

# Owner's Manual

Touch Control  
Radiant Cooktop

Models ZEU30R ZEU36R



**Monogram.**<sup>®</sup>  
*We bring good things to life.*

### *Introduction*

Your new Monogram touch control radiant cooktop makes an eloquent statement of style, convenience and kitchen planning flexibility. Whether you chose it for its purity of design, assiduous attention to detail—or for both of these reasons—you’ll find that your Monogram cooktop’s superior blend of form and function will delight you for years to come.

Your Monogram cooktop features several new features such as pan detection and pan sizing. The touch controls give you precise control of the surface units. You can quickly switch between a steady low heat and full power, or any setting in-between. The cooktop was designed to provide the flexibility to blend in with your kitchen cabinetry. Its sleek design can be beautifully integrated into the kitchen.

The information on the following pages will help you operate and maintain your cooktop properly.

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*Before using  
your cooktop*

Read this manual carefully. It is intended to help you operate and maintain your new cooktop properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, there is a list of toll-free consumer service numbers included in the back section of this manual.

**OR**

Visit our Website at: [www.monogram.com](http://www.monogram.com)

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*Write down  
the model  
& serial  
numbers*

You'll find them on a label under the cooktop.

Fill out and return the Consumer Product Registration Card that is packed with this product. If you cannot find it, please send in the duplicate card printed in the back of this manual.

**Before sending in this card, please write these numbers here:**

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

Use these numbers in any correspondence or service calls concerning your cooktop.

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*If you  
received a  
damaged  
cooktop*

Immediately contact the dealer (or builder) that sold you the cooktop.

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*Save time  
& money*

Read this manual. Inside you will find many helpful hints on how to use and maintain your cooktop properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your cooktop.

You'll find many answers to common problems in the Before You Call For Service section. If you review our chart of Troubleshooting Tips first, you may not need to call for service at all.

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*If you need  
service*

To obtain service, see the Consumer Services page in the back of this manual.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are two steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

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

# IMPORTANT SAFETY INSTRUCTIONS

## READ ALL INSTRUCTIONS BEFORE USING

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### **WARNING!**

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

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## *SAFETY PRECAUTIONS*

When using electrical appliances, basic safety precautions should be followed, including the following:

- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
  - Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
  - Use this appliance only for its intended use as described in this manual.
  - Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
  - Before performing any service, **DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
  - Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
  - Teach children not to play with controls or any other part of the cooktop.
  - Do not allow anyone to climb, stand or hang on the cooktop.
- CAUTION:** ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKTOP—CHILDREN CLIMBING ON THE COOKTOP TO REACH ITEMS COULD BE SERIOUSLY INJURED.
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot surface units and may cause severe burns.
  - Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot surface unit.
  - Do not store flammable materials near the cooktop.
  - Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
  - Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
  - Do not let cooking grease or other flammable materials accumulate on the cooktop.
  - Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on 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.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Clean the cooktop with caution. Always lock the control panel using the control lock feature and wait until the entire glass surface is cool before attempting to clean the cooktop. See the Locking the Cooktop section for details. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
- NOTE:** We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this. Please see the Glass Cooktop Cleaning section.

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## SAFETY PRECAUTIONS

- When the cooktop is cool, use only CERAMA BRYTE® Ceramic Cooktop Cleaner and the CERAMA BRYTE® Cleaning Pad to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply the cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all the cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.
- Do not operate the glass surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not touch glass-ceramic surface units while cooking. These surfaces may be hot enough to burn even though they may appear dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the cooking surface. Note the hot indicator lights and allow sufficient time for cooling first.

Hot surfaces may include both the cooktop and areas facing the cooktop.
- Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- Never leave the surface units unattended at high heat settings. Boilovers may cause smoking and greasy spillovers that may ignite.
- Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating area. 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. See the Cookware Tips section of the manual.
- Never try to move a pan of hot fat, especially a deep-fat fryer. Wait until the fat is cool.
- 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 any nearby surface units.
- Always keep combustible wall coverings, curtains or drapes a safe distance away from your cooktop.
- Always keep dish towels, dishcloths, pot holders and other linens a safe distance away from your cooktop.
- Do not leave paper products, cooking utensils or food on the cooktop when not in use.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- Large scratches or impacts to glass cooktops can lead to broken or shattered glass.
- Never use the glass cooktop surface as a cutting board.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
- Avoid heating an empty pan. Doing so may damage the cooktop and the pan.
- Do not allow water, other liquids or grease to remain on the cooktop.
- Always heat fat slowly, and watch as it heats.
- Clean only parts listed in this manual.
- Keep the cooktop clean and free of accumulation of grease or spillovers which may ignite.

