

Use and Care & Installation Guide

Downdraft Vent System

Grease Filter4

J ?	Problem Solver	4
	Installation	5–11
	Ductwork Table	8
	Plan Ductwork	8
	Plan Wiring	9
	Install Ductwork	10
	Install Wiring	10



Consumer Support

Warranty.....Back Cover

Models:	JVB93
	JVB96

GE Appliances



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

SAFETY PRECAUTIONS

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 unit, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- **C.** Do not use this unit with any solid-state speed control device.
- **D.** This unit must be grounded.

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

WARNING — TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

- A. SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- **B.** NEVER PICK UP A FLAMING PAN— You may be burned.
- **C.** DO NOT USE WATER, including wet dishcloths or towels—a violent steam explosion will result.
- **D.** Use an extinguisher ONLY if:
 - **1.** You know you have a Class ABC extinguisher, and you already know how to operate it.
 - **2.** The fire is small and contained in the area where it started.
 - 3. The fire department is being called.
 - **4**. You can fight the fire with your back to an exit.
- * Based on "<u>Kitchen Firesafety Tips</u>" published by NFPA.

WARNING — TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- **A.** Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- **B.** Always turn hood **ON** when cooking at high heat or when cooking flaming foods.
- **C.** Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- **D.** Use proper pan size. Always use cookware appropriate for the size of the surface element.

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

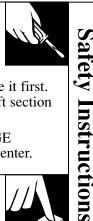
- **A.** Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- **B.** Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), and the local code authorities.
- **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.

WARNING — TO REDUCE THE RISK OF FIRE, USE ONLY METAL DUCTWORK.

• Do not attempt to repair or replace any part of your hood unless it is specifically recommended in this guide. All other servicing should be referred to a qualified technician.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY. READ AND SAVE THESE INSTRUCTIONS

SERVICING



NOTE: BE SURE ELECTRICAL POWER IS OFF BEFORE SERVICING THE UNIT.

It may be necessary to remove the downdraft blower system from the cabinet in order to service components such as the blower motor or air vent mechanism.

Disconnect power to the cooktop and remove it first. Reverse the steps in the Install the Downdraft section to remove the downdraft from the cabinet.

Service parts are available from your local GE distributor or from a GE Service and Parts Center.

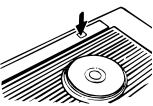
USING YOUR DOWNDRAFT VENT SYSTEM

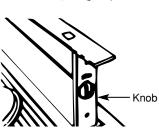


Controls

Turn the downdraft blower ON by pressing down on the activating switch. The air vent will rise.

The blower can be ON or OFF and its speed can be adjusted with the recessed knob on the right side of the air vent.





Turn the downdraft blower OFF by pressing the activating switch again. The air vent will go down and the blower will shut off.

NOTE: For most convenient operation, set the blower to your favorite speed. The blower will come on to this speed whenever the activating switch is pressed and the air vent rises.

CAUTION: Be careful when raising or lowering the downdraft. Be sure pots, pot handles and other objects are clear of the downdraft cover and cannot be struck or tipped by the downdraft being raised.

- To avoid injury, make sure there are no fingers around the downdraft cover when it is lowered.
- Keep hands and fingers away from all downdraft parts.



COOKING TIPS

• The high-capacity performance of this downdraft system can increase the cooking times for some foods. It may take longer to reach high cooking temperatures if the downdraft is turned on to high right away. Adjust the fan speed for best cooking results.

For best results when heating oil for deep frying or when boiling water, use the front surface units or wait until the water is boiling or the oil is at frying temperatures before turning on the downdraft.

• The downdraft may not completely capture all the steam from pans on the front burners.

Canning

When canning foods in a water-bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.

Use of the blower at a high speed when canning may reduce the temperature enough to stop boiling. While canning, we recommend using the downdraft at LOW speed and using the front surface unit.

Cooking

ervicing

3



CARE AND CLEANING

Grease Filter

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.

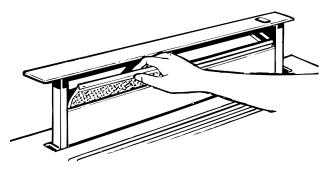
To remove: Pull the filters out by grasping them and pulling straight up.

