

Monogram.

Use and Care
and Installation
Guide

for ZEW145
ZEW154
ZEW155
ZEW164
ZEW165
ZEW175
ZGW124
ZGW125

Component Cooktop
System

Monogram.™

Component Cooktop

164D2966P016

Introduction

Your new Monogram 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.

The ZEW and ZGW Monogram cooktops were designed to provide the flexibility to blend in with your kitchen cabinetry. Their sleek design can be beautifully integrated into the kitchen.

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

If you have any other questions—please call the GE Answer Center® 800.626.2000.

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		800.626.2000	

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.
- **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.

Before using your cooktop system, read this guide carefully.

It is intended to help you operate and maintain your new cooktop components properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the bottom of each component.

These numbers are also on the Consumer Product Ownership Registration Card that came with your cooktop system components. Before sending in this card, please write these numbers here:

Component	Model Number	Component	Model Number
<hr/>		<hr/>	
Serial Number		Serial Number	
<hr/>		<hr/>	
Component	Model Number	Use these numbers in any correspondence or service calls concerning your oven.	
<hr/>			
Serial Number			
<hr/>			

If you received any damaged cooktop components...

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

Save time and money. Before you request service...

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

If you need service...

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

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 three 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, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 further by venting with an open window or using a ventilation fan or hood.

When You Get Your Component Cooktop System

- **Have your cooktop installed and properly grounded by a qualified installer** in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas and electric appliance installers or service technicians.
- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Have the installer show you the location of the gas cut-off valve and how to shut it off if necessary.**

For Your Safety

When using the component cooktop system, basic safety precautions should be followed, including the following:

- **Use this cooktop system only for its intended use** as described in this guide.
- **If the cooktop is located near a window**, do not use long curtains, which could blow over the gas burners or surface units, creating a fire hazard.

- **Do not attempt to repair or replace any part of the cooktop system unless it is specifically recommended in this guide.** Any adjustment and service should be performed only by qualified electric and gas range installers or service technicians.
- **Before performing any service, DISCONNECT THE COOKTOP SYSTEM 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 cooktop system.
- **Avoid installing cabinets above the cooktop system. To reduce the hazard caused by reaching into cabinets over hot surface units, the open flames of operating burners and hot cookware, install a metal ventilation hood over the cooktop components that projects forward at least 5 inches beyond the front of the cabinets.**
- **If cabinets are placed above the cooktop components, allow a minimum clearance of 30 inches between the cooking surface and the bottom of unprotected cabinets.**
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS INSTALLED ABOVE THE COOKTOP SYSTEM—CHILDREN CLIMBING ON THE COOKTOP SYSTEM TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Never wear loose-fitting or hanging garments while using the cooktop system.** Be careful when reaching for items stored in cabinets over the cooktop system. Flammable material could be ignited if brought in contact with hot surface units or gas burners 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 the hot surface units or gas burners and grates. Do not use a towel or other bulky cloth in place of a pot holder.
- **For your safety, never use any electric or gas components of the cooktop system for warming or heating the room.**

- **Do not store flammable materials in an oven or near the cooktop system components.**
- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other gas or electric appliance.**
- **Do not let cooking grease or other flammable materials accumulate in or near the cooktop system components.**
- **Never leave the kitchen while using the grill or griddle.**
- **Do not replace the grease collector jar with a mayonnaise jar which could break when hot grease drips into it. Replace with any wide mouth canning jar.**



- **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.

- **Keep the grill drip pan and grease well clean to reduce smoking and avoid grease fires.**
- **To control flame-ups, turn down the heat setting to low, rather than off (O).** This keeps the downdraft vent blower on. Or, turn the Variable Speed Vent blower to HI, then turn the grill off (O).
Use a long-handled utensil to carefully remove the food from the grill.
These steps should control the flame until it eventually goes out. If it does not, cover the entire grill module with a cookie sheet or the lid from a large roasting pan. Use a pot holder to remove this later because it will be hot.
- **Do not touch the surface units.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, cooktop surfaces or areas nearby the surface units. Allow sufficient time for cooling of the cooking surfaces.

Potentially hot surfaces include the grill grates, griddle and all components with electric cooking elements or gas burners and grates.

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Halogen/Radiant Surface Units and Gas Burners

- **Use proper pan size—**This cooktop system has components equipped with electric surface units or gas burners. Select cookware having flat bottoms large enough to cover the selected surface unit or burner. The use of undersized cookware will expose portions of the surface units or gas burners to direct contact and may result in ignition of clothing. Proper relationship of cookware to the surface unit or the burner will also improve efficiency.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature.
- **Never leave the surface units or gas burners unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch fire.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, the handles of cookware should be turned without extending over nearby surface units or burners.
- **Always turn the electric surface unit or gas burner controls off (O) before removing the cookware.**
- **Watch foods being fried at high or medium-high heat settings.**
- **When flaming foods are under the exhaust hood, turn the hood fan off. The hood fan, if operating, may spread the flame.**
- **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.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly,** and watch as it heats.
- **Use a deep-fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Be sure the downdraft vent grille is not covered. Be sure the filter is in place.** Its absence during cooking could damage blower parts.
- **Do not cover or block the area around the cooktop system knobs.** This area must be kept clear for proper ventilation and burner performance.
- **Keep all plastics away from cooktop surface units and burners.**
- **Do not operate the halogen/radiant 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.
- **Avoid scratching the glass cooktop surface.** The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- **Never use the glass cooktop surface as a cutting board.**
- **Do not place or store items on top of the glass cooktop surface when it is not in use.**
- **Do not stand on the glass cooktop.**
- **Be careful when placing spoons or other stirring utensils on the glass cooktop surface** when it is in use. They may become hot and could cause burns.
- **Use care when touching the cooktop.** The glass surface of the cooktop will retain heat after the controls have been turned off.
- **To avoid possible damage to the cooking surface,** do not apply Cook Top Cleaning Creme to the glass surface when it is hot.
- **After cleaning,** use a dry cloth or paper towel to remove all Cook Top Cleaning Creme residue.
- **Read and follow all instruction and warnings on Cook Top Cleaning Creme labels.**
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

When the cooktop is cool, use only Cook Top Cleaning Creme brand cleaner to clean the cooktop.
- **Do not use a wok on the gas burners if the wok has a round metal ring which is placed over the burner grate to support the wok.** This ring acts as a heat trap that may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- **If you smell gas,** turn off the gas to the cooktop at the gas cutoff valve and call a qualified service technician. Never use an open flame to locate a leak.
- **Do not operate the gas burners without all burner parts and grate in place.**
- **Let the gas burner grate and other surfaces cool before touching them.**
- **Do not leave grate removed from any component where children can reach them.**
- **Never leave gas burners unattended at high flame settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **For your safety, never use your gas burners for warming or heating the room.** Prolonged use of the cooktop in this way can be hazardous.

Cleaning

- **Do not clean the cooktop system with flammable or volatile cleaning fluids.** See the Care and Cleaning section.
- **Do not clean any part of the cooktop system when the appliance is in use.**
- **If you are using an overhead exhaust hood, keep its grease filters clean** to maintain good venting and to avoid grease fires.
- **Clean only parts listed in this Use and Care Guide.**
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooktop, be careful to avoid steam burns.

If You Need Service

- **See The Problem Solver section in this guide.**
- **Do not attempt to repair or-replace any part of your component cooktop system unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

GENERAL INFORMATION ABOUT COMPONENTS

Components available are briefly discussed on this page. You may only have some installed in your kitchen. All components are permanently installed with the exception of the grill and griddle.

Read each component section for specific instructions.

Care of Components

Some of the components must be cured or preconditioned before using them for the first time.

Components and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each component section in the Care and Cleaning section for specific instructions.

Never immerse any electric surface unit or plug in water.

Electric Surface Unit Components

You must consider heat up and cool down times for the surface units when determining cooking times. Heat up and cool down times depend on initial temperature settings, the type of cookware used and the amount of food being cooked.

Start cooking at a higher setting to heat the surface unit faster, then turn to a lower setting to finish cooking. **Remember, cooking continues after the surface unit is turned off, so train yourself to turn the heat down or off before cooking is done.**

Gas Components

Monogram component gas cooktops (used with either updraft or downdraft venting) are designed to operate on natural gas at 4" water column pressure.

Downdraft Vent

The downdraft vent component features an integral variable-speed blower control switch and a powerful centrifugal blower.

COMPONENTS/ACCESSORIES

To purchase additional components or accessories, contact your nearest GE Appliances dealer or service center. Part numbers are listed below.

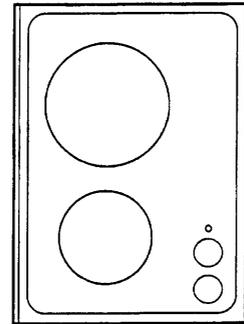
Halogen/Radiant Cooktop

Part Number:
ZEW145

The component has one 8" 1800 watt halogen surface unit (rear) and a 6" 1200 watt radiant surface unit (front).

There is a hot surface light for each surface unit that indicates the condition of the glass surface.

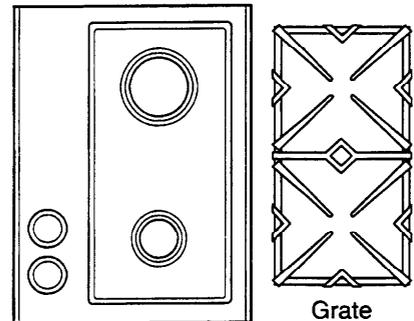
The heat up time for the halogen surface unit may be less compared to the radiant surface unit depending upon the control settings. See the Controls section for additional performance characteristics.



Gas Burner Cooktop

Part Numbers:
ZGW124Right Controls
ZGW125Left Controls

This component has one large 10,500-BTU burner (rear) and one smaller 6,000-BTU burner (front). The grate is removable for cleaning.

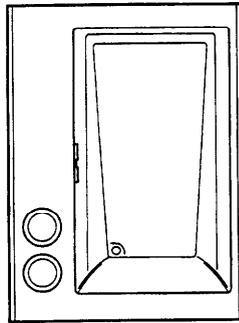


Electric Updraft Grill

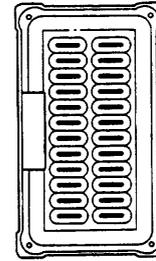
Part Numbers:

ZEW154208 volts
 ZEW155240 volts

With this component, you can charbroil meat indoors all year long. Fat drains away and collects in a jar attached below the grease well. The element is divided so the front and back sections can be controlled separately.

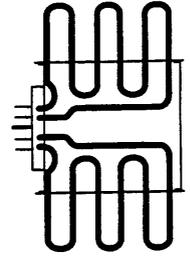
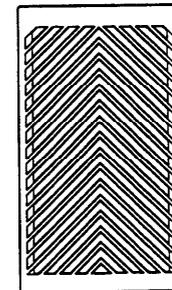


Grease Well



Drip Pan

Grill Grate



Grill Element

Grease Collector Jar

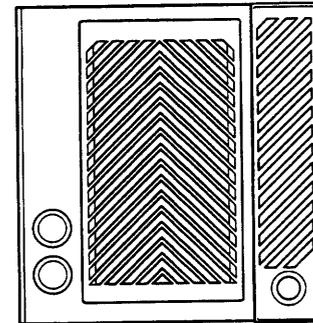


Electric Grill with Downdraft Vent

Part Numbers:

ZEW164208 volts
 ZEW165240 volts

The downdraft vent component has an integral variable-speed blower control.



Downdraft Vent Only

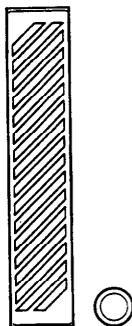
Part Number:

ZEW175

Optional Remote Control Accessory Kit

Pub. No. 3-A010

Provides a custom control position.



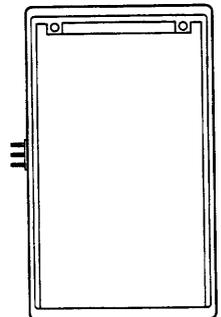
Optional Griddle Accessory Kit

Part Numbers:

JXDD46208 volts
 JXDD43240 volts

The griddle fits directly into the grill receptacle with the grill element removed. It has two drain holes so fat and meat drippings can drain below into the grease well.

The griddle has its own integral element.



HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new cooktop may have one of several types of cooking surface units. You will notice some differences when you use each one.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between your new cooktop and any other type of cooktop you may have used in the past.

Type of Cooktop	Description	How it Works
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than halogen/radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Halogen/Radiant (Glass Ceramic) Cooktop 	Radiant: Electric coils under a glass-ceramic cooktop. Halogen: Quartz tube filled with halogen gas around a tungsten wire heating element under a glass ceramic cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking long after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.

HALOGEN/RADIANT SURFACE UNIT CONTROLS

Halogen Surface Unit

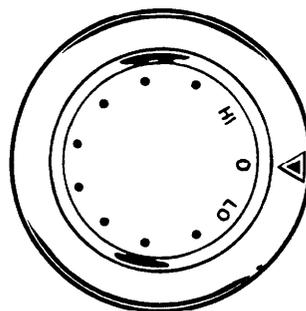
The controls selected for the halogen/radiant component will give you a full range of heat settings for cooking.

The control knobs must be pushed down to turn from the off (0) position. When the control knobs are in any position other than off (0), they may be turned without pushing down.

You may notice that the knob that operates the halogen surface unit is slightly harder to turn than the knob for the radiant surface unit. This is due to the difference in design between the two controls.

NOTE:

- The lowest three settings will produce no visible evidence of the surface unit being on although up to 11% of the total wattage is being generated. On the lowest settings, the percentage of power may not cause the hot surface lights to light. An indicator light near the control knobs will glow when either surface unit is on.
- The burner “on” light will glow for all positions except the off position.



The eleven position halogen control produces the following variation in cooking power.

Switch Settings	Position	Brightness of Lamp	Typical Heater Power (%)
HI	10	Full	100
	9	High	76
	8	High	56
	7	Medium	41
	6	Medium	30
	5	Low	23
	4	Low	16
	3	Invisible	11
	2	Invisible	8
	1	Invisible	5
LO	0	OFF	0

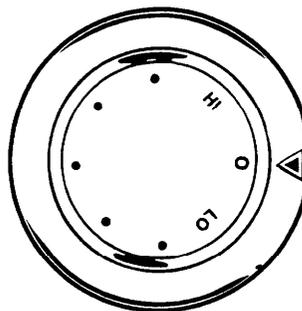
If the halogen/radiant component is connected to 208 volts, you will notice some increase in cooking times.

Radiant Surface Unit

The control for the radiant surface unit is an infinite switch that can be set anywhere between LO and HI for an unlimited number of heat settings. With the infinite switch the coil cycles on and off to maintain your selected control setting.

The control knobs must be pushed down to turn from the off (0) position. When the control knobs are in any position other than off (0), they may be turned without pushing down.

Be sure you turn the control knob off (0) when you finish cooking. You will feel a “click” at the off position.



GAS BURNER CONTROLS

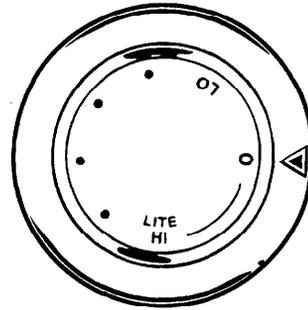
See the **Gas Burner Component** section.

The gas burner controls must turn **counterclockwise** to the LITE position to ignite the burner.

Once the burner is ignited, turn the control knob **counterclockwise** to adjust the flame lower. A sparking sound caused by the igniter is normal until ignition occurs.

The burners will relight at any setting. However, for the burners to light quickly and consistently when the gas is turned on, the knobs should be turned to the LITE position until ignition occurs.

When turning the control knob to off (O), turn it clockwise.



GRILL/GRIDDLE CONTROLS

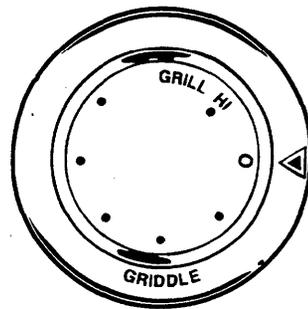
See both the **Grill Component** and the **Griddle Accessory** sections. Also see the **Grill Cooking** and the **Griddle Cooking Guides**.

