



Use and Care Guide

Radiant Cooktop



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



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Models: *JP343P JP345S*
JP343S JP346R
JP345R JP346S



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 under 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.

IF YOU NEED SERVICE...

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:

the "Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



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

- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Use this appliance only for its intended use** as described in this manual.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.
- **Before performing any service, DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- **Do not leave children alone**— children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Don't allow anyone to climb, stand or hang on the cooktop.**
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP— CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating area 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 pot holders touch hot heating area. 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 store flammable materials near the cooktop.**

- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.
- **Do not let cooking grease or other flammable materials accumulate on the cooktop.**



- **Do not use water on grease fires.** **Never pick up a flaming pan.** Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use 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 extinguisher.

- **Do not cook on a broken glass cooktop.** Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your cooktop become broken.



- **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

- **Use care when touching the cooktop.** The glass surface of the cooktop will retain heat after the controls have been turned off.
- **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.
- **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.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

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IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **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's heating area. 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 surface unit will also improve efficiency. See the Cooking Tips section of the manual.
- **Never try to move a pan of hot fat**, especially a deep fat fryer. Wait until the fat is cool.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop surface; others may break because of the sudden change in temperature.**
- **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 nearby surface units.
- **Always keep combustible wall coverings, curtains or drapes a safe distance away from your counter unit.**
- **Always keep dish towels, dish cloths, pot holders and other linens a safe distance away from your counter unit.**
- **Do not leave paper products, cooking utensils, or food on the cooktop when not in use.**
- **Avoid scratching the glass cooktop** with sharp instruments, or with rings or other jewelry.
- **Never use the glass cooktop surface as a cutting board.**
- **Do not place or store items on top of the glass cooktop surface when it is not in use.**
- **Do not place any spoons or other stirring utensils on glass cooktop surface when it is in use.** They may become hot and could cause burns.
- **Avoid heating an empty pan.** Doing so may damage the cooktop and the pan.
- **Keep the bottom of the pan and the surface of the cooktop clean and dry.** Wipe the cooktop before and after use to avoid scratches from dust and grime.
- **Do not allow water, other liquids or grease to remain on the cooktop or control panel.**
- **Always heat fat slowly**, and watch as it heats.
- **Clean only parts listed in this book.**
- **Keep cooktop clean and free of accumulations of grease or spillovers which may ignite.**
- **As the cooking pan gets hot**, it transmits heat to the glass cooktop surface. Do not place plastic materials on the surface. They may melt or warp. Do not touch the surface until it has cooled.
- **Hot foods and steam can cause burns.** Be careful when opening any containers of hot food, including popcorn bags, cooking pouches and boxes. To prevent possible injury, direct steam away from hands and face.
- **To minimize the possibility of burns**, always be certain that the controls for all surface units are at OFF position and the entire glass surface is cool before attempting to clean the cooktop.
- **Always keep wooden and plastic utensils and canned food a safe distance away from your counter unit.** They may become hot and could cause burns.
- **Never heat unopened food containers.** Pressure buildup may make container burst and cause injury.
- **Teach children not to play with controls or any other part of the range.**
- **Always turn surface unit to OFF before removing cookware.**
- **Keep an eye on foods being fried at HI or MEDIUM HIGH heats.**
- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flame.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **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.
- **Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.**
- **Never leave jars or cans of fat drippings on or near your cooktop.**

SAVE THESE INSTRUCTIONS

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CONTROLS

Surface Cooking with Infinite Heat Controls

At both OFF and HI settings, there is a slight niche so the control “clicks” at those positions; “click” on the word HI marks the highest setting; the lowest setting is the word LO.

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

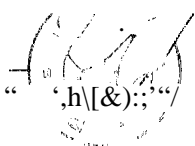
Switching heats to higher settings always results in a quicker change than switching to lower settings.

How to Set the Controls

1. Grasp the control knob.



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

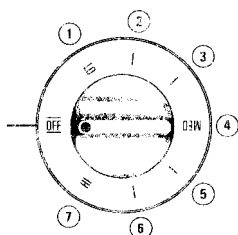
HI (7)—For rapid boil.

MEDIUM HIGH (5-6)—For fast frying, pan broiling; maintain fast boil on large amounts of food.

MED (4)—For sauteing and browning; maintain slow boil on large amounts of food.

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

LO (1)—To maintain serving temperature of most foods.



