

Owner's Manual

Radiant Cooktop

Model ZEU769



Monogram.[®]
We bring good things to life.

Introduction

Your new Monogram radiant cooktop makes an eloquent statement of style, convenience and kitchen planning flexibility. Whether you chose it for its purity of design, assiduous attention to detail—or for both of these reasons—you'll find that your Monogram cooktop's superior blend of form and function will delight you for years to come.

Your Monogram cooktop was designed to provide the flexibility to blend in with your kitchen cabinetry. Its sleek design can be beautifully integrated into the kitchen.

The information on the following pages will help you operate and maintain your cooktop properly.

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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 adhesive must be removed from all glass areas. It cannot be removed if it is baked on.*

*Before using
your cooktop*

Read this manual 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, there is a list of toll-free consumer service numbers included in the back section of this manual.

OR

Visit our Website at: www.monogram.com

*Write down
the model
& serial
numbers*

You'll find them on a label under the cooktop.

Fill out and return the Consumer Product Registration Card that is packed with this product. If you cannot find it, please send in the duplicate card printed in the back of this manual.

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
& money*

Read this manual. Inside you will find many helpful hints on how to use and maintain your cooktop properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your cooktop.

You'll find many answers to common problems in the Before You Call For Service section. If you review our chart of Troubleshooting Tips first, you may not need to call for service at all.

*If you need
service*

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

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 two 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, Customer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

IMPORTANT SAFETY INSTRUCTIONS

WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or loss of life.

SAFETY PRECAUTIONS

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

- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- 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.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. 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.
- 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.

- 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 store flammable materials near the cooktop.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 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. Turn the controls off. Smother a flaming pan on surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

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

NOTE: We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see the Glass Cooktop Cleaning section.

SAFETY PRECAUTIONS

- When the cooktop is cool, use only CERAMA BRYTE® Ceramic Cooktop Cleaner and the CERAMA BRYTE® Cleaning Pad to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply the cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all the cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.
- Large scratches or impacts to cooktops can lead to broken or shattered glass.
- Do not operate the glass surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- 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 the surface units or areas near surface units; allow sufficient time for cooling first.

Potentially hot surfaces include the cooktop and areas facing the cooktop.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Use proper pan 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 Cookware 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 cooking; 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 cooktop.
- Always keep dish towels, dishcloths, pot holders and other linens a safe distance away from your cooktop.
- Do not leave paper products, cooking utensils or food on the cooktop when not in use.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- Never use the glass cooktop surface as a cutting board.
- Be careful when placing 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.
- Do not allow water, other liquids or grease to remain on the cooktop.
- Always heat fat slowly, and watch as it heats.
- Clean only parts listed in this manual.

IMPORTANT SAFETY INSTRUCTIONS

SAFETY PRECAUTIONS

- Keep the cooktop clean and free of accumulation of grease or spillovers which may ignite.
- To minimize the possibility of burns, always be certain that the controls for all surface units are at the 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 cooktop. They may become hot and could cause burns.
- Do not place or store items on top of the glass cooktop surface when it is not in use.
- Teach children not to play with controls or any other part of the cooktop.
- Always turn the surface units off before removing the cookware.
- Keep an eye on foods being fried at high or medium-high heat settings.
- When preparing flaming foods under the hood, turn the fan on.
- 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.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never heat unopened food containers. Pressure buildup may make container burst and cause injury.
- Never leave jars or cans of fat drippings on or near your cooktop.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.