Most cooking on the grill or griddle is done at the HI setting. See the Grill Component section regarding flame-ups and the control settings for this emergency.

Each half of the **grill** component is controlled separately.

The control knob labeled **GRIDDLE** controls the entire **griddle accessory**.

The **GRILL/GRIDDLE** controls turn **either direction** to adjust the heat setting.



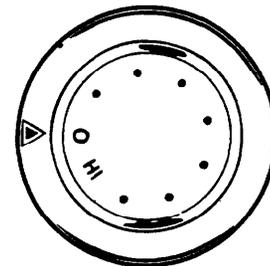
VENT SYSTEM CONTROL

To operate the vent system manually, turn the knob on the control panel **clockwise** to the desired blower speed.

Use the control knob at the front of the vent grille to adjust the blower speed. The control knob may be in a custom location in the counter cabinet front. A HI setting is recommended when flame-ups occur while cooking on the grill.

The downdraft blower adjacent to the grill comes on automatically when the grill is turned on. It turns off automatically when the grill or griddle is turned off (O).

If the blower speed is adjusted while grilling, **the blower will not turn off automatically and must be turned off manually.**



The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop modules.

HALOGEN/RADIANT COMPONENT

General Information About Halogen/Radiant Surface Units

The halogen/radiant cooktop features heating units beneath a smooth glass ceramic surface. The surface units are shown by outlines on the glass.

Before you use the cooktop for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes clean-up easier.

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.

When a surface unit is turned on, coils beneath the surface unit radiate heat through the glass to the cookware. The red glow of the coils will be visible through the glass. It will take the surface unit a few moments to heat up. The coil cycles on and off to maintain your selected control setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling.

Use only flat-bottomed cookware. Do not let pots boil dry. Overheated metal can bond to glass cooktop. An overheated copper pot will leave a residue that will permanently stain the glass.

Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.

It is safe to place hot cookware from the oven or surface on the glass ceramic surface when the surface is cool.

Avoid sliding pans on the glass cooktop. Pan edges that are even slightly rough or grit on the cooktop can cause scratches on the glass.

Even after the surface units are turned off, the glass ceramic 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.

Differences Between Halogen and Radiant Units

Some cooktops have both radiant and halogen surface units. This is how they differ.

- Halogen units are much **brighter** than the radiant units. Radiant units have a dull red glow.
- Halogen and radiant units **cycle** on and off frequently. This is normal. You will notice the cycling more on the halogen units because of their brightness.
- Halogen units have radiant coils in the center that do not glow as brightly as the outer halogen coils.



- Radiant coils take about 10 seconds longer to glow than halogen units.

(continued next page)

HALOGEN/RADIANT COMPONENT

(continued)

Types of Cookware

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

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavy weight 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.

Porcelain/Enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

Copper Bottom: *heavy weight recommended*

Good performance, but 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 pot will leave a residue that will permanently stain the cooktop.

Glass-ceramic: *not recommended*

Poor performance. May scratch the surface. Usable, but not recommended.

Stoneware: *not recommended*

Poor performance. May scratch the surface. Usable, but not recommended.

Cast Iron: *not recommended*

Poor performance. May scratch the surface. Usable, but not recommended.

How to Check Pan Performance

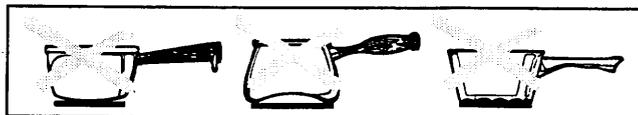
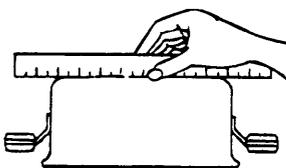
Use of correct cookware can affect the cooking performance and cleaning of your cooktop.

The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

You must use pans with perfectly flat bottoms.

Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.

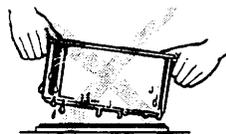


Pans with rounded, curved, ridged or warped bottoms are not recommended.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

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.

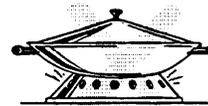
- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to insure proper contact.



- Do not use woks that have support rings. This type of wok will not heat on halogen/radiant surface units.



- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size.

CAUTION



- Never cook directly on the glass. Always use cookware.



- Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.



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



- Do not use the surface as a cutting board.

Plastic and Sugary Spillovers

Sugary spillovers (such as jellies, fudge, candy syrups) or **melted plastics** can cause pitting of the surface of your module (not covered by the warranty) unless the spill is removed while still hot.

Special care should be taken when removing hot substances. Follow the instructions in the Care and Cleaning section carefully.

HOME CANNING TIPS

Canning cannot be done on the grill or griddle components.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. On the glass cooktop, flat bottomed canners **must** be used. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the surface unit 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; 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.



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

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time can be shortened by:

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

Glass Cooktop Cautions:

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.

The glass cooktop surface units have temperature limiters that prevent the glass cooktop from getting too hot. If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on any of the cooktop surface units if your canner is not flat enough.

What is a Temperature Limiter?

Every halogen and radiant surface unit has a Temperature Limiter. The Temperature Limiter protects the glass-ceramic surface from getting too hot.

The Temperature Limiter may turn off the elements if:

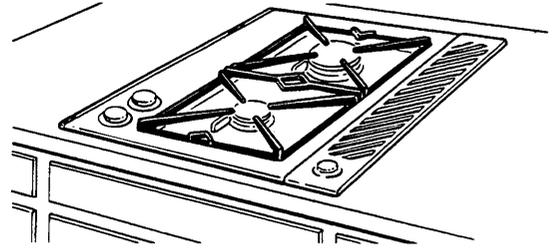
- The pan boils dry.
- The pan bottom is not flat.
- The pan is off center.
- There is no pan on the unit.

USING YOUR GAS BURNER COMPONENT

The ZGW124 and ZGW125 gas cooktops are not convertible to LP gas. They are designed to operate on natural gas only.

This component has one large 10,500-BTU burner and one smaller 6,000-BTU burner.

When a downdraft vent is used next to a gas component, food will cook faster if you use a low vent setting and keep the pan covered (if recipe allows).



Automatic Ignition

Both burners on this gas cooktop component are lighted by electric ignition that eliminates the need for standing pilot lights.

All the igniters make sparking sounds and spark even when only a single burner is being turned on. Do not touch any of the burners when the igniters are sparking.

Auto Relight

The burners on this gas cooktop automatically relight if the flame goes out. This helps prevent the inconvenience of manually having to relight a burner. As with automatic ignition, all of the burner igniters spark while a burner is relighting. Do not touch any of the burners when the igniters are sparking.

The burners will relight at any setting. However, for the burners to light quickly and consistently when the gas is turned on, the knobs should be turned to the LITE position until ignition occurs.

Power Outage

In case of a power outage, you can light the surface burners on your cooktop with a match. Holding a lighted match to the burner, turn the knob to the LO position. If the knob setting is toward HI, the flame flare-up could burn your hand. Use **extreme caution when lighting burners manually**. Cookware should not be in place over the burner when lighting a burner this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

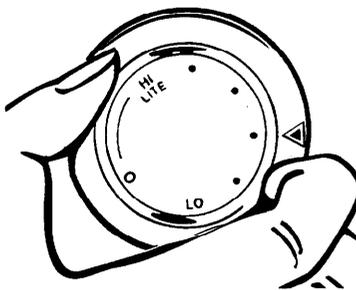
To Light a Burner

Push the control knob in and turn it counterclockwise to the desired position.



The burner ignites automatically. Turn the knob either direction to adjust the flame size.

To turn a burner off, turn the knob counterclockwise as far as it will go, to the off (O) position.



- The front burner is best for smaller pans and cooking operations requiring carefully controlled simmering conditions. The rear burner is the high power burner for larger pans and fast boiling operations.
- 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.
- Check to be sure the burner you turned on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

(continued next page)

USING YOUR GAS BURNER COMPONENT

(continued)

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.

FOR SAFE HANDLING OF COOKWARE, NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted heat and only serves to heat the handle.



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 for cooking with minimum amounts of water.

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

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

Glass: There are 2 types of glass cookware—those for oven use only and those for surface 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 cookware manufacturer's directions to be sure it can be used on gas cooktops.

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 generally work satisfactorily if they are used at medium heat as the manufacturer recommends.

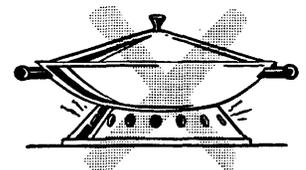
Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

Burner Assembly

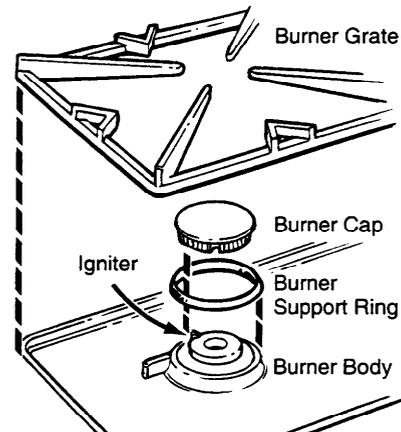
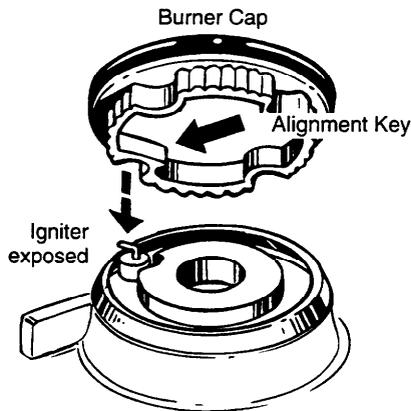
CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS CORRECTLY IN PLACE.

The electrode of the spark igniter is exposed when the top of the burner is removed. Contact with an exposed igniter while a burner is being turned on will cause a slight electrical shock.

The burner assemblies should be washed regularly and, of course, after spillovers.

Turn all the controls off and wait until all component parts are cool before removing burner parts.

See the Care and Cleaning section.



GRILL COMPONENT

See the Grill Cooking Guide

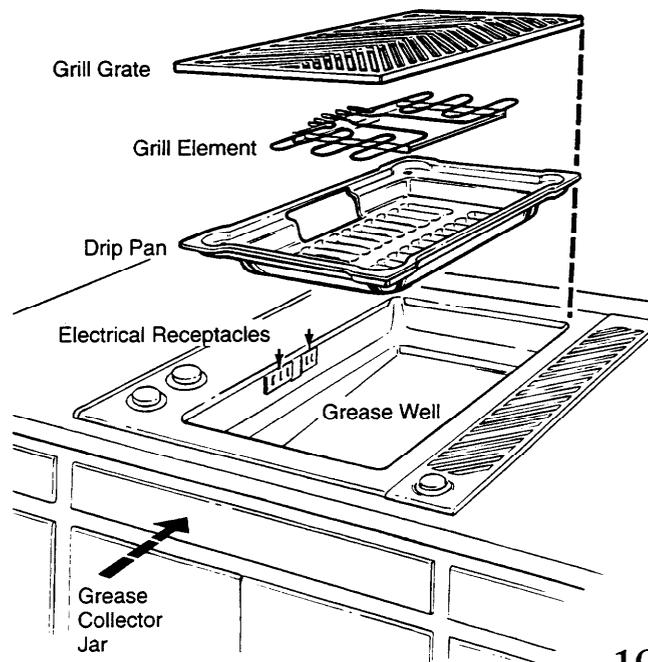
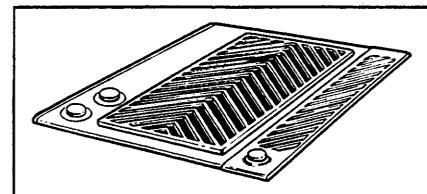
NOTE: The grill grate must be preconditioned before using it the first time. To precondition, first wash it in soap and water and dry. Then use a paper towel to apply a small amount of no-stick cooking spray to the grate. Remove excess with a clean paper towel.

Use the grill for preparing meals with the appearance and flavor of commercially char-broiled meats. The grill must be very hot for this type of cooking and smoke and spatter is to be expected.

Be sure to use your venting system when grilling to help minimize smoke. You should have either a component downdraft vent installed into the cooktop system or a high-capacity vent hood.

The grill must be preheated to get the grill components hot enough to sear the meat and seal in the juices. Preheat the grill on HI for 10 minutes. See the Grill Cooking Guide.

The grill element is divided so the front and rear sections are controlled separately. You can heat both sections to the same temperature for cooking large amounts of the same food, or you can vary the temperatures on front and rear for cooking two different foods. Also, you can save energy when cooking small amounts of food by turning only one section on and leaving the other off entirely.



(continued next page)

GRILL COMPONENT

(continued)

What to do if a Flame-Up Occurs

To control flame-ups, set heat setting at LO, rather than off (O). If you have a bad flame-up and there is danger of the fire spreading, take the following steps immediately:

1. Turn the grill controls to off (O), and turn the downdraft vent control to HI. If you are using an overhead updraft vent hood, turn it off until the flame-up stops.
2. Use a long-handled utensil to remove the food from the grill. **Be careful not to get burned.**

The fire should start to go out. If it does not, smother the flames by covering the entire grill with a large cookie sheet, the lid from a large roasting pan or the griddle.

NOTE:

- **NEVER USE WATER ON A GREASE FIRE.** Water will spread the flames.
- Never line the grill grate or the porcelain enamel grease well with aluminum foil. Doing so may block drainage of grease, causing excessive smoking, fire or component damage.
- It is recommended that you have a dry chemical, foam or Halon type fire extinguisher where you can easily reach it in case of a cooking fire.
- Never try to use charcoal or flavored wood chips in the well under the grill grate. Use of charcoal indoors without proper ventilation produces carbon monoxide that can be fatal. Also, burning charcoal in the well will permanently damage the porcelain coating in the well.
- **NEVER LEAVE THE KITCHEN** while grilling meats or other juicy foods. Fats and juices drip on the hot grill element and may cause flame-ups. When grilling, you should always be present to control flame-ups so they do not get out of hand.

How to Assemble the Grill Module

To insert the grill:

1. Be sure both the controls for the grill are OFF.
2. Place the drip pan in the grease well first as shown in the illustration in this section.
3. Grasp the grill element with both hands near the plug. Keeping the element as nearly horizontal as possible, push the plug firmly into the electrical receptacles, to insure complete contact. The element should lie flat and rest on the ridges of the drip pan.
4. Place the grill grate into the opening in the cooktop over the grill element.
5. Be certain the grease jar is clean and firmly secured in the tube and lid assembly under the porcelain enamel grease well.

Grill Tips

- **Do not leave grill unattended while it is in use.**
- Use the grill **ONLY** with the downdraft vent blower on HI to carry away smoke and fumes.
- Remove accumulated grease from the non-removable grease well after each use to lessen smoking and odors. Be sure opening to grease tube is clean. Grease buildup can become a fire hazard.
- Make sure the removable grease collector jar and drip pan are clean and in place before using the grill.
- Remove grease from the grease collector jar after each use to avoid spillovers.
- The grates should be oiled or sprayed with a non-stick coating before cooking to prevent sticking. Remove the grate before spraying and spray only while cool. Spraying directly onto a hot grill may cause a fire.
- Preheat the grill for 10 minutes at HI heat setting, then turn to the desired setting for cooking.
- Trim the fat from meat before placing on the grill. This will reduce smoking and lessen grease buildup in the drip pan, grease well and grease jar.
- Allow space between foods when placing them on the grill. Air and heat need to circulate around the food for best cooking results.
- Occasionally rearrange foods on the grill to prevent sticking and provide better browning.
- A griddle accessory can be purchased from your dealer to utilize the grill component's griddle capacity.

Questions and Answers

Q. When cooking many individual foods, what can I do to insure that foods will cook evenly?

A. When cooking foods of various sizes and thicknesses, start larger or thicker pieces first and add quicker-cooking smaller pieces later. Press meat lightly to lie flat on grill. Slash the fat on edges of steaks and chops to prevent curling. Break the joints of split chickens so they will lie flat.

