

USING THE COOKTOP

In Case of a Power Failure

In the event of a power failure, the surface burners may then slowly turn the knob to the LITE position. Once lit, be lit with a match. Using extreme caution, hold a lit surface burners will continue to operate normally. match near the ports beneath the surface burner cap,

Surface Burners

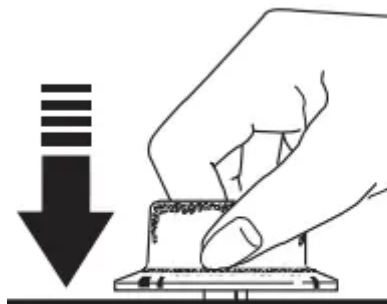
Lighting a Surface Burner

WARNING Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.

Select a burner and find its control knob. Push the knob in and turn it to the LITE position.

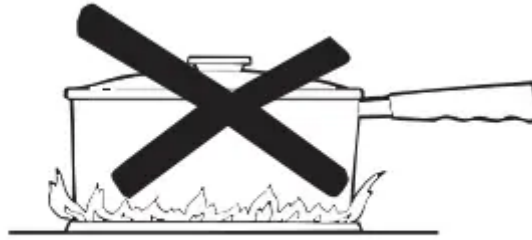
You will hear a clicking noise— the sound of the electric spark igniting the burner. When one burner is turned to LITE, all burners will spark. Sparking will continue as long as the knob remains at LITE. Once gas is ignited, turn the knob to adjust the flame size.



Push the control knob in and turn it to the LITE position.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Using the Surface Burners

NOTES:

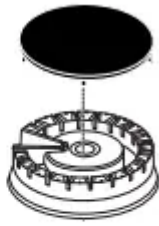
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Your cooktop has sealed gas burners that offer convenience, cleanability and flexibility for a wide range of cooking applications.

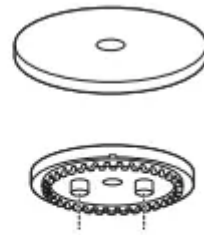
The smallest burner is the simmer burner. A simmer burner turned down to LO provides precise cooking performance for foods such as delicate sauces that require low heat for a long cooking time.

The extra-large burner is designed to quickly bring large amounts of liquid to a boil. Some models have a POWER BOIL™ setting especially designed for use with cookware with a diameter of 11 inches or larger.

Types of Surface Burners



Round Burner (on some models)
Use this burner for general cooking purposes.
Size cookware appropriately to the flames.



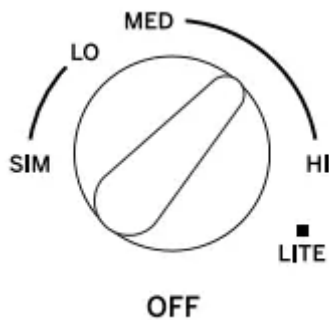
Gas on Glass Burner
(on some models)



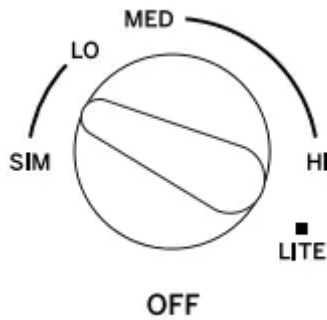
Multi-Ring Burner (on some models)
Use this burner for large cookware or for
simmering applications.

Multi-Ring Burner (some models)

For large cookware, activate all rings by setting the burner between Hi and Med.



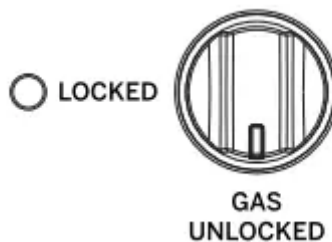
For small cookware or low heating applications, only activate the inner rings by setting the burner between Lo and Sim.



Control Lock (on some models)

To lock the cooktop and prevent unwanted use, turn the control lock knob clockwise to **Locked**. An indicator light will illuminate when the cooktop is locked. When locked, gas flow to the burners is prevented. Burners will spark if a knob is turned, but will not ignite.

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



Cooktop Cookware

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

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

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

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

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

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

Stove Top Grills

Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Do not use stove top grills

Griddle Accessory (available on some models)

CAUTION Fire Hazard

Use care when cooking greasy foods. Spilled grease may result in fire.

Never place any items on the griddle 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 griddle is cool and all surface burners are turned Off.

Using Your Cast-Iron Griddle (on some models)

Your griddle provides an extra-large cooking surface for meats, pancakes and other foods usually prepared in

a skillet. Before first use, rinse with hot water and dry thoroughly. Prepare the surface with cooking spray or vegetable oil.

Griddle Precautions:

- Do not place the griddle in a microwave oven.
- Do not clean your griddle in the dishwasher.
- 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 with hot, soapy water as soon as it is cool.

Positioning Your Griddle

The cast-iron griddle (on some models) can only be used over the left burners of the cooktop. To position the griddle, place the griddle on top of the left grate. Adjust the griddle until it is fully seated and sitting flat on the grate below. Do not turn on the left burners until you are certain the griddle has been positioned correctly.

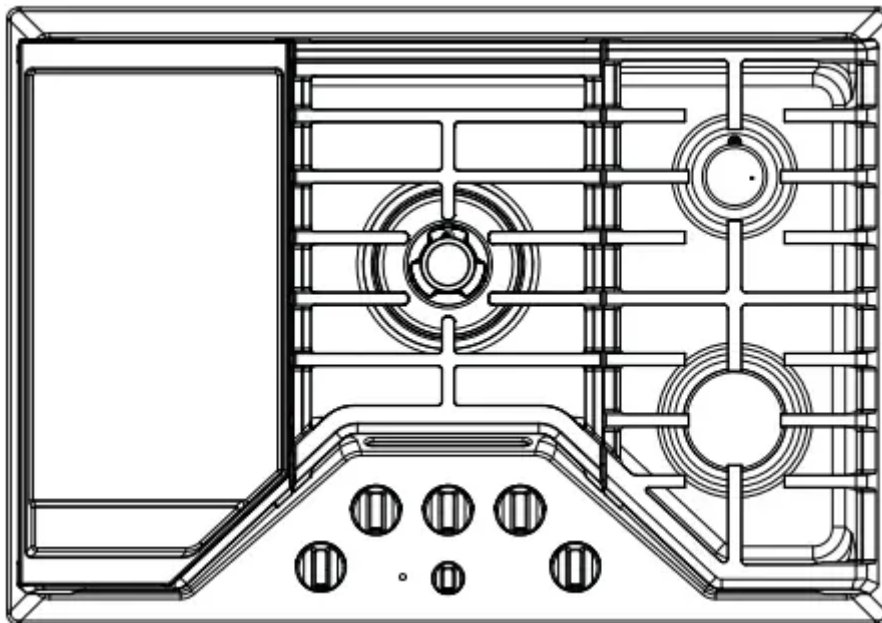
Preheating Your Griddle

Preheat your griddle by setting both left burners to Hi for 5 minutes before placing food on the griddle. Once the griddle is preheated, turn the knob on each left burner to the griddle zone and use the cook setting outlined in the table below.

Preseasoned Cast-Iron Griddle

Type of Food	Cook Setting
Bacon	Med
Breakfast Sausage Links	Med
Eggs	Lo
Grilled Cheese	Med-Lo
Hamburgers	Med-Lo
Pancakes	Med-Lo
Warming Tortillas	Lo

Cook settings may need to be reduced if the griddle is used for an extended time.



CARE AND CLEANING

Cooktop Surface

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

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.

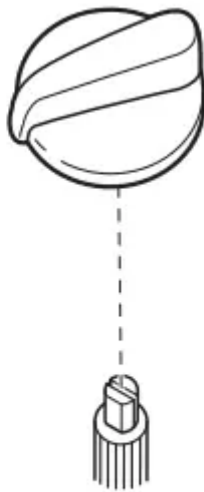
Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, see the Accessories and Consumer Support sections at the end of this manual.