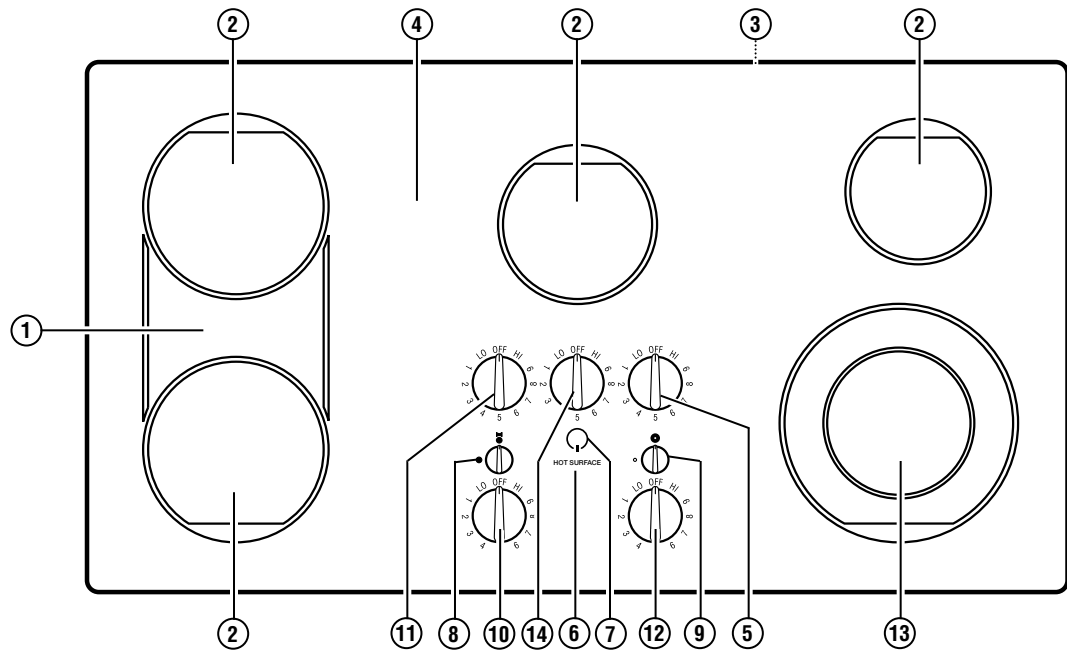
SAVE THESE INSTRUCTIONS

Features of Your Cooktop

Radiant Cooktop

Design information

(Not all features are on all models. Appearance may vary.)



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Using Your Cooktop

Radiant Cooktop

How to set the controls

Push the knob in and turn in either direction to the setting you want.

At both **OFF** and **HI** the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the power level you set.

The controls for the radiant surface units can be set anywhere between **LO** and **HI** for an unlimited number of heat settings. With the infinite switch the coil cycles on and off to maintain your selected control 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 it in.

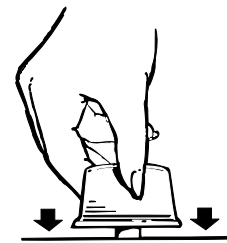
The **UNIT ON** indicator light will glow when *any* surface unit is on.

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

A **HOT SURFACE** indicator light will glow when any radiant element is turned on and will remain on until the surface is cooled to approximately 150°F.

NOTE:

- It comes on when the unit is hot to the touch.
- It stays on even after the unit is turned off.
- It glows brightly until the unit is cooled to approximately 150°F.



Push the knob in and turn in either direction to the desired heat setting.

Radiant surface units

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

NOTE: On models with a white glass cooktop, it is normal for the surface to appear discolored when it is hot. This is temporary and will disappear as the glass cools.

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface is cool.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

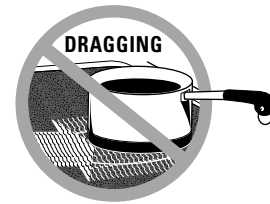
- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.



Never cook directly on the glass.
Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.




Do not slide cookware across the cooktop because it can scratch the glass.
The glass is scratch-resistant, not scratchproof.

Using Your Cooktop


Radiant Cooktop

Using the bridge surface unit

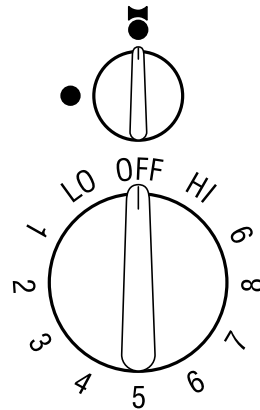
Make sure the pan rests flat on the glass cooktop.

When the select knob points to , the **CONTROL** knob controls both the left front surface unit and the bridge area.

Choose pans that match the circle/bridge area as closely as possible.


When the select knob points to , the **CONTROL** knob controls the left front surface unit only.


NOTE: You can create an oblong heated area by using the left rear unit in addition to the front unit bridge combination.

