

# Use and Care & Installation Guide

## *Built-In Cooktop*



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



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**GE Quality Product**

Models: JP200  
JP201

164D3333P025



## HELP US HELP YOU...

### Before using your cooktop, read this guide carefully.

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

Keep it handy for answers to your questions.

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

**GE Answer Center®**

**800.626.2000**

**24 hours a day, 7 days a week**

### How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil. Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

**NOTE:** The plastic tape must be removed before using the cooktop. It cannot be removed after the cooktop has been heated.

### Write down the model and serial numbers.

You'll find them on a label fastened to 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 guide. It lists causes of minor operating problems that you can correct yourself.

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## IF YOU NEED SERVICE

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

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are 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 Program  
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 guide.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided Installation Instructions.
- Before performing any service, **DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

## Using Your Cooktop

- 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.
- Do not allow anyone to climb, stand or hang on the cooktop.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with hot surface units and may cause severe burns.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your cooktop.

- Always keep wooden and plastic utensils and canned food a safe distance away from your cooktop.
- Teach children not to play with the controls or any other part of the cooktop.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your cooktop.



- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot surface unit.
- For your safety, never use your appliance for warming or heating the room.



- Do not use water on grease fires. Never pick up a flaming pan. Turn off the surface unit then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray or, if available, a multi-purpose dry chemical or foam-type extinguisher.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

Flaming grease inside 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 store flammable materials near the cooktop.
- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
- When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.
- Do not let cooking grease or other flammable materials accumulate on the cooktop.

(continued next page)



# IMPORTANT SAFETY INSTRUCTIONS

(continued)

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

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

- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the cooktop without extending over any nearby surface units.
- **Always turn the surface units to OFF before removing cookware.**
- **To avoid the possibility of a burn or electric shock,** always be certain that the controls for all surface units are at the OFF position and all surface units are cool before attempting to lift or remove the unit.
- **Do not immerse or soak the removable surface units.** Do not put them in a dishwasher.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns.

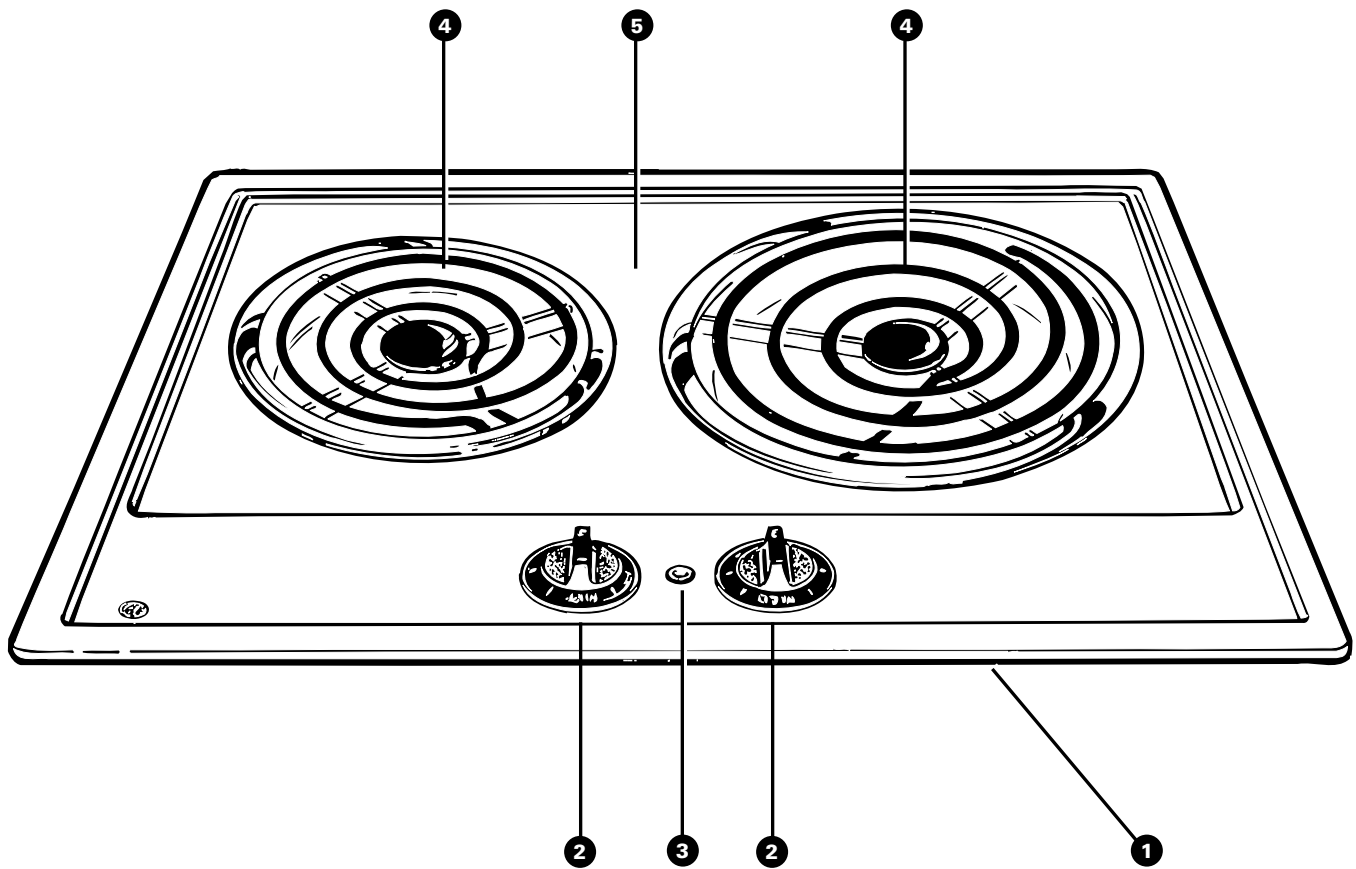
- 
- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