Q. My grilled meats sometimes come out drier than they should. What can I do to help prevent this?

A. Season meats after cooking rather than before—salt can draw out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.

Q. I follow the cooking times suggested, but my foods don't get done properly. Is there something wrong with my grill?

A. Probably not. Suggested cooking times should be used only as a general guide. Variables in food can change the cooking times required.

Q. How can I keep barbecued meats from developing an unattractive burned look and taste?

A. Sauces containing sugar will often burn if used during the entire cooking time. If your favorite sauce contains sugar, try adding it only during the last 15 to 20 minutes of cooking time for best results.

Q. Foods cooked on my grill are not browning as much as I would like. What could cause this?

A. A longer preheating and grill time may be necessary to achieve the desired results.

GRILL COOKING GUIDE

Do not leave the cooktop unattended during “preheat” (knobs turned to “HI”) or anytime the knobs are turned to “HI” with food on the grill or griddle. Most foods will be grilled on the HI setting.

- Preheat at the HI setting for 10 minutes before grilling. Change the heat setting as advised in your cookbook for the food you are grilling.
- Trim the excess fat from the meat.
- Before cooking steaks, slash the fat around the edges to prevent curling of the meat.
- Suggested cooking times should be used only as a guide, since variables in food can change the cooking times.
- Foods should be turned over and rearranged as needed.

Food	Total Cooking Time in Minutes	Comments
Beef Cubes (1 in.)	17–20	Marinate less-tender beef before grilling.
Beef Steaks, tender (3/4 to 1¼ in.)		Turn over and rearrange as needed to achieve desired doneness.
Rare	10–14	
Medium	12–16	
Well	16–20	
(1½ to 2 in.)		
Rare	18–22	
Medium	26–30	
Well	42–46	
Beef Steaks, less-tender (3/4 to 1 in.)		Tenderize before grilling. Turn and cover with foil after first half of cooking time for more juiciness.
Medium	18–22	
Well	26–30	
Chicken Pieces or Quarters	50–70	Turn over frequently and, if desired, baste with sauce last 10–15 minutes.
Chicken, halves	60–85	Place skin-side-down. Turn over every 15 minutes and baste frequently.
Cornish Hens, halves	40–50	Place skin-side-down. Turn over every 10 minutes and baste frequently.
Fish Steaks (1 in. or less)	15–20	Brush with melted butter.
Fish, whole (6 to 8 oz.)	17–20	If stuffed, add 6 minutes to total cooking time. Cover top with foil.
Hamburgers (3/4 in.)		Turn over and rearrange as needed to achieve desired doneness.
Rare	12–16	
Medium	16–20	
Well	22–24	
Ham Steaks (1 to 1½ in.) precooked	16–20	
Hot Dogs	8–9	Turn frequently.
Kabobs Meat	20–25	For less-tender vegetables, reduce time 4 to 6 minutes.
Vegetable	10–15	
Lamb Chops (3/4 to 1 in.)	26–30	
Lobster Tails	15–20	Cut thin undershell to expose meat. Turn over every 5 to 10 minutes. Brush with butter.
Pork Chops, loin or rib (1/2 in.)	18–20	
(1 in.)	30–36	
Sausage Links (4 oz. each) Raw	22–24	Grill whole or cut into 2 to 4 pieces. Turn to brown all sides.
Precooked	12–16	
Spareribs Entree (3 lbs.)	60–80	Parboil 5 minutes before grilling. Rearrange and turn over frequently. Baste with sauce last 10 minutes, if desired.
Appetizer (2 lbs.)	50–60	
Vegetable Halves	25–30	Choose tender vegetables such as squash and tomatoes. Cover with foil. For tomatoes, reduce cooking time 10 minutes.

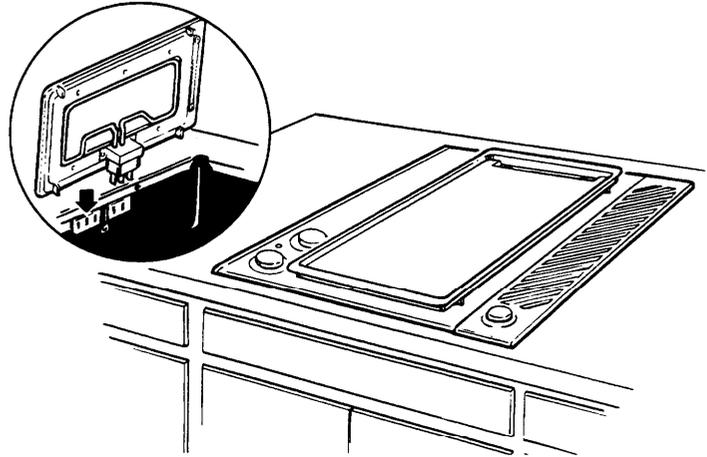
GRIDDLE ACCESSORY

See the Griddle Cooking Guide.

Your non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other foods usually prepared in a frying pan or electric skillet.

You can also use the griddle as a warming tray by using a low-heat setting.

The griddle has its own integral cooking element. The control marked GRIDDLE changes the temperature over the entire surface.



How to Assemble the Griddle Accessory

The griddle accessory will ordinarily share the grill component cooktop.

1. Be sure the controls are off (O).
2. Grasp the grill element with both hands near the plug. Keeping the element as nearly horizontal as possible, pull the element out of the receptacle.
3. Remove the porcelain drip pan.

4. Place the griddle into the opening in the cooktop while carefully inserting the electrical plug into the receptacle. See the illustration.

NOTE: When properly placed, the griddle sits slightly above the cooktop. This, and the open spaces on the sides and rear of the griddle, help prevent excessive temperatures in the griddle.

Using the Griddle

The non-stick griddle must be preconditioned before using it the first time. To precondition, first wash the griddle in soap and water, and dry. Then apply a small amount of no-stick cooking spray to the griddle. Remove excess with a clean paper towel.

Preheat the griddle as recommended in the Griddle Cooking Guide. After preheating for the recommended amount of time, apply a small amount of cooking oil or butter.

Do not overheat the griddle. Leaving the griddle at HI for more than 10 minutes without food can damage the non-stick coating.

When using the griddle, adjust the fan to a low setting in the downdraft vent system (or overhead hood, if used).

How to Remove the Griddle

Be sure the controls are off (O) and the griddle is cool.

To remove the griddle:

1. Lift the edge of the griddle slightly to let any excess fat or oil flow into the drain holes. Wear a protective mitt or use a pot holder.

2. Remove the griddle, carefully separating the element plug from the receptacle by raising the opposite side of the griddle just enough to clear the well and pulling it away from the receptacle. Do not force the griddle too far upward when removing the plug.

GRIDDLE ACCESSORY

(continued)

Griddle Tips

- Condition or “season” griddle before first-time use.
- Most griddled foods are those that require cooking on a preheated surface. The griddle surface may be greased lightly before adding food. Preheat the griddle 5 minutes at HI heat setting, unless otherwise indicated in the Griddle Cooking Guide, then switch to the recommended cook setting.
- Foods which are high in natural fat, such as bacon or sausage, may be started on a cold griddle.
- Foods to be warmed may be placed directly on the griddle; a high-domed metal cover, such as an inverted metal mixing bowl, placed over them will help store the heat. Foods in covered dishes or pans may also be warmed on the griddle. Use heat-resistant dishes only.
- Make sure the grease collector jar and drip pan are clean before using the griddle.
- To preserve the finish, use only Teflon® coated, nylon or wooden spatulas and spoons. **Never use the griddle surface as a cutting board.**
- Over a period of time, minor scratches and some discoloration may appear in the non-stick coating. This will not affect the cooking performance or the non-stick finish.
- Avoid using metal utensils with sharp points or rough or sharp edges which might damage the non-stick coated griddle surface. Do not cut foods on the griddle.

Questions and Answers

Q. How should I store my griddle when it is not in use?

A. To avoid marring the non-stick finish, store griddle upright on the edge with the terminals up to avoid damage. If it is necessary to store it flat, avoid placing other pans or cookware on top.

Q. Why aren't my foods done even though they have cooked the full time?

A. Preheat the griddle for a longer time and leave foods on the griddle longer to attain the desired degree of browning.

Q. How long can foods be kept warm with the griddle without losing their appeal?

A. No longer than 2 hours is recommended, to assure good food quality and to prevent spoilage. Delicate foods, such as eggs, should not be kept more than 15 to 30 minutes; entrees and casseroles may be warmed for 30 to 60 minutes. Hors d'oeuvres will stay hot for serving up to 1 or 1½ hours. Rearrange or stir foods occasionally, if possible.

Q. Do I need special cookware for use with my griddle?

A. Avoid using metal cookware with sharp points or rough or sharp edges which might damage the non-stick-coated griddle surface. Do not cut foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle. For further information on caring for your griddle's surface, see the Care and Cleaning section.

Q. Can prolonged periods of high heat damage my griddle's surface?

A. A brief preheating period is often necessary for best results with many foods, but leaving the griddle on HI heat setting for more than 10 minutes without food can damage the non-stick coating. Always be sure to turn control knobs to off (O) when cooking is completed.

GRIDDLE COOKING GUIDE

Do not leave the cooktop unattended during “preheat” (knobs turned to “HI”) or anytime the knobs are turned to “HI” with food on the grill or griddle. Most foods will be cooked on the griddle on the HI setting. Some foods need to be cooked at lower settings.

- Avoid using metal utensils with sharp points or rough or sharp edges which may damage the non-stick coated griddle surface. Do not cut foods on the griddle. Use only heat-resistant dishes when foods in containers are to be warmed on the griddle.

- Preheat the griddle 5 minutes, unless otherwise indicated in the guide below.

Add oil or butter at end of the preheat time. Additional oil or butter may be needed during the cooking time.

- Rearrange or turn the foods over as needed to assure even cooking.
- The griddle settings may need to be adjusted lower if the griddle is used for an extended time.
- Suggested cooking times should be used only as a guide since variables in food may change the cooking times.

Food	Cook Time	Comments
Bacon (1 lb.)	11–14	Do not preheat. Turn to setting 8 after half of total cooking time.
Beef Strips and Cubes (1/2 to 1 in.)	6–10	Cut strips 3 inches long and 1/4-inch wide. Cut cubes 1 inch.
Chops, Pork/Lamb (1/4 to 1/2 in.)	25–30	
Cube Steak	4–5 per side	
Eggs Fried Scrambled	4–5 2–3	Use a setting lower than HI. Griddle up to 6 eggs. Avoid drain hole.
English Muffins Warm	3–4	
Fish Fillets and Steaks (1/4 to 1 in.)	17–24	Turn over often.
Franks (1 lb.)	10–12	Turn to setting 8 after half of total cooking time.
French Toast	3–3½ per side	If bread is frozen, pierce with fork several times to absorb egg mixture.
Fruit Slices (1/2 to 3/4 in.)	10–12	If drained canned fruit is used, decrease time 3 to 5 minutes.
Ham and Canadian Bacon Slices (1/4 to 1/2 in.)	8–10	For 1-inch ham steak, double cooking time.
Hamburgers (3/4 in., 4 per lb.) Medium Well	16–18 19–21	Use a setting lower than HI. Turn over only once. Avoid pressing down with spatula to retain juices.
Meatballs (1 in.)	18–22	Turn to brown on all sides.
Pancakes	2–3	Preheat 10 minutes. Turn after 1½ minutes.
Sandwiches, thin	2–3 per side	Use a setting lower than HI. If thicker, add 1 to 2 minutes.
Sausage Links, precooked (1 to 2 oz. each) (4 oz. each)	17–19 19–24	Turn and rearrange as needed. For raw sausage, increase time 4 to 10 minutes.
Small Seafood Shrimp, scallops, oysters	8–10	Cook in 2 tablespoons butter, if desired. Turn and rearrange frequently.
Sweet Rolls, reheating	10–15	Use a setting lower than HI. Do not preheat. Cover lightly with foil. If room temperature, griddle 5–7 minutes.
Breaded Vegetables	10–16	Turn over after half of total cooking time.
Warming and Hot Tray	Delicate foods: 15–30 minutes on lowest setting Entrees, casseroles and hors d'oeuvres: up to 1 hour	To retain moisture, cover with foil or metal lid, or place food in heat-resistant containers on griddle.

CARE AND CLEANING

Proper care and cleaning are important so your Component Cooktop System will give you efficient and satisfactory service. Follow these directions carefully to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS OFF BEFORE CLEANING ANY COMPONENTS.

Care of Components

Some of the components must be cured or preconditioned before using them for the first time.

Components and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each component's section in this guide for specific instructions.

Brushed Stainless Steel Finish

Wash with soap and water. For heavy soils, first cover with a damp cloth and let soak 30 minutes. A stainless steel cleaner may be used.

To remove fingerprints, apply a little baby oil or cooking oil with a cloth or paper towel. Rub in the same direction as the brush marks in the stainless steel finish.

Cleaning methods described above may prove ineffective. Stubborn baked-on food residue or stains on the stainless steel surfaces can be removed by using **pad-type** oven cleaners. **For your safety, use extreme caution.** Oven cleaners are caustic and can damage or discolor most other surfaces.

Do not use spray-type oven cleaners. Overspray will damage nearby surfaces. Use newspaper and masking tape to cover surfaces such as back wall, control panel, range sides, countertop, etc. Remove grates, grill element, porcelain enamel drip pan or griddle.

Control Panel and Knobs

Clean up any spills or spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean the control panel with mild liquid dish detergent and a soft cloth. Rub the control panel lightly.

CAUTION: Do not use abrasives of any kind on the control panel.

The control knobs may be removed for easier cleaning.

To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.

Do not allow water to run down inside the surface of the panel while cleaning. After drying, return the knobs to the cooktop, making sure to match the flat area on the knob to the shaft.

Halogen/Radiant Cooktop—Glass Ceramic Cooktop Cleaning

Cleaning of glass ceramic cooktops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass ceramic cooktop follow these basic steps.

Before you use the cooktop for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes clean-up easier.

DAILY CLEANING: Use only Cook Top Cleaning Creme on Glass Ceramic.

For normal, light soil:

1. Rub a few drops (less is better) of Cook Top Cleaning Creme onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and creme are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

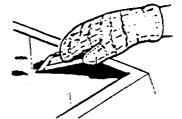
1. Apply a few drops of Cook Top Cleaning Creme to the (cool) soiled area.
2. Using a damp paper towel, rub creme into the burned on area. As with any burned on spill, this may require some effort.
3. Carefully scrape soil with razor scraper. Hold scraper at a 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme.
5. Buff with a dry paper towel.

NOTE:

- Using a razor scraper will not damage the surface if the 30° angle is maintained.
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.
- **Store the razor scraper out of reach of children.**

SPECIAL CARE: Sugary spillovers (such as jellies, fudge, candy syrups) or **melted plastics** can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. **Special care should be taken when removing hot substances.** Follow these instructions carefully and remove soil while spill is still hot.

1. Turn off all surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop and scrape hot spill to a cool area outside the surface unit.
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.



COOKTOP SEAL: To clean the cooktop seal, let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed. Do not use a knife or any sharp object on the seal because it will cut or damage it.

GENERAL INFORMATION: As the Cook Top Cleaning Creme cleans, it leaves a protective coating on the cooktop surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

To conveniently order more creme and/or scrapers for cleaning your glass ceramic cooktop, please call our toll free number:

National Parts Center	800-626-2002
Creme 10 oz.	# WB02X8273
Scraper	# WX5X1614
Creme and scraper kit	# WB64X5027

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. **Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass ceramic surface.**
- If you slide **aluminum or copper cookware** across the surface of your cooktop, they may leave **metal markings which appear as scratches.** If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- Water stains (mineral deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.
- If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme will remove this discoloration.

Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.

(continued next page)

CARE AND CLEANING

(continued)

Gas Burner Assembly

The burner assemblies should be washed regularly and after spillovers.

Turn all control knobs to the off (O) position before removing burner parts and the drip pan.

