



# Use and Care Guide

## Built-in Cooktop



Safety instructions .....3-4



Operating Instructions, Tips

Appliance Registration.....2

3-in-1 Calrod® Surface Unit .....7

Canning Tips .....9

Controls .....6, 7

Cooking Tips .....8

Features .....5



Care and Cleaning.....10-12



Problem **Solver**.....13

More questions?...call

GE Answer Center™ 800.626.2000



Consumer Services .....15

Model and Serial Numbers .....2

Warranty.....BackCover

**Models:** JP300N JP310N  
 JP300R JP311BN  
 JP301BN JP325R



## IMPORTANT

## SAFETY (continued)

## INSTRUCTIONS

- To minimize the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the center of the cooktop without extending over any nearby Calrod surface units.
- Always turn surface burner to OFF before removing cookware.
- Always turn surface unit 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 OFF position and all coils are cool before attempting to lift or remove the unit.
- Don't immerse or soak removable surface units. Don't put them in a dishwasher.

- 
- 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 surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit coil. 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 cookware to burner will also improve efficiency.
  - Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
  - Be sure drip pans and vent ducts are not covered and are in place. Their absence during cooking could damage cooktop parts and wiring.
  - Don't use aluminum foil to line 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.

- Carefully watch foods being fried at high flame setting,
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over 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 a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

**SAVE** THESE  
INSTRUCTIONS

# 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.
- 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.**

## 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 set 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 Calrod® surface units and may cause severe burns.



- Use **only** dry pot **holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let potholders come near open flames when lifting cookware. 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.



- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner. ~~then smother flaming pan~~ by covering pan completely with well fitting lid, cookie sheet or flat tray. ~~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 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 flames.
- Do not **let cooking** grease or other flammable **materials** accumulate **on** the cooktop.
- **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 heating areas or areas nearby heating areas; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop.

(continued next page)



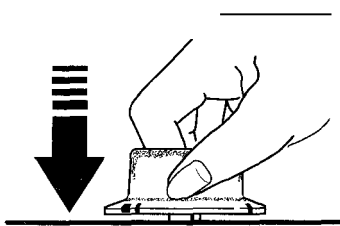
## CONTROLS

### Infinite Heat Controls

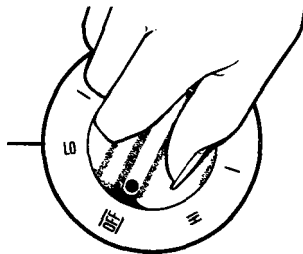
At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on the word HI marks the highest setting; the lowest setting is the word LO. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

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

### How to Set the Controls



**Step 1.** Grasp control knob and push 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.

### Guide for Using Heats

**HI (7)**—Bring water to a boil.

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

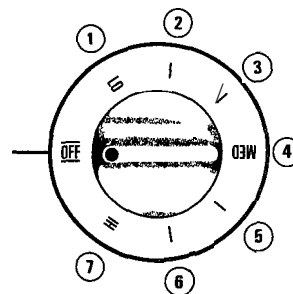
**MED (4)**—Saute and brown; maintain slow boil on large amount of food.