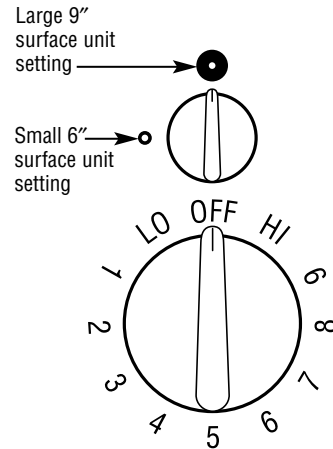


Using the dual surface unit

The right front surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

To use the large (9-inch) surface unit, turn the selector knob clockwise to . Push in and turn the control knob to the desired setting. The unit will heat the entire area contained by the larger circle.

To use the small (6-inch) surface unit, turn the selector knob counterclockwise to . Push in and turn the control knob to the desired setting. The unit will only heat the area inside the smaller circle.



Types of cookware

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

Stainless Steel: *recommended*

Aluminum: *heavyweight 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: *recommended*

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.

However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper-bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel-Covered Cast Iron: *recommended*

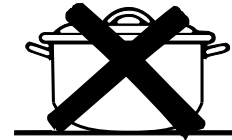
Good conductivity. As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast-iron cookware that is not completely covered with smooth porcelain enamel, since it may scratch the glass ceramic cooktop.

Glass-Ceramic: *usable, but not recommended*
Poor performance. May scratch the surface.

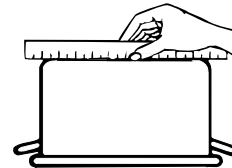
Stoneware: *usable, but not recommended*

Poor performance. May scratch the surface.

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.



Pans with rounded, curved, ridged or warped bottoms are not recommended.



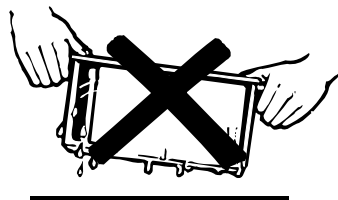
Check pans for flat bottoms by using a straight edge.

For best results

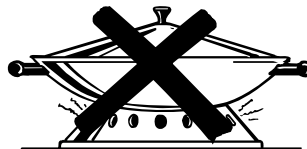
- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface units.
- We recommend that you use only a flat-bottomed wok. They are available at your

local retail store. The bottom of the wok should have the same diameter as the surface unit to ensure proper contact.

- Some special cooking procedures require specific cookware such as pressure cookers, deep-fat fryers, etc. All cookware must have flat bottoms and be the correct size.



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.

Home Canning Tips

Radiant Cooktop

Observe the following points in canning

Note: Flat-bottomed canners are required for glass cooktops.



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

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

1. Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results. Do not allow the canner to overlap the countertop.
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 units and take a long time 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 brand; 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 for the required time. When canning foods in a pressure canner, the pressure must be maintained 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.**
- **Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, do not can on any cooktop surface unit if your canner is not flat.**

What is a temperature limiter?

Every radiant surface unit has a temperature limiter.

The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

- the cooktop is on while cooking.
- the pan boils dry.
- the pan bottom is not flat.
- the pan is off center.
- there is no pan on the unit.

Control knobs

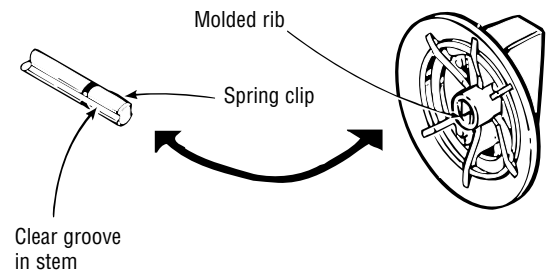
The control knobs may be removed for easier cleaning.

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 ensure proper placement.

The knob has a groove in each side. The groove on one side has a spring clip. The other groove is clear. Check the inside of the knob and find the molded rib.

Wash the knobs in soap and water or a vinegar and hot water solution but do not soak. Avoid getting water down into the knob stem holes.

Replace the knob by fitting the molded rib inside the knob into the clear groove on the stem.



Glass Cooktop Cleaning

Radiant Cooktop

Normal daily use cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: It is very important that you **DO NOT** heat the cooktop until it has been cleaned thoroughly.



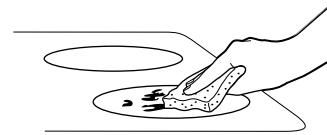
Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

Burned-on residue

WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than the pad included with your cooktop.