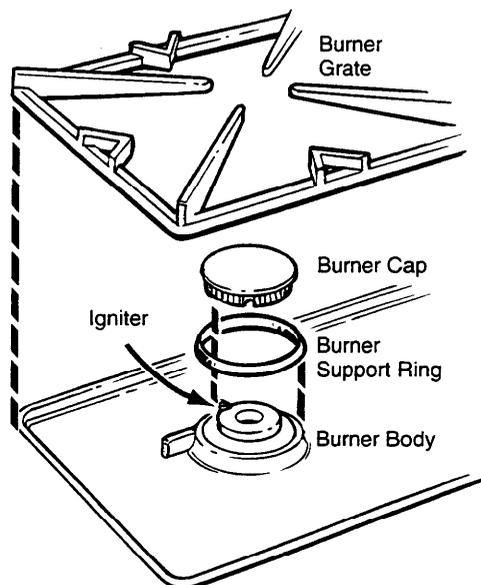
CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS CORRECTLY IN PLACE. The electrode of the spark igniter is exposed when the burner cap is removed. Contact with an exposed igniter while a burner is being turned on will cause a slight electrical shock.

The burner grate, burner caps and burner support rings can be lifted off, making them easy to clean. (The drip pan cannot be removed.) Wash burner parts with an all-purpose, non-abrasive cleaner and warm water. Soak stubborn soil. Dry the burner assemblies with a cloth—don't reassemble them wet.

To reassemble: Place the burner support ring onto the burner bowl first. Before replacing the burner cap, first examine the four notches on its underside. One of the notches, shaped differently from the other three, includes an indexing key for the spark igniter—this notch fits over the spark igniter. When replacing the burner grate, make sure the bottom of the burner grate fits securely into a corresponding ridge in the drip pan.

Burner grates can be cleaned by hand or in a self-cleaning oven. Although the burner grate is durable, it will gradually lose its shine, regardless of the care you take of it. This is due to its exposure to the high temperature of the gas flames.

To preserve the porcelain enamel finish as long as possible, have a pan on the grate before you turn on the burner, and lower the flame when food reaches the desired cooking temperature.



Grill Component

Clean the grill component after every use. Do not put the element into water. It cleans itself when heated during normal use. To remove any charred soil, clean with a dry, stiff brush when the element is cool. **Never use steel wool or metal scouring pads because they may damage the outer casing of the element.**

Wash the grill grate in the sink in soap and water. The grate may be soaked in a solution of dishwasher detergent and hot water. Use a non-metal scouring pad if necessary. **Do not use abrasive cleaning products.** The grill grate can also be cleaned in a self-cleaning oven.

From time to time, you should recondition the grate with no-stick cooking spray. See the Grill Component section.

Wash the porcelain enamel drip pan in the sink with soap and water, or put it in the dishwasher. Soak stubborn stains, then rub gently with a scouring pad.

Do not put the drip pan in the oven during a self-cleaning cycle. Doing so will cause discoloration and damage the finish.

Griddle Accessory

After cooking a greasy food, wipe the non-stick griddle with a dry paper towel while it is still warm. Be careful not to burn your fingers. When the griddle is cool, wash it in the sink in soap and water. Use a non-metal scouring pad if necessary. **Do not use abrasive cleaning products. Do not wash in the dishwasher or in any way immerse the electrical plug and box.**

To prolong the life of the griddle, hold the plug box part of the griddle out of the water when cleaning.

From time to time, recondition the griddle with no-stick cooking spray. See the Griddle Accessory section.

It is a good idea to store the griddle on one edge. If you lay it flat, pans or other cookware may be put on top and scratch the non-stick coating.

Porcelain Enamel Grease Well

Porcelain enamel can crack or chip with misuse. It can stain if spillovers of foods with a high acid content (such as tomatoes or lemon juice) are not cleaned up quickly.

When cleaning a porcelain enamel grease well, be **careful not to get the electrical receptacles wet. Do not try to fill the well with water when cleaning. Be sure the drain hole and tube in the grease well are not clogged.**

Grease Jars

On the underside of the grill cooktop component, a grease jar is mounted to catch fat and drippings.

The lid of the jar is permanently mounted to the bottom of the cooktop component box. The lid is connected by a tube to a spout at the front of the grease well. The jar can be unscrewed from the lid to be emptied and cleaned or to be replaced. The jar is a standard 1-pint jar. Quart canning jars may also fit.

Do not use thin-walled glass or plastic jars, such as those having contained food products. Such jars could fracture.

Different foods give different amounts of fat and drippings, so you should inspect the jar each time it is used. If the jar is not emptied or replaced often enough, the fat and drippings may overflow. Be sure the drain hole and tube in the grease well are not clogged.

(continued next page)

CARE AND CLEANING

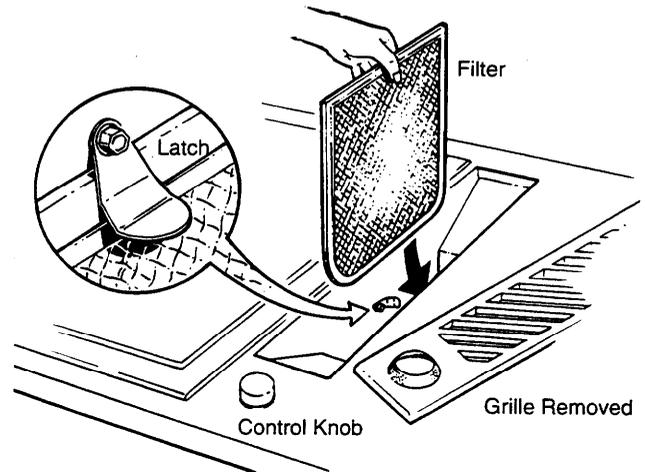
(continued)

How to Clean the Vent System

The downdraft vent grille and filter should be cleaned frequently— after every use is best. Before cleaning the vent system, be sure exhaust blower is shut off.

To remove parts for cleaning:

1. Lift off the vent grille.
2. Rotate the latch away from the solid edge of the filter to free the filter. Pull out the aluminum grease filter.



How to Clean the Vent Grille

To clean the vent grille, remove it from the cooktop by lifting it up. It can be cleaned by hand, in the dishwasher or in a self-cleaning oven.

How to Clean the Filters

To clean the filter, soak, then agitate filter in hot detergent solution prepared in the sink. Using ammonia or other alkali will darken the metal. Light brushing can be used to remove embedded dirt. Be careful not to disturb the aluminum fabric of the filter body.

Rinse, shake and remove moisture before replacing. It is advised that filters should be cleaned after every use.

Before replacing the filter into the vent system housing, inspect and wipe clean the housing walls. Do not allow grease accumulation to form.

Never operate the vent system without the filter in place. In situations where flaming might occur, the filter will retard entry of flames into the exhaust blower.

To replace cleaned parts:

1. The round corners are the bottom edge of the filter. Insert the filter into the vent shaft (round corners down) until the latch can be rotated to secure the filter.
2. Replace the vent grille.

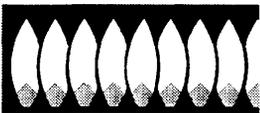
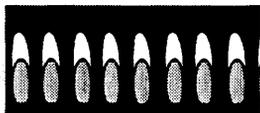
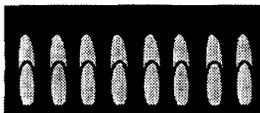
THE PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
COMPONENTS ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Difficulty may be in the main distribution panel of your house caused by a blown circuit fuse, a tripped circuit breaker, the main fuse or the main circuit breaker, depending on the nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the circuit fuse (a cartridge-type) should be changed, BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. <p>NOTE: Apartment tenants or condominium owners should request their building management perform this check before calling for service.</p> <ul style="list-style-type: none"> • Controls are not properly set or wrong control is set for the component or surface unit you are using. • Entire grill or griddle element is not plugged in properly. • Consider the possibility of interruption in gas or electric service from the utility source.
HALOGEN/RADIANT SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none"> • You must use pans which are absolutely flat. If light can be seen between the pan bottom and a straight edge, the halogen/radiant surface units will not transfer heat properly. • Pan bottoms should closely match the diameter of the surface unit selected.
HALOGEN/RADIANT COOKTOP FEELS HOT	<ul style="list-style-type: none"> • The halogen/radiant cooktop may seem hotter than you are used to. This is normal. • Make sure flat-bottomed pans are used. • Using the vent will help keep the halogen/radiant cooktop cooler.
FOODS COOK SLOWLY ON HALOGEN/RADIANT COOKTOP	<ul style="list-style-type: none"> • Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the surface unit selected.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON HALOGEN/RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none"> • Incorrect cleaning methods have been used, cookware with rough bottoms have been used or coarse particles (salt or sand) were between the cookware and the surface of cooktop. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches on halogen/radiant cooktop glass surface)	<ul style="list-style-type: none"> • Do not slide aluminum cookware across the surface. Use the recommended cleaning procedure to remove marks. • Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and the recommended cleaning procedure.
DARK STREAKS OR SPECKS ON HALOGEN/RADIANT COMPONENT	<ul style="list-style-type: none"> • Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON HALOGEN/RADIANT SURFACE COOKTOP	<ul style="list-style-type: none"> • Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
FREQUENT CYCLING OFF AND ON OF HALOGEN/RADIANT SURFACE UNITS	<ul style="list-style-type: none"> • Incorrect cookware used. Use only flat cookware to minimize cycling.

(continued next page)

THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE HALOGEN/RADIANT SURFACE	<ul style="list-style-type: none"> • Turn the surface unit to LO, wipe the hot cooktop with several dry paper towels. Use a razor scraper held at a 30° angle to the cooktop to scrape the hot spill to a cool area outside the surface unit. Let the cooktop cool. Clean with Cook Top Cleaning Creme.
CONTROL KNOB WILL NOT TURN	<ul style="list-style-type: none"> • When the knob is at the OFF position, it must be pushed in before it can be turned. When the knob is at any other position, it can be turned without being pushed in.
SPARKING SOUND OF SPARK IGNITER PERSISTS AFTER BURNER LIGHTS	<ul style="list-style-type: none"> • Sparking of the igniter is normal. Air currents in the kitchen from an open window or a person moving quickly can interrupt the flame, causing automatic relight sparking. As the burner warms, the sparking is less likely to occur. If the sparking persists for a long time, call for service.
SPARKING SOUND PERSISTS AFTER BURNER IS OFF	<ul style="list-style-type: none"> • Be sure the control knobs are in the OFF position. If the sparking sound persists call for service.
BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live power outlet. • Gas supply not connected or not turned on. • Orifice in burner body may be clogged (see the Gas Burner Component section). Remove the obstruction. • Burner parts not replaced correctly (see the Gas Burner Component section). • Counter unit not properly grounded or polarized. This can affect spark ignition. • Soil clogging holes in burner cap. Remove and clean. • Cooktop burner top not replaced correctly.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: center;">    </div> <p>(A) Yellow flames (B) Yellow-tipped flames (C) Normal soft blue flames</p> <ul style="list-style-type: none"> • If burner flames look like (A) or (B), call for service. Normal burner flames should look like (C), burning with a soft blue flame.
VENT SYSTEM BLOWER DOES NOT WORK	<ul style="list-style-type: none"> • The circuit breaker in your house has been tripped, or a fuse has been blown. • If the components operate but the blower doesn't, the fault may be in the blower control switch or blower wiring connections. Be sure to disconnect power to the cooktop at the household distribution panel before attempting to service the blower yourself.
GRILL OR GRIDDLE IS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Grill element is not plugged in solidly. • Grill or griddle element controls are not properly set. • To use the entire surface of the grill, it is necessary to turn on both the front and the rear controls.
FOODS STICK TO GRILL OR GRIDDLE	<ul style="list-style-type: none"> • Grill or griddle was not pre-seasoned before first use. • Heat setting is too high. • Coating of griddle has been damaged by use of sharp instruments or abrasive cleaners.
EXCESSIVE SMOKE	<ul style="list-style-type: none"> • Accumulated grease in the drip pan or grease well or food soil on the grate are causing excessive smoke. • Fats were not trimmed from meats prior to cooking.

If you need more help...call, toll free: GE Answer Center® 800.626.2000 consumer information service

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NOTE:

- While performing installations described in this guide, safety glasses or goggles should be worn.
- Product improvement is a continuing endeavor at General Electric. Therefore, materials, appearance and specifications are subject to change without notice.

Installation Instructions

Before you begin – Read these instructions completely and carefully.

IMPORTANT – Save these instructions for local inspector's use.

IMPORTANT – OBSERVE ALL GOVERNING CODES AND ORDINANCES.

Note to Installer – Be sure to leave these instructions with the Consumer.

Note to Consumer – Keep these instructions with your Use and Care Book for future reference.

Note – This appliance must be properly grounded.

Important safety instructions

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

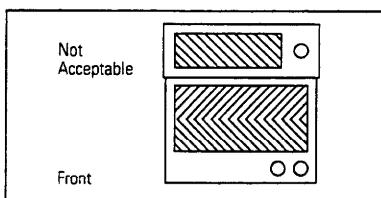
FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of these or any other appliances.

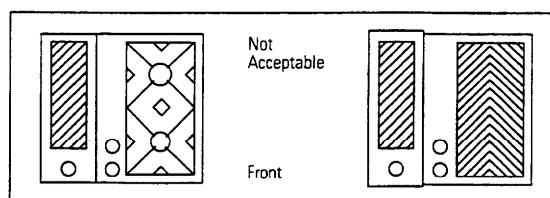
In the absence of local codes, the gas cooktop must comply with the National Fuel Gas Code, ANSI Z223.1 - 1990.

NOTE: While performing installations described in this book, safety glasses or goggles should be worn.

Installations not allowed:



Do NOT install a downdraft vent behind a cooktop, UNLESS you use accessory kit 3-A010 to move the control to the front of the cabinet.



Do NOT install a gas or grill cooktop where the knobs are between the heated area and the downdraft vent. Do NOT install an updraft grill cooktop next to a downdraft vent.

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual.

For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

Electrical Requirements

CAUTION:

FOR PERSONAL SAFETY, REMOVE HOUSE FUSE OR CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION. This appliance must be supplied with the proper voltage and frequency, as listed with Step 9, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse. Proper electrical ratings should be verified with listing on product's rating plate.

Wiring must conform to the requirements of the National Electrical Code. If the electric supply provided does not meet the above specifications, call a licensed electrician.

WARNING:

Any home ventilation system, such as a cooktop with a downdraft exhaust mechanism, may interfere with the proper flow of exhaust products or combustion air required by gas furnaces, gas water heaters, fireplaces, or other naturally vented systems. To minimize the chance of interference with such naturally vented systems, follow the heating equipment manufacturer's guidelines, and local codes. Also follow the guidelines in ASHRAE Standard 62-1989. "Ventilation for Acceptable Indoor Air

Quality," section 5.8. When following these guidelines, be sure to test for proper airflow direction into the draft hood of a naturally vented gas furnace or water heater. This can be checked by striking a match, blowing it out, and while it is still smoking, holding it near the draft hood relief opening. If smoke is drawn into the opening, vent flow is in the proper direction. If the ASHRAE Standard 62 guidelines are not satisfied, a positive supply of outside air may have to be supplied.