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

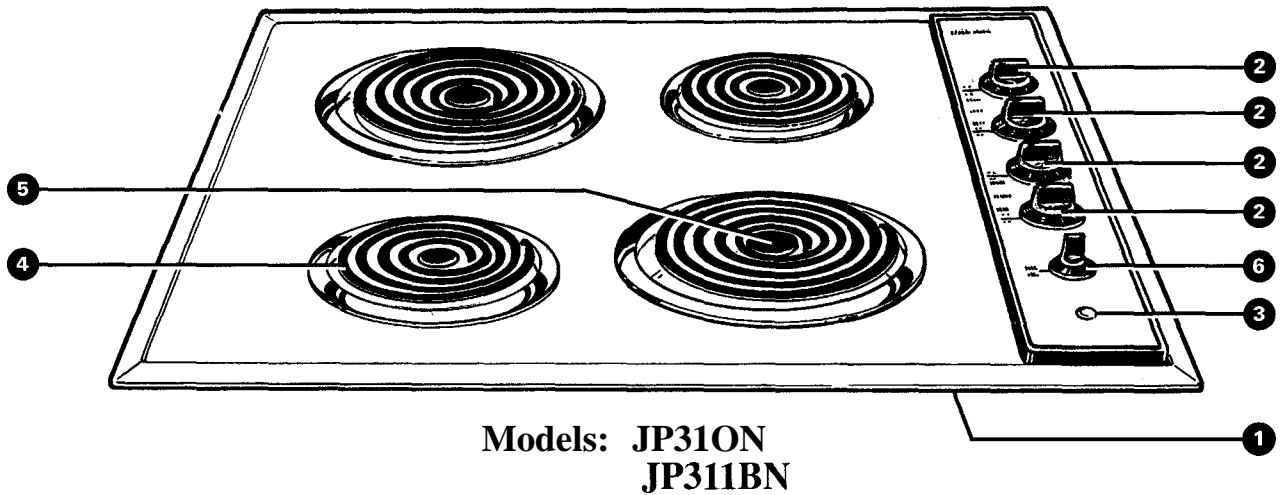
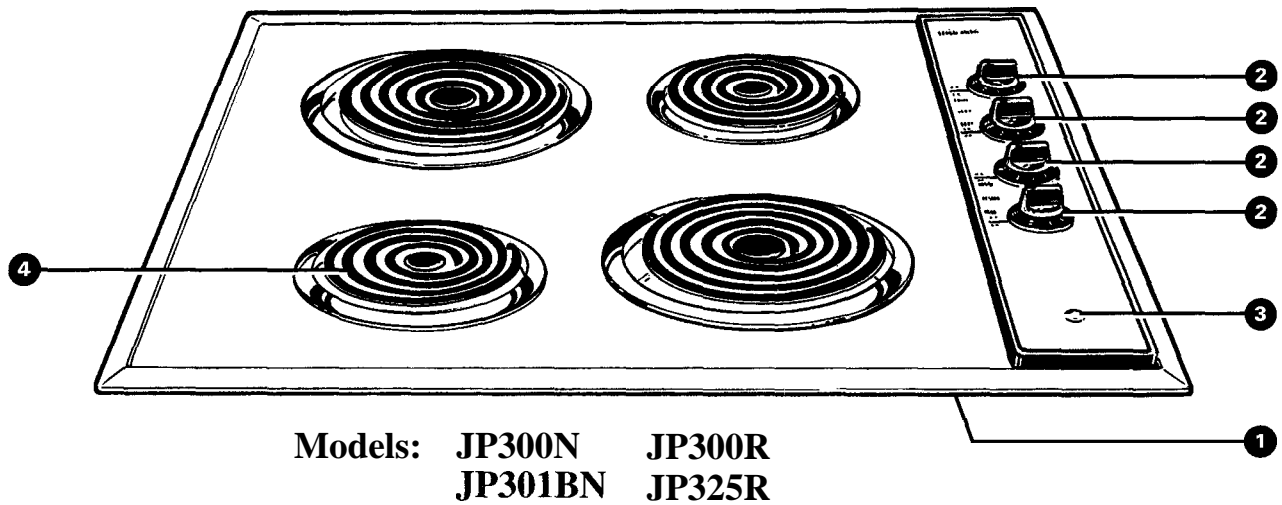
**LO (1)**—Maintain serving temperature of most foods.

#### NOTE:

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



# FEATURES OF YOUR COOKTOP



Feature Index	Explained on page
1 Model and Serial Numbers (Located on the wire cover under the cooktop)	2
2 Infinite-Heat Controls	6
3 Calrod® Surface Unit "ON" Indicator Light	6
4 Plug-In Calrod® Surface Units	11
5 Tilt-Lock 3-in-1 Surface Unit	7, 11
6 3-in-1 Surface Unit Selector Knob	7

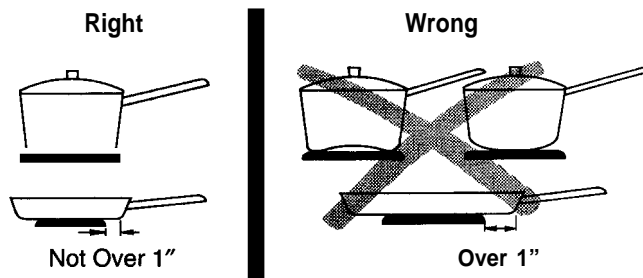


## COOKING TIPS

### 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".



### Deep Fat Frying

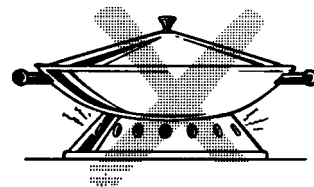
Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch food frying at high temperatures. Keep range and hood clean from grease.