- **Use proper pan size**—This appliance is equipped with different size surface units. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the surface unit will also improve efficiency.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and the duct are not covered and are in place.** Their absence during cooking could damage cooktop parts and wiring.

- **Do not use aluminum foil to line the drip pans.** Misuse could result in a shock, fire hazard or damage to the cooktop.
- **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.
- **Keep an eye on foods being fried at HI or Medium High heat settings.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use a deep fat thermometer** whenever possible to prevent overheating fat beyond the smoking point.
- **Never try to move a pan of hot fat,** especially a deep fat fryer. Wait until the fat is cool.

## SAVE THESE INSTRUCTIONS

# FEATURES OF YOUR COOKTOP



Models: JP200  
JP201

Feature Index	Explained on page
1 <b>Model and Serial Numbers</b> Fastened to the bottom of the cooktop.	2
2 <b>Control Knobs</b>	6
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## CONTROLS

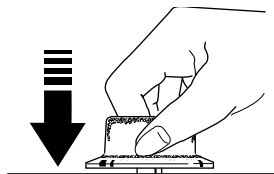
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI the control “clicks” into position.

When cooking in a quiet kitchen, you may hear slight “clicking” sounds—an indication that the heat settings you selected are being maintained.

Switching heats to higher settings always results in a quicker change than switching to lower settings.

### How to Set the Controls



1. Grasp the control knob and push down.
2. Turn the knob to the desired heat setting.

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

### Cooking Guide for Using Heat Settings

**HI**—Quick start for cooking; bring water to boil.

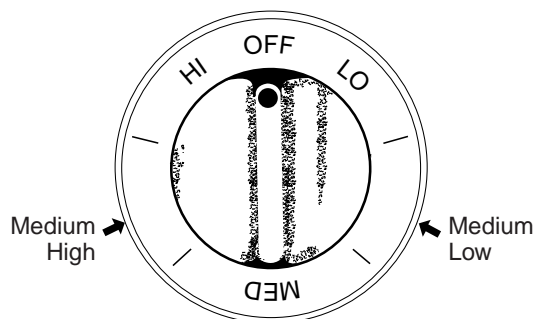
**Medium High**—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

**MED**—Sauté and brown; keeps food at medium boil or simmer.

**Medium Low**—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in a covered pan.

**LO**—Steam rice, cereal; maintains serving temperature of foods. Slow cooking and simmering. At LO settings, melt chocolate and butter on a small surface unit.

