

Use and Care & Installation Guide

Gas Downdraft Cooktop



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



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Model: JGP645

GE Quality Product



HELP US HELP YOU...

Read this guide carefully.

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

Keep it handy for answers to your questions.

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

GE Answer Center®
800.626.2000
24 hours a day, 7 days a week

Write down the model and serial numbers.

You'll find the model and serial numbers on a label located on the underside of the cooktop.

These numbers are also on the Consumer Product Ownership Registration Card that came with your cooktop. Before sending in this card, please write these numbers here:

_____ Model Number

_____ Serial Number

Use these numbers in any correspondence or service calls concerning your cooktop.

If you received a damaged cooktop...

Immediately contact the dealer (or builder) that sold you the cooktop.

Save time and money. Before you request service...

Check the Before You Call for Service section in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

WARNING: If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch; do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

IF YOU NEED SERVICE

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

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



IMPORTANT SAFETY NOTICE

- **The California Safe Drinking Water and Toxic Enforcement Act** requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.
- **Gas appliances can cause minor exposure to four of these substances**, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized further by venting with an open window or using the ventilation fan.

When You Get Your Cooktop

When you get your cooktop, have the installer show you the location of the gas cut-off valve and how to shut it off if necessary.

- **Have your cooktop installed and properly grounded by a qualified installer**, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your cooktop into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- **Be sure all packing materials are removed from the cooktop** before operating it, to prevent fire or smoke damage should the packing material ignite.

- **Be sure your cooktop is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) which is to be used.** Your cooktop can be converted for use with either type of gas. See the Installation Instructions.
- **Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.

WARNING—TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- A. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer.
- B. Before servicing or cleaning the unit, switch power off at the service panel.
- C. When cutting or drilling into wall or ceiling do not damage electrical wiring and other hidden utilities.
- D. Ducted fans must always be vented to the outdoors.
- E. To reduce the risk of fire, use only metal ductwork.

WARNING—TO REDUCE THE RISK OF A COOKTOP GREASE FIRE:

- A. Keep fan, filters and grease laden surfaces clean.
- B. Always turn vent ON when cooking at high heat.
- C. Use high settings on cooktop only when necessary. Heat oil slowly on low to medium setting.
- D. Don't leave the cooktop unattended when cooking.
- E. Always use cookware and utensils appropriate for the type and amount of food being prepared.

CAUTION—For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.

(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

Using Your Cooktop

- **Do not leave children alone or unattended where a cooktop is hot or in operation.** They could be seriously burned.
- **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.
- **When raising or lowering the vent,** keep fingers away from all vent parts; assure that cookware, pans and handles will not be struck and tipped when raising the vent.
- **Do not operate or clean your cooktop if the glass is broken or cracked.** Cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electric shock. Call for service immediately if the cooktop glass breaks or cracks.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- **Do not clean the cooktop with flammable or volatile cleaning fluids.**
- **Do not clean the cooktop when the appliance is in use.**
- **Avoid scratching the cooktop** with sharp instruments, or with rings and other jewelry.
- **Never use the cooktop as a cutting board.**
- **Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **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 flame or hot surfaces and may cause severe burns.

- **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 the controls off. Smother a flaming pan on a surface burner 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.

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.

- **Do not store flammable materials near the cooktop.** Do not store or use 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 or near the cooktop.**

- **Never leave surface burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.

- **Adjust surface burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.



- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.

- **To minimize the possibility of burns,** ignition of flammable materials and spillage, turn cookware handles toward the side or center of the cooktop without extending over adjacent burner or vent area.

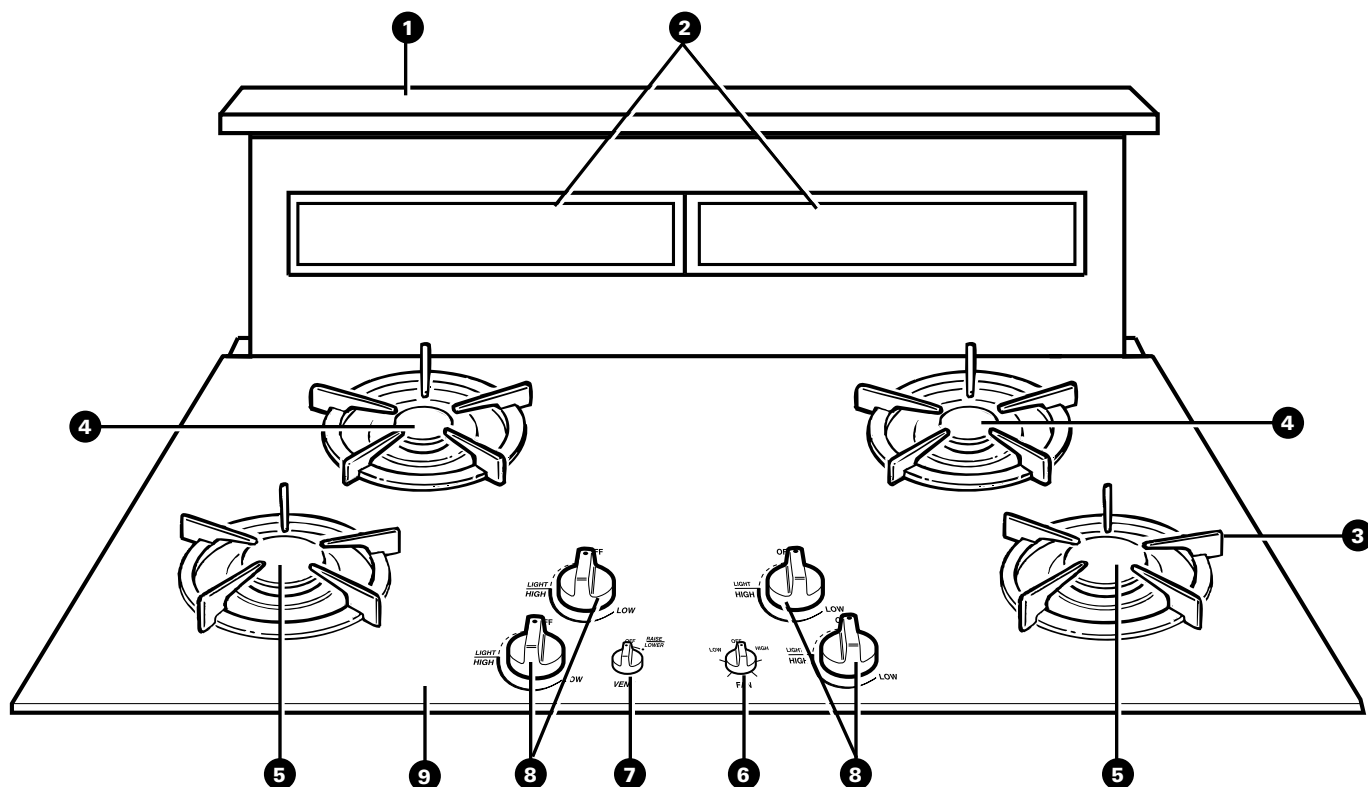


- **Always turn the surface burners to off before removing the cookware.**
- **Carefully watch foods being fried at high flame setting.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **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.
- **Use proper pan size**—avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on cooktop can ignite. Use pans with handles that can be easily grasped and remain cool.
- **Do not place hot cookware on the glass cooktop.** This could cause glass to break.
- **Keep all plastics away from burners.**
- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the off position and all grates are cool before attempting to remove a grate.**
- **If the cooktop is located near a window,** do not use long curtains which could blow over the burners and create a fire hazard.
- **If you smell gas,** turn off the gas to the cooktop and call a qualified service technician. Never use an open flame to locate a leak.
- **Do not cover or block the area around the cooktop knobs.** This area must be kept clear for proper ventilation and burner performance.
- **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.
- **Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok.** This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

SAVE THESE INSTRUCTIONS



FEATURES OF YOUR COOKTOP



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
HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?