### 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.



# 3-IN-1 CALROD<sup>®</sup> SURFACE UNIT

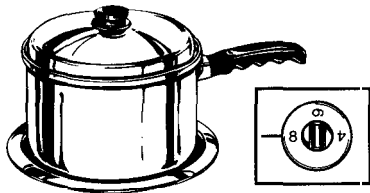
(on some models)



The 3-in 1 Calrod<sup>®</sup> surface unit allows a choice of 4-inch, 6-inch or 8-inch heating pattern to match the size of the cookware being used.

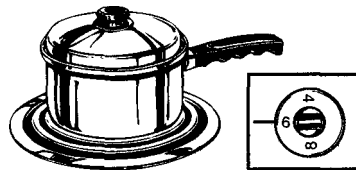
## How to Use It

1. Set appropriate pan on the unit.
2. Turn 3-in-1 Surface Unit Selector knob the select unit size. The unit may be used as an 8-inch, 6-inch or 4-inch unit to accommodate large, medium-sized or small cookware. Match unit size selection to size of cookware.



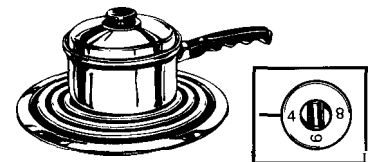
### LARGE—8-inch unit.

Turn switch to 8 when using large cookware that completely covers the unit (3-quart to 6-quart saucepans or 8 to 10-inch skillets). Then select desired heat setting.



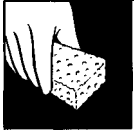
### MEDIUM—6-inch unit.

Turn switch to 6 when using medium-sized cookware that does not completely cover the unit (2 to 2½-quart saucepans or 6 to 7-inch skillets). Then select desired heat setting.



### SMALL—4-inch unit.

Turn switch to 4 when using small cookware about 4 inches in diameter (1-quart saucepan). Then select desired heat setting.



## CARE AND CLEANING

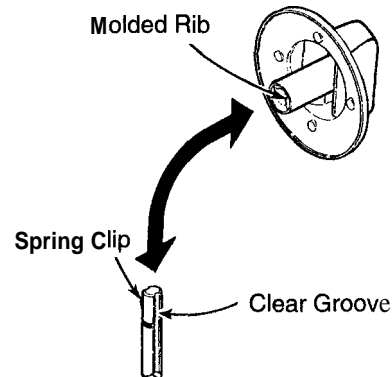
### Control Knobs

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

**To remove knob**, pull it straight off the stem. If knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

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

**To replace 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.



### Glass Control Panel

The glass control panel 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 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 is cool, spray it with glass or window cleaner. Avoid the use of cleaning powders or harsh abrasives that may scratch the surface.

### Surface Units

**Spatters and spills burn away when coils are heated.** At the end of the meal, heat soiled surface units at HI. Let soil burn off for about one minute, then switch surface units to OFF.

**Avoid getting any cleaning materials on the coils.** If you do, wipe off with a damp paper towel before heating the surface unit.

**Clean the area under the drip pan/rings often.** Built-up soil, especially grease, may catch fire. To make cleaning easier, tilt-lock units lift up and lock in the up position, and plug-in units are removable.

**CAUTION:** Be sure all controls are turned to OFF and surface units are cool before attempting to lift or remove them.

After lifting the tilt-lock unit or removing a plug-in unit, remove the drip pan/rings under the plug-in units and the trim ring and drip pan under the tilt-lock unit. Wipe around the edges of the surface unit opening. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.



# HOME CANNING TIPS



## Canning should be done on surface units only.

Pots that extend beyond 1 inch of the Calrod® surface unit's trim ring 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 the 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 surrounding surface units.

## Observe Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the cooking 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.



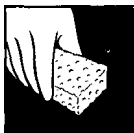
**NOTE:** If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.

## 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.

**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.**



# CARE AND CLEANING

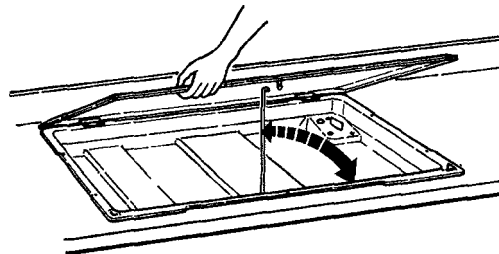
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## Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.

To make cleaning easier, the entire cooktop may be lifted up and secured with the support rod.

Be sure all Calrod® surface units are turned off before raising the cooktop. After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.



## Porcelain Enamel Finish (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.

Avoid cleaning powders or harsh abrasives which may scratch the enamel.

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 smatterings, wash with soap and water after the surface has cooled. Rinse well. Polish with a dry cloth.

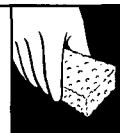
## Brushed Chrome Finish (on some models)

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. Wipe away excess oil with a clean, soft cloth.