Cleaning Knobs

For easier cleaning, the control knobs may be removed by pulling them directly upwards once the knobs are in the OFF position. The knobs can be washed by hand with soap and water or in a dishwasher.

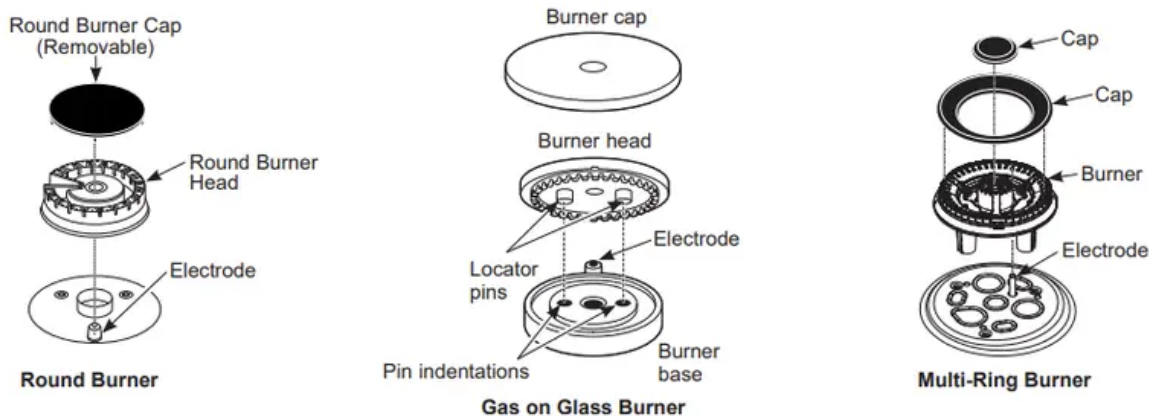
To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push downward until the knob is securely fastened. All knobs are interchangeable except control lockout (on some models).



Pull the knob straight up off the stem.

Removal of Surface Burners for Cleaning

Turn all controls OFF. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.



Cleaning the Surface Burners

Cleaning the Burner Caps

Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles. The round burner caps may also be cleaned in your dishwasher.

Cleaning the Burner Heads

Wash the burner heads routinely, especially after bad spillovers which could clog the burner openings. Lift burners off when cool. Wash with hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.

NOTE: Do not use steel wool or scouring pads to clean the burner parts as these may clog the openings. Never wash burner heads in your dishwasher. Doing so may cause them to discolor.

The ports in the burner heads must be kept clean at all times for an even, unhampered flame.

Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

Replacing Surface Burners

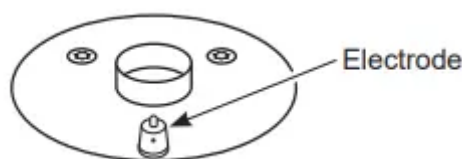
Before replacing the burner caps, heads and oval head/ cap assembly, shake out excess water and allow them to dry thoroughly.

Replace burner heads in the correct locations according to size. Ensure each cap is properly seated on the burner head, as pictured below.



CAUTION Do not operate the cooktop without all burner parts and grates in place.

Any spill on or around an electrode must be carefully cleaned. Avoid hitting the electrode with anything hard or it could be damaged.



The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on.

Burner Grates

Manual Cleaning

Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a solution containing ½-cup of household ammonia for several hours. Afterward, scrub grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry.

Oven Cleaning

Some models have grates that can be cleaned in a selfcleaning oven. If grates do NOT have rubber bumpers (pads) attached to the bottom of the grates, they may be cleaned in the oven using the self-clean cycle. See your oven's Owner's Manual for specific instructions. If self-cleaning instructions are not mentioned in Owner's Manual, the grates should not be cleaned in a selfcleaning oven.

Dishwasher Cleaning

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.