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

The HOT SURFACE light will glow when the cooktop is hot to the touch.

NOTE:

- At HI (7) or MEDIUM HIGH (5-6), never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- At LO (1) or MEDIUM LOW (2-3), melt chocolate, butter on small element.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling. See the Cooking Tips section.

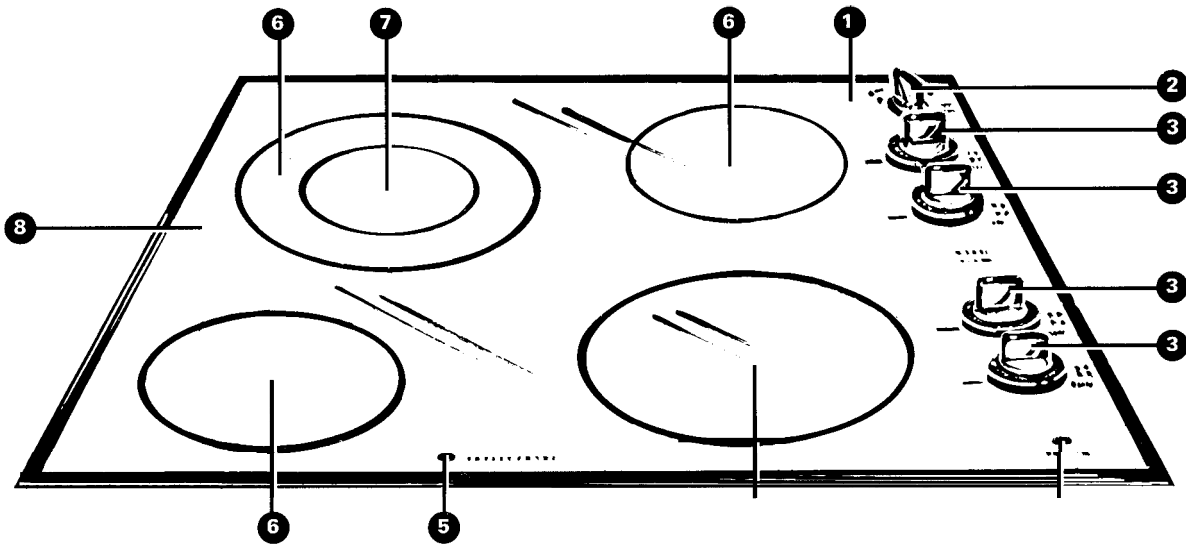
Coil Select Control

The left rear surface unit has two heating areas that let you adjust the size of the heated area to the size of the cookware you are using.

To use the large 9 inches heating area, push and turn the COIL SELECT knob clockwise to the position marked BOTH. The unit will heat the entire area contained by the larger circle.

To use the small 6 inches heating area, push and turn the COIL SELECT knob counterclockwise to the position marked INNER. The unit will only heat the area inside the smaller circle.

FEATURES OF YOUR COOKTOP



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COOKING TIPS

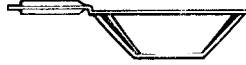
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Deep Fat Frying

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.



Melted Materials on Cooktop

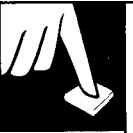
Melted materials (plastic, aluminum foil, sugar or foods with high sugar content) **can cause damage to the cooktop.**

If you accidentally melt anything on the cooktop, turn **unit to LO**, wipe the hot cooktop immediately with several dry paper towels. Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop and scrape the hot spill to a cool area outside of the surface unit. Be careful not to burn yourself.



Do not attempt further cleaning until the cooktop surface has cooled. See the Care and Cleaning section.

COOKING TIPS



Cookware

Use of correct cookware can affect the cooking performance and cleaning of your cooktop. The correct cookware reduces the temperature of the glass ceramic surface and minimizes the chance of spillovers burning onto the surface units.

Use pans with thick, flat, smooth bottoms. Slightly concave pans give acceptable results. Do not expect good results from convex bottom pans. To check the flatness of your pan try one of the the following tests:

1. Turn the bottom of the pan up. Place the edge of a ruler across the bottom of the pan. Little or no light should be visible under the ruler.



2. Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.

The following information will help you choose cookware which will give good performance.

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability, and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavy weight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately.

