



Built-In Gas Cooktops

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Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label under the cooktop.

Owner's Manual

- CGP350
- CGP650
- PGP953
- PGP959
- PGP976
- PGP986

Plaque de Cuisson

À Gaz

Manual d'utilisation

La section française commence à la page 19

Estufas

Con Sistema de Gas Incorporado

Manual del propietario

La sección en español empieza en la página 33

In Canada:
www.electromenagersge.ca

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Recycled Paper

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

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

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any **other appliance**.
- Do not install this product with air curtain hood or other range hood that blows air down on the cooktop. Airflow may interfere with operation of gas burners resulting in fire or explosion hazard.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ WARNING IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your cooktop installed and properly grounded by a qualified installer in accordance with the provided installation instructions. Any adjustment and service should be performed only by a qualified gas cooktop installers or service technicians. Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual.
- Your cooktop is shipped from the factory set for use with natural gas. It can be converted for use with LP gas. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Have the installer show you the location of the cooktop gas shut-off valve and how to turn it off if necessary.
- Plug your cooktop into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three prong outlet in accordance with the National Electrical Code. Do not use on extension cord with this appliance.
- 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.
- Be sure all packing materials are removed from the cooktop before operating to prevent ignition of these materials.
- Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- Do not store items of interest to children above a 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 surface burners, burner grate, or oven heating element. Do not use a towel or other bulky cloth in place of pot holders.
- Be careful not to touch hot surfaces of the cooktop. Potentially hot surfaces include burners, grates, 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION.

READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE COOKTOP

- 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 appliance. Avoid storing commonly used items in cabinets above the range and be careful when reaching over the range. Clothing in close proximity to burners or hot surfaces may ignite 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.

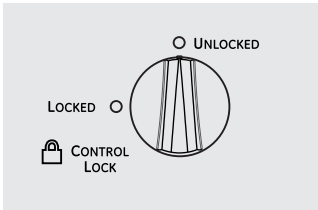
⚠ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING:

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

⚠ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- 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 and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the LITE position when igniting the burners and make sure the burners have ignited.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of 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 range without extending over nearby burners.
- When preparing flaming foods under a hood, turn the fan on.
- Do not use a wok with a round metal support ring. the ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- When disabling **Control Lockout**, make sure the surface controls are set to the OFF position. This will prevent unintended gas flow from the burners.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

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

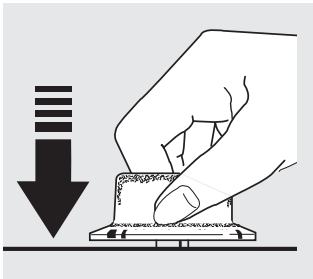


Control Lock

To lock the cooktop and prevent unwanted use, turn the control lock knob counterclockwise to **LOCKED**. An indicator light will glow to show that the cooktop is locked.

When locked, the cooktop will sound if any control knob is set to any position other than **OFF**.

To unlock, turn the control lock knob to **UNLOCKED**.



How to Light a Burner

Make sure the control lock knob is in the **UNLOCKED** position and all 3 grates are installed.

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

Push the control knob down and turn it to the **LITE** position. After the burner ignites, turn the knob to adjust the flame size. To turn the burner off, turn the knob clockwise as far as it will go, to the **OFF** position.

- Check to be sure the burner you turn on is the one you want to use.
- Be sure you turn the control knob to **OFF** when you finish cooking.

■ In case of a power failure, you can light the burners with a match. Hold a lit match to the burner; then push in and turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way. Burners in use when an electrical power failure occurs will continue to operate normally.

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

■ Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Sealed Gas Burners

The smallest burner in the right rear (on all models) and the left rear burner (on some models) are the simmer burners. These burners can be turned down to **LO** for a very low setting. They provide precise cooking performance for delicate foods such as sauces or foods that require low heat for a long cooking time.