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

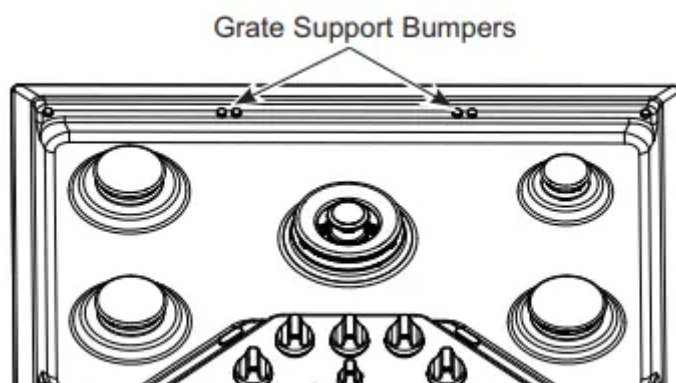
Once the self-clean cycle is complete, the grates may carefully be removed. You may notice a white residue on the grates. Wipe it off with a damp sponge. If white spots persist, wet the sponge with a 50/50 solution of vinegar and water and wipe the grates again.

When replacing the grates on the cooktop, be sure to locate them correctly. Grates should fit securely into the cooktop.

Grate Support Bumpers (on some models)

If any of the rubber grate support bumpers in the cooktop are missing or damaged, replacement parts can be obtained by calling GE Appliances at 1.800.GE.CARES.

To insert the new bumpers, simply place the coneshaped end of the bumper into the hole in the cooktop and push down while gently twisting the bumper.



Griddles (on some models)

Cast-Iron: Clean your cast-iron griddle with a stiff brush and hot water. Using soap is not recommended, and harsh detergents should never be used as they will remove the seasoning. Rinse with hot water and dry thoroughly. After rinsing, preseason the griddle by applying a light coat of cooking oil to the griddle surface. Wipe off excess oil with a paper towel.



Store in a cool, dry place.

Griddle Precautions:

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent the spill from getting baked onto the cooktop.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle with hot, soapy water as soon as it is cool.
- Do not wash your griddle in the dishwasher.
- Do not clean the griddle in the self-cleaning oven.

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 Causes	What To Do
<p>Burners have yellow or yellowtipped flames</p>	<p>The combustion quality of burner flames needs to be determined visually.</p>	<p>Determine the quality of flames visually. Normal burner flames should look like (A) or (B).</p> <p>Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.</p> <div style="display: flex; flex-direction: column; align-items: center;"> <div style="display: flex; align-items: center; margin-bottom: 10px;">  <div style="margin-left: 10px;"> <p>(A) Soft blue flames— Normal for natural gas</p> </div> </div> <div style="display: flex; align-items: center;">  <div style="margin-left: 10px;"> <p>(B) Yellow tips on outer cones— Normal for propane gas</p> </div> </div> </div>
<p>Control knobs will not turn</p>	<p>Knob isn't pushed down.</p>	<p>To turn from the OFF position, push the knob down and then turn.</p>
<p>Burners do not light</p>	<p>Plug on cooktop is not completely inserted in the electrical outlet.</p>	<p>Make sure electrical plug is plugged into a live, properly grounded outlet.</p>
	<p>Gas supply not connected or turned on.</p>	<p>See the Installation Instructions that came with your cooktop.</p>
	<p>A fuse in your home may be blown or the circuit breaker tripped.</p>	<p>Replace the fuse or reset the circuit breaker.</p>
	<p>Burner parts not replaced correctly.</p>	<p>See the Cleaning the Cooktop section.</p>
	<p>The electrodes under the burners are soiled.</p>	<p>See the Cleaning the Cooktop section.</p>
	<p>Cooktop is locked.</p>	<p>Unlock the cooktop. See the Using the Cooktop section.</p>

	The igniter hole (on some models) is plugged.	See the Cleaning the Cooktop section.
Ticking sound of igniter persists after burner lights	Control knob is still in the LITE position.	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.
Top burners do not burn evenly	Improper burner assembly.	Make sure the burner caps are seated correctly. See the Care and Cleaning of the range section.
	Burner slots on the side of the burner may be clogged.	Remove the burners for cleaning. See the Care and Cleaning of the range section.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