Your new cooktop has gas burners. If you are used to cooking with induction or other electric surface units, you will notice some differences when you use gas burners.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between gas burner cooktops and any other type of cooktop you may have used in the past.

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



USING YOUR COOKTOP

Electric Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

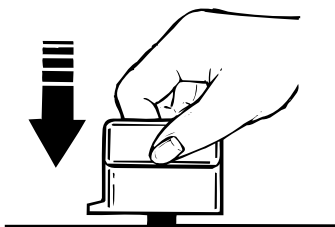
The igniters make clicking sounds and spark even when only a single burner is being turned on. Do not touch any of the burners when the igniters are clicking.

In case of a power outage, you can light the surface burners on your cooktop with a match. Hold a lighted match to the burner, then turn the knob to the **HIGH** position. **Use extreme caution when lighting burners this way.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

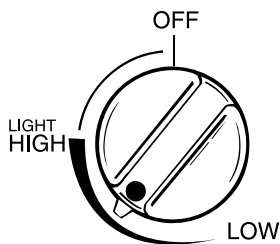
To Light a Burner

Push the control knob in and turn it **counterclockwise** to desired position from **HIGH** to **LOW**.



After the burner ignites, turn the knob in either direction to adjust the flame size.

To turn a burner off, turn the knob clockwise, as far as it will go, to the **OFF** position.



- The center and two rear burners are best for smaller pans and cooking operations requiring carefully controlled simmering conditions. The two front burners are the high power burners for larger pans and fast boiling operations.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Check to be sure the burner you turned on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Auto Relight

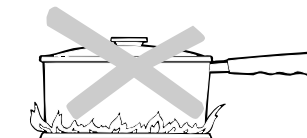
The burners on this cooktop relight automatically if the flame goes out. This helps prevent the inconvenience of having to manually relight a burner. As with electric ignition, all of the burner igniters spark while a burner is relighting. Do not touch any of the burners when the igniters are clicking.

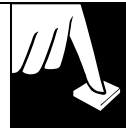
How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted heat and only serves to heat the handle.





Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for surface cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas cooktops.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if they are used at medium heat as the manufacturer recommends.

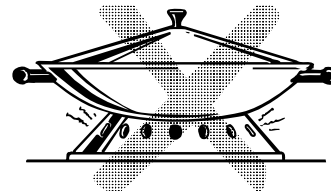
Wok Cooking

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



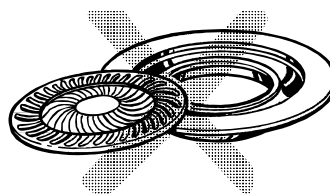
Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.





COOKTOP VENT SYSTEM

The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop.

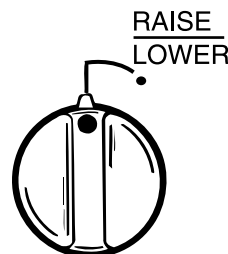
Continuous use of the vent system helps keep the kitchen comfortable and less humid, reducing cooking odors and soiling moisture that normally creates a frequent need for cleaning.

Raising or Lowering the Vent

To raise the vent, turn the VENT knob to the RAISE/LOWER position. The vent will rise to the fully extended position. There is no intermediate position.

To lower the vent, turn the VENT knob again to the RAISE/LOWER position. The vent will then descend.

The vent fan will only operate in the fully extended position.



VENT

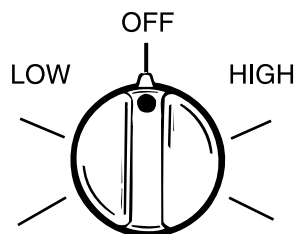
How to Operate the Vent System

Turn the FAN knob to HIGH position to turn it on.

If you continue turning the FAN knob, you can select a fan speed between HIGH and LOW.

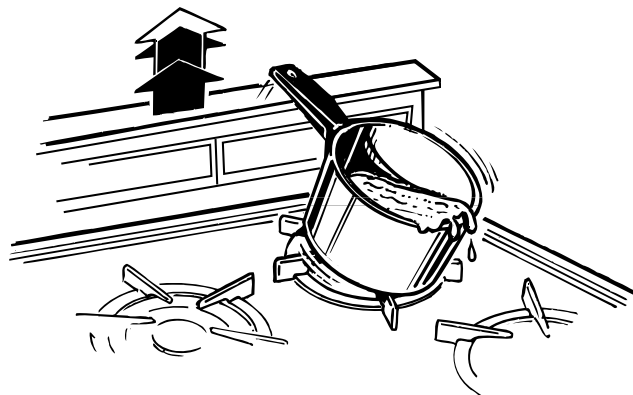
The FAN knob does not have to be turned to OFF before the vent is lowered. The fan will automatically turn off when the vent is lowered.

If the fan was not turned off when the vent was lowered, it will automatically come on at the previously selected speed when the vent is fully raised.



FAN

CAUTION: Be careful when raising or lowering the vent. Be sure pots, pot handles and other objects are clear of the vent cover and cannot be struck or tipped by the vent being raised. Keep hands and fingers away from all vent parts.



CARE AND CLEANING



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

Before cleaning any part of your cooktop, be sure all burners are off and **DISCONNECT ELECTRICAL POWER TO THE COOKTOP** at the fuse box or circuit breaker panel, or pull the cooktop power plug, located beneath the cooktop and inside the cabinets.

Glass Cooktop

To keep the cooktop looking its best, wipe up any spills as they occur. This will keep them from burning on and becoming more difficult to remove.

As soon as the cooktop is cool, wash the glass surface with a cloth moistened with warm, soapy water; rinse with clean water, and dry with a soft cloth. You can use any liquid household detergent.

Do not use abrasive materials such as metal pads, cleansing powder and scouring pads—they may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.

CAUTION: DO NOT COOK ON OR CLEAN A BROKEN OR CRACKED COOKTOP. Cleaning solutions and spillovers penetrating the cooktop can create a risk of electric shock. Call for a service technician immediately.