Tools required

- 1/4" nutdriver
- Phillips screwdriver
- Saw
- Sheet metal screws
- 5/16" nutdriver
- 7/16" socket wrench
- Carpenter's square
- Measuring tape
- Scissors
- Duct tape
- Electrician's pliers

Models available

ZEW145T

Halogen and Radiant
Cooktop Component
(240 volt and 208 volt)

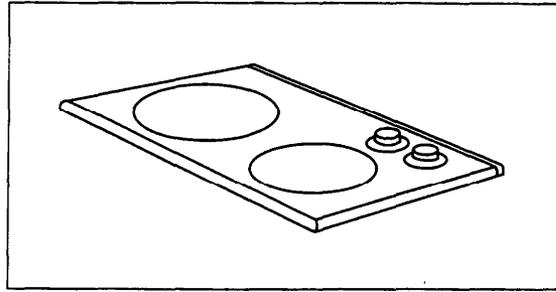


Diagram 35.1

ZGW124EN

Gas Cooktop Component,
Right Hand Controls

ZGW125EN

Gas Cooktop Component,
Left Hand Controls

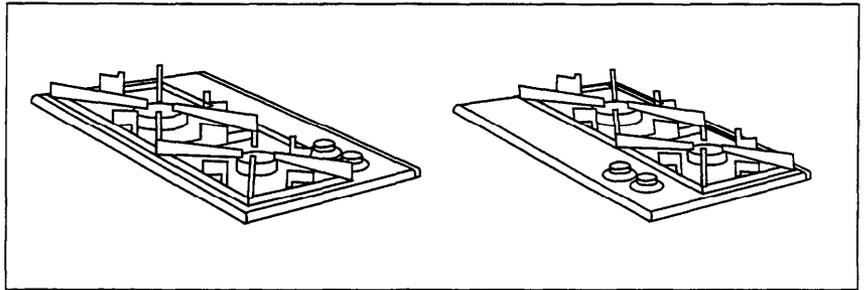


Diagram 35.2

ZEW154N

Updraft Grill Cooktop Component
(208 volt)

ZEW155N

Updraft Grill Cooktop Component
(240 volt)

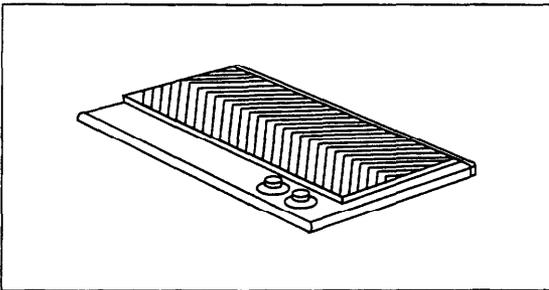


Diagram 35.3

ZEW164N

Downdraft Grill Cooktop
Component
(208 volt)

ZEW165N

Downdraft Grill Cooktop
Component (240 volt)

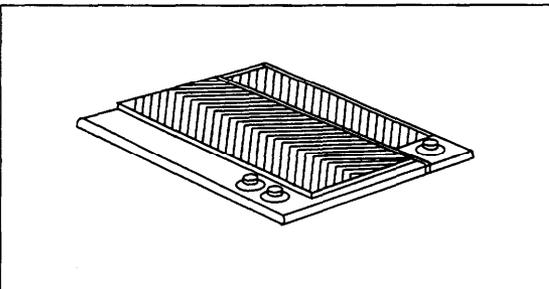


Diagram 35.4

ZEW175N

Downdraft Vent Component

Pub. No. 3-A010
Optional Remote Control
Accessory Kit

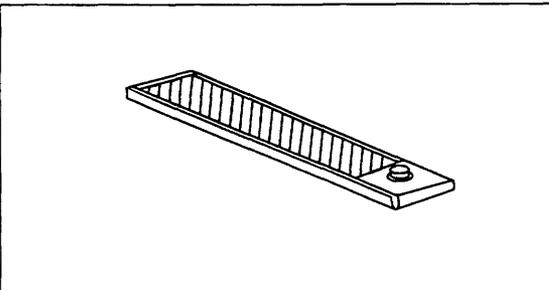


Diagram 35.5

Design Information

Component Cooking Surfaces

Installation accessories

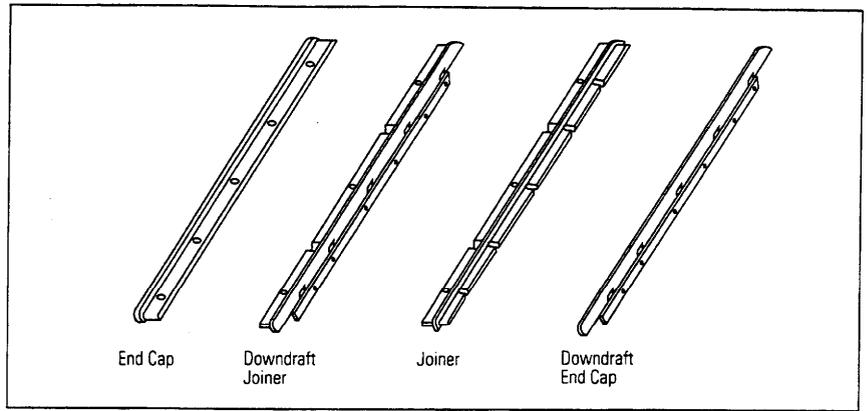


Diagram 36.1

- Joiner strips and end caps provide a finished look to any modular cooking arrangement. (Shipped with product.)

Dimensions and clearances

ZGW124EN Gas Cooktop Component Right Hand Controls

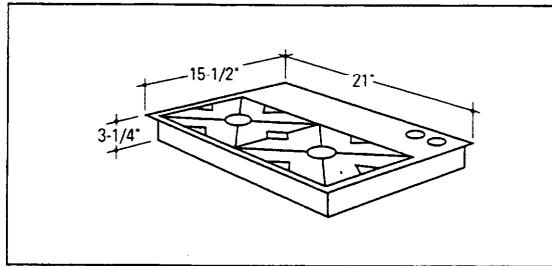


Diagram 36.2

- Includes the following:
- 1/2" inlet pipe
 - Pressure regulator
 - One joiner strip
 - Two sets clamping screws
 - One chassis support brace

Note: Gas units are not convertible to liquid propane gas operation.

ZGW125EN Gas Cooktop Component Left Hand Controls

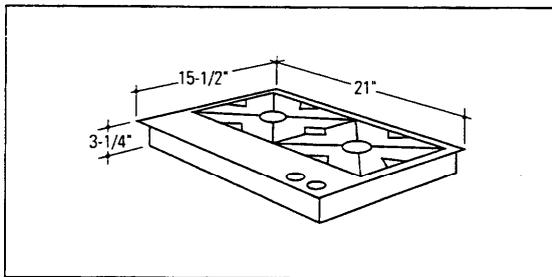


Diagram 36.3

- Includes the following:
- 1/2" inlet pipe
 - Pressure regulator
 - One joiner strip
 - Two sets clamping screws
 - One chassis support brace

If installation includes a drawer beneath gas cooktop, make allowance for gas inlet pipe. Gas inlet extends 1-1/4" from bottom.

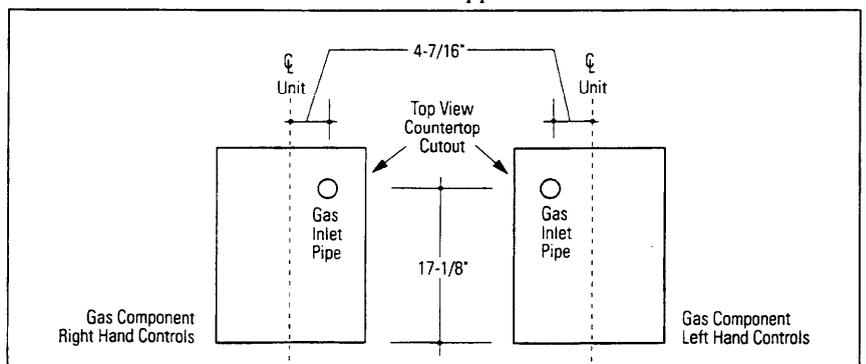


Diagram 36.4

*Dimensions
and clearances
(continued)*

ZEW145T
Halogen and Radiant
Cooktop Component

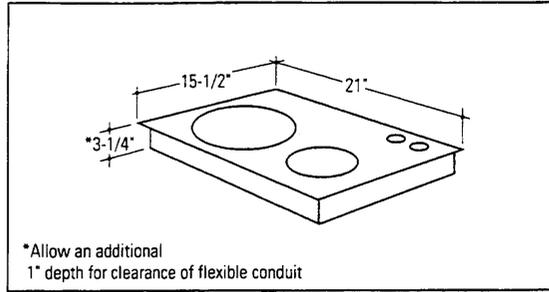


Diagram 37.1

Includes the following: 240 Volt and 208 Volt.

- 44" flexible conduit
- One joiner strip
- Two sets clamping screws
- One chassis support brace

ZEW155N*
ZEW154N**
Updraft Grill Cooktop Component

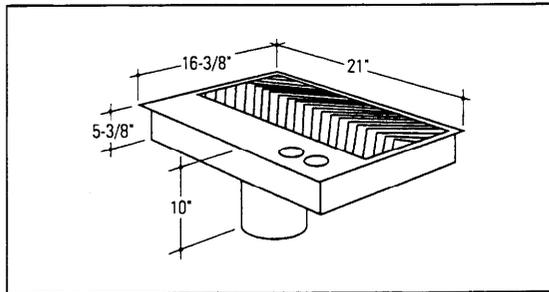


Diagram 37.2

Includes the following: *240 Volt AC

- Grease collection jar **208 Volt AC
- 48" flexible conduit
- One joiner strip
- Two sets clamping screws
- One chassis support brace

Dimensions and clearances (continued)

ZEW175N*
Downdraft Vent Cooktop
Component

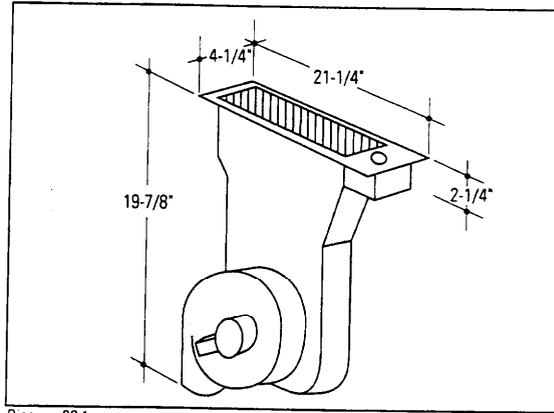


Diagram 38.1

- Attaches to gas or Halogen/Radiant components (not updraft grill)
- Blower can be relocated to opposite side of housing
- Includes the following:
 - 48" flexible conduit
 - Two downdraft joiner strips

*115 Volt AC

- One downdraft endcap
- Two vent housing support braces

ZEW165N*
ZEW164N**
Downdraft Grill Cooktop
Component

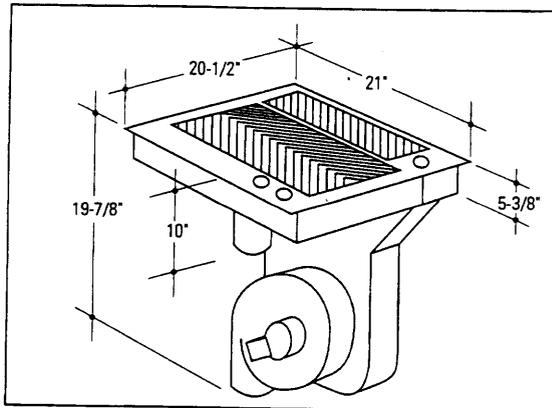


Diagram 38.2

- Blower can be relocated to opposite side of housing
- Includes the following:
 - Grease collection jar
 - 48" flexible conduit
 - One downdraft joiner strip
 - One set clamping screws

*240 Volt AC
**208 Volt AC

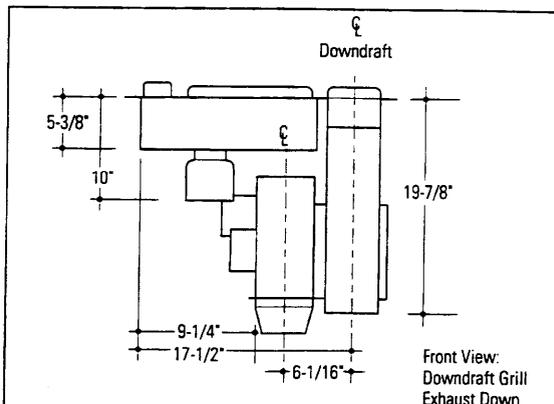


Diagram 38.3

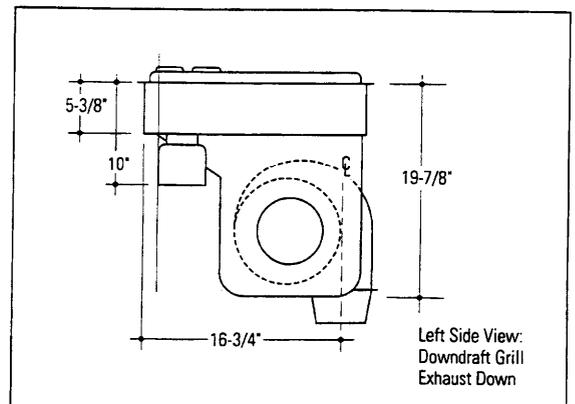


Diagram 38.4

Installation options

The Monogram Component Cooktop System offers the ultimate in design and cooking flexibility, with modular cooktops and accessories, providing a variety of cooking technologies to meet the needs of the most discerning cook.

- Each component can be installed in many orientations in the countertop.
- Both gas and electric components can be combined within the cooking configurations:
 - Multiple electric components can operate from a single junction box, if local codes permit.
 - Multiple gas components can operate from a manifold, as permitted by local codes.

- Updraft components can be vented according to normal exhausting methods.
- The downdraft grill or vent blower may be oriented in two directions—toward the rear or down as required. Blower can be mounted to left or right side of vent housing.
- Gas and halogen components are only 3-1/4" deep, allowing room for a drawer beneath in many cabinet styles.
- Optional Remote Control Accessory Kit for downdraft vent component is available for use when remote control of blower is desired.

Installation rules

- Always choose cabinetry that enhances installation process.
- Always anticipate that cabinet modification may be required for European or other custom cabinetry.
- Always preplan electrical and gas connections to be accessible at installation time.
- Always consider distance to power supply, cable lengths and bending restrictions before cutting holes.

- Always consider option to shorten drawer for gas inlet clearance. (To determine location of gas pipe, refer to cutout illustration in "Design Information, Dimensions and clearances.")
- Gas components cannot be converted to liquid propane gas operation.

Venting rules

- Always preplan component locations before installation; determine need to reorient downdraft blower discharge direction, or if blower will need to be relocated to opposite side of vent housing. (Downdraft unit is shipped with blower mounted on left side of housing.)
- Always consider how cooktop (and grease collection jars) or downdraft vent housing affect cabinet type selection (especially drawers).
- Always provide clearance for remote mount vent control wiring box when installing on cabinet face between components, or other locations.
- Always anticipate base cabinet storage arrangements to accommodate downdraft blower and duct locations.
- Never vent a cooktop into an interior space—always to outdoors.
- Do not install an updraft grill unless overhead vent is 300 CFM or more.

- If possible, don't cut holes for remote mount vent control and ductwork locations until components are on-site, with countertop in place, and all preplanning locations are confirmed.
- Every downdraft vent and downdraft grill cooktop must have a complete, separate duct run. Ducts from different downdraft units cannot be combined.
- Do NOT install a downdraft vent behind a cooktop, UNLESS you use accessory kit 3-A010 to move the control to the front of the cabinet.
- Do NOT install a gas or grill cooktop where the knobs are between the heated area and the downdraft vent.
- Do NOT install an updraft grill cooktop next to a downdraft vent.