To clean: Soak and then agitate in a hot detergent solution. Light brushing may be used to remove embedded soil. Rinse, shake and remove moisture before replacing.

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

Blower

- 1. DISCONNECT THE DOWNDRAFT POWER SUPPLY BY REMOVING THE POWER CORD FROM THE RECEPTACLE.
- **2.** Remove the blower cover.
- **3.** Use a vacuum hose to clean the blower. Do not immerse the blower in water.
- 4. Replace the blower cover.
- 5. Reconnect the power supply.



NOTE: The filters are different sizes. Be sure to replace them with the longer filter on the left.

When replacing the filters, the long one goes in the left side.

Painted or Metal Surfaces

Clean greasy surfaces frequently, using a mild detergent. **Do not use abrasive cloth, steel wool pads or scouring powder because they will mar the surface.**

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm, sudsy water, a stainless steel cleaner such as Kleen King[®], or an all-purpose liquid or spray cleaner. Always scrub in the direction of the grain. Rinse thoroughly with a sponge or cloth and clean water. Dry with a soft, clean cloth. After cleaning, use a stainless steel polish, such as Stainless Steel Magic[®], Revere Copper and Stainless Steel Cleaner[®] or Wenol All Purpose Metal Polish[®]. Follow the product instructions for cleaning the stainless steel surface.

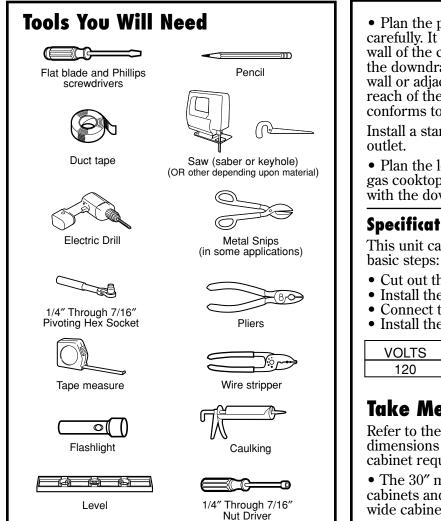


QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE			
FAN DOES NOT WORK	 The vent must be fully extended before the downdraft will work. The blower control knob must be turned in a clockwise direction to turn the blower on. 			

INSTALLATION INSTRUCTIONS





Before Starting Installation, **Check the Following** Requirements

This downdraft blower system is designed to be used to exhaust smoke and odors when cooking with all GE electric and sealed burner gas cooktops (not approved for standard burner gas cooktops). It can be mounted in either an island or peninsula location.

Requirements for an approved installation

- 26" minimum cabinet depth
- 26" minimum from the back of the downdraft to the front of the countertop
- 23¹/₂" minimum FLAT countertop surface NOTE: JGP932S, JP350SC, JP930SC and JP938SC require 23%" flat surface area.

• Plan the placement of the electrical outlet box carefully. It should NOT be installed on the back wall of the cabinet because it may interfere with the downdraft. It should be installed on a side wall or adjacent cabinet. Make sure it is within reach of the unit's 2-ft. long power cord and conforms to all local codes.

Install a standard wiring box with a 3-pronged

• Plan the location of the gas supply pipe (for gas cooktops) carefully to avoid interference with the downdraft installation.

Specifications

This unit can be easily installed following these

- Cut out the countertop opening.
- Install the downdraft in the cabinet.
- Connect the ductwork and electrical.
- Install the cooktop.

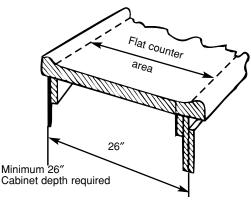
VOLTS	AMPS	CFM	DUCT
120	4.0	500	3¼ X 10

Take Measurements

Refer to the cooktop installation instructions for dimensions of cooktop, countertop cut-out, and cabinet requirements.

• The 30" models will fit in most 30" wide cabinets and the 36" models will fit in most 36" wide cabinets.

• To install a cooktop with this downdraft, the cabinet depth must be 26" minimum.



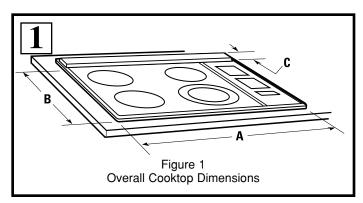
A countertop with a raised lip may not allow enough flat countertop for a proper installation.

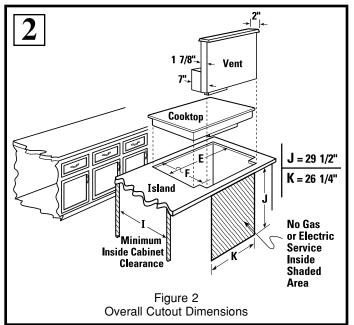
Before starting installation, review the following pages carefully.

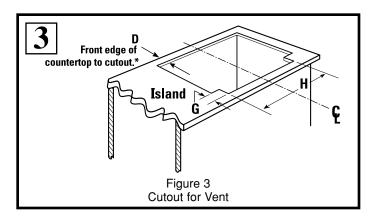
Cutout dimension and illustrations are given for 30" and 36" cooktops.



30" COOKTOPS/DOWNDRAFT UNITS JVB93







NOTE: AGAINST-THE-WALL INSTALLATIONS ARE LIMITED DUE TO DIMENSION REQUIREMENTS. REFER TO DETAILS BELOW.

	PI	ANNING I	ISTALLATI	ON (Note: 26"	deep cabinets r	equired)	PREPARING CUTOUT			
	A (Figure 1)	B (Figure 1)	C (Figure 1)	B&C (Figure 1)	D (Figure 3)	I (Figure 2)	E (Figure 2)	F (Figure 2)	G (Figure 3)	H (Figure 3)
Model No.	Cooktop Overall Width	Cooktop Overall Depth	Vent Depth*	Depth Cktop + D.D. Vent	Min. Setback— Front Edge Cntrtop to Front Edge of Cutout**	Min. Req'd. Inside Cabinet Clearance	Cooktop Cutout Width	Cooktop Cutout Depth	Add'l Depth Req'd for Downdraft	Downdraft Cutout Width Req'd from Centerline
JP326	30¼″	211⁄4″	2½″	23¾″	2 ¹ / ₂ ″	22 ⁷ ⁄16″	28 ½″	195⁄8″	2 ³ ⁄4″	27 ½16″
JP340 JP350 JP930 JP938	29¾″	207⁄8″	21⁄8″	23″	21⁄2″	227⁄16″	28½″	195⁄%″	21⁄2″	27 ½16″
JP350SC JP930SC JP938SC	297⁄8″	21½″	21/8″	235%″	21⁄2″	22 ⁷ ⁄16″	281/2″	195⁄8″	25%″	27 ½6″
JGP328 JGP933 JGP933S	30″	21″	21/8″	231/8″	21⁄2″	22 ⁷ ⁄16″	281⁄2″	195⁄8″	25%″	27 ½16″
JGP336	30″	21″	21/8″	231/8″	21/2″	22 ⁷ ⁄16″	28 ½″	19%″	25⁄8″	27 ½16″
JGP932	29¾″	21″	21/8″	231/8″	21/2″	22 ⁷ /16″	28 ½″	19%″	25⁄8″	27 ½16″
JGP930S	30″	211/4″	21/8″	23¾″	21/2"	22 ⁷ /16″	28 ½″	19%″	2¾″	271/16″
JGP932S	291/8″	21 ½″	2½″	23¾″	2 ½″	227/16″	28 ½″	19%″	23/4″	27 ½16″

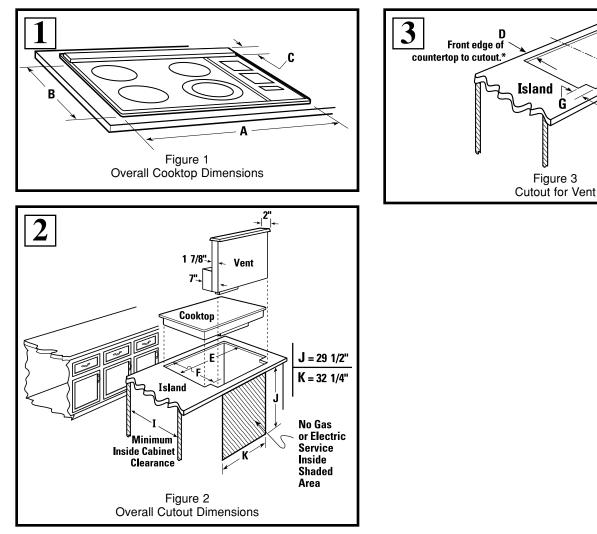
*Includes 1/8" gap between cooktop and vent trim.

**Required to maintain UL or AGA approvals.

6

36" COOKTOPS/DOWNDRAFT UNITS JVB96





NOTE: AGAINST-THE-WALL INSTALLATIONS ARE LIMITED DUE TO DIMENSION REQUIREMENTS. REFER TO DETAILS BELOW.

	PI	PLANNING INSTALLATION (Note: 26" deep cabinets required)						PREPARING CUTOUT			
	A B C Ba			B&C	D	Ε	F	G H	Н		
	(Figure 1)	(Figure 1)	(Figure 1)	(Figure 1)	(Figure 3) Min. Setback—	(Figure 2)	(Figure 2)	(Figure 2)	(Figure 3)	(Figure 3) Downdraft	
	Cooktop	Cooktop		Depth	Front Edge	Min. Req'd.	Cooktop	Cooktop	Add'l Depth	Cutout Width	
	Overall	Overall	Vent	Cktop +	Cntrtop to Front	Inside Cabinet	Cutout	Cutout	Req'd for	Req'd from	
Model No.	Width	Depth	Depth*	D.D. Vent	Edge of Cutout**	Clearance	Width	Depth	Downdraft	Centerline	
JP626	35½″	21″	21/8″	231/8″	21/2″	22 ¹¹ /16″	331/8″	191⁄8″	21/8″	33 1⁄16″	
JP960 JP968	36″	20¾″	21/8″	22 ½″	21/2″	22 ¹¹ / ₁₆ ″	337⁄8″	191⁄8″	2 ½″	33 ¹ ⁄16″	
JP960S JP968S	361/8″	21″	21⁄8″	231/8″	21⁄2″	22 ¹¹ / ₁₆ ″	337⁄8″	191⁄8″	25⁄8″	33 ¹ ⁄16″	
JGP628 JGP963 JGP963S	36″	21″	21⁄8″	231/8″	2½″	22 ¹¹ /16″	337⁄8″	191⁄8″	27/8″	33 ½16″	
JGP636	36″	21″	2½″	231/8″	2 ¹ / ₂ ″	22 ¹¹ /16″	331/8″	191⁄8″	27⁄8″	33 ¹ /16″	
JGP960S	36″	211/4″	21/8″	23¾″	2 ½″	22 ¹¹ /16″	331/8″	191⁄8″	21/8″	33 ¹ /16″	
JGP962	36″	207/16″	21/8″	22 %16″	2 ½″	22 ¹¹ /16″	331/8″	191⁄8″	25%″	33 ¹ /16″	
JGP962S	36″	21″	21/8″	23 ³ ⁄16″	21/2″	22 ¹¹ /16"	331/8″	191⁄8″	2¾″	33 ¹ ⁄16″	

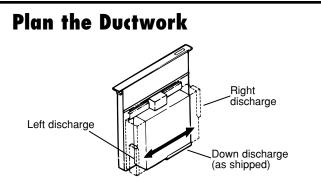
*Includes 1/8" gap between cooktop and vent trim.

**Required to maintain UL or AGA approvals.



INSTALLATION INSTRUCTIONS

(continued)



1. This downdraft blower system is designed for use with $3\frac{1}{4}$ " x 10" ductwork (can be transitioned to 6" round). Three different discharge directions are available with side-to-side adjustment for accurate alignment of ductwork.

2. For best performance: Choose the ducting option which allows the shortest length of ductwork and a minimum number of elbows and transitions. Check location of floor joists, wall joists, wall studs, electrical wiring or plumbing for possible interference.

NOTE: The unit is shipped with the 3¼" x 10" discharge facing DOWN. See the Changing Blower Direction section, if necessary.

Steps to Determine Flexible Ducting's Equivalent Length

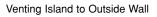
1. Measure the actual amount of offset (Maximum 3" recommended). The effect upon airflow is dependent upon the amount of offset.

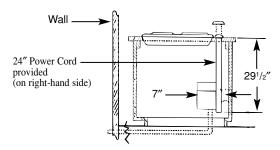
2. Calculate the equivalent ducting allowances using:

(_____ in. offset) x (14 Ft. per inch) = _____ Ft. equivalent length.

3. Ensure that the total equivalent length of

ducting does not exceed the maximum recommendation of 100 feet.





Duct Pieces		Equivalent Length*	Duct Pieces		Equivalent Length*
	6″ Round Straight	1 ft. (per foot length)		3¼" x 10" to 6" Round Transition	5 ft.
	3¼″ x 10″ Straight	1 ft. (per foot length)		6" Round to 3¼" x 10" Transition 90° Elbow	20 ft.
	6″ 90° Elbow	15 ft.		3¼″ x 10″ to 6″ Round Transition 90° Elbow	12 ft.
	6″ 45° Elbow	9 ft.		6″ Round Wall Cap with Damper	21 ft.
	3¼″ x 10″ 90° Elbow	16 ft.		3¼″ x 10″ Wall Cap with Damper	27 ft.
	3¼″ x 10″ 45° Elbow	5 ft.		6" Round Roof Cap	20 ft.
	3¼″ x 10″ 90° Flat Elbow	24 ft.		6" Round Roof Vent	24 ft.
	6" Round to 3¼" x 10" Transition	7 ft.	*Equivalent ler GE Evaluatio		based on actual tests conducted by ct requirements for good venting



Plan the Wiring

1. The downdraft blower system draws 4 AMPS and requires a 120 VAC, 60 Hz circuit.

2. The unit has a 2 ft. long power cord with a 3-pronged plug. Plan to provide a grounded outlet in a location which will allow the unit's power cord to reach. The outlet cannot be located on a back wall. The outlet needs to be mounted on the side wall of the cabinet or it could be on the back wall of an adjacent cabinet with access through an opening in the side wall. (Based on local codes.)

Preparation

Changing Blower Discharge (Optional)

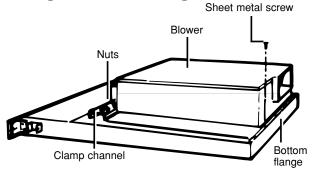
The blower is shipped with its discharge facing DOWN. Follow these steps ONLY if:

• The position of the blower discharge needs to be moved so the ductwork does not interfere with the floor joists, plumbing or wiring below.

• It is necessary to rotate the blower discharge to the RIGHT or LEFT.

Place the unit on its back on a table or work surface.

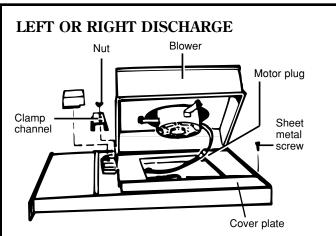
DOWN DISCHARGE-Moving Blower Left or Right



- 1. Loosen the 4 nuts and 2 clamp channels.
- **2.** Slide the blower to the desired position.

3. Use the supplied cover plate to close the open space (if any).

4. Tighten the nuts to secure the top of the blower and use the sheet metal screws through the bottom flange to secure the bottom of the blower.



1. Remove the 4 nuts and 2 clamp channels.

2. Loosen the screws holding the gear motor cover and slide it away from the blower.

3. Carefully lift the blower and disconnect the motor plug if necessary. Reposition the blower and **reconnect** the **motor plug.**

4. Use the supplied cover plate to close any open space.

5. Replace the clamp channels and use the nuts to secure the blower in its new position.

6. Reposition the gear motor covers and tighten the screws.

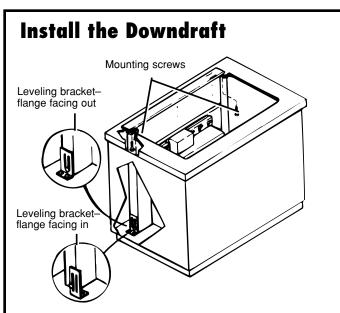
7. Use sheet metal screws through the bottom flange to secure the bottom of the blower.