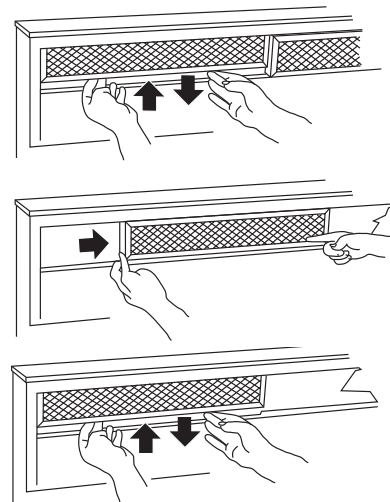
Grease Filters

The efficiency of your downdraft depends on a clean filter. Frequency of cleaning depends on the type of cooking you do. Grease filters should be cleaned at least once a month. Never operate the downdraft without the filters in place.

To remove: Lift up and pull the bottom out. Remove the left filter first, then slide the right filter to the left and remove it.

To clean: Soak and then agitate in a hot detergent solution. Light brushing may be used to remove imbedded soil. Rinse, shake and remove moisture before replacing. Filters may be cleaned by placing in dishwasher, although some slight color fading may occur after several washings.

With careful handling, the filter will last for years. If replacement becomes necessary, order the part from your dealer.



Control Knobs

The control knobs may be removed for cleaning.

To remove knob, pull it straight up.

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

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CARE AND CLEANING

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Burner Assembly

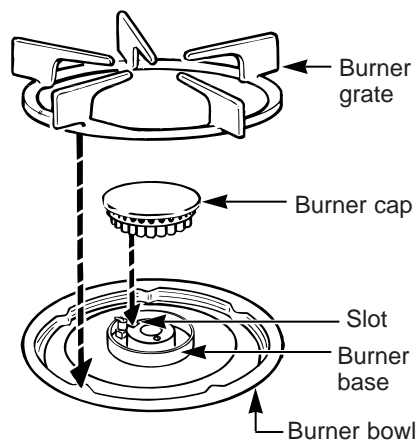
The burner assemblies should be wiped clean often.

Turn all controls OFF before removing burner parts.

The electrode of the spark igniter is exposed when the top of the burner is removed. Be careful not to push in any surface unit controls while the top of a burner is removed. A slight electrical shock might result which could cause you to knock over hot cookware.

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.

The burner grates and caps can be lifted off, making them easy to clean. Removing them gives you access to the burner base and burner bowl. Wash the grate and cap in hot, soapy water and rinse with clean water. Dry them with a cloth—don't reassemble them wet. When replacing these parts, be sure they fit securely into position over the burners.



Burner Grates

Cast-iron burner grates should be washed regularly and, of course, after spillovers.

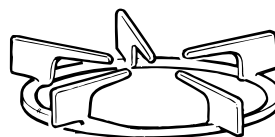
Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the cooktop wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak for 30 minutes. Wash, rinse well, and dry.

To prevent rusting, apply a light coating of cooking oil on the bottom of the grates.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.



INSTALLATION INSTRUCTIONS



BEFORE YOU BEGIN

Read these instructions completely and carefully.

Save these instructions for local inspector's use.

IMPORTANT—OBSERVE ALL GOVERNING CODES AND ORDINANCES.

NOTE TO INSTALLER: Be sure to leave these instructions with the consumer.

FOR YOUR SAFETY

If YOU SMELL GAS:

1. Open windows.
2. Don't touch any electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

for your safety

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

PARTS LIST

Cooktop

- 4 burner grates
- 4 burner caps
- Gas pressure regulator with attached 1/2" to 3/8" reducing bushing and 3/8" pipe nipple
- 2 clamping brackets with screws
- Attached 120 volt grounded plug cord
- Self adhesive gasket
1/4" x 36" (1)
3/16" x 36" (2)

Downdraft Unit

- Downdraft unit
- Downdraft stability brackets
- Two filters

Blower Unit

JXBA55 motor and blower assembly is required for both models.

JXBC55 optional outdoor cover accessory may be ordered for installation of blower and motor assembly on the outside wall.

- Blower
- Nuts and washers

TOOLS AND PARTS NEEDED

- Large flat blade screwdriver
- Saw
- Carpenter's square
- Pipe wrench
- Manual gas line shut-off valve
- Pipe joint sealant that resists action of LP gas
- Ductwork to suit the installation.

For flexible connection where local codes permit:

- Flexible metal tubing (same 3/4" or 1/2" I.D. as gas supply line)
- Flare union adapter for connection to supply line (3/4" NPT x 3/4" I.D. or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to regulator (1/2" NPT x 3/4" I.D. or 1/2" I.D.)

For rigid connection:

- Pipe fittings as required

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INSTALLATION INSTRUCTIONS

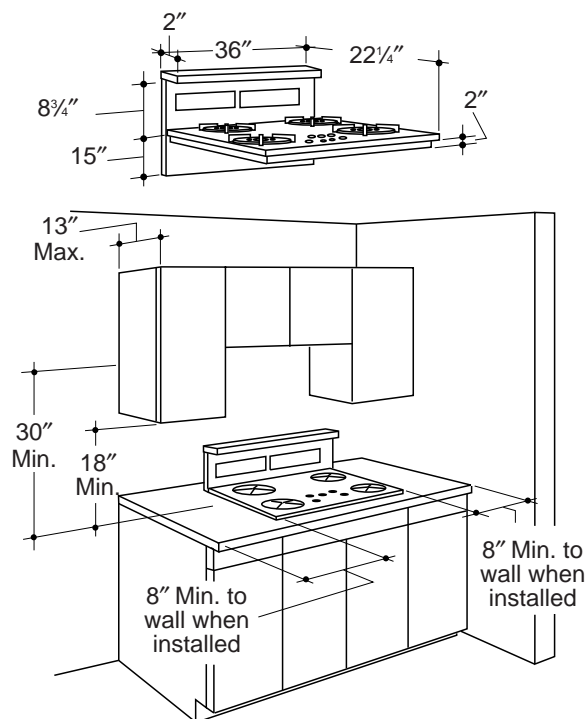
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IMPORTANT SAFETY INSTRUCTIONS

The cooktop has been design certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You'll find these precautions in this Use and Care Guide; read it carefully.

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- The cooktop must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70–Latest Edition.
- Installation of this cooktop must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code. ANSI Z223.1–Latest Edition.
- Disconnect electrical supply before servicing.
- Make sure the wall coverings around the cooktop can withstand heat generated by the cooktop up to 200° F.
- Avoid placing cabinets above the cooktop.
- If cabinets are placed above the cooktop, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If cabinets are placed above the cooktop, use cabinets no more than 13" deep.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooktop with not less than 1/4" insulating millboard or gypsum board at least 3/16" thick covered with 28 gauge sheet steel or 0.020" thick copper.
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24"**. The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the cooktop sides must not be less than 18".

DIMENSIONS AND CLEARANCES



The downdraft system with blower, motor and ductwork will occupy the cabinet below the cooktop. Drawers cannot be installed below this cooktop.