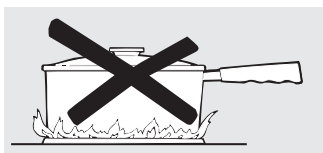
The medium (left and right front or left front and rear) and the large (right front) burners (on some models) are the general-purpose burners that can be turned down from **HI** to **LO** to suit a wide range of cooking needs.

PowerBoil™ Burner

The extra large center burner has special **PowerBoil™** settings. This feature should only be used with cookware 12" or larger in diameter, and flames should never be allowed to extend up the sides of the cookware. This feature is designed to quickly bring large amounts of

liquid in pots 12" or larger in diameter to a boil. The tri-ring burner (on some models) can also be turned down to **LO** for a very low simmer setting.

Using the cooktop burners.



How to Select Flame Size

For safe handling of cookware, never let the flames extend up the sides of the cookware.

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



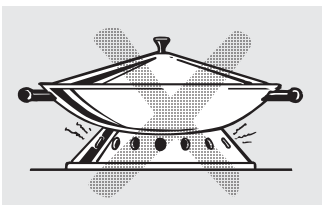
Use a flat-bottomed wok.

Wok This Way

We recommend that you use a 14-inch or smaller flat-bottomed wok. They are available at your local retail store.

Only a flat-bottomed wok should be used. Make sure the wok bottom sits flat on the grate.

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be dangerous to your health.



Cookware

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

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

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

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

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

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal cookware usually works satisfactorily if it is used with medium heat as the manufacturer recommends.

Home Canning Tips

Be sure the canner is centered over the burner.

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.



Your preseasoned griddle (on some models) provides an extra-large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

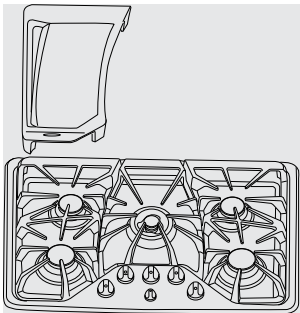
NOTE: Your griddle will discolor over time as it becomes seasoned with use.

NOTE: Do not clean the griddle in the self-cleaning oven.

WARNING Fire Hazard

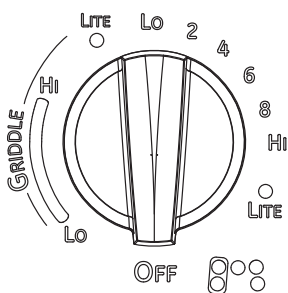
- Food should be cooked on the griddle using the griddle control knob in the griddle zone only. This operates the front and rear burners at the correct heat settings. Operating the front or rear burners separately may result in high griddle temperatures that could ignite food.
- Use care when cooking greasy foods. Spilled grease may result in fire.
- Never place or store any items on the griddle, even when it is not in use. Heat from surrounding burners can heat the griddle and may result in fire.
- Place and remove the griddle only when all grates and griddle are cool and all surface units are turned OFF.

How to Insert the Griddle



This griddle can only be used with the left rear and front burners. To insert the griddle, remove the left grate and place the griddle legs on top of the black rubber bumpers.

How to Light the Griddle Burners



Make sure the control knob is in the **UNLOCKED** position and the griddle is installed.

Push the control knob corresponding to the left rear burner down and turn counter-clockwise to the first **LITE** position. After the left rear burner ignites, turn the knob to the second **LITE** position. Once the left front

burner ignites, turn the knob in the **GRIDDLE** control zone to adjust the flames uniformly.

- Be sure to turn the control knob to **OFF** when finished cooking
- Only use the zone marked **GRIDDLE** when the griddle is installed.

Using the Griddle

Most griddled foods require cooking on a preheated surface. Preheat griddle according to this guide, then switch to the desired cook setting.

- Do not use oil on the griddle for extended lengths of time. Permanent staining and/or craze lines on the surface could result.
- **Do not overheat the griddle.** Leaving the griddle burner on at HI for an extended amount of time without food can damage the griddle.
- Do not use serrated or dull knives to cut foods on griddle.