# IMPORTANT SAFETY INSTRUCTIONS

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## *SAFETY PRECAUTIONS*

- Avoid placing any objects on or near the keypads in order to prevent accidental activation of the cooktop controls.
- To minimize the possibility of burns, always be certain that the controls for all surface units are at the off position and the entire glass surface is cool before attempting to clean the cooktop.
- Always keep wooden and plastic utensils and canned food a safe distance away from your cooktop. They may become hot and could cause burns.
- Do not place or store items on top of the glass cooktop surface when it is not in use.
- Always turn off the surface unit controls before removing the cookware.
- Glass and ceramic cookware is not recommended for use with your radiant ceramic glass cooktop.
- Keep an eye on foods being fried at high or medium-high heat settings.
- When preparing flaming foods under the hood, turn the fan on.
- Spilled or burnt-on foods may cause accidental activation or deactivation of the keypad. Clean the keypad thoroughly and controls will resume normal operation.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- Use a deep-fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never heat unopened food containers. Pressure buildup may make container burst and cause injury.
- Never leave jars or cans of fat drippings on or near your cooktop.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- For your safety, never use your appliance for warming or heating the room.

**SAVE THESE INSTRUCTIONS**

# INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

## LISEZ TOUTES LES INSTRUCTIONS

### AVANT TOUTE UTILISATION

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#### **AVERTISSEMENT!**

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

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## *PRÉCAUTIONS DE SÉCURITÉ*

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

- Assurez-vous que votre appareil électroménager soit bien installé et mis à la terre, par un technicien qualifié, conformément aux instructions d'installation fournies.
- Demandez à l'installateur de vous montrer l'emplacement du disjoncteur ou du fusible. Notez-le pour référence future.
- N'utilisez cet appareil électroménager que de la manière indiquée dans ce manuel.
- N'essayez jamais de réparer ou de remplacer une pièce de votre table de cuisson, à moins que cela soit spécifiquement recommandé dans ce manuel. Tout autre entretien doit être effectué par un technicien qualifié.
- Avant de procéder à un entretien, débranchez l'alimentation électrique de votre table de cuisson au palier de votre panneau de distribution, en enlevant le fusible ou en débranchant le disjoncteur.
- Ne laissez jamais d'enfants sans surveillance – vous ne devez jamais laisser d'enfants seuls ou sans surveillance dans un emplacement où un appareil électroménager est en fonctionnement. Vous ne devez jamais leur permettre de se tenir ou de s'asseoir sur une partie de l'appareil électroménager.
- Apprenez aux enfants à ne pas jouer avec les réglages ou toute autre pièce de la table de cuisson.
- Ne permettez à personne de grimper, de se tenir ou de se pendre à la table de cuisson.

**ATTENTION :** Vous ne devez jamais garder dans des armoires situées au-dessus d'une table de cuisson des objets qui risquent d'intéresser les enfants. Les enfants qui grimpent sur une table de cuisson risquent d'être sérieusement blessés.

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

# INSTRUCTIONS DE SÉCURITÉ IMPORTANTES

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## PRÉCAUTIONS DE SÉCURITÉ

- Faites attention quand vous nettoyez la table de cuisson. Verrouillez toujours le panneau de contrôle à l'aide du verrou de contrôle et attendez que toute la surface en vitrocéramique soit froide avant d'essayer de nettoyer la table de cuisson. Consultez la section «Verrouillage de la table de cuisson» pour de plus amples informations. Si vous utilisez une éponge ou un linge humide pour essuyer des éclaboussures sur la surface de cuisson chaude, faites attention d'éviter les brûlures dues à la vapeur. Certains nettoyeurs peuvent produire des émanations délétères s'ils sont mis sur des surfaces chaudes.