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.

5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

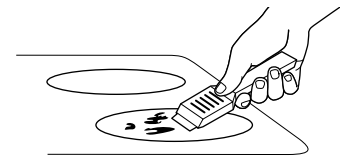


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops or a Scotch-Brite® Multi-Purpose No Scratch blue scrub pad.

Heavy, burned-on residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: Do not use a dull or nicked blade.

Metal marks and scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

WARNING: Carefully check the bottom of pans for roughness that would scratch the cooktop.

Glass Surface – Potential for Permanent Damage

Damage from sugary spills and melted plastic

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
 - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
 - b. Remove the spill with paper towels.

3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

To Order Parts

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the cooktop scraper, please call our toll-free number:

National Parts Center 800.626.2002.

CERAMA BRYTE® Ceramic Cooktop Cleaner # WX10X300

CERAMA BRYTE® Ceramic Cooktop Scraper # WX10X0302

Kit # WB64X5027
(Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops . . # WX10X350

Save time and money!

Review the troubleshooting tips on the following pages first and you may not need to call for service.

PROBLEM	POSSIBLE CAUSE
SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR COOKING IS SLOW	<ul style="list-style-type: none"> You must use pans which are absolutely flat. 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"> The glass cooktop surfaces may seem hotter than you are used to. This is normal. Use pans which are absolutely flat.
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 cooktop-circuit fuse, a tripped cooktop-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 cooktop 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. <i>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</i> Cooktop surface unit controls are not properly set or the wrong control knob is set for the surface unit you are using.
TINY SCRATCHES OR METAL MARKS (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none"> Incorrect cleaning methods have been used, cookware with rough bottoms have been used, or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. 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.
AREAS OF DISCOLORATION OR DARK STREAKS ON THE COOKTOP	<ul style="list-style-type: none"> Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream. Hot surface on a model with a white glass cooktop. This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools. Food spillovers should always be cleaned before the next use of the cooktop, following the cleaning instructions in the Glass Cooktop Cleaning section.
PLASTIC MELTED TO THE SURFACE	<ul style="list-style-type: none"> See the Glass Surface – Potential for Permanent Damage section in the Glass Cooktop Cleaning section.
PITTING (OR INDENTATION) OF THE COOKTOP	<ul style="list-style-type: none"> A hot sugar mixture was spilled on the cooktop. Call a qualified technician for replacement.
FREQUENT CYCLING OFF AND ON OF SURFACE UNITS	<ul style="list-style-type: none"> Improper cookware used. Use only flat cookware to minimize cycling.
CONTROL KNOB WILL NOT TURN	<ul style="list-style-type: none"> When the knob is at the OFF position, it must be pushed in before it can be turned. When the knob is at any other position, it can be turned without being pushed in.

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Cooktop

Model

Serial

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Apt. # _____

City _____ State _____ Zip Code _____

Date Placed In Use Month _____ Day _____ Year _____ Phone Number _____-_____-_____

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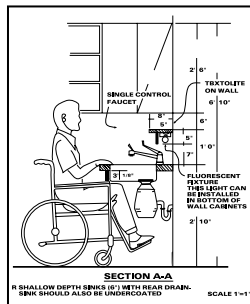
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GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

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.

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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 manual 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 MONOGRAM COOKTOP WARRANTY

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

WHAT IS COVERED

From the Date of the Original Purchase

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.

FULL FIVE-YEAR WARRANTY

For five years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace the following if they fail because of a manufacturing defect:

A replacement glass cooktop if it should crack due to thermal shock, discolor, or if the pattern wears off.

A replacement radiant surface unit if it should burn out.

.....
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, Washington, D.C. or Canada. 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, in the USA call 800.444.1845. In Canada: 888.880.3030.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
- 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.
- Damage to the glass cooktop caused by the use of cleaners other than the recommended cleaning creams and pads.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Damage to the product due to misuse or abuse.
- 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.
- Incidental or consequential damage caused by possible defects with this appliance.

Some states/provinces 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/province to province. To know what your legal rights are in your state/province, consult your local or state/provincial consumer affairs office or your state's Attorney General.

**Warrantor in USA: General Electric Company,
Louisville, KY 40225**

Warrantor in Canada: Camco Inc.



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