**NOTE:** At HI or Medium High never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

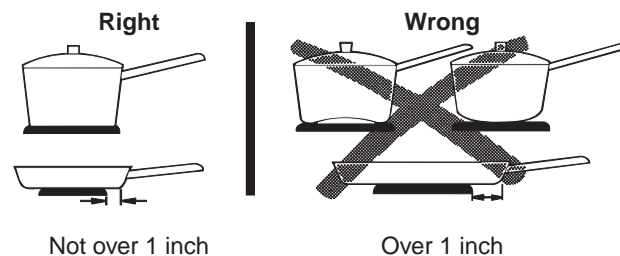


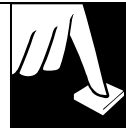
## COOKWARE TIPS

### Cookware

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the trim ring more than 1 inch.





## Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

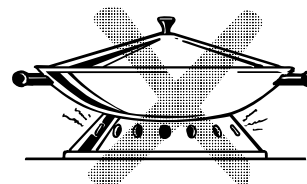
## Wok Cooking

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



**Do not use woks that have support rings.**

Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



## HOME CANNING TIPS

**Canning should be done on cooktop only.**

Pots that extend beyond 1 inch of surface unit's edge are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding surface unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER COOKWARE 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.

## Observe Following Points in Canning

1. Be sure canner fits over center of surface unit. If your cooktop or its location do not allow canner to be centered on the surface unit, use smaller-diameter pots 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 surface unit 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 house has low 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.



**Flat bottomed canners are recommended.**



## CARE AND CLEANING

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

**BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE COOKTOP.**

### Control Knobs

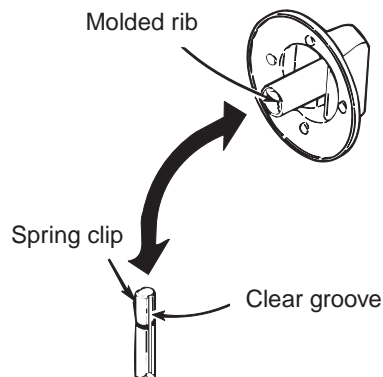
**The control knobs may be removed for cleaning.**

Before removing the knobs for cleaning, please note that the knobs on the left side and the knobs on the right side are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper alignment.

**To remove a knob**, pull it straight off the stem.

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

**To replace a knob**, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the knob. Fit the molded rib into the clear groove on the knob stem.



### Porcelain Enamel Cooktop (on some models)

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

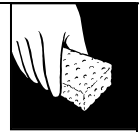
**If acids spill on the cooktop while it is hot**, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

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

### Brushed Chrome Cooktop (on some models)

**Clean the brushed chrome top with warm, soapy water or Bon Ami® brand cleanser and immediately dry it with a clean, soft cloth.** Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface or a chrome protectant may be used to help reduce spotting or fingerprinting. Wipe away excess oil with a clean, soft cloth.





## Surface Units and Drip Pans

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

### CAUTION

- **Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.**
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

### To remove a surface unit:



To remove the drip pans for cleaning, the surface units must be removed first.

Lift the surface unit about 1 inch above the drip pan and pull it out.

**Do not lift the surface unit more than 1 inch.**

**If you do, it may not lie flat on the drip pan when you plug it back in.**

**Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.**

### To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

### Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

### Clean the area under the drip pans often.

Built-up soil, especially grease, may catch on fire.

**Do not cover drip pans with foil.** Using foil so close to the receptacle could cause shock, fire or damage to the cooktop.



# INSTALLATION INSTRUCTIONS

## Before You Begin

Read these instructions completely and carefully.

**IMPORTANT**—Save these instructions for local inspector's use.

**IMPORTANT**—Observe all governing codes and ordinances.

**NOTE TO INSTALLER**—Be sure to leave these instructions with the Consumer.

**NOTE:** This appliance must be properly grounded.

## Tools You Will Need

- 1/8" Drill bit
- Electric or hand drill
- Flat blade screwdriver
- Pencil
- Ruler or tape measure and straightedge
- Hand saw or saber saw

## Electrical Requirements

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

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

All wire connections must be made in accordance with local codes and properly insulated. Check with your local utility for governing electrical codes and ordinances.