Preseasoned Griddle for Models PGP959, PGP986, CGP350, CGP650

Type of Food	Preheat Conditions	Cook Setting
Warming Tortillas	none	Med-Low
Pancakes	Hi - 6 min.	Med
Hamburgers	Med-Hi - 5 min.	Med-Hi
Breakfast Sausage Links	Med - 5 min.	Med
Hot Sandwiches (such as Grilled Cheese)	Hi 4 min.	Med

NOTE: Griddle settings may need to be adjusted if the griddle is used for an extended time.

Care and cleaning of the cooktop.

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

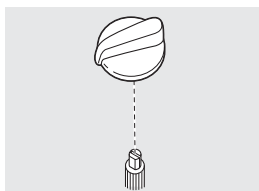
How to Remove Protective Shipping Film and Packaging Tape

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 left 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.



Pull the knob straight up off the stem.

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.

Porcelain Enamel Surfaces (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods or food with high sugar content 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 an all-purpose cleaner and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or an all-purpose cleaner after the surface has cooled. Rinse well. Polish with a dry cloth.

NOTE: For stainless steel cooktops refer to the Stainless steel surface section

Stainless Steel Surfaces (on some models)

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

IMPORTANT: APPLY A PROTECTIVE COAT OF CERAMA BRYTE® PART # WB02T10111 STAINLESS STEEL BRIGHTENER BEFORE USING.

This will help you to maintain the brightness and appearance of your stainless steel range.

- In order to avoid any discolorations and/or grease stains, we recommend cleaning and removing any spills, spots and grease from the range after use.
- It is important to use a soft cloth or paper towel every time the range is cleaned to avoid any scratches.

Read carefully the instructions on the back of the Brightener for better results.

Cleaning Instructions:

1. Remove grates.
2. Wash using warm, soapy water:
 - Wet soft cloth or paper towel (avoid using excessive water).
 - Wipe the surface in the direction of the grain (following the steel lines).
 - Rinse and wring out a soft cloth or paper towel and dry the range.
3. Apply a degreaser that does not contain sodium hydroxide or stainless steel cleaner (follow instructions).
4. Apply Cerama Bryte® Stainless Steel Brightener (follow instructions).
5. Repeat steps 2–4 as many times as needed.
6. Put grates back in place.

Follow these instructions for any stainless steel surface on your range.

DO NOT USE for cooktop or stainless steel parts cleaning:

- Caustic lye (sodium hydroxide) or cleaners containing this chemical
- Hard or steel wool pads
- Abrasive materials or chemicals

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:

DO NOT USE for cooktop or stainless steel parts cleaning:

- Caustic lye (sodium hydroxide) or cleaners containing this chemical
- Hard or steel wool pads
- Abrasive materials or chemicals

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 800.626.2002 (U.S.)
800.661.1616 (Canada)

GEAppliances.com (U.S.)
www.GEAppliances.ca (Canada)

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

Burner Caps and Heads

Turn all controls off before removing burner parts.

NOTE: Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

The burner assemblies should always be kept clean. Spillovers should be cleaned immediately; they can clog the openings in the burner assemblies.

Remove the burner grates, burner caps and burner heads for easy cleaning.

Wash burner caps and burner heads in hot, soapy water and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food particles.

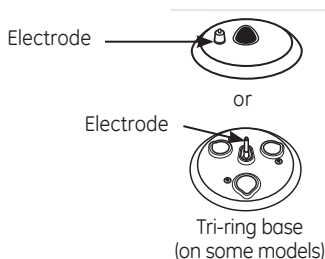
Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

To remove burned-on food, soak the burner heads in a solution of mild liquid dishwashing detergent and hot water for up to 20–30 minutes, if required. For more stubborn stains, use a toothbrush.