Step 1 *Preparing for Installation*

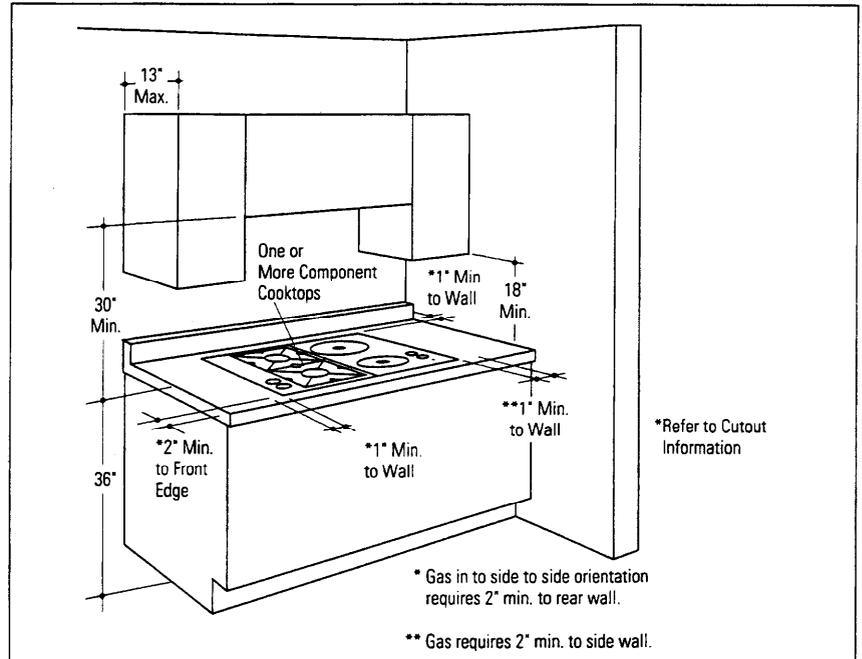


Diagram 40.1

- Refer to Cabinetry Section for information on appropriate placement and necessary clearances when planning installation.
- Avoid placing cabinetry directly above cooktops when possible.
- If cabinetry is used above cooking surface:
 - Use cabinets no more than 13" deep.
 - Maintain 30" minimum clearance between cooktop and unprotected cabinets directly above cooktop.
 - If clearance is less than 30", protect cabinet bottoms with flame-retardant millboard at least 1/4" thick or gypsum board at least 3/16" thick covered with 28 gauge sheet steel or .02" thick copper.
 - Clearance between cooktop and protected cabinetry must not be less than 24".
 - Working areas adjacent to the cooktop should have 18" minimum clearance between countertop and cabinet bottom.
- When installed, the following minimum clearance must be maintained:
 - 2" from front of cooktop to front edge of countertop.
 - 1" from back of cooktop to rear wall.
 - 1" from side of cooktop to side wall.
 Gas components require:
 - 2" from back of cooktop to rear wall.
 - 2" from side of cooktop to side wall.

Step 2 *Preparing the Countertop*

Cutout information

Tools and materials

required:

- Saw
- Measuring tape
- Carpenter's square

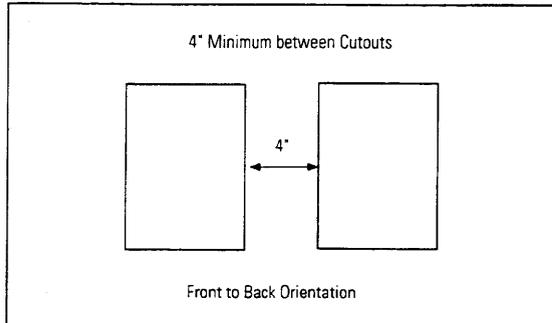


Diagram 41.1

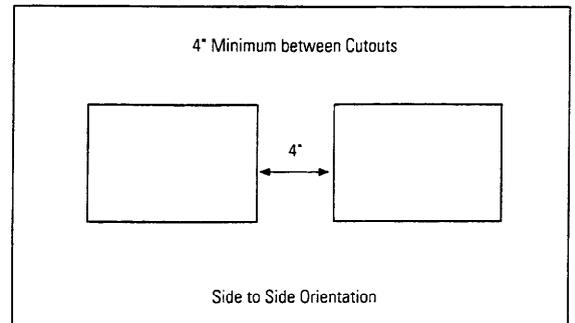


Diagram 41.2

- Minimum clearance is 4" between cooktops in separate cutouts.
- The 4" minimum clearances do not apply when multiple component cooktops are installed in one cutout.

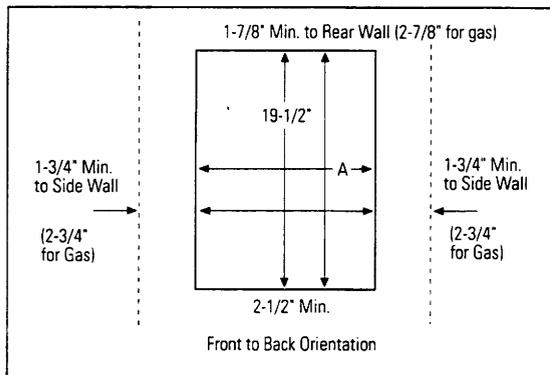


Diagram 41.3

Find dimension A in chart below and on following page.

Cut out opening as shown in diagram. Measure carefully when cutting countertop, making sure sides of opening are parallel and front and rear cuts are exactly perpendicular to sides.

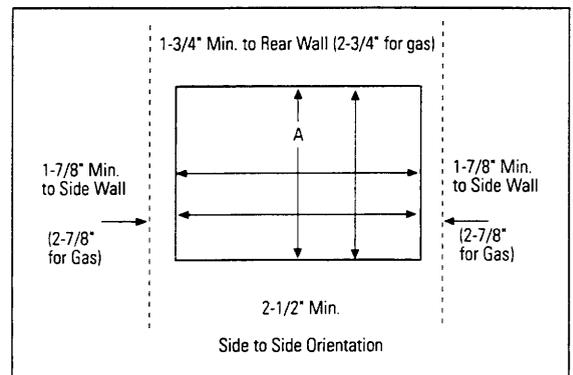


Diagram 41.4

The front of the opening must clear the front support rail on the cabinet and the rear of the opening must clear the rear support of the cabinet.

Cutout information: single component

	A
Halogen and Radiant	14-1/2"
Gas	14-1/2"
Updraft Grill	15-3/8"
Downdraft Grill	19-7/8"
Downdraft Vent	4-1/4"

Cabinetry

Component Cooking Surfaces

Step 2 *Preparing the Countertop*
(continued)

Cutout information: multiple component units

If multiple components will be attached together, determine dimension A from the following:

Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	A
 Radiant	 Radiant				29-3/4"
 RH Gas	 RH Gas				
 LH Gas	 LH Gas				
 Radiant	 Updraft Grill				30-5/8"
 RH Gas					
 LH Gas					
 Updraft Grill	 Updraft Grill				31-1/2"
 Downdraft Vent*	 Radiant				19"
	 RH Gas				
 Downdraft Grill	 Radiant				34-5/8"
	 RH Gas				
 Radiant	 Downdraft Vent*	 Radiant			33-3/4"
 LH Gas		 RH Gas			
 Downdraft Grill	 Radiant	 Radiant			49-7/8"
	 RH Gas	 RH Gas			
		 LH Gas			
 Radiant	 Downdraft Vent*	 Radiant	 Downdraft Vent*	 Radiant	53"
 Downdraft Vent*	 Radiant	 LH Gas	 Downdraft Vent*	 Radiant	53-1/2"
	 RH Gas			 RH Gas	
 Radiant	 Downdraft Vent*	 Downdraft Grill*	 Radiant		53-7/8"
 LH Gas			 RH Gas		

Diagram 42.1

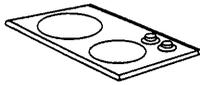
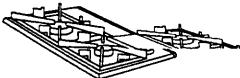
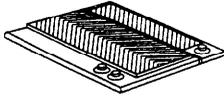
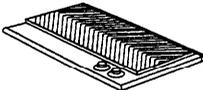
*See "Venting rules" concerning placement of knobs in relation to downdraft vent.

If your configuration is not shown, refer to following page.

Step **2** *Preparing the Countertop*
(continued)

Cutout information: alternate arrangements

If your configuration is not shown in the previous charts, use the following chart to calculate your cutout size. For each of the following components, add the dimensions given.

Component/ Connector	Model/ Name		Width	Quantity Used	Sub Total Width
	ZEW145T	Halogen and Radiant Component	14-1/2"		
	ZGW124EN ZGW125EN	Gas Component	14-1/2"		
	ZEW165N ZEW164N	Downdraft Grill Component	19-7/8"		
	ZEW155N ZEW154N	Updraft Grill Component	15-3/8"		
	ZEW175N	Downdraft Vent Component	4-1/4"		
	Joiner Strip	Connection between two cooktops (including updraft grill and non-vent side of downdraft grill)	3/4"		
	Downdraft Joiner Strip	Connection between cooktop and downdraft vent or vent side of downdraft grill	1/4"		
	Cooktop and Downdraft Vent End Caps	Provide finished look to component cooktop arrangement. Do not count as part of cutout width.	0"	0"	

Total Cutout Width _____

Diagram 43.1

Step 2 *Preparing the Countertop*
(continued)

Cutout information: alternate arrangements
(continued)

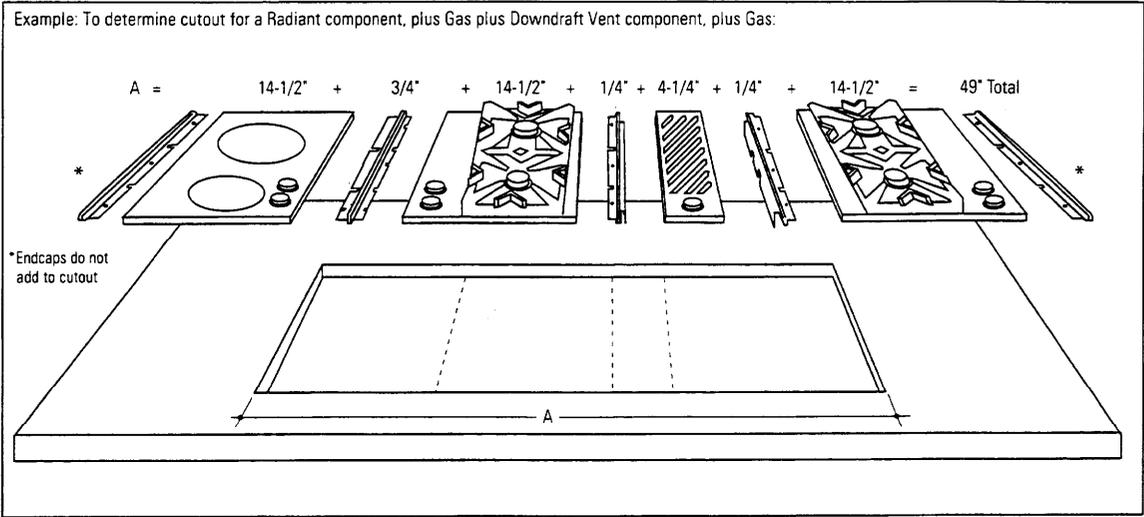


Diagram 44.1

Step 3 *Preparing for Ductwork*

Venting options

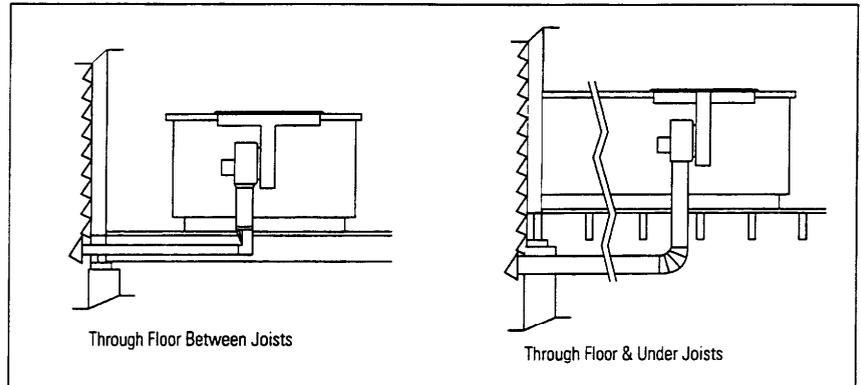


Diagram 45.1

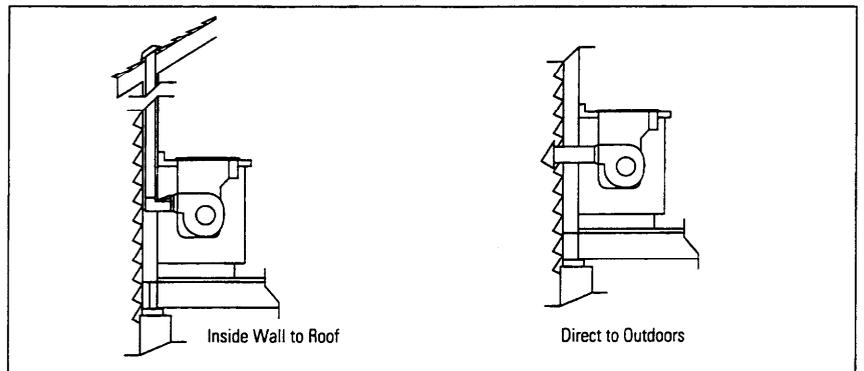


Diagram 45.2

Because the Monogram Component Cooktop System has a variety of cooking technologies adaptable to a wide array of countertop configurations, multiple cooktops and downdraft vent units may be utilized in a single design project.

Call GE Answer Center 800.626.2000 any hour of the day or night, for venting problems unique to your kitchen project.

- Plan route for venting exhaust to outdoors.
- Ductwork **MUST** be vented to outdoors—never to a crawl space, attic or other enclosed space.
- Duct should be located between floor joists or wall studs, if possible.
- Blower can be relocated to opposite side of downdraft vent housing in order to maximize under-counter space, or bypass a stud, joist, or other obstruction. (Refer to Installation Section, “Relocate Blower”.)

Ductwork advance planning

Select downward or horizontal venting. To convert blower for horizontal exhaust, remove four nuts inside housing which hold blower. Remove blower and rotate so exhaust faces rear of cooktop. Replace nuts.

Blower may be rotated slightly so exhaust duct will clear floor joist or other obstacle. To adjust blower position, loosen four nuts inside housing and rotate blower.

Use shortest and straightest duct route possible. For satisfactory performance, duct run should not exceed 100 feet equivalent length for any duct configurations.

Refer to “Duct fittings” chart in Ductwork section to compute maximum permissible lengths for duct runs to outdoors.

Step 4 *Installing the Ductwork*

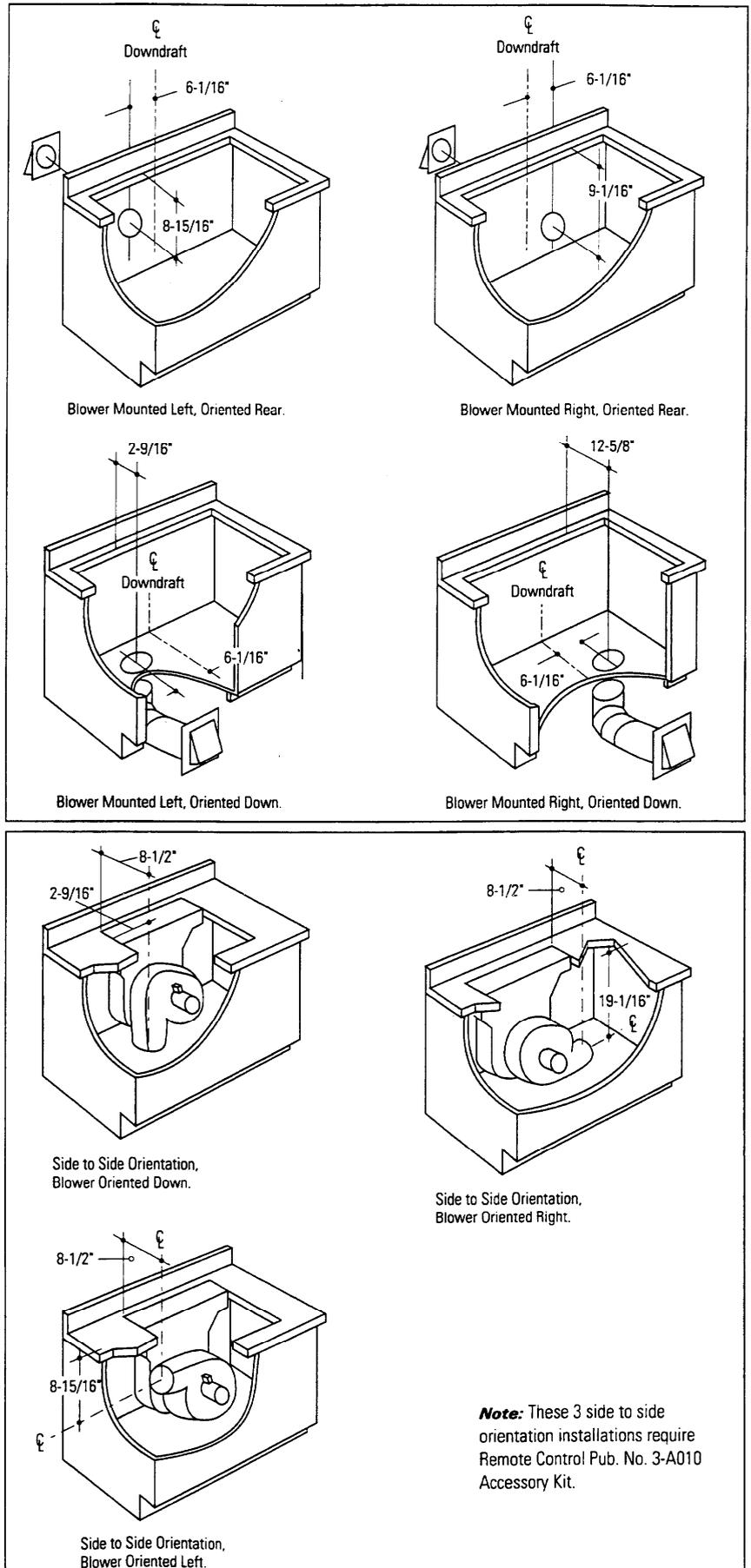
Ductwork arrangements

Tools and materials required:

- Hole saw
- Measuring tape
- Framing square

- Using countertop layout lines as reference, project center line of vent component vertically onto rear and floor of cabinet.
- Using center line of vent component and rear cutout edges of counter as reference—locate center of ductwork exit hole(s) according to blower location and orientation.
- Using a compass, draw circle, on center the size of duct.
- Double check all measurements before cutting holes—seat units into respective cutouts, if necessary, to confirm their locations.
- Cut 6-1/2" diameter hole(s) through cabinet wall or floor as appropriate.