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

- Lorsque la surface de cuisson a refroidi, n'utilisez que la crème nettoyante CERAMA BRYTE<sup>®</sup>, pour table de cuisson en vitrocéramique, et l'éponge CERAMA BRYTE<sup>®</sup> pour nettoyer la table de cuisson.
- Pour éviter tout dommage à la surface de cuisson, n'utilisez jamais de crème nettoyante sur la surface de vitrocéramique quand elle est chaude.
- Après avoir nettoyé, utilisez un linge sec ou une serviette de papier pour enlever toute trace de crème nettoyante.
- Lisez et suivez toutes les instructions et les avertissements inscrits sur les étiquettes de la crème nettoyante.
- Ne faites jamais fonctionner les unités de cuisson en vitrocéramique si la vitrocéramique est cassée. Des éclaboussures ou de la solution nettoyante peuvent pénétrer dans une table de cuisson cassée et peuvent occasionner un risque de secousse électrique. Appelez immédiatement un technicien qualifié si la vitrocéramique de votre table de cuisson se casse.
- Faites attention quand vous touchez la table de cuisson. La surface de vitrocéramique de votre table de cuisson peut rester chaude après que vous l'avez réglée en position OFF (arrêt).
- Ne touchez jamais les unités de cuisson en vitrocéramique quand vous cuisinez. Ces surfaces peuvent être assez chaudes pour vous brûler, même si elles vous semblent de couleur sombre. Pendant et après utilisation, ne touchez pas ou ne laissez aucun vêtement ou matériau inflammable entrer en contact avec la surface de cuisson. Notez la disparition des lumières indicatrices HOT (chaud) et accordez suffisamment de temps pour que la surface se refroidisse.
- Les surfaces chaudes peuvent être la table de cuisson elle-même, ainsi que la surface qui se trouve devant la table de cuisson.
- Cuissez la viande et la volaille complètement, la viande au moins à une température INTERNE de 71 °C (160 °F) et la volaille au moins à une température INTERNE de 82 °C (180 °F). La cuisson à ces températures protège généralement contre les intoxications alimentaires.
- Ne laissez jamais les surfaces de cuisson sans surveillance à haute température. Les débordements peuvent causer de la fumée et les débordements gras peuvent prendre feu.
- Utilisez la bonne taille de casserole. Choisissez une casserole qui a un fond plat suffisamment large pour couvrir toute la superficie de la surface de cuisson. L'utilisation d'une casserole inadéquate mettra une partie de la surface de cuisson en contact direct avec vous et pourra mettre vos vêtements en feu. Une bonne correspondance de vos ustensiles de cuisine à la surface de cuisson améliorera l'efficacité. Veuillez consulter la section «Conseils sur les ustensiles de cuisson».
- N'essayez jamais de déplacer une casserole de matière grasse chaude, en particulier une friteuse à huile. Attendez que la matière grasse se soit complètement refroidie.
- Pour minimiser la possibilité de brûlures, d'inflammation de matériaux inflammables et de débordements, vous devez orienter le manche de vos ustensiles de cuisine vers le centre de la table de cuisson, mais sans qu'il surplombe une surface de cuisson voisine.
- Écartez toujours vos revêtements muraux, vos tentures ou vos rideaux à une distance sécuritaire de votre table de cuisson.
- Écartez toujours vos torchons, vos serviettes, vos poignées et vos autres linges de maison à une distance sécuritaire de votre table de cuisson.
- Ne laissez jamais de serviette en papier, d'ustensile de cuisine ou de nourriture sur la table de cuisson quand vous ne l'utilisez pas.



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## PRÉCAUTIONS DE SÉCURITÉ

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

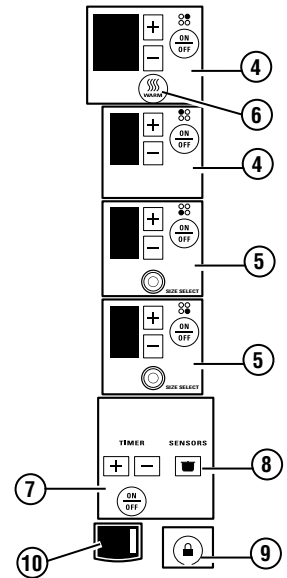
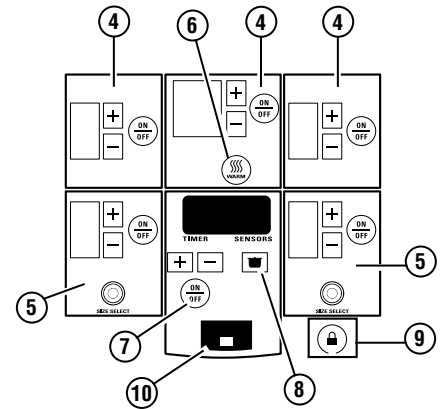
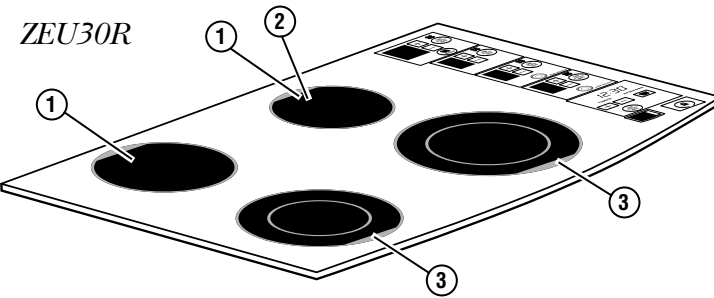
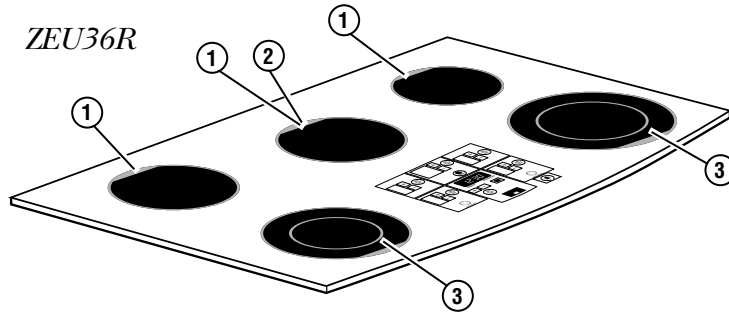
CONSERVEZ CES INSTRUCTIONS

# Features of Your Cooktop

## Radiant Cooktop

### Features

(Throughout this manual, features and appearance may vary.)