If the spill went inside the burner head assembly, wash it under running water. Shake to remove any excess water. Air dry and make sure the small ignitor holes are open.

NOTES:

- Do not wash any burner parts in a dishwasher.
- Do not use steel wool or scouring powders to clean the burners.



Burner Bases

The burner bases can not be removed for cleaning.

To clean the burner bases, refer to the *Porcelain Enamel Surfaces* or *Stainless Steel Surfaces* section, depending on your model.

Make sure that no water gets into the burner bases and the brass gas orifices.

Wipe clean with a damp cloth. Allow them to dry fully before using.

Cooktop Electrode

Clean this metal part



Do not clean this white ceramic part with an emery board

NOTE: Do not attempt to remove the electrode from the cooktop.

Electrodes

The electrode of the spark igniter is exposed beyond the surface of the burner base. When cleaning the cooktop, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur.

Be careful not to push in any cooktop controls while cleaning the cooktop. A slight electrical shock might result which could cause you to knock over hot cookware.

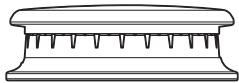
Make sure that the white ceramic electrodes in the cooktop are clear of soil and dry. Clean the metal part of the electrode with a soft cloth.

For stubborn, hardened soil, clean the metal portion of the electrode with an emery board. Do not clean the white ceramic portion of the electrode with the emery board. It is acceptable to clean the white portion of the electrode with a soft cloth, but not with an emery board.

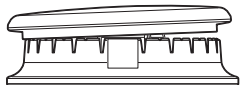
Before reassembling the surface burners, push down on each of the white ceramic electrodes to make sure they are pressed against the burner bases.

NOTE: Do not attempt to remove the electrode from the cooktop or any screws from the burner head or burner base.

Care and cleaning of the cooktop.



Burner cap properly seated

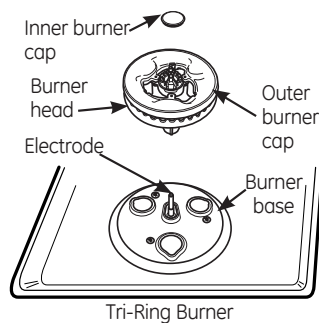
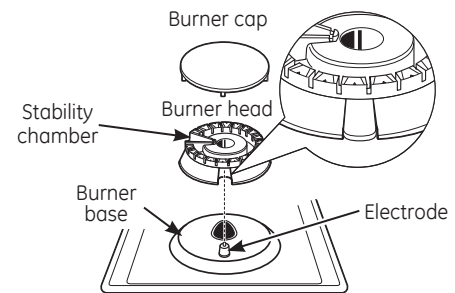


Burner cap not properly seated

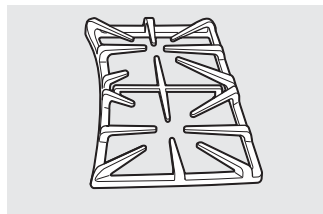
Burner Head and Cap Replacement

Replace the burner head onto the burner base, making sure that the head is properly oriented over the burner base and the electrode. Make sure to place the correct burner head on the correct burner base and that the burner head sits level on the burner base. The burner heads are not interchangeable.

Make sure the slot in the burner head is positioned over the electrode. The burner cap has three to four pins. When replacing the cap, make sure none of the pins sits in the stability chamber. The burner caps are not interchangeable.



Tri-Ring Burner
PGP986, CGP650, PGP963, CGP350
(Center burner only)



Appearance may vary.

Burner Grates

Your range has three professional-style grates. These grates are position-specific. For maximum stability, these grates should only be used in their proper position.

Cleaning Grates - Soap and Water

Lift grates out when cool. Grates should be washed regularly and, after spills. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned securely over the burners.

Cleaning Grates—Self-Clean Oven

To get rid of burned-on food, you may use the self-clean cycle of your oven if your oven has self-clean racks. Remove any burnt-on food particles prior to placing the grates in the oven.