Note: Every downdraft vent and downdraft grill must have a complete, separate duct run.



Note: These 3 side to side orientation installations require Remote Control Pub. No. 3-A010 Accessory Kit.

Step **4** *Installing the Ductwork*
(continued)

Optional duct arrangement under concrete slab

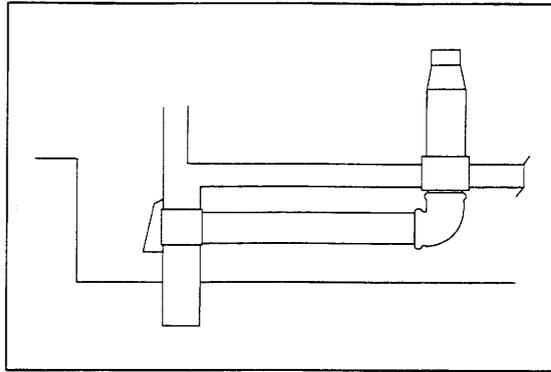


Diagram 47.1

- The illustration above is applicable only to downdraft vented cooktop installation into slab construction.
- Use recommended wall caps with damper. Laundry type wall caps should never be used.
- Ductwork must be vented to the outside.
- 6" PVC duct should be used when installing under a concrete slab.
- Each cooktop blower system requires a separate duct system.

Note: Local building code must be followed for installation and in specifying approved type and schedule of PVC duct used.

Finalize ductwork

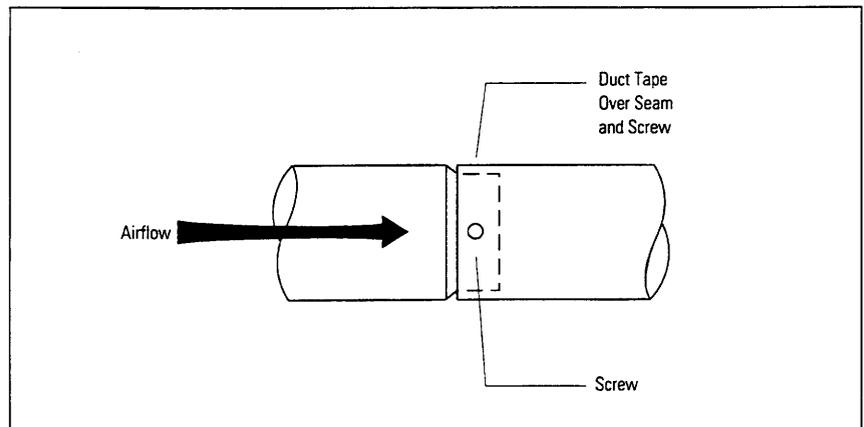


Diagram 47.2

- Install ductwork, making connections in direction of airflow as shown.
- Secure all joints in ductwork with sheet metal screws.
- Wrap joints with duct tape for airtight seal.
- Install a wall cap with damper or roof cap at exterior opening.

Step 4 Installing the Ductwork (continued)

Duct fittings

Use copies of this form to compute maximum permissible lengths for duct runs to outdoors.

Note: Do not exceed maximum permissible equivalent lengths!

Flexible ducting:

If flexible metal ducting is used, all the equivalent length values in the table should be doubled. The flexible metal duct should be straight and smooth and extended as much as possible.

Do NOT use flexible plastic ducting.

Component Cooktop System

100' maximum equivalent length

CAUTION:

Any home ventilation system, such as a cooktop with a downdraft exhaust mechanism, may interrupt the proper flow of combustion air and exhaust required by fireplaces, gas furnaces, gas water heaters and other naturally vented systems. To minimize the chance of interruption of such naturally vented systems, follow the heating equipment manufacturer's guidelines and safety standards such as those published by NFPA and ASHRAE.

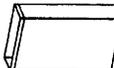
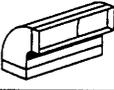
Duct Piece	Dimensions	Equivalent Length*	Quantity Used	Total Equivalent Length
	6" round, straight	1 ft. (per foot length)		
	3-1/4" x 10" straight	1 ft. (per foot length)		
	6" 90° elbow	15 ft.		
	6" 45° elbow	9 ft.		
	3-1/4" x 10" 90° elbow	15 ft.		
	3-1/4" x 10" 45° elbow	9 ft.		
	3-1/4" x 10" 90° flat elbow	20 ft.		
	6" round to 3-1/4" x 10" transition	1 ft.		
	3-1/4" x 10" to 6" round transition	5 ft.		
	6" round to 3-1/4" x 10" transition 90° elbow	5 ft.		
	3-1/4" x 10" to 6" round transition 90° elbow	15 ft.		
	6" round wall cap with damper	30 ft.		
	3-1/4" x 10" wall cap with damper	30 ft.		
	6" round roof cap	26 ft.		
	6" round roof vent	24 ft.		

Diagram 48.1

Total Duct Run _____

* Actual length of straight duct plus duct fitting equivalent. Equivalent Length of duct pieces are based on actual tests conducted by GE Evaluation Engineering and reflect requirements for good venting performance with any downdraft cooktop.

Step 5 Gas supply location

Tools and materials

required:

- Pipe and fittings as required.
- Manual gas-line shut-off valve.

Monogram component gas cooktops (used with either updraft or downdraft venting) are designed to operate on natural gas at 4" water column pressure. Cooktop is supplied with 3/8" NPT female gas connection at right rear corner for right hand control unit and left rear corner for left hand control unit.

- Component gas cooktops cannot be converted to liquid propane gas operation.
- Make gas connection through rear wall, or on cabinet floor at rear.

For rigid connection:

- Locate pipe stub:
 - 4-7/16" from center line of cooking unit.
 - on back wall at least 12" below counter or
 - on floor 2-1/2" forward of back of counter cutout.
 - Refer to cutout information for details on countertop cutouts.

For flexible connection:

- Locate pipe stub on floor or back wall in a convenient location.
- Install a manual shut-off valve in gas line in an easily accessible location.

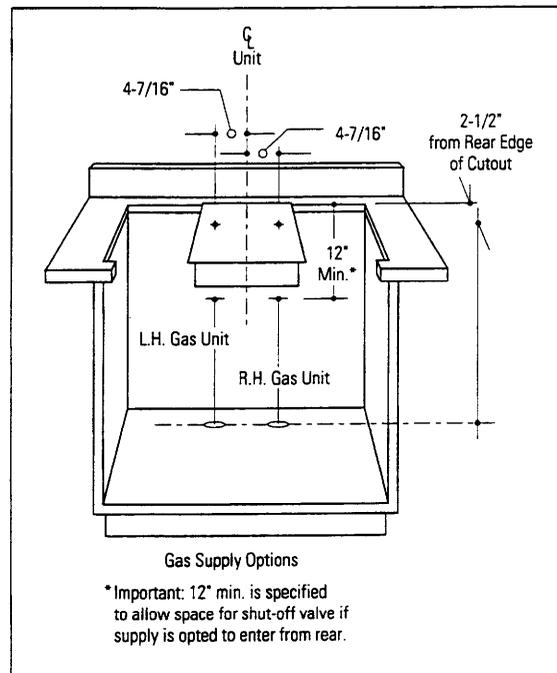


Diagram 49.1

Both left and right-controlled gas units are illustrated together in order to compare their supply rough-in locations.

Step 6 Electrical supply location

Tools and materials required:

- 120 and 240 volt junction boxes.
- Electrical cable as required by local codes.

Monogram Halogen/Radiant, updraft grill and downdraft grill component cooktops operate on 208/240 volt 60 Hz; the gas component cooktops and downdraft vent component operate on 120 volt 60 Hz from a separate junction box. A dedicated circuit, protected by a time delay fuse or circuit breaker, is required for cooktops; the downdraft vent requires an appliance circuit with a time delay fuse or circuit breaker.

If local codes allow, more than one cooktop can be used on the same branch circuit.

See local codes or the National Electrical Code for circuit demand loads. The downdraft vent component features an integral variable-speed blower control switch.

WARNING: Do not use an extension cord with these appliances.

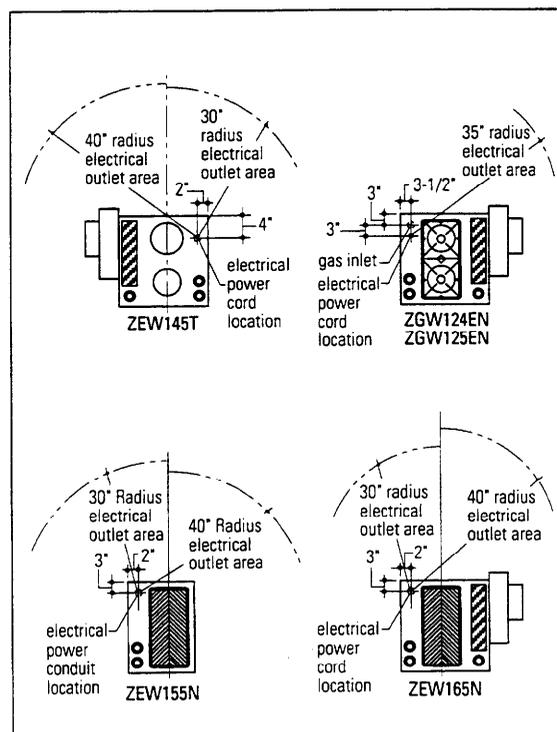


Diagram 49.2

Step 7 Installation

Halogen/Radiant cooktop, updraft grill and downdraft grill

Tools and materials required:

- Measuring tape
- Pencil
- Scissors
- Self-adhesive gasket strip (supplied)

- 1/4" nutdriver
- 5/16" nutdriver
- 7/16" and 5/16" socket and ratchet wrench
- #2 Phillips screwdriver bit
- socket
- Phillips screwdriver

- Flanged joiner nuts (supplied)
- Two hex-head bolts (choice of two lengths supplied)
- Hold-down brackets (supplied)
- Cable-ties
- Clean towel

If installing a downdraft grill cooktop and blower that requires reorientation and/or relocation, refer to "Reorient Blower" and "Relocate Blower".

Gas cooktop

Tools and materials required:

- Self-adhesive gasket strip (supplied)
- Measuring tape
- Pencil
- Scissors
- Flanged joiner nuts (supplied)
- Two hex-head bolts (choice of two lengths, supplied)
- 1/4" nutdriver

- Gas pressure regulator (supplied)
- Large flat-blade screwdriver
- Saw
- Carpenter's square
- Pipe wrench
- 3/4" NPT x 3/4" I.D. or 1/2" NPT x 1/2" I.D. flare union adaptor
- 1/2" NPT x 3/4" I.D. or 1/2" I.D. flare union adaptor

- Gas-resistant pipe joint sealant
- 5 foot AGA-certified flexible metal appliance connector, 3/4" or 1/2" I.D. to match gas supply line.
- If required by local codes, use solid pipe with fittings as required.

Apply gasket strip

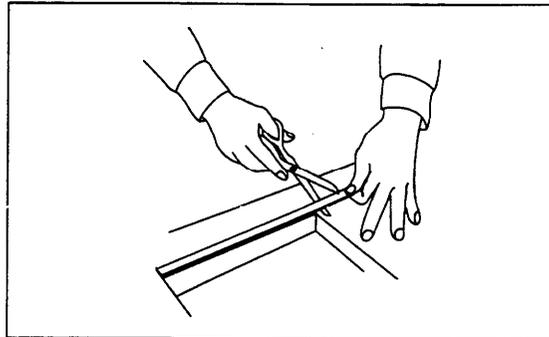


Diagram 50.1

- Apply foam tape (provided) on top surface of countertop precisely along edge of cutout on all four sides.

Remove knobs and trim

- Turn all control knobs to OFF position.
- Carefully remove cooktop and downdraft vent component control knobs by lifting (with fingers only) straight up.
- Remove all grates, burner caps and vent covers from components.

Note: To prevent scratching knobs, remove them from unit before it is turned face down.

Step **7** Installation
(continued)

Joining multiple cooktops

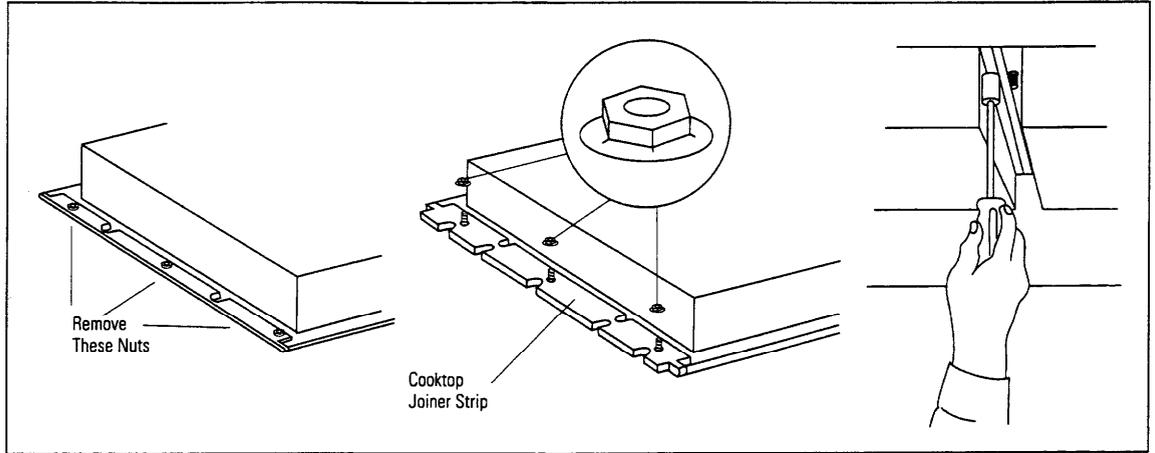


Diagram 51.1

- If available, an assistant can ease the installation process.
- Using a large, solid work surface, lay cooktops upside down on soft, clean towel.
 - Remove endcaps on sides to be joined by removing three nuts with 5/16" nutdriver. Discard nuts.
 - Attach joiner strip to first cooktop using nuts with flanges and tighten.
 - Place the two cooktops in countertop cutout.
 - Slide the two cooktops together so that the slots in the joiner strip are engaged by the studs, and no gaps are between cooktops and joiners.