Avoid placing cabinets above the cooktop unit, if possible, in order to reduce the hazards caused by reaching over heated surface units.

If the cabinetry is used above the cooktop, allow a minimum 30" clearance between the cooking surface and the bottom of the unprotected cabinet.

If the clearance between the cooktop and the cabinetry is less than 30", the cabinet bottom must be protected with a flame retardant millboard at least 1/4" thick, or gypsum board at least 3/16" thick, covered with 28 gauge sheet steel or 0.020" thick copper. Clearance between the cooktop and the protected cabinetry **MUST NEVER BE LESS THAN 24"**.

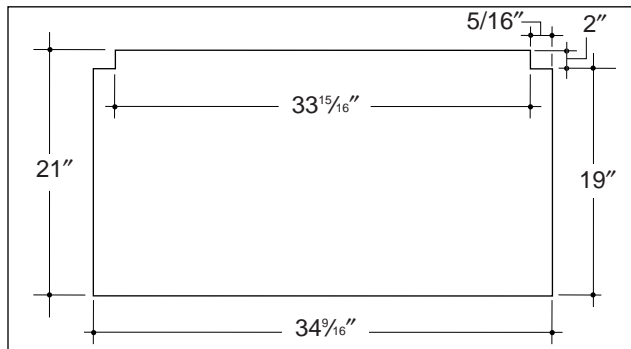
EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

Working areas adjacent to the cooktop should have an 18" minimum clearance between the countertop and the bottom of the cabinet. If the clearance is less than 18", the adjacent cabinets should be at least 8" from the side of the cooktop.



PREPARING THE COUNTERTOP

Back of countertop



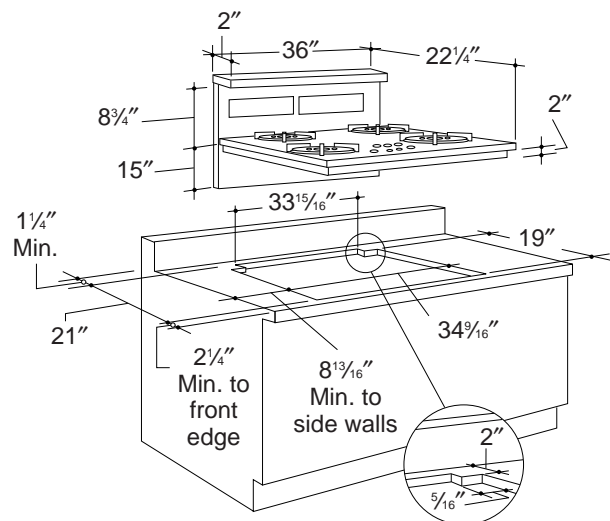
Front of countertop

Countertop cut-out dimensions

Cut out the opening as shown in the diagram. Measure carefully when cutting the countertop. Making sure the sides of the opening are parallel and the front and rear cuts are exactly perpendicular to the sides.

The front of the opening must clear the front support rail on the cabinet and the rear of the opening must clear the rear support of the cabinet.

CUT THE OPENING



Measure carefully when cutting countertop. Make sure sides of opening are parallel and rear and front cuts are exactly perpendicular to sides. The gas downdraft cooktop is designed to fit in a 36" or larger base cabinet.

The countertop cutout for the cooktop must be:

- 34 $\frac{9}{16}$ " at the front of the counter and 33 $\frac{15}{16}$ " at the back
- 19" front to back notch
- 21" front to back of cutout

The notches at the back of the cutout are:

- 2" forward and 5/16" to the inside.

Follow the illustration shown.

- Allow at least 1 $\frac{1}{4}$ " clearance between back of cutout and wall.
- Allow at least 8 $\frac{13}{16}$ " clearance from right and left sides of cutout to adjacent wall.
- Allow at least 2 $\frac{1}{4}$ " clearance between front of cutout and front edge of countertop.

CAUTION: Wall coverings, countertops and cabinets should be able to withstand 200°F. heat generated by the cooktop.

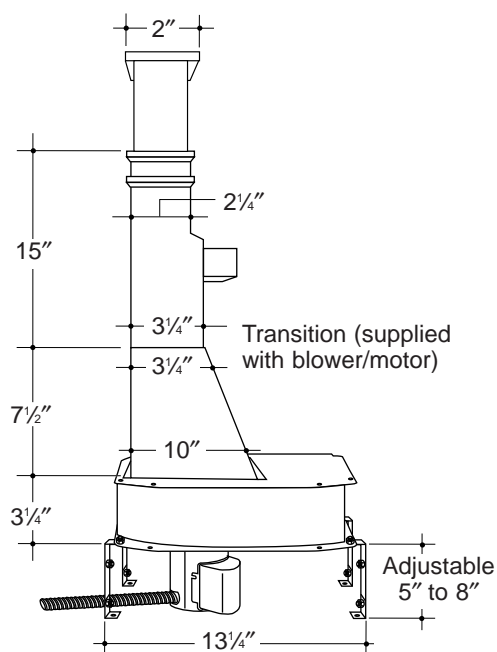
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INSTALLATION INSTRUCTIONS

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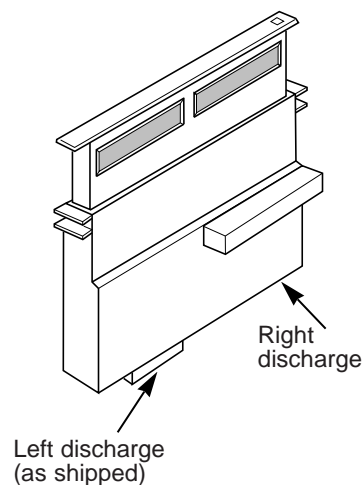
PLAN THE DUCTWORK



Prepare ductwork to vent to outdoors:

- Use the shortest and straightest duct run possible.
- Duct run should not exceed equivalent length of 150 feet. Refer to "Duct Fittings" chart to calculate equivalent length for various duct configurations.
- This downdraft blower system is designed for use with 3/4" x 10" ductwork. It can be transitioned to 6" round.
- Ductwork **MUST** be vented to the outside. Never vent into a crawl space, attic or other enclosed space.

DUCTWORK ARRANGEMENT



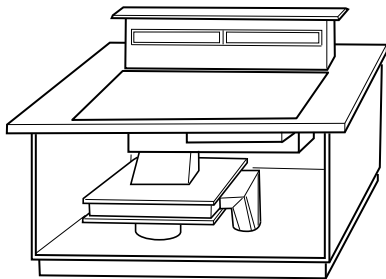
The downdraft vent is shipped with the discharge outlet on the left side. It can be changed to the right side to avoid interference in routing the ductwork.

- To change the ductwork to the right side, remove the screws holding the outlet panel to the bottom of the vent.
- Remove and rotate the panel and fasten with screws.
- The blower can be mounted in the cabinet or under the floor. The blower will fit between floor joists on 16" centers.