Porcelain/enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

Glass-ceramic: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

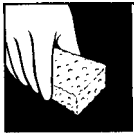
Stoneware: *not recommended*

Poor performance. Will scratch the surface.

Cast Iron: *not recommended*

Poor performance. Will scratch the surface.

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CARE AND CLEANING

Proper care and cleaning are important so your cooktop will give you efficient and satisfactory service. If soil, mineral deposits from evaporated water spills or metal rub-off from aluminum cookware is not removed it will burn on the surface and cause permanent discoloration. Follow these directions carefully in caring for your cooktop to assure safe and proper maintenance.

Be sure that controls are turned off and that the unit is cool before cleaning. Do not use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the surface.

Removal of Packaging Tape

The safest way to remove adhesive left from packing tape on new appliances to assure no damage is done to the finish of the product 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. This procedure is also safe for the face of microwave doors and other plastic and lexan parts.

NOTE: The plastic tape that is not removed from the chrome trim on range parts cannot be removed if baked on.

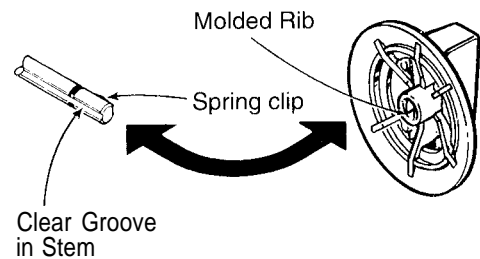
Control Knobs

The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that the knobs are in the proper OFF position. When replacing the knobs, check the OFF position to insure proper placement.

The knob stem has a groove in each side. The groove on one side has a spring clip. The other groove is clear (see illustration). Check the inside of the knob and find the molded rib. Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem. Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.

Hint: Slip a thin cloth (such as a handkerchief or a piece of string under and around the knob edge and pull up. Clean the knobs with detergent and warm water, using a soft cloth. **Do not scour the knobs.**



Stainless Steel Frame

Use the same cleaning methods as those described for the glass ceramic top with the exception of using a scraper. Do not scrape the frame as this will damage the metal surface.

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.

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.

This cooktop has temperature limiters that prevent the cooktop from getting too hot. If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiters to turn the surface unit off for a time. This will stop the boil or reduce the pressure in the canner.

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



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none">• You must use pans which are absolutely flat (refer to the Cooking Tips section in this manual). If light can be seen between the pan bottom and a straight edge, the surface units will not transfer heat properly.• Pan bottoms should closely match the diameter of the surface unit selected.
COOKTOP FEELS HOT	<ul style="list-style-type: none">• Because the units heat by conduction, the cooktop surfaces may seem hotter than you are used to. This is normal. Make sure flat-bottomed pans are used.
FOODS COOK SLOWLY	<ul style="list-style-type: none">• Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the surface units selected.
SURFACE UNITS DO NOT WORK PROPERLY	<ul style="list-style-type: none">• Difficulty may be in the main distribution panel of your house, caused by a blown 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, BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. <p>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</p> <ul style="list-style-type: none">• Cooktop surface unit controls are not properly set, or the wrong control knob is set for the surface unit you are using.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none">• Incorrect cleaning methods have been used, or coarse particles (salt or sand) between cookware and surface of cookware with rough bottoms has been used. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches)	<ul style="list-style-type: none">• Do not slide aluminum cookware across the surface. Use recommended cleaning procedure to remove marks.• Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedure.
DARK STREAKS OR SPECKS	<ul style="list-style-type: none">• Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON COOKTOP	<ul style="list-style-type: none">• Mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE SURFACE	<ul style="list-style-type: none">• Turn the surface unit to LO, wipe the hot cooktop with several dry paper towels. Use a razor scraper held at a 30° angle to the cooktop to scrape the hot spill to a cool area outside the surface unit. Let the cooktop cool. Clean with Cook Top Cleaning Creme.
FREQUENT CYCLING OFF AND ON OF SURFACE UNITS	<ul style="list-style-type: none">• Incorrect cookware used. Use only flat cookware to minimize cycling.

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

NOTES

NOTES

We'll Be There

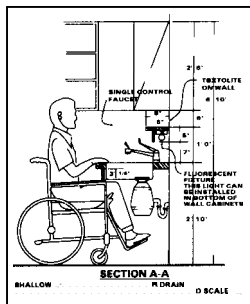
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

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.

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.



@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 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.

**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 range** 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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