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## Radiant surface units

The radiant cooktop features heating units beneath a smooth glass surface.

**NOTE:** This cooktop has Rapid Response surface units. The cooktop will automatically heat up or cool down to the desired power level setting in the quickest time possible. While the surface units are on, you may not see them glow red during certain heat up or cool down conditions.

Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high. Always use caution when touching the cooktop.

The ON/OFF indicator lights will come on next to the Warmer and Dual surface units when activated. Lights also activate for the  (Pan Detect) and  (Control Lock) features when they are turned on. The indicator lights will go off when the surface unit or feature is turned off.

The appropriate HOT SURFACE indicator light will glow when its corresponding radiant element is turned on, and will remain on until the surface has cooled below 150°F.

**NOTE:**

Hot surface indicator light will:

- Come on when the surface unit is turned on.
- Stay on even after the unit is turned off.
- Glow brightly until the unit has cooled below 150°F.

**NOTE:** A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

It is safe to place hot cookware from the oven or surface on the glass cooktop when the surface is cool. **Never place cookware on the control area.**

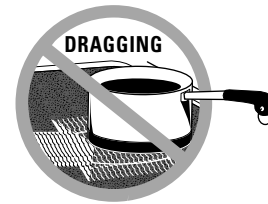
Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.



Never cook directly on the glass.  
Always use cookware.



Always place the pan in the center of the surface unit you are cooking on.



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

- Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.
- Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.
- Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.
- Do not use the surface as a cutting board.

# Using Your Cooktop

## Radiant Cooktop

### Radiant surface units

The controls for the radiant surface units allow for 11 different heat settings: Low, 1–9 and High. The heating element may not visibly glow at low heat settings.

### Cooking guide for using heat settings

**High (H)** – Best for larger pans; brings liquids to a boil faster.

**Medium High (7–9)** – Fast fry, pan broil; maintains a fast boil on large amounts of food.

**Medium (4–6)** – Sauté and brown; maintains a slow boil on large amounts of food.

**Medium Low (2–3)** – Cook after starting at high; cooks with little water in covered pan.

**Low (1)** – Steam rice, cereal; maintains serving temperature of most foods. Slow cooking and simmering.

**Lowest (L)** – Keeps food warm, melts chocolate and butter.

- Never leave food unattended. Boilovers cause smoking; greasy spillovers may catch on fire.

- It is safe to place hot cookware from the oven or surface units on the glass surface when it is cool. **Never place cookware on the control area.**

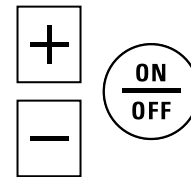
**NOTE:** Cooktop temperatures increase with the number of surface units that are on. With 3 or more units turned on, surface temperatures are high so be careful when touching the cooktop. After the surface unit is turned off, the hot surface indicator light will remain lit until the surface has cooled below 150° F.

### Single surface unit


To turn on a single surface unit:

1. Touch the ON/OFF pad, then touch the (+)/(-) pad. The surface unit will turn on to power setting H when (+) is pressed or to power setting L when (-) is pressed.
2. Use the (+)/(-) pads to choose the desired power setting. The control will beep each time a pad is touched.

To turn off a standard surface unit, touch the ON/OFF pad again.

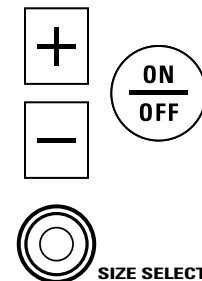


### Dual surface unit

The dual surface units have pan sizing sensors which will automatically set the small or large surface unit to match the size of your pan when the pan detection feature  is activated (see the *Using the pan detection feature* and *Using the pan sizing feature* sections).

To override the automatic pan sizing sensor and select the small or large surface unit:

1. Touch the dual surface unit ON/OFF pad.
2. Use the (+)/(-) pad to set the desired power setting.
3. Touch the SIZE SELECT pad once to turn on the large surface unit. Touch the pad again to turn on the small surface unit.



When the indicator light next to the SIZE SELECT pad is on, the large surface unit is on. When it is off, the small surface unit is on.

To turn the dual surface unit off, touch the ON/OFF pad.