# CLEANING GUIDE

**NOTE:** Let cooktop parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Chrome-Plated Drip Pans under Calrod® Surface Units	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Stiff-Bristled Brush</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Clean with soapy water or in dishwasher. DO NOT CLEAN IN A SELF-CLEANING OVEN; they will discolor. Wipe after each cooking, so unnoticed spatter will not "burn on" the next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of surface.
Outside Metal Finish	<ul style="list-style-type: none"> <li>• Soap and Water</li> </ul>	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Drip Pans	<ul style="list-style-type: none"> <li>• Ammonia</li> <li>• Soap-Filled Scouring Pad</li> </ul>	Porcelain drip pans can be cleaned in dishwasher or by hand. DO NOT CLEAN IN A SELF-CLEANING OVEN. Place them in a covered container (or plastic bag) with 1/4 cup ammonia to loosen soil. Then scrub with scouring pad if necessary.

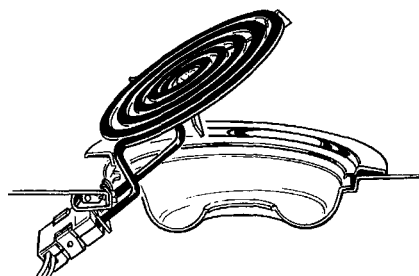


### Tilt-Lock Unit (on some models)

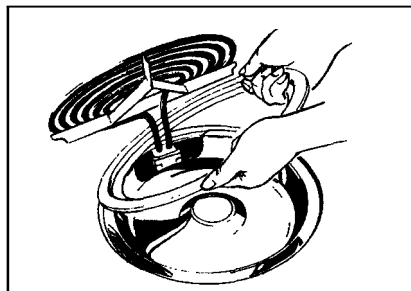
If your cooktop is equipped with a 3-in-1 unit, this unit is a tilt-lock unit.



**Tilt-lock units cannot be removed.**



You can lift a tilt-lock unit upward about 6" and it will lock in the up position.

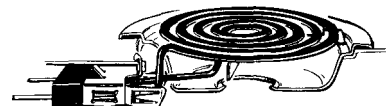


**To reposition the tilt-lock unit:**

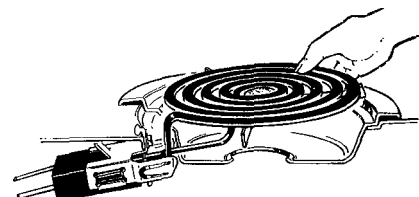
- Replace the drip pan into the recess in the cooktop.
- Put the trim ring in place over the drip pan. The drip pan must be under the trim ring.
- Guide the surface unit into place so it fits evenly into the trim ring.

### Plug-In Units (on some models)

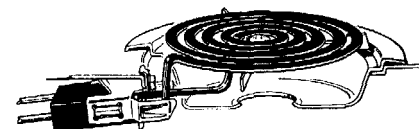
All units except the 3-in-1 unit (on some models) are plug-in units.



Plug-in units can be removed.

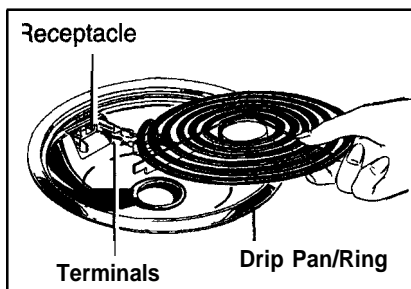


Lift a plug-in unit about 1" above the trim ring—just enough to grasp it—and you can pull it out.



**Do not lift a plug-in unit more than 1 inch. If you do, it may not lie flat on the trim ring when you plug it back in.**

**Repeated lifting of the plug-in unit more than 1 inch above the trim ring can permanently damage the receptacle.**



**To replace a plug-in unit:**

- Place the drip pan/ring into the surface unit cavity found on top of the cooktop so the unit receptacle can be seen through the opening in the pan.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it fits evenly into the trim ring.

#### CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

(continued next page)

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# NOTES

# QUESTIONS? USE THIS PROBLEM SOLVER



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

If you need more help... call, toll free:  
 GE Answer **Center**<sup>®</sup>  
 800.626.2000  
 consumer information service

# YOUR BUILT-IN 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<sup>®</sup> servicers during normal working hours.

Should your appliance need service during the 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<sup>®</sup>  
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. 164D2588P116
Pub. No. 49-8315
MNL147 Rev. 3

JP300N	JP310F
JP300R	JP311BN
JP301BN	JP325R

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