NOTE: Use caution when removing the grates from the oven after the self-clean cycle has ended. The grates may still be hot.

For heavily-soiled grates, you may notice some white ash on the grate. Wipe it off with a damp cloth after the grate cools. If white spots remain, remove them with a soap-filled scouring pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

Cleaning Grates—Dishwasher

The grates may be cleaned in the dishwasher. Remove any burnt-on food particles prior to placing the grates in the dishwasher. Place them on the lowest rack of the dishwasher and run on a "heavy duty" cycle.

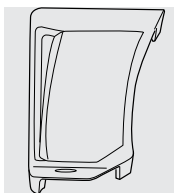
Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

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

Support Bumpers

If one or more of the circular silicone grate support bumpers in the cooktop are missing or damaged, replacement parts can be obtained by calling 1.800.GE.CARES.

To insert the new bumpers, simply insert the cone shaped end and push down while gently twisting or rocking the bumper.

Cast-Iron Griddle (on PGP986, CGP650, PGP959, CBP350 Models)

- Rinse with hot water (do not use soap), and dry thoroughly.
- Before cooking, prepare the surface with cooking spray or vegetable oil.
- After cooking, clean the griddle with a stiff brush and hot water. Using soap is not recommended and harsh detergents should never be used.
- Towel dry immediately and apply a light coat of cooking spray or vegetable oil while the griddle is hot.
- Store in a cool, dry place.
- Do not wash in the dishwasher.

Griddle Precautions




- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle as soon as it is cool. Clean with hot soapy water.
- Do not place griddle in the microwave.
- Always turn off all surface burners before removing the griddle. Use caution when handling a hot griddle.

NOTE: Do not clean the griddle in the self-cleaning oven.

Before you call for service...



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

Problem	Possible Causes	What To Do
Burners have yellow or yellow-tipped flames	The combustion quality of burner flames needs to be determined visually.	<ul style="list-style-type: none"> Use the illustrations below to determine if your burner flames are normal. If burner flames look like A, call for service. Normal burner flames should look like B or C, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal. <div style="display: flex; justify-content: space-around; align-items: center;">    </div> <div style="display: flex; justify-content: space-around; align-items: center; margin-top: 10px;"> <div style="text-align: center;"> <p>A–Yellow flames Call for service</p> </div> <div style="text-align: center;"> <p>B–Yellow tips on outer cones Normal for LP gas</p> </div> <div style="text-align: center;"> <p>C–Soft blue flames Normal for natural gas</p> </div> </div>
Control knobs will not turn	Knob isn't pushed down.	<ul style="list-style-type: none"> To turn from the OFF position, push the knob down and then turn.
Burners do not light	Plug on cooktop is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	<ul style="list-style-type: none"> See the Installation Instructions that came with your cooktop.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	<ul style="list-style-type: none"> See the <i>Care and cleaning of the cooktop</i> section.
	The electrodes under the burners are soiled.	<ul style="list-style-type: none"> See the <i>Care and cleaning of the cooktop</i> section.
	The white ceramic electrodes are not securely seated under the burners.	<ul style="list-style-type: none"> See the <i>Care and cleaning of the cooktop</i> section.
	Cooktop is locked.	<ul style="list-style-type: none"> Unlock the cooktop. See the <i>Using the cooktop burners</i> section.
The igniter hole (on some models) is plugged.	<ul style="list-style-type: none"> See the <i>Care and cleaning of the cooktop</i> section. 	
Ticking sound of igniter persists after burner lights	Control knob is still in the LITE position.	<ul style="list-style-type: none"> Turn the knob out of the LITE position to the desired setting. Turn the burner off and relight. If ticking is still present, call for service.
Burner flames very large or yellow	Improper air to gas ratio.	<ul style="list-style-type: none"> If cooktop is connected to LP gas, check all steps in the Installation Instructions that came with your cooktop.
Cooktop makes sound when a control knob is turned on	The cooktop is locked (on some models).	<ul style="list-style-type: none"> Turn the control lock knob to UNLOCKED.