## Warmer surface unit

To turn on the warmer surface unit:

1. Touch the ON/OFF pad, then touch the WARM pad. The surface unit will turn on to warmer power setting W1 (low).
2. Use the (+)/(-) pad to choose additional settings of W2 (medium) and W3 (high).

To turn off the warmer power settings, touch the ON/OFF pad. To change from the warmer settings to regular cooking settings, press the WARM pad. The surface unit will be on power setting L (low). The surface unit may then be set to the desired setting using the (+) / (-) pads. To turn off the surface unit, touch the ON/OFF pad again.

<b>Food Type</b>	<b>Control Setting</b>	
<i>Breads/Pastries</i>	W1	(LOW)
<i>Sauces</i>	W2	(Medium)
<i>Soups (cream)</i>	W2	(Medium)
<i>Stews</i>	W2	(Medium)
<i>Vegetables</i>	W2	(Medium)
<i>Hot Beverages</i>	W3	(HIGH)
<i>Soups (liquid)</i>	W3	(HIGH)

*The chart above shows initial suggested settings only. The temperature, type and amount of food, and the time held will affect the quality of the food.*

**CAUTION:** *Do not warm food on the warmer for more than two hours.*

*Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.*

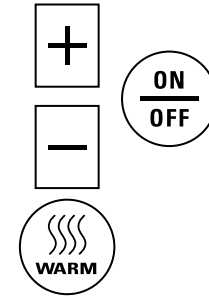
*Use only cookware recommended for top-of-range cooking.*

**ATTENTION :** *Ne réchauffez jamais d'aliment sur la table de cuisson pendant plus de deux heures.*

*N'utilisez jamais de film de matière plastique pour couvrir vos aliments. La matière plastique peut fondre sur la surface et peut être très difficile à enlever.*

*N'utilisez que des ustensiles recommandés pour la cuisson sur la surface de cuisson.*

The warmer will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. **Placing uncooked or cold food on surface warmer could result in foodborne illness.**



For best results, all food on the warmer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

Always use potholders or oven mitts when removing food from the warmer as cookware and plates will be hot.

A hot surface indicator light will glow when the glass surface is hot and will remain on until the surface has cooled below 150°F.

## Using Your Cooktop


### Radiant Cooktop


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#### *Fault code*

If an error occurs in the control operation, a fault code will flash and the control will signal.

**To correct:**

1. Touch the  (CONTROL LOCK) pad to reset the control.
2. Attempt to set the control to the desired cooking setting.
3. If the error is not cleared, allow the cooktop to cool completely.

4. After cooling, touch the  (CONTROL LOCK) pad again to reset the control. Again attempt to set the control to the desired cooking setting.
5. If the error is still not cleared, turn off the cooktop power at the circuit breaker or fuse box for one minute.
6. If the error reappears, call for service.

#### *Locking the cooktop*

**IMPORTANT:** As a convenience, you can lock the entire cooktop at any time when it is not in use or before cleaning. Locking the cooktop will prevent surface units from being turned on accidentally.

**To lock the cooktop:**

Touch and hold the  (CONTROL LOCK) pad for 3 seconds.

A two-beep signal will sound, the word “LOCK” will appear in the TIMER display, and the Control Lock light will turn on, indicating that the cooktop is locked. If the cooktop is locked while the surface units or timer are in use, they will automatically turn off.

**To unlock:**

Touch and hold the  (CONTROL LOCK) pad again for 3 seconds.

A two-beep signal will sound, and the Control Lock light will go out, indicating that the cooktop is unlocked.



#### *Operating the kitchen timer*

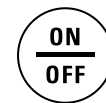
**NOTE:** The kitchen timer will **NOT** turn off the surface units when the time reaches 0:00.

To operate the kitchen timer, use the pads below the TIMER display.

Touch the ON/OFF pad and then touch the (+)/(-) pad to choose the desired time setting. If the (+)/(-) pad is held for several seconds, the timer will increase or decrease at a faster rate.

After you have chosen your desired time, the timer will automatically start to count down from the hours/minutes that you have selected. When the timer counts down to the last minute, the timer will count down in seconds until 0:00. Then the control will beep twice every five seconds until the timer is turned off. Touch the ON/OFF pad to turn the timer off.

**TIMER**





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## Using the pan detection feature

This feature automatically turns off a surface unit after 60 seconds if a pan is absent from the surface unit. The power level display will flash until the surface unit is turned off when the control detects the absence of a pan.

### To activate and deactivate pan detection for all surface units:

Touch the  (PAN) pad. (**At least one surface unit must be on.**) The display will flash “PAN ON” when the pan detection feature is on.

A signal will sound and a light next to the  (PAN) pad will indicate whether the feature is active. If the light is on, pan detection is on and if the light is off, pan detection is off. When the pan detection feature is disabled, the pan sizing feature is also disabled.

## SENSORS



### NOTES:

- For this feature to work properly, the pan diameter must be greater than 4.0 inches and centered on the surface unit.
- This feature may not operate properly with rounded, curved or warped pan bottoms (see the *Selecting types of cookware* section).
- This feature will not work with glass cookware (see the *Selecting types of cookware* section).

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## Using the pan sizing feature

This feature is only used on the dual surface units when the pan detection feature is enabled. When a small pan is placed on a dual surface unit, the small surface unit will activate. When a pan larger than 6.0 inches is placed on a dual surface unit, the large surface unit will automatically activate. This feature may be overridden for a single cooking session while leaving the pan detection feature active (see the *Dual surface unit* section).

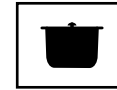
### To turn off this feature and the pan detection feature:

Touch the  (PAN) pad.

The light next to the pad will go out, indicating that pan features are turned off.

**NOTE:** *The pan must be centered over the surface unit for this feature to work properly.*

## SENSORS



### Selecting types of cookware

The following information will help you choose cookware which will give good performance.

**Stainless Steel:**  *recommended*

**Aluminum:**  *heavyweight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

**Copper Bottom:**  *recommended*

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper-bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

**Porcelain Enamel-Covered Cookware:**  *not recommended*

Some porcelain-covered cookware can bond to the hot cooking surface.

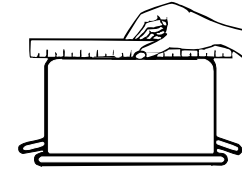
**Glass-Ceramic/Stoneware:**  *not recommended*

Poor performance. May scratch the surface.

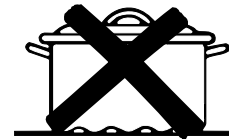
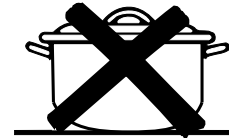
Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.

Pan Detection/Sizing will work properly with these types of cookware.

Pan Detection/Sizing will not work with these types of pans.



Check pans for flat bottoms by using a straight edge.



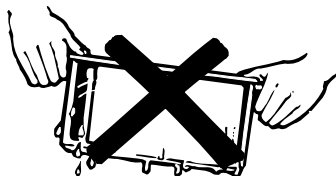
Pans with rounded, curved, ridged or warped bottoms are not recommended. Pan detection/sizing may not work properly with these types of pans.

### For best results

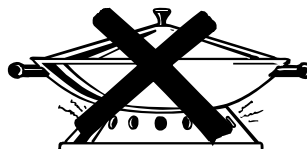
- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.
- Do not use woks that have support rings. This type of wok will not heat on glass surface units.
- Use only a flat-bottomed wok available from many popular cookware manufacturers.

The bottom of the wok should have the same diameter as the surface unit to ensure proper contact.

- Some special cooking procedures require specific cookware such as pressure cookers, deep-fat fryers, etc. All cookware must have flat bottoms that match the size of the surface units.



Do not place wet pans on the glass cooktop.



Do not use woks with support rings on the glass cooktop.



Use flat-bottomed woks on the glass cooktop.



*Observe the following points in canning*

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



When canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units.

**HOWEVER, DO NOT USE LARGE-DIAMETER CANNERS OR OTHER LARGE-DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.** Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the glass cooktop surfaces.

1. Be sure the canner fits over the center of the surface unit. If your cooktop or its location does not allow the canner to be centered on the surface unit, use smaller-diameter pots for good canning results.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface units and take a long time to boil water.
3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr brand; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

**NOTE:** *If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:*

- (1) *using a pressure canner, and*
- (2) *starting with HOT tap water for fastest heating of large quantities of water.*

## CAUTION:

- Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.
- After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.
- Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, do not can on any cooktop surface unit if your canner is not flat.

## ATTENTION :

- Une bonne mise en conserve implique la destruction de tous les microorganismes et une bonne fermeture du pot. Si vous mettez en conserve des aliments dans un appareil de mise en conserve au bain-Marie, vous devez entretenir un bouillonnement léger, mais constant, pendant tout le temps requis.
- Après avoir ajusté les contrôles, vous devez absolument vous assurer que les niveaux prescrits de pression et de température soient maintenus pendant tout le temps requis.
- Comme vous devez réchauffer les pots de conserve pendant tout le temps requis sans aucune interruption pendant le temps de traitement, vous ne pouvez pas utiliser la table de cuisson de votre four pour faire des conserves si le fond de votre appareil de mise en conserve n'est pas absolument plat.

# Glass Cooktop Cleaning

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## *Radiant Cooktop*

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### *General information*

Proper care and cleaning are important so your cooktop will give you efficient and satisfactory service. Follow these directions carefully in caring for it.

**Be sure all surface units are off and all surfaces are cool before cleaning any part of the cooktop.**

### *Removing packaging tape*

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape and cooktop labels on the new appliance is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

**NOTE:** *The adhesive must be removed from all parts before using the cooktop. It cannot be removed if it is baked on.*

### *Lock the controls before cleaning*

To prevent accidental activation of the cooktop during cleaning, lock the cooktop controls before you begin; see the *Locking the cooktop* section.

---

*Normal daily  
use cleaning*

**ONLY** use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.

4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

**NOTE:** *It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.*



**Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.**

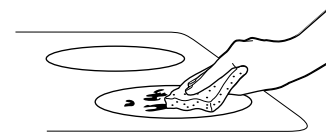
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*Burned-on  
residue*

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

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.

5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



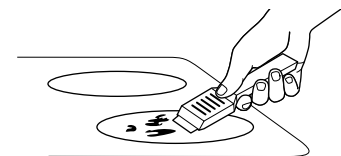
Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops or a Scotch-Brite® Multi-Purpose No Scratch blue scrub pad.

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*Heavy,  
burned-on  
residue*

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.

4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

**NOTE:** Do not use a dull or nicked blade.

## Glass Cooktop Cleaning

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### *Radiant Cooktop*

#### *Metal marks and scratches*

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

This should be removed immediately before heating again or the discoloration may be permanent.

**WARNING:** Carefully check the bottom of pans for roughness that would scratch the cooktop.

**AVERTISSEMENT:** Vérifiez soigneusement les fonds de vos casseroles pour vous assurer qu'ils n'aient aucune aspérité qui puisse endommager la surface de la table de cuisson.

## Glass Surface – Potential for Permanent Damage

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#### *Damage from sugary spills and melted plastic*

*Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.*

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
  - a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
  - b. Remove the spill with paper towels.

3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

**NOTE:** If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

---

#### *To Order Parts*

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the cooktop scraper, please call our toll-free number:

**National Parts Center**      **800.626.2002.**

**CERAMA BRYTE® Ceramic Cooktop Cleaner** . . . . . # WX10X300

**CERAMA BRYTE® Ceramic Cooktop Scraper** . . . . . # WX10X0302

**Kit** . . . . . # WB64X5027  
(Kit includes cream and cooktop scraper)

**CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops** . . # WX10X350

## Before You Call For Service...

### *Radiant Cooktop*

### Save time and money!

*Review the charts on the following pages first and you may not need to call for service.*

PROBLEM	POSSIBLE CAUSE
<b>SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR COOKING IS SLOW</b>	<ul style="list-style-type: none"> <li>• Improper cookware being used. Use pans which are absolutely flat and match the diameter of the surface unit selected.</li> </ul>
<b>COOKTOP FEELS HOT</b>	<ul style="list-style-type: none"> <li>• Improper cookware being used. The glass cooktop surfaces may seem hotter than you are used to. This is normal. Use pans which are absolutely flat.</li> </ul>
<b>SURFACE UNITS DO NOT WORK PROPERLY</b>	<ul style="list-style-type: none"> <li>• A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.</li> <li>• Cooktop controls improperly set. Check to see that the correct control is set for the surface unit you are using.</li> </ul>
<b>SCRATCHES (may appear as cracks) ON COOKTOP GLASS SURFACE</b>	<ul style="list-style-type: none"> <li>• Incorrect cleaning methods have been used. Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.</li> <li>• Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface. To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.</li> </ul>
<b>AREAS OF DISCOLORATION ON THE COOKTOP</b>	<ul style="list-style-type: none"> <li>• Food spillovers not cleaned before the next use. See the <i>Glass cooktop cleaning</i> section.</li> </ul>
<b>PLASTIC MELTED TO THE SURFACE</b>	<ul style="list-style-type: none"> <li>• Hot cooktop came into contact with plastic placed on the hot cooktop. See the <i>Glass surface – Potential for permanent damage</i> section in the <i>Glass cooktop cleaning</i> section.</li> </ul>
<b>PITTING (OR INDENTATION) OF THE COOKTOP</b>	<ul style="list-style-type: none"> <li>• A hot sugar mixture was spilled on the cooktop. Call a qualified technician for replacement.</li> </ul>
<b>FREQUENT CYCLING OFF AND ON OF SURFACE UNITS</b>	<ul style="list-style-type: none"> <li>• Improper cookware being used. Use only flat cookware to minimize cycling.</li> </ul>
<b>UNRESPONSIVE KEYPAD</b>	<ul style="list-style-type: none"> <li>• The keypad is contaminated. Clean the keypad.</li> <li>• Wait for the keypad area to cool down. Remove all items from the keypad area. Turn the power to the cooktop on and off at the fuse box or circuit breaker.</li> </ul>