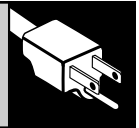
In the absence of local electrical codes, the National Electrical Code, ANSI/NFPA No. 70—Latest Edition, governing electric range installations, must be followed.

A copy of the National Electrical Code can be obtained by writing to:

National Fire Protection Association  
Batterymarch Park  
Quincy, MA 02260

**If you fail to wire your counter unit in accordance with governing codes, you may create a hazardous condition.**

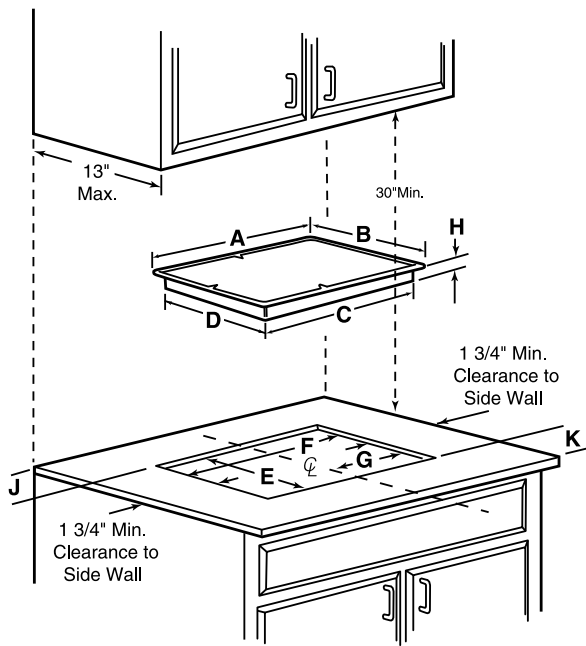
**⚠ CAUTION:** The electrical power to the counter unit supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.



## Location

This counter unit must be installed with the control knobs toward the front edge or the side. Counter space must be provided for installation of the counter unit. When choosing a location, consider the following:

- The cooktop should be easy to reach and lighted with natural light during the day.
- **To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage space is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets. Cabinets installed above the counter unit may be no deeper than 13" and must be at least 30" above the cooktop.**
- To insure accuracy, it is best to make a template when cutting the opening in the counter. See the following illustration and chart for all necessary dimensions.



Unit and cutout dimensions

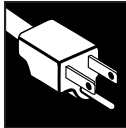
## DIMENSIONS

<b>A</b>	<b>21<sup>1</sup>/<sub>4</sub>"</b>	<b>F</b>	<b>20<sup>1</sup>/<sub>8</sub>"</b>
<b>B</b>	<b>16<sup>5</sup>/<sub>8</sub>"</b>	<b>G</b>	<b>10<sup>1</sup>/<sub>8</sub>"</b>
<b>C</b>	<b>19<sup>15</sup>/<sub>16</sub>"</b>	<b>H</b>	<b>3"</b>
<b>D</b>	<b>15<sup>15</sup>/<sub>16</sub>"</b>	<b>J</b>	<b>2" Min.</b>
<b>E</b>	<b>16<sup>1</sup>/<sub>8</sub>"</b>	<b>K</b>	<b>2<sup>3</sup>/<sub>4</sub>" Min.</b>

## Clearances

The following minimum clearances must be maintained:

- 2<sup>3</sup>/<sub>4</sub>" minimum clearance between the front edge of the counter unit and the front edge of the counter.
- 30" minimum vertical clearance from the cooktop to the nearest overhead surface.
- 18" minimum vertical clearance to adjacent cabinets.



# INSTALLATION INSTRUCTIONS

(continued)