Please place in envelope and mail to:
Veuillez mettre dans une enveloppe et envoyez à :

**OWNERSHIP REGISTRATION
P.O. BOX 1780
MISSISSAUGA, ONTARIO
L4Y 4G1**

(FOR CANADIAN CONSUMERS ONLY)



For Canadian
Customers



Pour les
Consommateurs
Canadiens

CUT ALONG THIS LINE AND RETURN CARD—THANKS

OWNERSHIP REGISTRATION CERTIFICATE – FICHE D'INSCRIPTION DU PROPRIÉTAIRE

Please register your product to enable us to contact you in the remote event a safety notice is issued for this product and to allow for efficient communication under the terms of your warranty, should the need arise.

Veillez enregistrer votre produit afin de nous permettre de communiquer avec vous si jamais un avis de sécurité concernant ce produit était émis et de communiquer facilement avec vous en vertu de votre garantie, si le besoin s'en fait sentir.

REGISTER ON-LINE: www.geappliances.ca		MAIL TO: P.O. BOX 1780, MISSISSAUGA	
ENREGISTREMENT SUR INTERNET À: www.electromenagersge.ca		POSTER À: ONTARIO, L4Y 4G1	
<input type="checkbox"/> MR./M	<input type="checkbox"/> MRS./MME.	FIRST NAME / PRÉNOM	LAST NAME / NOM
<input type="checkbox"/> MISS/MLLE.	<input type="checkbox"/> MS.		
STREET NO / N° RUE	STREET NAME / RUE	APT. NO / APP. / RR#	
CITY / VILLE		PROVINCE	POSTAL CODE / POSTAL
AREA CODE / IND. RÉG.	TELEPHONE	E-MAIL	
DID YOU PURCHASE A SERVICE CONTRACT FOR THIS APPLIANCE? AVEZ-VOUS ACHETÉ UN CONTRAT DE SERVICE POUR CET APPAREIL ?		YES / OUI <input type="checkbox"/>	IF YES / SI OUI: EXPIRATION
		NO / NON <input type="checkbox"/>	Y/A M D/J
NAME OF SELLING DEALER / NOM DU MARCHAND		MODEL / MODÈLE	
INSTALLATION DATE / DATE D'INSTALLATION Y/A M D/J	CORRESPONDENCE <input type="checkbox"/> ENGLISH CORRESPONDANCE <input type="checkbox"/> FRANÇAIS	SERIAL / SÉRIE	
<input type="checkbox"/> I do not wish to receive any promotional offers regarding this product. <input type="checkbox"/> Je ne désire pas recevoir d'offres promotionnelles concernant ce produit.			

GE Gas Cooktop Warranty. (For Customers in the United States)



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

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

For The Period Of:	GE Will Replace:
One Year From the date of the original purchase	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 related service costs 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.
- Product damage or failure of the product if it is abused, misused, modified, 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.

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

Gas Cooktop Warranty. (For Customers in Canada)



All warranty service provided by our Factory Service Centres or an authorized Customer Care® technician. To schedule service, visit us on-line at www.GEAppliances.ca or call 1.800.561.3344. Please have serial number and model number available when calling for service.

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

For The Period Of: Mabe Will Replace:

One Year

From the date of the original purchase

Any part of the cooktop which fails due to a defect in materials or workmanship. During this **limited one-year warranty**, Mabe will also provide, **free of charge**, all labor and related service costs to replace the defective part.

What Mabe Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Product damage or failure of the product if it is abused, misused, modified, 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.

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 in Canada for home use within Canada. In-home warranty service will be provided in areas where it is available and deemed reasonable by Mabe to provide.

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

**Warrantor: Mabe Canada Inc.,
Burlington, Ontario**