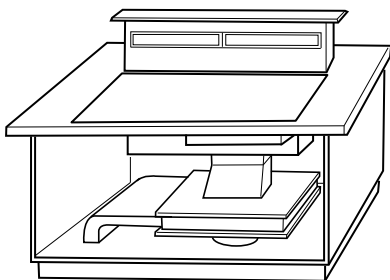


To accurately locate the ductwork holes in the cabinet floor:

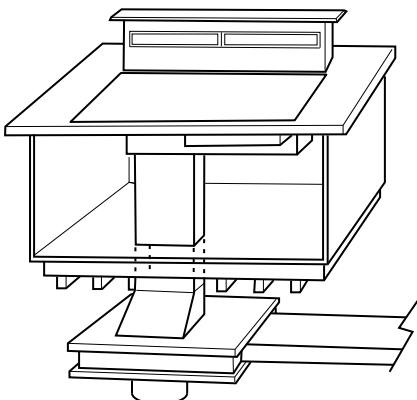
- Place the downdraft vent against the back of the cutout.
- Place the transition duct supplied on top of the blower/motor assembly.
- Position the transition duct and assembly below the discharge outlet.
- Position a transition duct (not supplied) to the end of the blower in the direction of desired discharge.
- Mark the location and remove the assembly.
- Cut the holes and install ductwork connection.



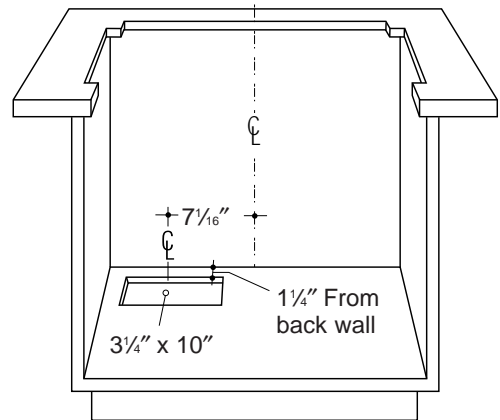
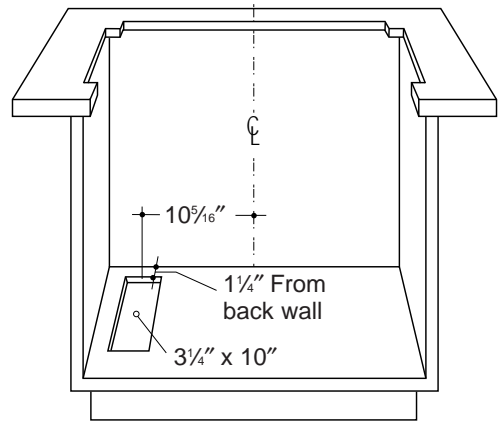
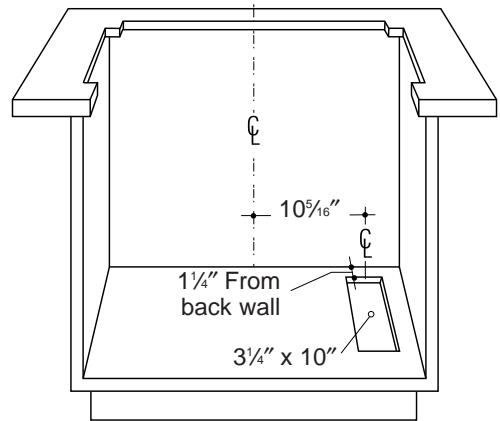
Discharge right shown with 6" round duct
(not shown to scale)



Discharge left shown with rectangular duct
(not shown to scale)



Through the floor shown with rectangular duct
(not shown to scale)



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INSTALLATION INSTRUCTIONS

(continued)

DUCT FITTINGS

Use the chart at the right to compute maximum permissible lengths for duct runs to outdoors.

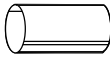



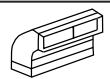
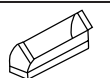
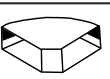
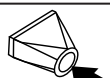






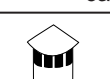
NOTE: Do not exceed maximum permissible equivalent lengths!

Flexible ducting:

If flexible metal ducting is used, all the equivalent feet values in the table should be doubled. The flexible metal duct should be straight and smooth and extended as much as possible.

Do NOT use flexible plastic ducting.

NOTE: Any home ventilation system, such as a cooktop with a downdraft exhaust mechanism, may interrupt the proper flow of combustion air and exhaust required by fireplaces, gas furnaces, gas water heaters and other naturally vented systems. To minimize the chance of interruption of such naturally vented systems, follow the heating equipment manufacturer's guidelines and safety standards such as those published by NFPA and ASHRAE.

Duct Pieces	Equivalent Length*	Number Used	Total Equivalent Length
 6" round, straight	1 ft. (per foot length)	feet	
 3 1/4" x 10" straight	1 ft. (per foot length)	feet	
 6", 90° elbow	15 ft.		
 6", 45° elbow	9 ft.		
 3 1/4" x 10" 90° elbow	16 ft.		
 3 1/4" x 10" 45° elbow	5 ft.		
 3 1/4" x 10" 90° flat elbow	18 ft.		
 6" round to 3 1/4" x 10" transition	7 ft.		
 3 1/4" x 10" to 6" round transition	5 ft.		
 6" round to 3 1/4" x 10" transition 90° elbow	20 ft.		
 3 1/4" x 10" to 6" round transition 90° elbow	12 ft.		
 6" round wall cap with damper	21 ft.		
 3 1/4" x 10" wall cap with damper	27 ft.		
 6" round roof cap	20 ft.		
 6" round roof vent	24 ft.		
Total duct run should not exceed 150 ft.			

*Actual length of straight duct plus duct fitting equivalent. Equivalent length of duct pieces are based on actual tests conducted by GE Evaluation Engineering and reflect requirements for good venting performance with any downdraft cooktop.



POWER SUPPLY LOCATIONS

Gas Supply:

These cooktops are designed to operate on natural gas at 4" of water column pressure or on LP gas at 10" of water column pressure.

- These cooktops are shipped from the factory set for natural gas. If you decide to use this cooktop with LP gas, conversion adjustments must be made by a service technician or other qualified person.
- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line regardless of type of gas being used.

For proper operation, the maximum inlet pressure to the regulator must be no more than 10" water column pressure for natural gas and 14" water column pressure for LP gas.

- When checking the regulator, the inlet pressure must be at least 1" greater than the regulator output setting.

If the regulator is set for 4" of water column pressure, the inlet pressure must be at least 5".

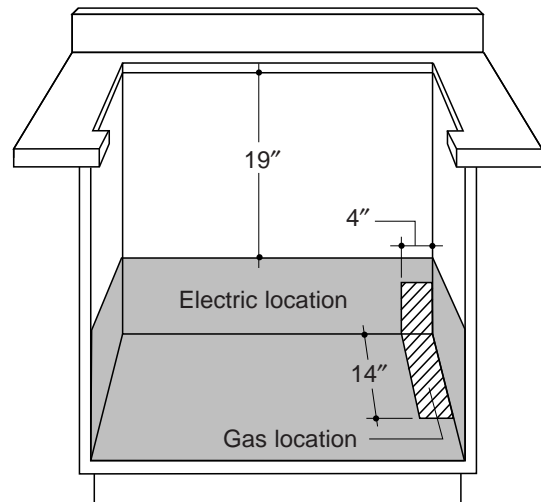
If the regulator is set for 10" of water column pressure, the inlet pressure must be at least 11".

For ease of installation, and if local codes permit, the gas supply line into the cooktop should be 1/2" or 3/4" ID flexible metal appliance connector, three to five feet long.

NOTE: Purchase a new flexible line. **DO NOT USE AN OLD PREVIOUSLY USED LINE.**

- Make gas connection through rear wall, or on cabinet floor at rear, as illustrated.

Electrical Supply:



The built-in gas downdraft cooktop features pilotless electric ignition for energy savings and reliability. It operates on a 120 volt, 60 Hz power supply. A separate circuit, protected by a 15 amp time delay fuse or circuit breaker, is required.

- A properly grounded 3-prong receptacle should be located within reach of cooktop's four foot power cord.

IMPORTANT: (Please read carefully.) FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and has correct polarity.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do Not, Under Any Circumstances, Cut Or Remove The Third (ground) Prong From The Power Cord.

Do not use an extension cord.

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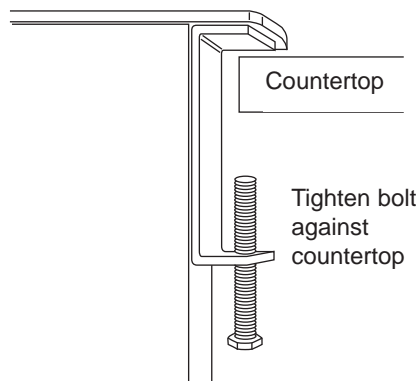
INSTALLATION INSTRUCTIONS

(continued)

STEP 1

Install Downdraft Vent

Place the downdraft vent into the countertop cutout, against the back side.



- Secure the downdraft to the countertop with mounting screws provided. (One on each side.) Tighten the mounting screws against the underside of the countertop.
- Use a wood shim when installing in stone countertops.
- When installing in a tile countertop surface, it may be necessary to apply a locally approved caulking to cover any gaps.
- Fasten stabilizing straps to each side with screws provided.
- Secure the other end of the strap to the back or side wall of the cabinet.

STEP 2

Install Adjustable Support Brackets

- Place 2 brackets together, with ends facing the same direction. Secure with bolts, lock washers and nuts. Do not tighten.
- Assemble all 4 brackets and secure to the bottom of the blower/motor assembly.
- For installation where the blower is mounted inside the cabinet, attach the support brackets to the corners of the blower housing.
- If the blower is installed under the floor, attach the support brackets to the top of the blower. Provide a surface to attach the entire assembly to the underside of the floor.
- Support brackets are adjustable from 5" to 8".

STEP 3

Install the Motor/Blower Assembly

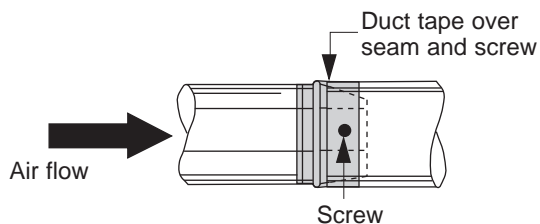
- Secure the transition duct to the top of the assembly with 2 screws on each side.
- Position the assembly with duct below the vent discharge.
- Adjust the height by sliding the brackets up or down until the assembly is tight against the vent discharge.
- Tighten all nuts and bolts on the brackets.
- Install discharge transition onto the blower and connect to ductwork. If round ducting is used, transition to 6" round to connect to the inlet.

STEP 4

Install the Ductwork

Use minimum 26 gauge galvanized or 24 gauge aluminum duct in 6" round or 3/4" x 10" size, or a combination of both. PVC duct should be used if installing under a poured concrete slab. **DO NOT** use flexible plastic ducting.

- Always use an appropriate roof or wall cap with damper. Laundry type wall caps should never be used.
- Use the straightest duct run possible.
- For satisfactory performance the duct run should not exceed 150 ft. or its equivalent length if bends or other various fittings are used. Refer to table of equivalent lengths for various duct configurations.

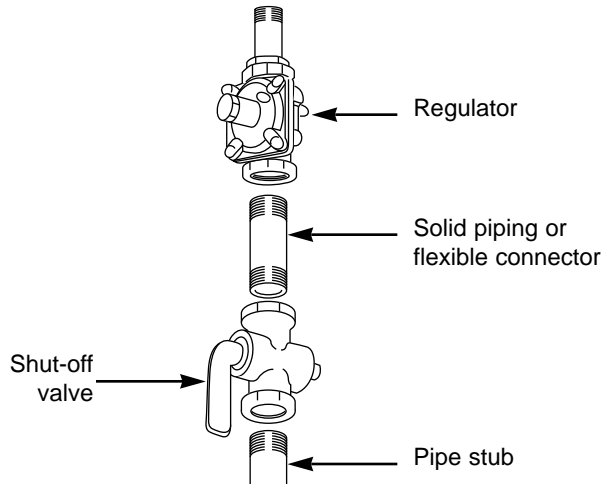


- Install ductwork so that the piece of duct nearest the downdraft unit slots INTO the next piece of the duct. Secure the joints with self-tapping screws and apply duct tape around the joints to ensure an airtight seal.



STEP 5

Install the Pressure Regulator



- Install the supplied pressure regulator and nipple in the gas line as close to the cooktop inlet as possible. Allowances for ventilation ducting may be necessary.

Make sure the regulator is installed in the right direction.

- Install a manual shut-off valve in the gas line in an easily accessible location.

NOTE: Instead of using solid piping to connect to pressure regulator, an approved flexible metal appliance connector may be used between the pipe stub and the shut-off valve and the pressure regulator, if local codes permit.

Appropriate flare nuts and adapters are required at each end of the flexible connector.

- Turn on the gas. Check for leaks using a liquid leak detector at all joints in the system. (The pressure test nipple is adjacent to the gas inlet pipe on the rear right hand side of the cooktop bottom.)

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

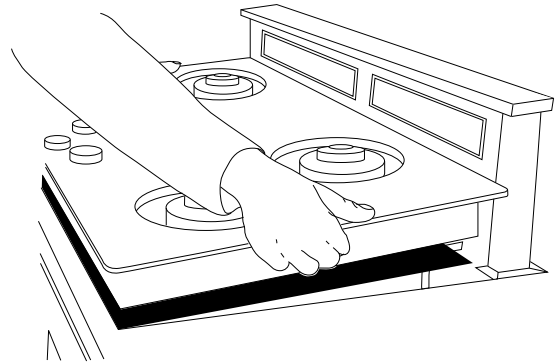
IMPORTANT: Disconnect the cooktop and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shut-off valve to the cooktop during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

STEP 6

Install the Cooktop

NOTE: If the cooktop is installed into a 36" base cabinet, the pressure regulator **MUST BE** installed to the bottom of the cooktop before the cooktop is placed into the cabinet.

- Remove packaging from the cooktop.



- To insure a good fit, position the cooktop over the cutout opening and carefully lower into place. Check edges all the way around to be sure all cutout edges are concealed and there are no gaps.

- Carefully lift and remove the cooktop.

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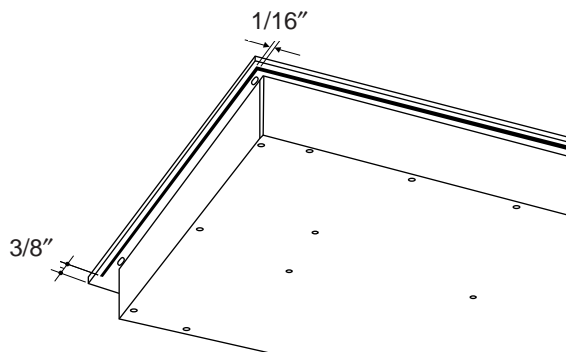


INSTALLATION INSTRUCTIONS

(continued)

STEP 6

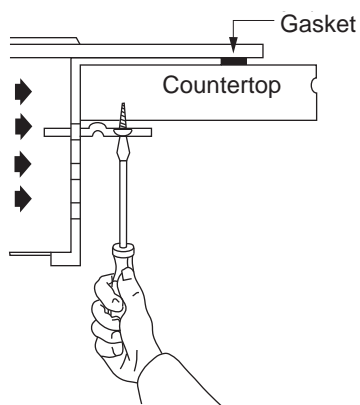
Install the Cooktop (continued)



- Cut a 3/16" gasket strip in half. Peel off the backing and apply to the underside of the glass cooktop edge, on each side at least 3/8" from the back and as close to the edge as possible without protruding.
- Apply the other gasket strip to the underside of the glass at the front of the cooktop.
- Remove remaining adhesive backing.
- Position the cooktop over the opening, making sure that the power cord is dropped into the cabinet.
- Lower the cooktop into the cutout, pressing gently and evenly to seat.

NOTE: If the cooktop is installed in a 36" base cabinet, the mounting brackets cannot be used because of interference with the cabinet sides. In this case, the cooktop can be secured to the cabinet with angle brackets (not supplied).

Remove one screw at the bottom of the cooktop body on both sides and secure the bracket with those screws. Then, secure the brackets to the cabinet sides.



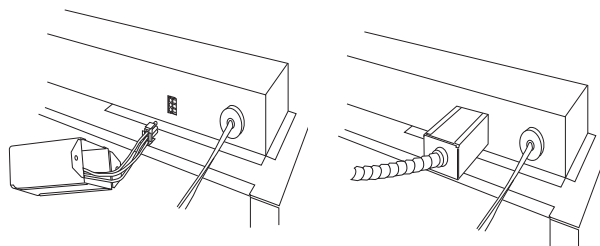
- Insert hold-down bracket into highest slots on the right and left sides of the cooktop.

Cooktop has three slots, the highest available will depend on the thickness of the countertop.

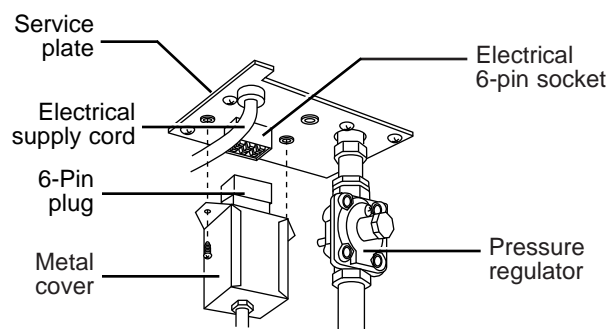
- Secure the brackets to the underside of the countertop with screws provided.

STEP 7

Electrical Connections



- Connect the 3-pin plastic plug from the blower/motor assembly to the 3-pin plastic socket on the underside of the vent, next to the conduit.
- Slide the metal cover over the connection and secure with screws.



- Connect the 6-pin plastic plug from the downdraft assembly to the 6-pin plastic socket on the underside of the cooktop, next to the power cord.
- Slide the metal cover over the connection and secure with screws.

STEP 8

Connect Power

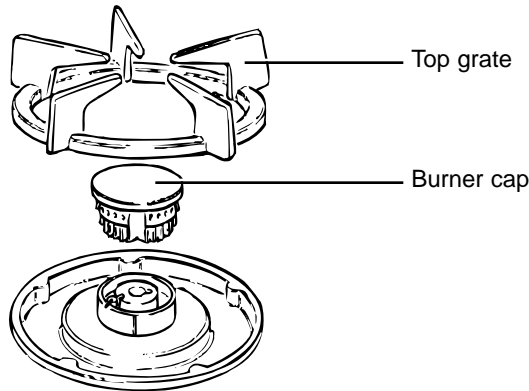
Plug power cord into properly grounded receptacle.



STEP 9

Assemble Burners, Check Ignition

Assemble burner as shown.



Check for proper ignition:

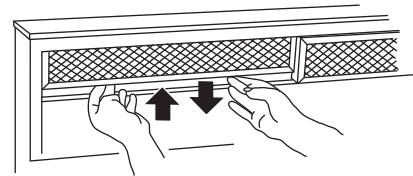
- Push in one control knob and turn 90° to HIGH position.
- The igniter will spark and the burner will light; the igniter will cease sparking when the burner is lit.
- First test may require some time, while air is flushed out of the gas line.
- Turn knob to OFF.
- Repeat the procedure for each burner.

STEP 10

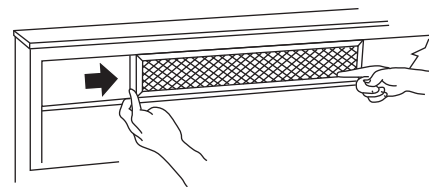
Install Filters, Check Operation of Downdraft

To raise the vent, turn the VENT knob to RAISE/LOWER.

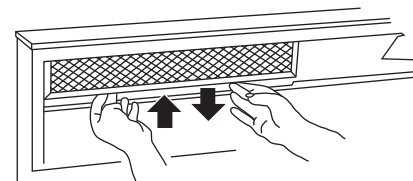
- Hold the knob until the vent begins to raise. The vent will automatically stop when it is fully extended.



- Tip filter into the opening and pull straight down so that the filter rests on slides.



- Slide the filter to the right side.



- Tip the other filter into the opening and pull straight down.
- To turn the fan on, turn the FAN knob to HIGH. Continue turning the FAN knob to select a fan speed between HIGH and LOW.

NOTE: It is not necessary to turn the fan OFF before lowering the vent. The fan will automatically turn off when the vent is lowered. When the fan is not turned off before lowering the vent, it will automatically come on at the previously selected speed when the vent is fully raised.

To lower the vent, turn the VENT knob to RAISE/LOWER. Hold the knob until the vent begins to lower.



CONVERTING TO LP GAS

or Converting Back to Natural Gas from LP

WARNING: If you are using LP (bottled) gas, all adjustments described in the following steps must be made **before** attempting burner adjustments or use of the cooktop.

This cooktop leaves the factory set for use with natural gas. If you convert to LP gas, keep these instructions and orifices in case you want to convert back to natural gas.

The conversion should be done by a qualified technician or installer.

PARTS:

Check the contents of the kit, which should contain the following:

- 2 Orifices—Large size—104-WB28K0093
- 3 Orifices—Small size—82-WB28K0094
- 1 Maxitrol LP adapter—WB01K055
- 1 Tie-on card/label for regulator

If you do not have all the above listed components, or if you are in any doubt, please contact the nearest GE Service and Parts Center.

USE ONLY APPROVED PIPE DOPE RESISTANT TO LP GAS.

Total input rating after conversion:

- 4 burner cooktop 34,000 Btu/hr.

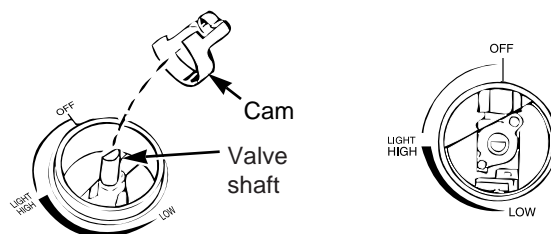
TOOLS REQUIRED:

Adjustable wrench
Nut drivers: 9/32" or 7 mm

1 PREPARE COOKTOP FOR CONVERSION

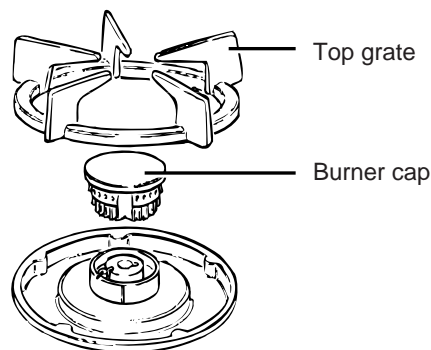
- (1) Turn off gas supply at the shut-off valve.
- (2) Turn off the electrical power to the cooktop.

2 CONVERT THE SURFACE KNOBS



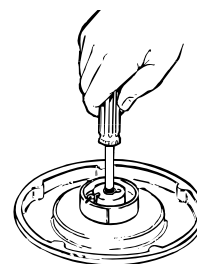
1. Remove the knobs and lift off the microswitch operating cams from the valve shafts.
2. Fully screw down the brass low flame adjustment screws into the valve bodies with a clockwise rotation.
3. Replace the knobs and cams.

3 CONVERT THE SURFACE BURNERS



1. Remove grates and burner caps.
2. Using the 7 mm nut driver, remove and replace the brass orifice spud inside each burner chimney as follows:

- Replace the large orifices with the spuds that are stamped 104.
- Replace the small orifices with the spuds that are stamped 82.



NOTE:

- Each orifice has a number and the letter "L" indicating LP gas.
- There will be one extra orifice spud when converting a four burner cooktop.

CONVERTING TO LP GAS

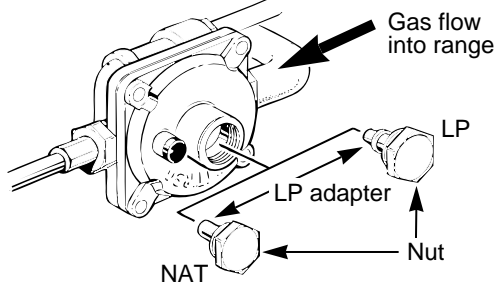
or Converting Back to Natural Gas from LP



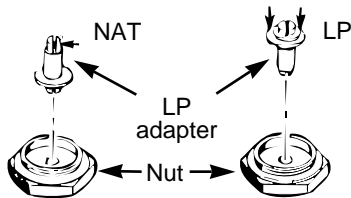
4 CONVERT THE PRESSURE REGULATOR

WARNING: Do not remove the pressure regulator from the cooktop.

1. Locate the pressure regulator under the rear of the cooktop.
2. Use an adjustable wrench to remove the nut from the pressure regulator.



3. Insert the LP Adapter into the nut.



4. Reinsert the assembly into the regulator and attach the tie-on label to the regulator using the string provided.

6 CHECK QUALITY OF FLAMES

The combustion quality of burner flames needs to be determined visually.



(A) **Yellow flames**—
Call for service



(B) **Yellow tips on outer cones**—
Normal for LP gas



(C) **Soft blue flames**—
Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.

7 FINAL STEPS

Fill in the date plus the name and address of the service organization performing the conversion in the spaces provided on the conversion label. Remove the backing from the label and stick it in a convenient place on the underside of the cooktop near the Rating Plate. Make sure the area is clean and dry before applying the label. The conversion is now complete.

5 CHECK FOR LEAKS

Check for leaks **before** attempting to light the burners.


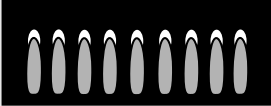

When all connections have been made, make sure all cooktop controls are in the OFF position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the cooktop and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the cooktop from the gas supply system by closing the individual shut-off valve.



QUESTIONS? BEFORE YOU CALL FOR SERVICE...

PROBLEM	POSSIBLE CAUSE
BURNERS DO NOT LIGHT	<ul style="list-style-type: none">• Make sure electrical plug is plugged into a live power outlet.• Slot in burner base may be clogged. Remove the obstruction.• Burner parts not replaced correctly.• Hole in burner cap behind igniter may be clogged.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: center;"><div style="text-align: center;"><p>(A) Yellow flames — Call for service</p></div><div style="text-align: center;"><p>(B) Yellow tips on outer cones — Normal for LP gas</p></div><div style="text-align: center;"><p>(C) Soft blue flames — Normal for natural gas</p></div></div> <ul style="list-style-type: none">• If burner flame looks like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none">• If cooktop is connected to LP gas, check all steps in the Installation Instructions.
BURNER 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, and it can only be turned in a counterclockwise direction. When the knob is at any other position, it can be turned in either direction without being pushed in.
FAN DOES NOT WORK	<ul style="list-style-type: none">• The vent must be fully extended before fan will work.• Fan control knob must be turned in clockwise direction to turn fan on.

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

We'll Be There

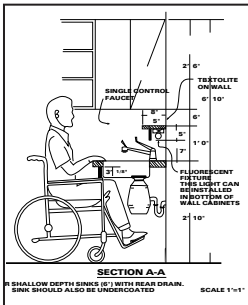
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

GE Answer Center® **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.

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

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



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

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.

Service Contracts **800-626-2224**

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

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

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

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

YOUR GE COOKTOP WARRANTY

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

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

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

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

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

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

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

Warrantor: General Electric Company

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

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