- Place flanged nuts in end of 5/16" nutdriver. From under counter, start nuts on studs and tighten.

Note: Firmly press two cooktops together against joiner strip to assure tight fit.

Attaching chassis support brace to equal-height cooktops

- When attaching gas to gas, gas to Halogen, Halogen to Halogen, or grill to grill, place support brace as shown. One brace supplied with each component.
- Remove one screw from center of each cooktop chassis.
 - Position brace and retighten screws.

(Repeat above steps for three cooktops.)

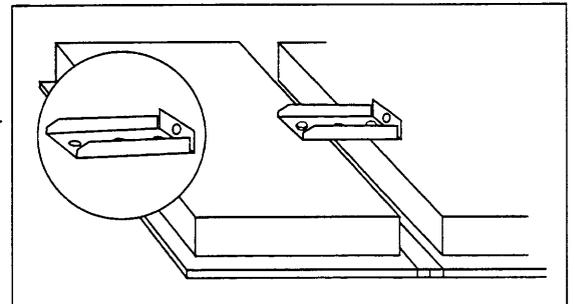


Diagram 51.2

Attaching chassis support brace to different-height cooktops

- When attaching grill to Halogen/Radiant or gas, place support brace as shown.
- Remove one screw from center of each cooktop chassis.
 - Position brace and retighten screws.

(Repeat above steps for three cooktops.)

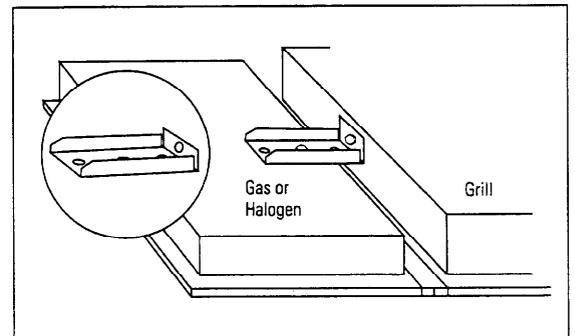


Diagram 51.3

Step 7 Installation (continued)

Joining cooktop to downdraft vent

Note: To prevent knobs being scratched, knobs must be removed from component before it is turned upside down.

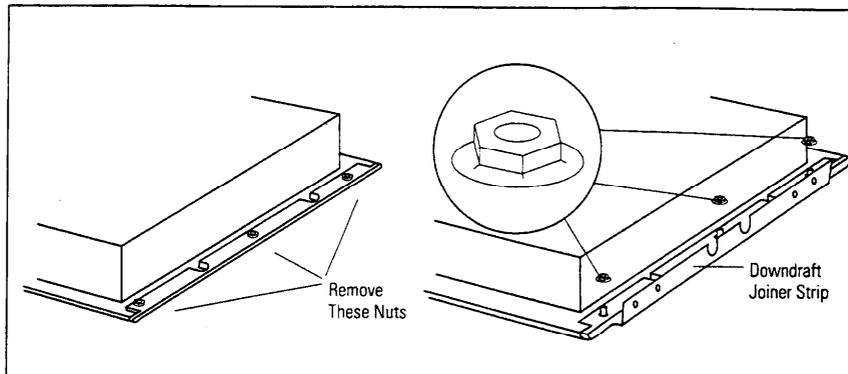


Diagram 52.1

- Remove all grates, knobs, burner caps, drip pans, etc.
- Lay cooktop upside down on soft, clean towel on a large work surface.
- Remove endcap on side of cooktop to be joined by removing three nuts with 5/16" nutdriver. Discard nuts.

Important: Pre-tap holes in downdraft joiner and endcaps by driving supplied screws through holes and then backing out before installation. This will facilitate the joining process later on.

- Replace endcap with downdraft joiner strip using the same three nuts.
- Attach downdraft endcap to appropriate side of downdraft vent if vent is at end of a cooktop run.
- Place downdraft vent and cooktop in countertop cutout.
- Attach one downdraft vent housing support brace to front of unit.
- Remove two screws from front of cooktop chassis.
- Put brace in place on cooktop first, using two removed screws. Thread a similar screw, provided, through plenum.
- Drive two Phillips-head screws into holes inside top of downdraft vent using Phillips screwdriver bit socket.
- If downdraft vent is installed at end of configuration, secure downdraft endcap by driving two Phillips head screws, as shown.
- To finalize installation, proceed to "Securing cooktop(s) to countertop."
- If additional cooktop(s) are to be installed, proceed to "Joining additional cooktop to other side of downdraft vent."

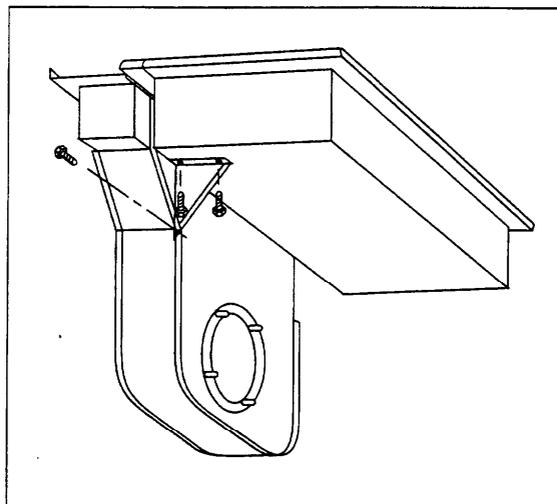


Diagram 52.2

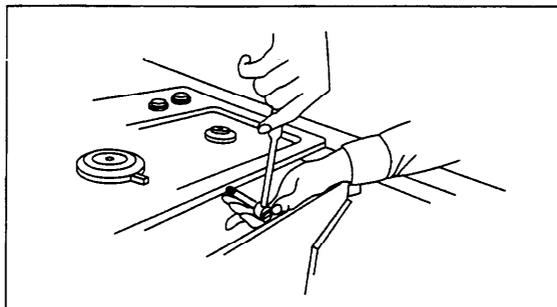


Diagram 52.3

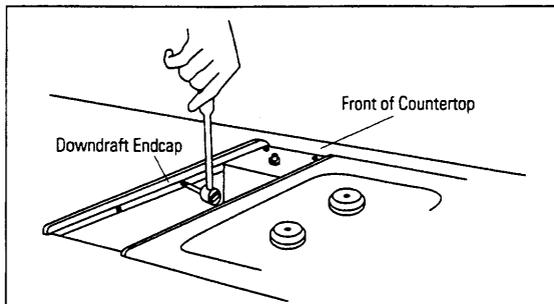


Diagram 52.4

Step **7** Installation
(continued)

*Joining
additional
cooktop to
downdraft
vent or to
downdraft grill*

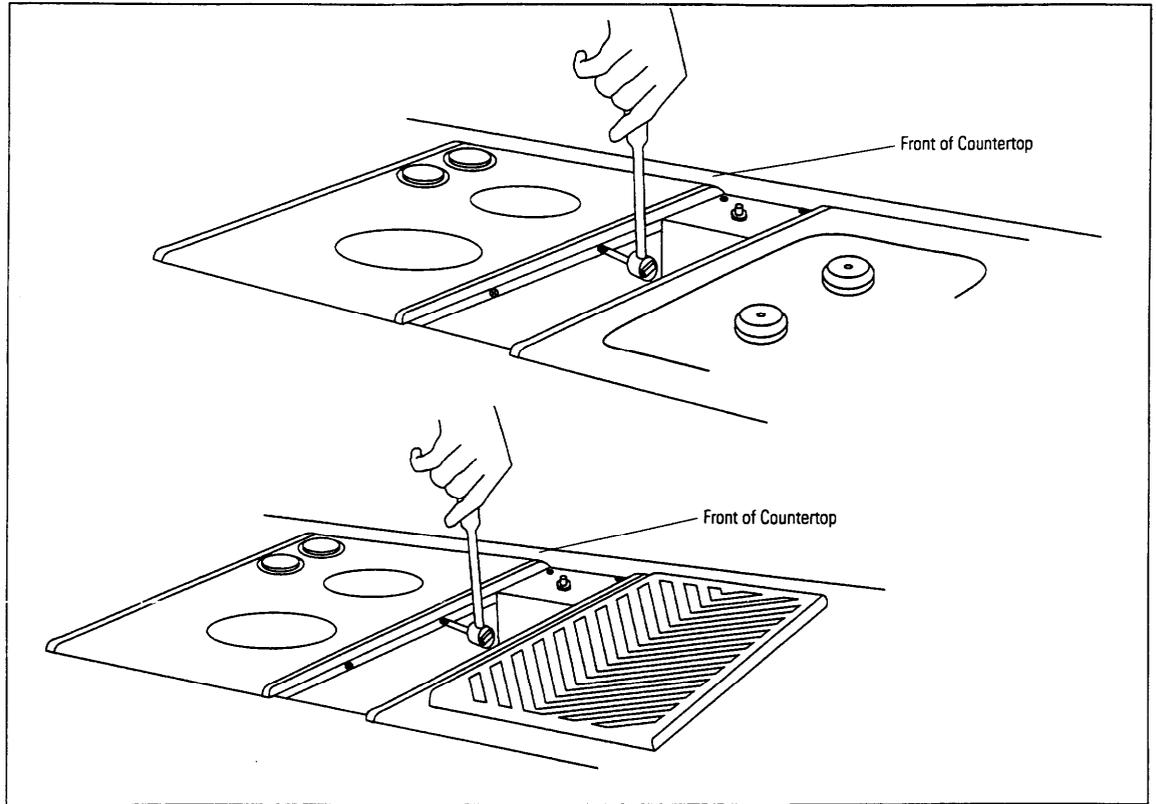


Diagram 53.1

- Remove endcap on side of next cooktop to be joined.
- Pre-tap holes in downdraft joiner and endcaps by driving supplied screws through holes and then backing out before installation. This will facilitate the joining process later on.
- Attach downdraft joiner strip to cooktop.
- Place cooktop next to downdraft vent in cutout.
 - Drive two Phillips head screws into pre-tapped holes using Phillips screwdriver bit socket.
- To install additional downdraft vent or cooktop refer to “Joining multiple cooktops”.

*Securing
cooktop(s) to
countertop*

- Loosen screws retaining hold-down brackets at each end of cooktop. Extend hold-down brackets. Tighten screws.
- Drive long screw (two lengths provided) through bracket until screw pressure against bottom of countertop secures cooktop.

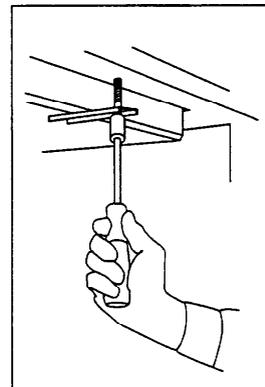


Diagram 53.2

Step 7 Installation (continued)

Reorient blower

If necessary, the blower may be rotated 90° in either direction, or relocated to opposite side of vent housing.

- Remove filter from vent housing with Phillips screwdriver.

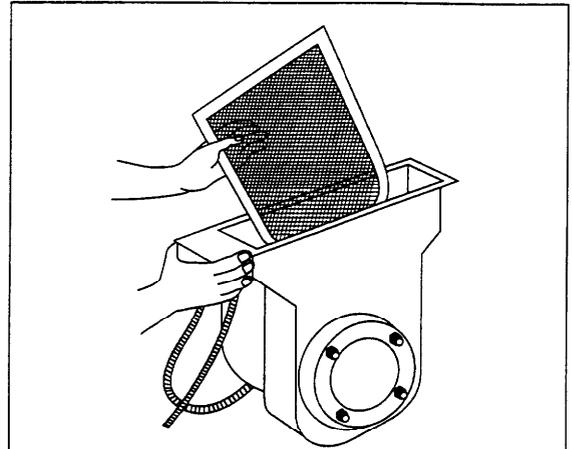


Diagram 54.1

- Remove blower side plate (four nuts) with 5/16" nutdriver and set aside.

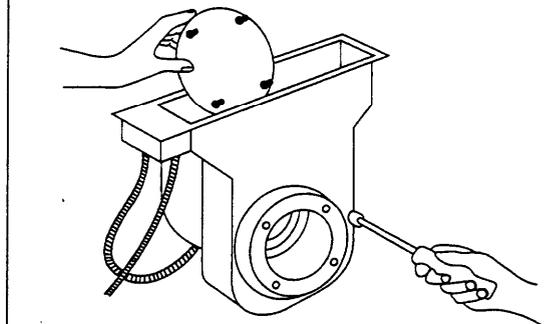


Diagram 54.2

- Remove blower (four nuts) with 7/16" socket wrench from inside vent housing and set aside.

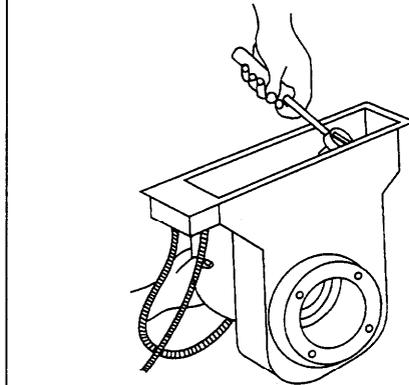


Diagram 54.3

- Remove blower, rotate to new position and reinstall.
 - Replace and tighten four nuts using 7/16" socket wrench inside vent housing.
- Replace blower side plate and secure (four nuts) using 5/16" nutdriver.
- Reposition filter inside throat of vent housing.

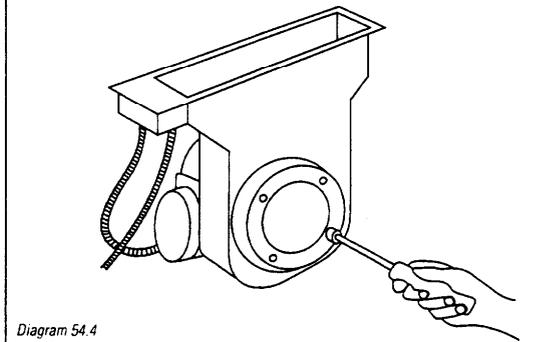


Diagram 54.4

Step **7** Installation
(continued)

Relocate
blower

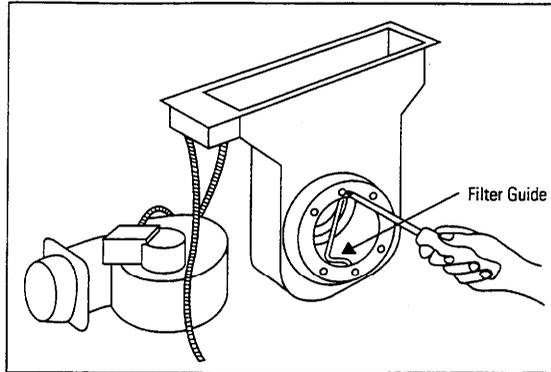


Diagram 55.1

After duct location is determined, it may be necessary to relocate blower to opposite side of vent housing.

- Follow previous instructions to remove blower side plate and blower.
- Remove filter guide from inside vent housing with Phillips screwdriver.
- Relocate filter guide to opposite side of vent housing.
- Replace screws and tighten with Phillips screwdriver.

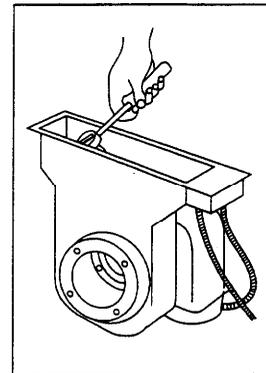


Diagram 55.2

Relocate blower to opposite side of vent housing with outlet oriented to rear or down as required.

- Replace and tighten removed nuts with a 7/16" socket wrench from inside vent housing.
- Replace blower side plate and secure 4 nuts using 5/16" nut driver.
- Reposition filter inside throat of vent housing.

Step **8** Connect
gas

- Install supplied pressure regulator in gas line as close to cooktop inlet as possible, making allowances for ventilation ducting as necessary.
- Make sure regulator is installed in correct position. (Note flow direction arrow on underside of regulator.)
- Install manual shut-off valve in gas line in an easily accessible location, as close to pipe stub as possible, making allowances for ventilation ducting. Be sure you know how and where to shut off the gas supply to cooktop.
- