



Electric Built-In Cooktop

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Owner's Manual & Installation Instructions

JP328

*For a Spanish version of this manual, visit
our Website at GEAppliances.com.*

*Para consultar una version en español
de este manual de instrucciones, visite
nuestro sitio de internet GEAppliances.com.*

*For a French version of this manual, visit
our Website at GEAppliances.com.*

*Pour obtenir une version française de
ce manuel, visitez notre site Web sur
GEAppliances.com.*

Write the model and serial
numbers here:

Model # _____

Serial # _____

You can find them on a label under
the cooktop.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

- Use this cooktop only for its intended purpose as described in this Owner's Manual.
- Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be transferred to a qualified technician.
- Before performing any service, unplug the cooktop or disconnect the 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 the cooktop is in use. They should never be allowed to climb, sit or stand on any part of the cooktop.
- **⚠ CAUTION**: Do not store items of interest to children above the cooktop—children climbing on the cooktop to reach items could be seriously injured.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Never use your cooktop for warming or heating the room.
- 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 nearby the surface elements; allow sufficient time for cooling first.
- Potentially hot surfaces include the cooktop and areas facing the cooktop.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- 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.

⚠ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE COOKTOP

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

SAVE THESE INSTRUCTIONS

⚠ WARNING**IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

⚠ WARNING**COOKTOP SAFETY INSTRUCTIONS**

- Never leave the surface units unattended at medium or high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the cooktop without extending over nearby surface units.
- If power is lost to an electric cooktop while a surface unit is ON, the surface unit will turn back on as soon as power is restored. In the event of power loss, failure to turn all surface unit knobs to the OFF position may result in ignition of items on or near the cooktop, leading to serious injury or death.

⚠ WARNING**COIL COOKTOP SAFETY INSTRUCTIONS**

- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in an oven. Doing so may cause them to fail presenting a burn or fire hazard.
- Do not use a surface unit (heating element) if it develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the surface unit may fail and present a potential burn, fire, or shock hazard. Turn the surface unit off immediately and have it replaced by a qualified service technician.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the OFF position and all coils are cool before attempting to lift or remove a coil surface unit.
- Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Be sure the drip pans are not covered and are in place. Their absence during cooking could damage cooktop parts and wiring.

SAVE THESE INSTRUCTIONS

Thank You! ... for your purchase of a GE Brand appliance.

Register Your Appliance: Register your new appliance on-line at your convenience!

www.geappliances.com/service_and_support/register/

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

GE Electric Cooktop Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, visit us at www.geappliances.com/service_and_support/, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE factory service technician the ability to quickly diagnose any issues with your appliance and helps GE improve its products by providing GE with information on your appliance. If you do not want your appliance data to be sent to GE, please advise your technician not to submit the data to GE at the time of service.

For the period of one year from the date of the original purchase, GE will provide any part of the cooktop which fails due to a defect in materials or workmanship. During this limited one-year warranty, GE will also provide, free of charge, all labor and in-home service to replace the defective part.

What GE will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the 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.
- Service to repair or replace light bulbs, except for LED lamps.

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.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. 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 excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. 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, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

Extended Warranties: Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime

www.geappliances.com/service_and_support/shop-for-extended-service-plans.htm

or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

Have a question or need assistance with your appliance?

Try the GE Appliances Website (www.geappliances.com/service_and_support/) 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.

Schedule Service: Expert GE repair service is only one step away from your door. Get on-line and schedule your service at www.geappliances.com/service_and_support/ Or call 800.GE.CARES (800.432.2737) during normal business hours.

Parts and Accessories: Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures 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.

Real Life Design Studio: GE supports the Universal Design concept of products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

Contact Us: If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:

General Manager, Customer Relations
GE Appliances, Appliance Park Louisville, KY 40225

Parts

To place an order visit us online at:

www.GEApplianceParts.com (U.S.) or **www.GEAppliances.ca** (Canada)

or call **800.626.2002** (U.S.) **800.661.1616** (Canada)

The following parts are available:

Parts

6" Surface element 1300W	WB30M0001
8" Surface element 2400W	WB30M0002
6" Drip pan	WB31T10010
8" Drip pan	WB31T10011

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. It cannot be removed if it is baked on.

Surface Units

WARNING

FIRE HAZARD: Never leave the cooktop unattended with the cooktop on medium or high settings. Keep flammable items away from the cooktop. Turn off all controls when done cooking. Failure to follow these instructions can result in fire, serious injury or death.

Throughout this manual, features and appearance may vary from your model.

How to Set

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

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

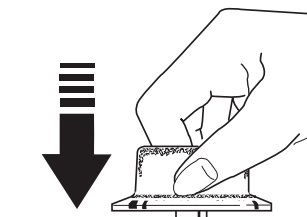
The control must be pushed in to set only from the OFF position. When the control is in any position other than OFF, it may be rotated without pushing it in.

If boiling water, for more efficient use, turn the knob to HI

to bring it to a boil faster. After the water has come to a boil, reduce the knob setting to medium-high. The heat will still be great enough to maintain a boil, but you will be using less energy.

An indicator light will glow when any surface unit is on.

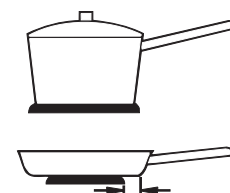
Be sure you turn the control knob to OFF when you finish cooking.



Surface Cookware Tips

Use medium or heavyweight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



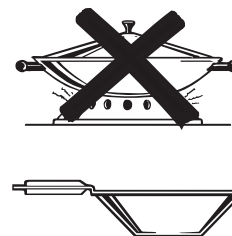
Not over 1 inch.

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 surface unit will cause a buildup of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



Use only flat-bottomed woks.

Deep Fat Frying

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.

Home Canning Tips

Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

Use recipes and procedures from reputable sources.

These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Cleaning the Cooktop

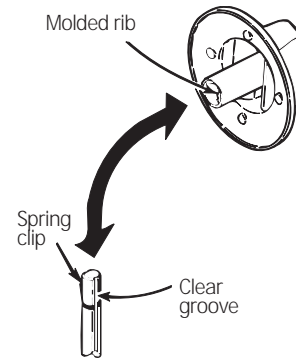
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

Control Knobs

The control knobs may be removed for easier cleaning. Make sure 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.



Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the entire cooktop may be lifted. Be sure all surface units are turned off and are cool before raising the cooktop.

To raise the cooktop:

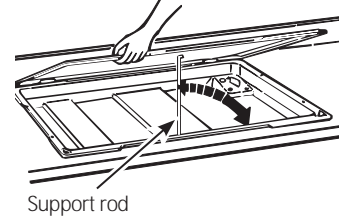
1. Remove all four control knobs. See the Control Knobs section.
2. Remove one of the front surface units and drip pans and use this opening to grasp the cooktop. See the Surface Units and Drip Pans sections.
3. Lift the cooktop.
4. Raise the support rod into place and hook it onto the front lip of the cooktop to hold it in place while cleaning.

To clean the cooktop:

Use hot, soapy water and a clean cloth to clean the surface under the cooktop. To remove burned-on spills, use a cleansing powder. Rinse well, then polish with a dry cloth.

To lower the cooktop:

1. While holding the cooktop up with one hand, carefully disengage the support rod and return it to its original location.
2. Gently lower the cooktop.
3. Replace any drip pans and surface units that you removed.
4. Replace the control knobs.



Be sure to secure the cooktop support rod in the cooktop front lip.

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 or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number:

National Parts Center
1.800.626.2002
GEAppliances.com

Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused.

This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Metal Parts

Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces, wash, rinse and then dry with a soft cloth.

Cleaning the Cooktop

Surface Units

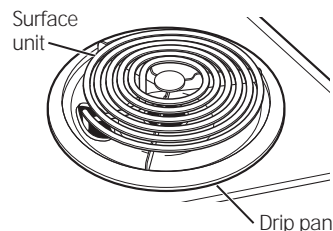
To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.



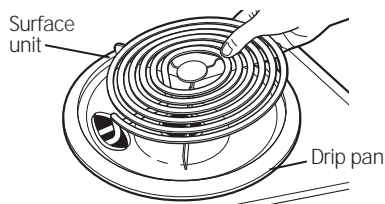
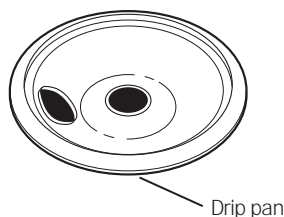
Drip Pans

To remove the drip pans for cleaning, the surface units must be removed first.

To remove a surface unit:

Make sure the surface units and drip pans are completely cool before touching them.

Lift the surface unit about 1 inch above the drip pan and pull it out.



Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To clean the drip pans:

Clean the drip pans by hand with warm, soapy water.

To remove burned-on foods, soak them in hot, soapy water for several hours. Then scrub with a soap-filled plastic scouring pad if necessary.

Rinse with clean water and polish with a clean soft cloth.

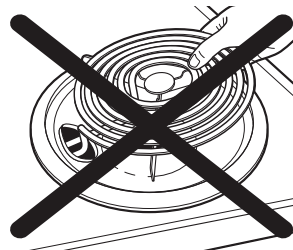
The drip pans may also be cleaned in a dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

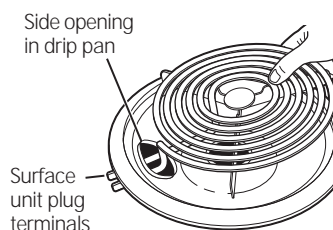
Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the cooktop.

To replace the surface unit/drip pan:

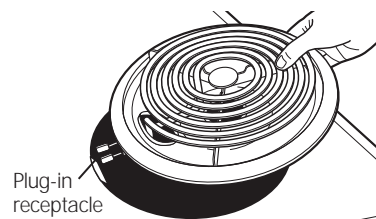
IMPORTANT: Do not install the surface unit and drip pan separately into the cooktop because the surface unit may not lie flat on the drip pan when plugged in.



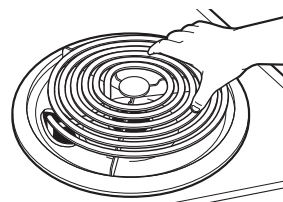
1. Put the surface unit plug terminals through the side opening of the drip pan.



2. Hold the assembled surface unit and drip pan together and slide the plug terminals into the plug-in receptacle.



3. Press the assemblies down to make sure they are flat on the cooktop.



Installation Instructions

Electric Cooktop

JP328

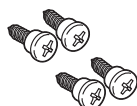
 "If you have questions, call 800.GE.CARES or visit our website at: GEAppliances.com"

BEFORE YOU BEGIN

Read these instructions completely and carefully.

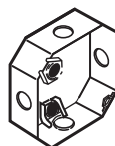
- **IMPORTANT** – Save these instructions for local inspector's use.
- **IMPORTANT** – Observe all governing codes and ordinances.
- **Note to Installer** – Be sure to leave these instructions with the Consumer.
- **Note to Consumer** – Keep these instructions for future reference.
- Product failure due to improper installation is not covered under the Warranty.
- **⚠ WARNING** – This appliance must be properly grounded.
- **ATTENTION INSTALLER** – ALL COOKTOPS MUST BE HARD WIRED (DIRECT WIRED) INTO AN APPROVED JUNCTION BOX. A "PLUG AND RECEPTACLE" IS NOT PERMITTED ON THESE PRODUCTS.
- Skill level - Installation of this appliance requires a qualified installer or electrician.
- Proper installation is the responsibility of the installer and product failure due to improper installation is NOT covered under warranty.

PARTS INCLUDED



4 Screws
(WB1X1137)

MATERIALS YOU WILL NEED



Junction Box



Wire Nuts

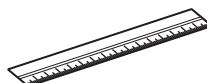
TOOLS YOU WILL NEED



Pencil



Phillips and Flat Head
Screwdriver



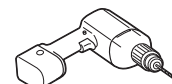
Ruler or Straightedge



Safety Glasses



Saber Saw



1/8" Drill Bit & Electric or
Hand Drill

FOR TILE COUNTERTOP INSTALLATION

- Electric drill and 5/32" drill bit
- 4 3/16" x 1 1/4" masonry screws

This cooktop cannot be installed in countertops that cannot accept screws, such as granite or marble.

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS

FOR YOUR SAFETY

⚠ WARNING — Before beginning the installation, switch power off at the 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.

To eliminate the risk of burns or fire due to reaching over heated surface elements, cabinet storage located above the surface units should be avoided. If cabinet storage space is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets. Cabinet installation above the cooktop may be no deeper than 13".

ELECTRICAL REQUIREMENTS

⚠ WARNING — This appliance must be properly grounded.

⚠ WARNING — To prevent shock, remove house fuse or open circuit breaker before beginning installation.

We recommend you have the electrical wiring and hookup of your range connected by a qualified electrician. After installation, have the electrician show you how to disconnect power from the range.

The cooktop conduit wiring is approved for copper wire connection only, and if you have aluminum house wiring, you must use special UL approved connectors for joining copper to aluminum.

You must use a two-wire, three conductor 208/240 VAC, 60 Hertz electrical system. A white (neutral) wire is not needed for this unit. The cooktop must be installed in a circuit that does not exceed 125 VAC nominal to ground.

GROUNDING INSTRUCTIONS:

The bare ground wire in the conduit is connected to the cooktop frame. Effective January 1, 1996, the National Electrical Code will not permit grounding through neutral. If used in new construction after January 1, 1996 or in a mobile home, recreational vehicle or if local codes do not permit grounding through the neutral white lead, attach the appliance grounding lead (green or copper) to the residence grounding conductor (green or bare copper) in accordance with local codes. When connecting to a 3 conductor branch circuit, if local codes permit, connect the bare ground connector lead of the cooktop to the branch circuit neutral (gray or white in color).

Check with your local utilities for electrical codes which apply in your area. Failure to wire your cooktop according to governing codes could result in a hazardous condition. If there are no local codes, your cooktop must be wired and fused to meet the requirements of the National Electrical Code, ANSI/NFPA No. 70 – latest edition, available from the National Fire Protection Association.

You can find them on a nameplate label under the cooktop.



PRE-INSTALLATION CHECKLIST

- A** When preparing cooktop opening, make sure the inside of the cabinet and the cooktop do not interfere with each other. (See section on preparing the opening.)
- B** REMOVE PACKAGING MATERIALS: Failure to remove packaging materials could result in damage to the appliance. Remove all packing parts from cooktop including lifting up the cooktop to confirm all packaging is removed.
- C** Remove Installation Instructions from literature pack and read them carefully before you begin.
Be sure to place all literature, Owner's Manual, Installations, etc. in a safe place for future reference.

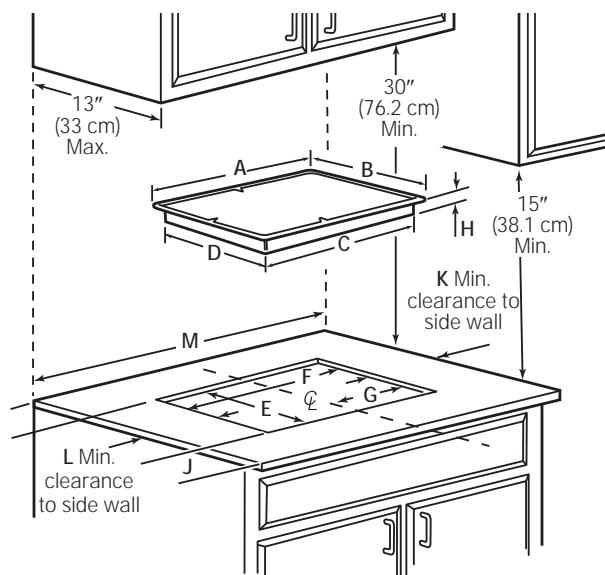
PREPARING THE OPENING

PRODUCT DIMENSIONS AND CLEARANCES

This cooktop cannot be installed in countertops that cannot accept screws, such as granite or marble, etc. Counter space must be provided for installation of the cooktop. To insure accuracy, it is best to make a template when cutting the opening in the counter. See illustration below for all necessary dimensions.

When choosing a location consider the following clearances:

- 30" (76.2 cm) minimum vertical clearance from the cooktop to the nearest overhead surface.
If a 30" clearance between the cooking surface and overhead combustible materials or metal cabinets cannot be maintained, a minimum clearance of 24" is required and the underside of the cabinets above the cooktop must be protected with not less than 1/4" insulating millboard covered with sheet metal not less than 0.0122" thick.



Cooktop and cutout dimensions

Model JP328	
A	30 1/4" 76.8 cm
B	21 1/4" 54.0 cm
C	28 3/8" 72.1 cm
D	19 3/8" 49.2 cm
E	19 1/2" 49.5 cm
F	28 1/2" 72.4 cm
G	14 1/4" 36.2 cm

Model JP328	
H	3" min. 7.6 cm
I	1 3/4" min. 4.4 cm
J	3 1/2" min. 8.9 cm
K	Refer to Note below
L	Refer to Note below
M	33 1/4" min. 84.5 cm

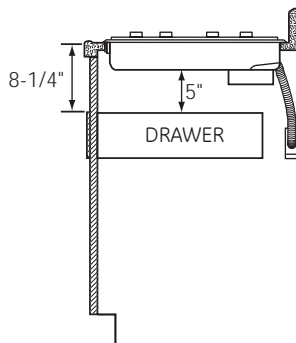
NOTE: For K and L – this cooktop has been approved for 0" spacing to adjacent surfaces above the cooktop. However, a 6" minimum spacing to surfaces less than 15" above the cooktop and adjacent cabinet is recommended to reduce exposure to steam, grease splatter, and heat.

Installation Instructions

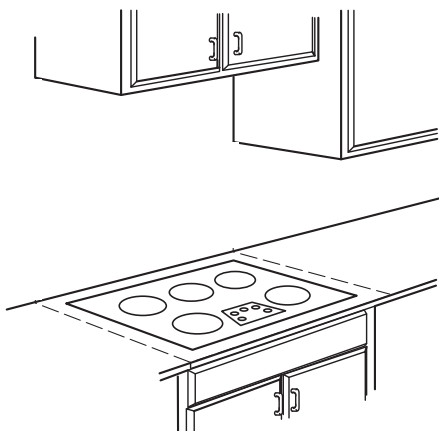
PREPARING THE OPENING (cont.)

VERTICAL CLEARANCE

Allow 5" minimum vertical clearance from the cooktop bottom (or 8-1/4" minimum depth from the countertop) to any combustible surfaces, such as a cabinet drawer.

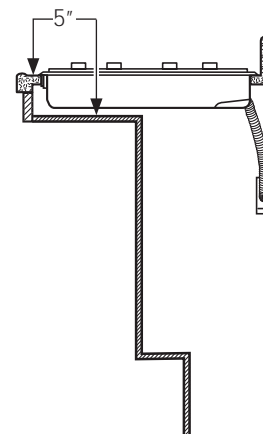


Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 200°F) generated by cooktop.



For Americans with Disabilities Act (ADA) Forward Approach Installation Only:

For models with no drop box, allow 5" minimum depth between the countertop and an enclosure.



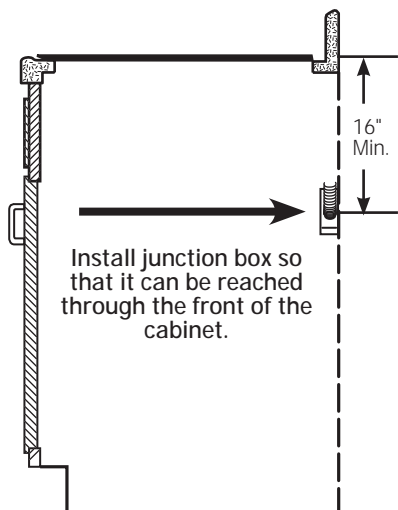
NOTE: The enclosure must be made of wood material. Also, an access panel is required for the junction box, hold-down brackets, and service.

Installation Instructions

INSTALLING THE COOKTOP

INSTALLING THE JUNCTION BOX

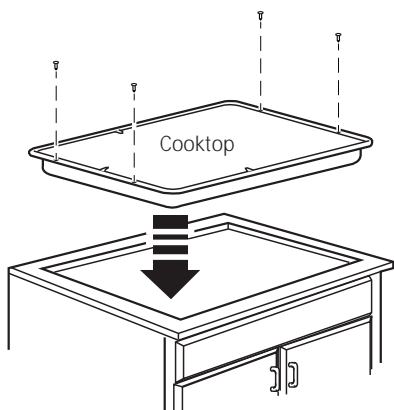
Install an approved junction box where it will be easily reached through the front of the cabinet where the cooktop will be located. The cooktop conduit is 4 feet long. The cooktop conduit is 4 feet long.



IMPORTANT: The junction box must be located where it will allow considerable slack in the conduit for serviceability.

INSERT COOKTOP INTO CUTOUT

Insert the cooktop centered into the cutout opening. Make sure the front edge of the countertop is parallel to the cooktop. Make final check that all required clearances are met.



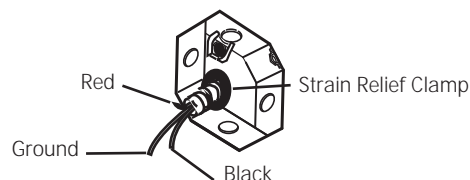
SECURE THE COOKTOP

Secure the tub of the cooktop to a standard counter with the wood screws shipped with the cooktop.

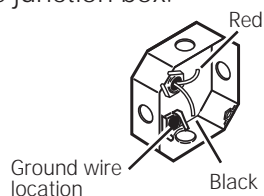
Secure the tub of the cooktop to a tile counter with 4 masonry screws. These can be purchased at any hardware store.

INSTALLATION — ELECTRICAL CONNECTIONS

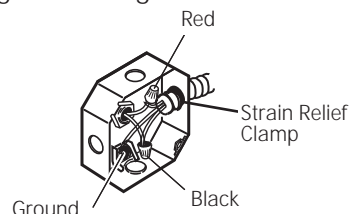
- A** When making the wire connections, use the entire length of conduit provided. **The conduit must not be shortened.**
- B** With the cooktop in place, open the front of the cabinet door.
- C** Insert the wires from the conduit through the opening of the junction box. Secure conduit with a matching strain relief clamp.



- D** Connect the red and black leads from the cooktop conduit to the corresponding leads in the junction box.



- E** Once the connections are made, secure wires together using wire nuts.



IMPORTANT: If the cooktop is being installed into a blind counter (one with no cabinet opening below), wire connections must be made before putting the cooktop into the cutout opening.

Installation Instructions

FINAL INSTALLATION AND OPERATION CHECKLIST – Do these in the following order:

- 1** Remove all packaging material (protective film, labels, tape, cardboard).
- 2** Raise the cooktop and remove any packaging material, and confirm wiring is not pinched nor in contact with moving parts.
- 3** Confirm the cooktop is grounded.
- 4** Remove all items from the top of the cooktop surface.
- 5** Confirm the circuit breaker is closed (RESET) or the circuit fuses are replaced.
- 6** Confirm power is in service to the building.
- 7** Turn on each of the surface units (one at a time) to confirm that heating results – do not touch the surface unit – then turn off the surface unit. If heating is not detected, recheck the cooktop wiring connections. If change is required, retest again. If no change is required, have the building wiring checked for proper connections and voltage.
- 8** Be sure all cooktop controls are in the OFF position before leaving the cooktop.

Notes

Troubleshooting tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
Surface units not functioning properly	The surface units are not plugged in solidly.	With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
Surface elements will not maintain a rolling boil or cooking is slow	Improper cookware being used.	Use pans which are flat and match the diameter of the surface element selected.
Surface elements do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	Check to see the correct control is set for the surface element you are using.
Control knob will not turn	Cooktop controls improperly set.	When the knob is in the OFF position, it must be pushed in before it can be turned. When the knob is in any other position, it can be turned without being pushed in.