## Installation

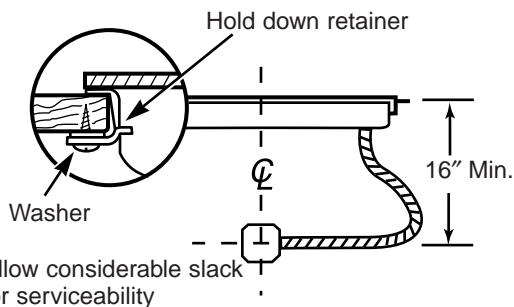
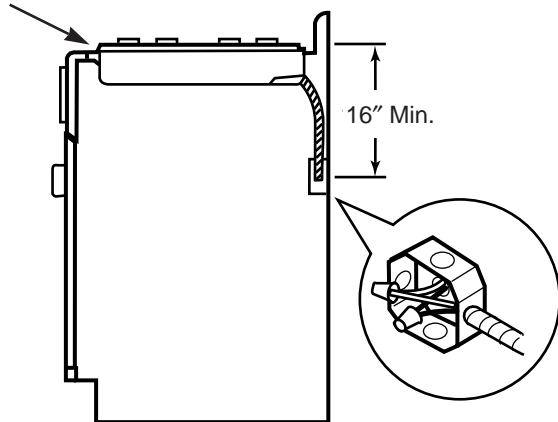
**Before installing the counter unit or moving it to another location have the electrician verify:**

- That your home is provided with adequate electrical service.
- That the addition of the counter unit will not overload the household circuit on which it is used.

**⚠ CAUTION:** Always disconnect the electrical service to the unit before repairing or servicing the counter unit. This can be done by disconnecting the fuse or circuit breaker. Failure to do this could result in a dangerous or even fatal shock. Know where your main disconnect switch is located. If you don't know, have your electrician show you.

Install an approved junction box where it will be easily accessible through the front of the cabinet where the counter unit will be located.

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



Suggested mounting of an approved junction box.

**IMPORTANT:** The junction box must be located where it will allow slack in the conduit for serviceability.

Install the counter unit in the cutout opening.

**NOTE:** If the unit is being installed in a blind counter (one with no cabinet opening below), wire connections must be made before putting the unit into the cutout.

Secure the cooktop unit to the counter using the side retainers and screws shipped with the unit.

**⚠ CAUTION:** The electrical power to the counter unit supply line must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

## Electrical Connections

You must use a three-wire A.C. 208Y/120 Volt or 120/240 Volt, 60 Hertz electrical system. **If you connect to aluminum wiring, properly installed connections listed for use with aluminum and copper wiring must be used.**

Use a minimum wire size of No. 12 copper wire with a 20 Amp fuse or circuit breaker for both 208Y/120 Volt and 120/240 Volt electrical systems.

When making the wire connections, use the entire length of conduit provided. The conduit must not be cut.

Connect the red and black leads from the counter unit conduit to the corresponding leads in the junction box.

The bare ground wire in the conduit is connected to the counter unit frame. Connect the other end of this wire to a properly grounded cold water pipe or use another approved grounding method.

A white (neutral) wire is not needed for this unit. The white lead from the household electrical supply can be taped and terminated in the junction box.

# NOTES



## QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
SURFACE UNITS DO NOT WORK PROPERLY	<ul style="list-style-type: none"><li>• Difficulty may be in the main distribution panel of your house caused by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on the 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 <b>BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS</b>. If after doing one of these procedures, the fuse blows or circuit breaker trips again, call for service.</li></ul> <p><b>NOTE:</b> Apartment tenants or condominium owners should request their building management to perform this check before calling for service.</p> <ul style="list-style-type: none"><li>• Drip pans are not set securely in the cooktop.</li><li>• Surface unit controls are not properly set or wrong surface unit control is set for unit you are using.</li><li>• Surface units are not plugged in solidly.</li></ul>

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

# We'll Be There

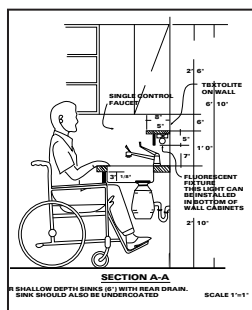
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

## **GE Answer Center<sup>®</sup>** **800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center<sup>®</sup> 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<sup>®</sup> service is open 24 hours a day, 7 days a week.

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

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



## **For Customers With Special Needs...** **800.626.2000**

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

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

## **Service Contracts** **800-626-2224**

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

## **Parts and Accessories** **800-626-2002**

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

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

# YOUR BUILT-IN COOKTOP WARRANTY

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

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

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

\*\*\*\*\*  
This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home. All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours. Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

## WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.  
**Read your Use and Care material.** If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:  
GE Answer Center®  
800.626.2000  
consumer information service
- Improper installation.  
If you have an installation problem, contact your dealer or installer.

You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

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

**Warrantor: General Electric Company**

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

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