## Before You Call For Service...

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### *Radiant Cooktop*

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*Save time  
and money!*

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
<b>PAN DETECTION OR SIZING NOT WORKING PROPERLY</b>	<ul style="list-style-type: none"> <li>• Improper cookware being used. Use a flat, metallic pan that is 4.0" or larger.</li> <li>• Pan is improperly placed. Make sure that the pan is centered on the corresponding surface unit.</li> </ul>
<b>TEMP LTD APPEARS IN THE DISPLAY</b>	<ul style="list-style-type: none"> <li>• Time-Out feature activated. Allow the surface unit(s) to cool for 1/2 to 1 hour before using again.</li> </ul>
<b>SURFACE UNIT IS GLOWING HOT WHEN IT SHOULD BE ON A LOW POWER SETTING</b>	<ul style="list-style-type: none"> <li>• Cooktop feature activated. The cooktop has a rapid heat-up feature and is designed to do this.</li> </ul>
<b>SURFACE UNIT IS NOT GLOWING RED</b>	<ul style="list-style-type: none"> <li>• The surface units will only be visibly red at power levels 6–H. At power levels L–5, the red glow is not visible but the surface unit is working properly. After changing a surface unit from a higher power level to a lower power level, the red glow may disappear temporarily in order to quickly achieve the desired temperature. If the new power setting is greater than 5, the red glow should reappear within several minutes.</li> </ul>
<b>“F” AND A NUMBER APPEAR IN THE DISPLAY AND THE COOKTOP BEEPS</b>	<ul style="list-style-type: none"> <li>• You have a function error code. Write down the “F:- -” and touch the  (CONTROL LOCK) pad. Disconnect power to the cooktop and then reconnect. If an F-code appears again, call for service.</li> </ul>







# Consumer Product Ownership Registration Important Mail Today

*GE Appliances*



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# Consumer Product Ownership Registration

Dear Customer:

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

Follow these three steps to protect your new appliance investment:



# 1

Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

# 2

After completing this registration, write your model and serial numbers in this manual. You will need this information should you require service. Our service number is 800.444.1845.

# 3

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

**Important:** To ensure that your product is registered, mail the separate product registration card. If the separate product registration card is missing, fold and mail the form below. No envelope is needed.

FOLD HERE

## Consumer Product Ownership Registration



**Important  
Mail  
Today!**

Product  
Cooktop

Model

Serial

Mr.  Ms.  Mrs.  Miss

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Street Address \_\_\_\_\_

Apt. # \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Date Placed In Use Month \_\_\_\_\_ Day \_\_\_\_\_ Year \_\_\_\_\_ Phone Number \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

 **Monogram**<sup>®</sup>  
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TAPE CLOSED

*With the purchase of your new Monogram appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!*

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## ***GE Answer Center®***

***800.626.2000***

Whatever your question about any Monogram major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

**OR**

Visit our Website at: [monogram.com](http://monogram.com)

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## ***In-Home Repair Service***

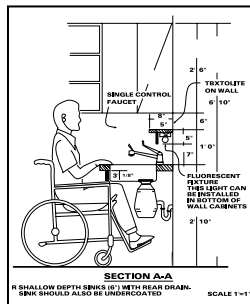
***800.444.1845***

A GE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.

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## ***For Customers With Special Needs...***

***800.626.2000***



GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800.TDD.GEAC (800.833.4322) to request information or service.

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## ***Service Contracts***

***800.626.2224***

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

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## ***Parts and Accessories***

***800.626.2002***

Individuals qualified to service their own appliances can have parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

**User maintenance instructions contained in this manual cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.**

**YOUR MONOGRAM COOKTOP WARRANTY**

**Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.**

**WHAT IS COVERED**

*From the Date of the Original Purchase*

**FULL ONE-YEAR WARRANTY**

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the cooktop** which fails because of a manufacturing defect.

**LIMITED FIVE-YEAR WARRANTY**

For five years from date of original purchase, we will provide, free of charge, replacement parts as follows if they fail because of a manufacturing defect:

*A replacement glass cooktop* if it should crack due to thermal shock, discolor, or if the pattern wears off.

*A replacement radiant surface unit* if it should burn out.

During this limited additional four-year warranty, you will be responsible for any labor or in-home service.

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This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii, Washington, D.C. or Canada. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, in the USA call 800.444.1845. In Canada: 888.880.3030.

**WHAT IS NOT COVERED**

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the glass cooktop caused by the use of cleaners other than the recommended cleaning creams and pads.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Damage to the product due to misuse or abuse.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.

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

**Warrantor in USA: General Electric Company,  
Louisville, KY 40225**

**Warrantor in Canada: Camco Inc.**



**Monogram®**  
*We bring good things to life.*

General Electric Company  
Louisville, KY 40225

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