

Owner's Manual

Radiant Cooktop

Model ZEU36K



Monogram®

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.

Contents

Care and Cleaning		Using Your Cooktop	
Control Knobs	16	Bridge Surface Element	13
Glass Cooktop Cleaning	17, 18	Cookware Tips	14
Consumer Services		Tri-Ring Surface Element	13
Before You Call For Service	20	Features	10
Important Phone Numbers	23	Home Canning Tips	15
Model and Serial Numbers	3	How to Set the Controls	11
Product Registration	21, 22	Radiant Surface Elements	12
Safety Instructions	4–9	Elements Cycling On and Off	15
Warranty	24		

How to remove protective shipping film and packaging tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: *The adhesive must be removed from all parts before using the cooktop. 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.

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.

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: **ge.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 elements 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 elements. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot surface element.
- 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 element 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.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface element, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

***NOTE:** We recommend that you avoid wiping any surface element 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 elements 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 elements. 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 elements or areas near surface elements; 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 elements 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 element's heating area. The use of undersized cookware will expose a portion of the surface element to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface element 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 elements.
- 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 elements 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 elements off before removing the cookware.
- Keep an eye on foods being fried at high or medium-high heat settings.
- Do not flame foods on the cooktop. If you do flame 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

INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

AVERTISSEMENT!

Pour votre sécurité, vous devez suivre toutes les instructions de ce manuel pour réduire le risque d'incendie, de secousse électrique ou pour empêcher des dommages matériels, des blessures corporelles ou même des décès.

PRÉCAUTIONS DE SÉCURITÉ

Pour utiliser un appareil électroménager électrique, vous devez prendre des précautions de sécurité, en particulier les suivantes :

- Assurez-vous que votre appareil électroménager soit bien installé et mis à la terre, par un installateur qualifié, conformément aux instructions d'installation fournies.
- Demandez à l'installateur de vous montrer l'emplacement du disjoncteur ou du fusible. Notez-le pour référence future.
- N'utilisez cet appareil électroménager que de la manière indiquée dans ce manuel.
- N'essayez jamais de réparer ou de remplacer une pièce de votre table de cuisson, à moins que cela soit spécifiquement recommandé dans ce manuel. Tout autre entretien doit être effectué par un technicien qualifié.
- Avant de procéder à un entretien, **DÉBRANCHEZ L'ALIMENTATION ÉLECTRIQUE DE VOTRE TABLE DE CUISSON AU PALIER DE VOTRE PANNEAU DE DISTRIBUTION, EN ENLEVANT LE FUSIBLE OU EN DÉBRANCHANT LE DISJONCTEUR.**
- Ne laissez jamais d'enfants sans surveillance—vous ne devez jamais laisser d'enfants seuls ou sans surveillance dans un emplacement où un appareil électroménager est en fonctionnement. Vous ne devez jamais leur permettre de se tenir ou de s'asseoir sur une partie de l'appareil électroménager.
- Ne permettez à personne de grimper, de se tenir ou de se pendre à la table de cuisson.

ATTENTION : VOUS NE DEVEZ JAMAIS GARDER DANS DES ARMOIRES SITUÉES AU-DESSUS D'UNE TABLE DE CUISSON DES OBJETS QUI RISQUENT D'INTÉRESSER LES ENFANTS. LES ENFANTS QUI GRIMPENT SUR UNE TABLE DE CUISSON RISQUENT D'ÊTRE SÉRIEUSEMENT BLESSÉS.

- Ne portez jamais de vêtements pendants ou lâches quand vous utilisez votre appareil électroménager. Faites attention quand vous essayez d'attraper des articles conservés dans des armoires situées au-dessus de la table de cuisson. Des matériaux inflammables risquent de brûler s'ils sont mis en contact avec les éléments de surface chauds et peuvent occasionner des brûlures sévères.
- N'utilisez que des poignées sèches – les poignées humides ou mouillées sur une surface chaude peuvent occasionner des brûlures dues à la vapeur. Ne laissez jamais les poignées entrer en contact avec les éléments de surface chauds. N'utilisez jamais de serviette ou d'autre linge épais comme poignée. De tels linges peuvent prendre feu sur un élément de surface chaud.
- Ne gardez jamais de matériaux inflammables près de la table de cuisson.
- Conservez la hotte et les filtres à graisse propres, pour maintenir une bonne ventilation et éviter tout incendie dû à la graisse.
- Ne conservez jamais ou n'utilisez jamais de matériaux combustibles, d'essence ou de toute autre vapeur ou liquide inflammable à proximité de cet appareil électroménager ou de tout autre appareil électroménager.
- Ne laissez jamais de graisse de cuisson ou d'autre matériau inflammable s'accumuler sur la table de cuisson.
- N'utilisez jamais d'eau pour éteindre un feu de corps gras. Ne déplacez jamais une casserole qui est en train de flamber. Mettez tous les réglages en position OFF (arrêt). Éteignez les flammes de la casserole sur l'élément de surface en le couvrant complètement avec un couvercle fermant bien, une tôle à biscuits ou un plateau plat. Utilisez un extincteur polyvalent à incendie à poudre pour feux de classe D ou à mousse.

Vous pouvez éteindre un feu de corps gras en dehors d'une casserole en le couvrant de bicarbonate de soude ou, si vous en avez un, en utilisant un extincteur polyvalent à incendie à poudre pour feux de classe D ou à mousse.

INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

PRÉCAUTIONS DE SÉCURITÉ

- Faites attention quand vous nettoyez la table de cuisson. Si vous utilisez une éponge ou un linge humide pour essuyer des éclaboussures sur l'élément de surface chaude, faites attention d'éviter les brûlures dues à la vapeur. Certains nettoyeurs peuvent produire des émanations délétères s'ils sont mis sur des surfaces chaudes.

NOTE : Nous vous recommandons d'éviter d'essuyer l'élément de surface tant qu'il ne s'est pas refroidi et que la lumière indicatrice ne s'est pas éteinte. Les seules exceptions à cette règle sont les débordements de sucre. Veuillez consulter la section «Nettoyage de la table de cuisson en vitrocéramique».

- Lorsque la surface de cuisson a refroidi, n'utilisez que la crème nettoiyante CERAMA BRYTE®, pour table de cuisson en vitrocéramique, et l'éponge CERAMA BRYTE® pour nettoyer la table de cuisson.
- Pour éviter tout dommage à la surface de cuisson, n'utilisez jamais de crème nettoiyante sur la surface de vitrocéramique quand elle est chaude.
- Après avoir nettoyé, utilisez un linge sec ou une serviette de papier pour enlever toute trace de crème nettoiyante.
- Lisez et suivez toutes les instructions et les avertissements inscrits sur les étiquettes de la crème nettoiyante.
- Ne faites jamais fonctionner les éléments de surface de cuisson en vitrocéramique si la vitrocéramique est cassée. Des éclaboussures ou de la solution nettoiyante peuvent pénétrer dans une table de cuisson cassée et peuvent occasionner un risque de secousse électrique. Appelez immédiatement un technicien qualifié si la vitrocéramique de votre table de cuisson se casse.
- Faites attention quand vous touchez la table de cuisson. La surface de vitrocéramique de votre table de cuisson peut rester chaude après que vous l'ayez réglée en position OFF (arrêt).
- Ne touchez jamais les éléments de surface. Ces éléments peuvent être suffisamment chauds pour vous brûler, bien qu'ils soient de couleur foncée. Pendant et après les avoir utilisés, ne touchez jamais les éléments de surface ou les surfaces avoisinantes ou ne laissez jamais des vêtements ou d'autres matériaux inflammables entrer en contact avec les éléments de surface ou les surfaces avoisinantes; donnez-leur suffisamment de temps pour refroidir.

Les surfaces qui peuvent vous brûler comprennent la table de cuisson et toutes les surfaces qui lui font face.

- Cuisez la viande et la volaille complètement, la viande au moins à une température INTERNE de 71 °C (160 °F) et la volaille au moins à une température INTERNE de 82 °C (180 °F). La cuisson à ces températures protège généralement contre les intoxications alimentaires.
- Ne laissez jamais les éléments de surface sans surveillance à haute température. Les débordements peuvent causer de la fumée et les débordements gras peuvent prendre feu.
- Utilisez la bonne taille de casserole. Choisissez une casserole qui a un fond plat suffisamment large pour couvrir toute la superficie de l'élément de surface. L'utilisation d'une casserole inadéquate mettra une partie de l'élément de surface en contact direct avec vous et pourra mettre vos vêtements en feu. Une bonne correspondance de vos ustensiles de cuisine à l'élément de surface améliorera l'efficacité. Veuillez consulter la section «Conseils sur les ustensiles de cuisson».
- N'essayez jamais de déplacer une casserole de matière grasse chaude, en particulier une friteuse à huile. Attendez que la matière grasse se soit complètement refroidie.
- Seules, certaines catégories de verre, de vitrocéramique, de porcelaine ou d'autres ustensiles vitrifiés conviennent à la cuisson sur vitrocéramique. Les autres peuvent se casser à cause de changements soudains en température.
- Pour minimiser la possibilité de brûlures, d'inflammation de matériaux inflammables et de débordements, vous devez orienter le manche de vos ustensiles de cuisine vers le centre de la table de cuisson, mais sans qu'il surplombe un élément de surface voisin.
- Écartez toujours vos revêtements muraux, vos tentures ou vos rideaux à une distance sécuritaire de votre table de cuisson.
- Écartez toujours vos torchons, vos serviettes, vos poignées et vos autres linges de maison à une distance sécuritaire de votre table de cuisson.
- Ne laissez jamais de serviette en papier, d'ustensile de cuisine ou de nourriture sur la table de cuisson quand vous ne l'utilisez pas.

PRÉCAUTIONS DE SÉCURITÉ

- Évitez de rayer la vitrocéramique de la table de cuisson. Vous pouvez rayer la table de cuisson avec un petit article comme un instrument aiguisé, une bague, un bijou ou un accessoire de vêtement.
- De grandes rayures ou des chocs sur la table de cuisson peuvent provoquer une cassure de la vitrocéramique et occasionner des éclats.
- N'utilisez jamais la surface de la table de cuisson en vitrocéramique comme planche à découper.
- Faites attention quand vous placez des cuillères ou d'autres ustensiles de cuisine sur la surface de la table de cuisson en vitrocéramique quand vous l'utilisez. Ils peuvent se réchauffer et occasionner des brûlures.
- Ne faites jamais réchauffer une casserole vide. Vous risquez d'endommager la casserole et la table de cuisson.
- Ne laissez jamais d'eau, de liquide ou de graisse sur la table de cuisson.
- Faites toujours réchauffer les matières grasses à basse température et surveillez-les pendant la cuisson.
- Ne nettoyez que les pièces indiquées dans ce manuel.
- Veuillez à ce que votre table de cuisson soit toujours propre et ne contienne jamais de graisses ou d'éclaboussures qui peuvent prendre feu.
- Pour réduire la possibilité de brûlure, assurez-vous toujours que les commandes pour tous les éléments de surface soient en position OFF (arrêt) et que toute la surface en vitrocéramique soit froide avant d'essayer de nettoyer la table de cuisson.
- Éloignez toujours les ustensiles de cuisine en bois ou en matière plastique et les aliments en conserve à une distance sécuritaire de votre table de cuisson. Ils peuvent se réchauffer et occasionner des brûlures.
- Ne placez ou ne conservez jamais d'objet sur la surface de votre table de cuisson quand vous ne l'utilisez pas.
- Apprenez aux enfants à ne jamais jouer avec les contrôles ou toute autre pièce de cette table de cuisson.
- Éteignez toujours les éléments de surface avant d'enlever l'ustensile de cuisine.
- Surveillez vos fritures quand vous faites frire des aliments à température élevée ou moyenne.
- Ne flambez pas les aliments sur la surface de cuisson. Si vous le faites sous la hotte, mettez le ventilateur en marche.
- Les aliments que vous faites frire doivent être aussi secs que possible. Le gel sur les aliments surgelés et la condensation sur les aliments frais peut occasionner des bulles dans la matière grasse et un débordement ou des projections en dehors de la casserole.
- Utilisez peu de matière grasse pour bien faire frire dans une poêle ou par immersion vos aliments. Si vous remplissez trop votre casserole, vous risquez de faire déborder la matière grasse en ajoutant des aliments.
- Utilisez autant que possible un thermomètre à friture pour éviter de brûler vos aliments.
- Ne faites jamais réchauffer des contenants à aliments fermés. L'augmentation de pression peut faire exploser le contenant et occasionner des blessures.
- Ne laissez jamais de pots ou de boîtes de matières grasses couler sur votre table de cuisson ou à proximité.
- Si vous utilisez un mélange d'huiles ou de matières grasses pour faire frire, mélangez bien avant de réchauffer, car les matières grasses fondent plus lentement que les huiles.
- Pour votre sécurité, n'utilisez jamais votre appareil électroménager pour chauffer ou réchauffer la pièce.

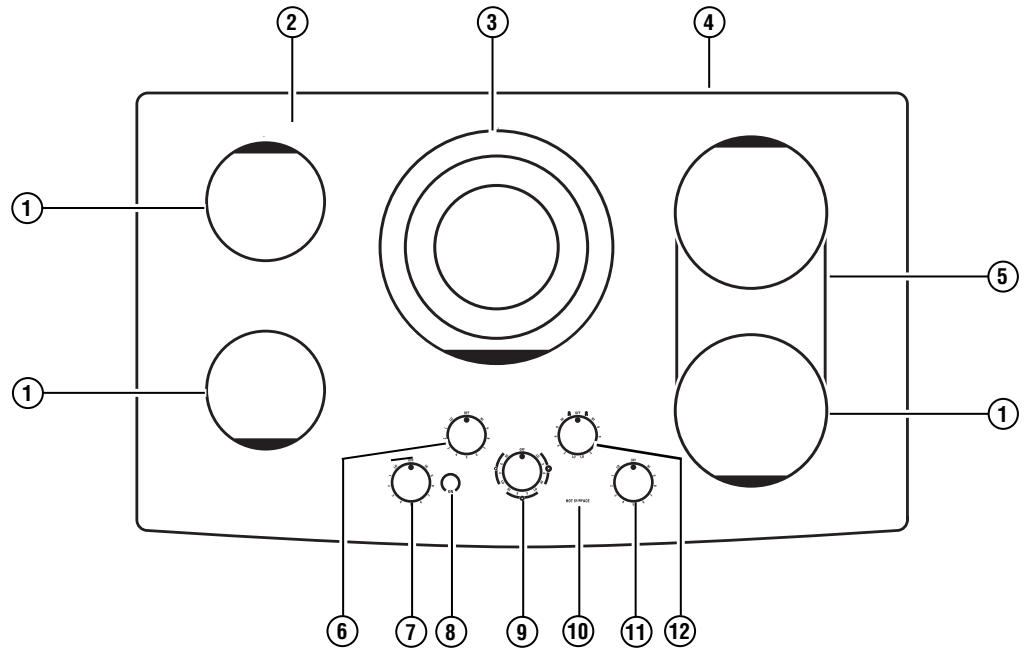
CONSERVEZ CES INSTRUCTIONS

Features of Your Cooktop

Radiant Cooktop

Design information

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



Feature Index	Page
1 Radiant Surface Elements	11, 12
2 Glass Ceramic Cooktop	14, 15, 17, 18
3 Tri-Ring Surface Element	12, 13
4 Model and Serial Numbers (under the cooktop)	3
5 Right Rear and Bridge Surface Element	12, 13
6 Left Rear Surface Element Control Knob	11
7 Left Front Surface Element Control Knob	11
8 Surface "ELEMENT ON" Indicator Light	11
9 Tri-Ring Surface Element Control Knob	13
10 HOT SURFACE Indicator Light	11
11 Right Front Surface Element Control Knob	11
12 Right Rear and Bridge Surface Element Control Knob	13

Using Your Cooktop

Radiant Cooktop

How to set the controls

Push the knob down and turn in either direction to the setting you want. When the control is in any position other than OFF, it may be rotated without pushing it down.

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 elements can be set anywhere between **LO** and **HI** for an unlimited number of heat settings. With the infinite switch the elements cycle on and off to maintain your selected control setting.

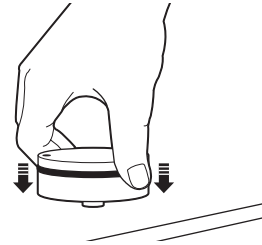
The **ON** indicator light will glow when *any* surface element is on.

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

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



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

Using Your Cooktop

Radiant Cooktop

Radiant surface elements

The radiant cooktop features heating elements 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 heating element 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 elements are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface elements when the food is cooked. Avoid placing utensils that could become hot or plastics that could melt on the surface element 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.



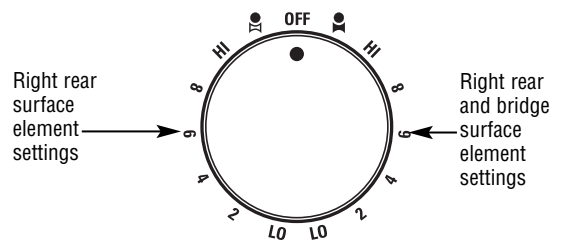
Always center the pan on the element you are using.




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


Using the bridge surface element

The surface element on the right side of your cooktop is designed to let you heat all parts of a large, oblong utensil that is too large to fit on one surface element. The Bridge Surface Element is made up of a front section, a middle section, and a rear section. You can heat all sections at once, or the front and rear sections separately.



Push down and turn the right rear surface element control knob clockwise to  and select your desired setting. This will allow you to heat the right rear and middle sections of the Bridge Surface Element. To use the entire bridge element, also push down and turn the right front surface element control knob to the desired setting.

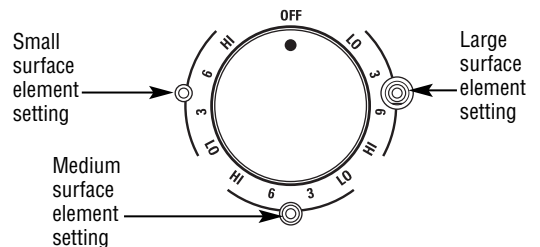
Choose pans that match the heated area as closely as possible.


To use only the right rear surface element without the middle section, push down and turn the right rear surface element control knob counter-clockwise to  and select your desired setting.


Use the right front control knob to heat the right front section of the Bridge Surface Element.


Using the tri-ring surface element

The center Tri-Ring surface element has 3 sizes to select from so you can match the size of the element to the size of the cookware you are using.



To use the large surface element, push and turn the center control knob clockwise to , stopping at the desired setting. This will activate the entire heating area.

To use the medium surface element, press and turn the center control knob clockwise to , stopping at the desired setting. This will activate the medium-size heating area.

To use the smallest surface element, press and turn the center control knob clockwise to , stopping at the desired setting. This will activate the smallest, inside heating area.

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 residue sometimes appears 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: *recommended*

Copper Bottoms: *usable, but not recommended*

Pans with copper bottoms may leave residue appearing as scratches. Remove any residue immediately after use. Do not let a pot boil dry. Overheated metal can bond to the glass cooktop and leave a permanent stain if it is not removed immediately.

Porcelain Enamel-Covered Cast Iron:

recommended

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.

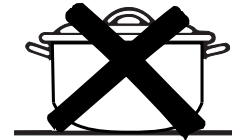
Glass-Ceramic: *usable, but not recommended*

Poor performance. May scratch the surface.

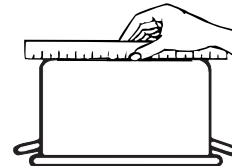
Stoneware: *usable, but not recommended*

Poor performance. May scratch the surface.

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



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



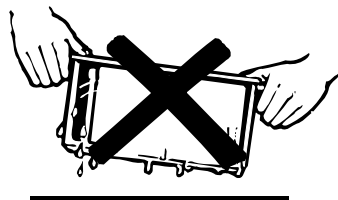
Check pans for flat bottoms by using a straight edge.

For best results

- Place only dry pans on the surface elements. Do not place lids on the surface elements, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface elements.
- 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 element 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.

Observe the following points in canning

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



Right!



Wrong!

Pots that extend beyond 1 inch of the surface element'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 elements.

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 element. If your cooktop or its location does not allow the canner to be centered on the surface element, 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 elements 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 element if your canner is not flat.**

ATTENTION :

- **Pour mettre en conserve d'une manière sécuritaire, vous devez détruire les microorganismes nuisibles et sceller vos pots hermétiquement. Quand vous mettez en conserve des aliments dans un appareil de conservation à bain d'eau, vous devez faire bouillir doucement, mais sans arrêt pendant tout le temps désiré. Quand vous mettez en conserve les aliments dans un appareil de conservation à pression, vous devez conserver la pression pendant le temps désiré.**
- **Après avoir ajusté les contrôles, vous devez absolument vous assurer de conserver les niveaux prescrits de température ou de pression pendant le temps requis.**
- **Comme vous devez vous assurer de réchauffer les pots de conserve pendant le temps prescrit, sans interruption pendant toute la durée de mise en conserve, ne faites jamais cuire vos conserves sur un élément de surface de la table de cuisson si votre appareil de conservation n'est pas absolument plat.**

Why do my elements cycle on and off?

Surface elements will cycle on and off to maintain the temperature you have selected.

All radiant surface elements have a temperature limiter that protects the glass cooktop from getting too hot.

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

- the pan boils dry.
- the pan bottom is not flat.
- the pan is off center.
- there is no pan on the element.

Control knobs

The control knobs may be removed for easier cleaning.

Make sure that the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.

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

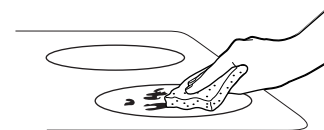
WARNING: DAMAGE to your glass surface may occur if you use scrub pads other than the pad included with your cooktop.

AVERTISSEMENT :

Vous pouvez ENDOMMAGER la surface en vitrocéramique si vous utilisez un tampon de récurage autre que celui fourni avec votre table de cuisson.

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.

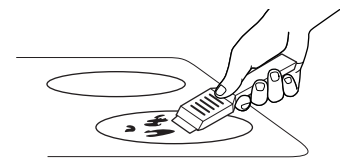


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

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.

AVERTISSEMENT :
Vérifiez soigneusement que le fond de vos ustensiles de cuisine n'ait pas d'aspérités qui risquent d'endommager votre table de cuisson.

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 elements. 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 elements 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 ELEMENTS WILL NOT MAINTAIN A ROLLING BOIL OR COOKING IS SLOW	<ul style="list-style-type: none"> You must use pans which are flat. Pan bottoms should closely match the diameter of the surface element selected.
SURFACE ELEMENTS DO NOT WORK	<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. <p><i>NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.</i></p>
TINY SCRATCHES OR METAL MARKS 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. <p>Food spillovers should always be cleaned before the next use of the cooktop, following the cleaning instructions in the <i>Glass Cooktop Cleaning</i> section.</p>
PLASTIC MELTED TO THE SURFACE	<ul style="list-style-type: none"> See the <i>Glass Surface – Potential for Permanent Damage</i> section in the <i>Glass Cooktop Cleaning</i> 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 ELEMENTS	<ul style="list-style-type: none"> Improper cookware used. Use only flat cookware to minimize cycling. See the <i>Elements Cycle On and Off</i> section.
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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Please place in envelope and mail to:

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Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

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Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

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After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800 GE CARES (800.432.2737).

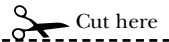
3

Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number

Serial Number

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at ge.com.



Consumer Product Ownership Registration



Model Number

Serial Number

Mr. Ms. Mrs. Miss

First Name

Last Name

Street Address

Apt. #

E-mail Address*

City State Zip Code

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



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OR

Visit our Website at: **ge.com**

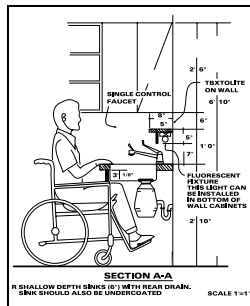
In-Home Repair Service

800.444.1845

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 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

LIMITED 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, Washington, D.C. or Canada. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. 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. Please have your serial number and model number available when calling for service.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
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.
- Damage caused after delivery.
- Product not accessible to provide required service.

EXCLUSION OF IMPLIED WARRANTIES—Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

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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