(continued next page)



INSTALLATION INSTRUCTIONS

(continued)



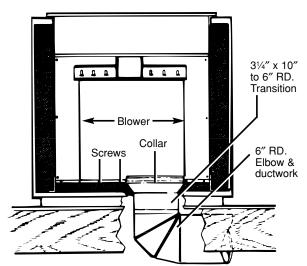
1. Set the downdraft into the opening. Extend the leveling brackets to the floor of the cabinet so the downdraft sits straight. (**NOTE:** Leveling brackets can be removed and reattached in other positions. The bottom flange may have to face inward in tight cabinet installations.)

2. Secure the downdraft to the countertop as follows: Hold the downdraft against the back of the countertop cut-out and tighten the 2 mounting screws (one on each end of unit) on the underside of the countertop. Use a wood shim between the screw and the underside of granite countertops.

3. Screw the leveling brackets to the bottom of the cabinet. Tighten the screws holding the leveling bracket to the unit on each side.

Install the Ductwork

CAUTION–BEFORE CUTTING A HOLE IN CABINET FOR DUCTWORK: Check for interference with floor joists, wall studs, electrical wiring or plumbing.



1. Cut the hole in the cabinet as well as holes in the wall or floor as necessary.

2. Mount the roof or wall cap and work back toward the cabinet, attaching all ductwork, elbows and transitions as previously planned. Tape all ductwork connections to make them secure and air tight.

3. Connect the ductwork (and transition, if required) to the downdraft. If necessary, LOOSEN wing nuts and screws that hold the blower in place, and slide the blower left or right to meet the ductwork. Retighten the screws and wing nuts.

NOTE: A 3¹/₄" x 10" collar is provided for installers who prefer to rivet the cutwork to the unit. This will allow the blower to be removed and replaced easily in service situations without disturbing the ductwork.

Install the Electrical Wiring

1. Mount a standard wiring box, with 3-pronged outlet, inside the cabinet. Make sure the downdraft's power cord can easily reach it.

2. Run the appropriate power cable into the cabinet and connect it to the outlet.

3. Plug the downdraft's power cord into the outlet.



Install the Cooktop

• With the Downdraft in the "Down" position, place the cooktop into the cutout.

• Push the cooktop back until the back edge of the cooktop just barely touches the front edge of the downdraft cover.

• Using a dime as a thickness gauge, align the cooktop so that there is a minimum uniform gap of 0.05" (the thickness of a dime) between the cooktop and the downdraft cover.

NOTE: Do not force the downdraft cover to move rearward when aligning the cooktop. This may cause the downdraft cover to impact and damage the cooktop when the vent is raised and lowered.

Adjust the Switch

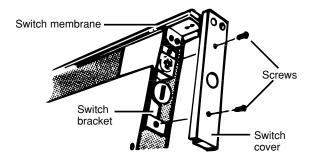
The downdraft is factory-adjusted for proper operation. However, shipping and handling may affect the positions of the activating switch.

To adjust position of activating switch:

WARNING: To avoid possible electrical shock, personal injury or death disconnect electrical power.

1. If the downdraft is plugged into the electrical outlet, unplug it.

2. Lift the air vent straight up and cock it slightly so it remains in the UP position.



3. Remove the switch cover from the right end of the air vent.

4. Loosen the 2 screws holding the switch bracket in place. Position the switch bracket so that the activating switch just comes in contact with the underside of the switch membrane. Tighten the screws.

5. Replace the switch cover, gently lower the air vent into the chimney and plug in the power cord. Reconnect the electrical power and check operation.

YOUR DOWNDRAFT SYSTEM 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 <i>any part of the downdraft system</i> 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 provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at GEAppliances.com, or call 800.GE.CARES (800.432.2737).
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, 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. Incidental or consequential damage caused by possible defects with this appliance. Damage caused after delivery.

Warrantor: General Electric Company. Louisville, KY 40225

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