as follows.
 - . Install the largest drip tray under the right rear corner (behind touch control) of the cooktop as shown in the illustration below. First insert the tab of tray under housing tab and drive screw through hole in enclosure into tray tab.
 - Install the smallest drip tray under the left rear corner of the cooktop using the same procedure as above.



INSERT TAB OF TRAY UNDER HOUSING TAB AND RETAIN BY DRMG SCREW THROUGH HOLE IN ENCLOSURE INTO TRAY TAB.



STEP 8

COOKTOP INSTALLATION

WARNING: Do not install the cooktop if the glass ceramic cooking surface is broken or mounting trim is damaged.

NOTE: a non-hardening caulking compound may be applied to countertop around cutout in order to form a water tight seal. Remove any excess compound from countertop after installation.

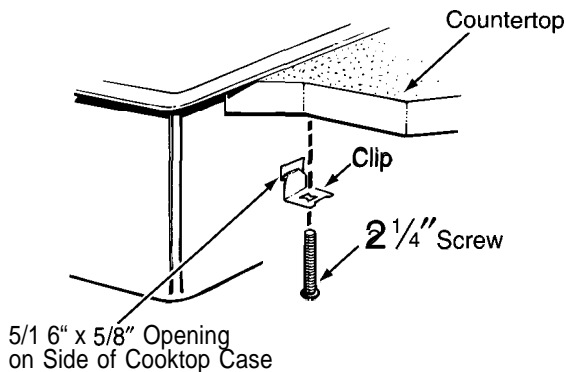
Position cooktop over cutout opening and lower into place. Press gently and evenly, to firmly seat the cooktop flush with the countertop.

Insert the two clips into slots on cooktop side.

Insert hold-down screws into clips from beneath.

Tighten with Phillips screwdriver until screws push against the countertop bottom.

CAUTION: Screws should be hand tight only. Over-tightening will place stress on glass cooktop surface and may cause breakage.



Should it become necessary to remove the cooktop, simply back out the two hold-down screws, remove the two clips and lift cooktop.

STEP 9

CHECKING OPERATION

When the cooktop is first connected, or when power is restored after a power failure, the light next to "CONTROL LOCK" lights up to let you know that the cooktop is locked. The cooktop controls remain locked until the CONTROL LOCK pad is pressed twice within 3 seconds.



To unlock the control panel, press the CONTROL LOCK pad twice within 3 seconds. See the Features of Your Touch Control Panel section on how to operate your cooktop.



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
COOKTOP WILL NOT OPERATE (DISPLAY OFF)	<ul style="list-style-type: none">* Cooktop is locked. Press CONTROL LOCK pad two times. See Features section.• Turn circuit breaker off and then back on.• Check the circuit breaker or fuse box in your home, Reset the circuit breaker or replace the fuse. CAUTION: ONLY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS SHOULD CHANGE THE FUSE.
COOKTOP WILL OPERATE BUT SETTING CANNOT BE CHANGED	<ul style="list-style-type: none">• Press the CONTROL LOCK pad and/or the ON/OFF pad.• Turn circuit breaker off and then back on again. Press the ON/OFF pad, and then select the desired heat setting.
COOKTOP CONTROL DISPLAY TURNS OFF BY ITSELF	<ul style="list-style-type: none">• You failed to select a heat setting within 15 seconds of pressing the ON/OFF pad. Press the ON/OFF pad again, and then select the desired heat setting.• Pan removed or off center of cooking surface for more than one minute. Replace or center it. Press the ON/OFF pad and then select the desired heat setting.• 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 Features and Induction Cooking sections.• Glass top too hot. Remove pan and allow cooktop to cool. Then re-start cooktop.• Pan too small. See Cookware section.• Pan off center. See How to Operate Your Induction Cooktop section.• Non-magnetic cookware in use. See Cookware section.
GLASS TOP CRACKED	<ul style="list-style-type: none">• Turn off circuit breaker. 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.
PANS MAKE A-PINGING OR "BUZZING" NOISE	<ul style="list-style-type: none">• Sometimes the use of two different types of pans may cause a "ping" or "buzzing" noise. This is normal and there is no reason for concern. To reduce the noise, move the pans slightly or change to a different surface.

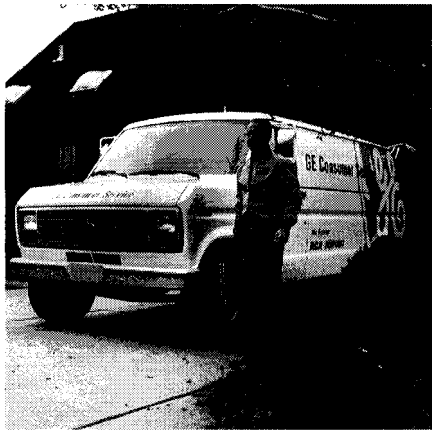
If you need more help...call, toll free:
GE Answer Center[®]
800.626.2000
consumer information service

NOTES

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

80&62&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

80&1626-2002

Individuals qualified to service their own appliances can have needed 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.

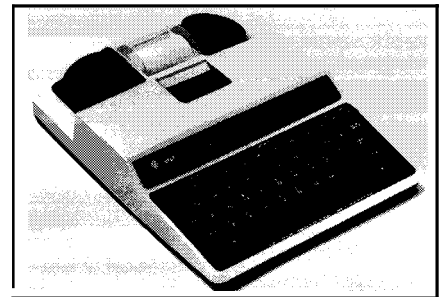
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



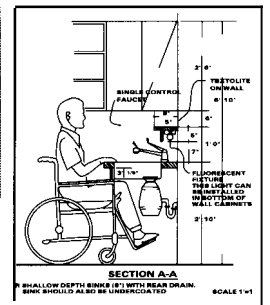
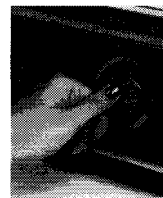
GE Answer Center[®]

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 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 (800-8334322) to request information or service.

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.

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**

Part No. 164 D2588P073

Pub. No. **49-8269**

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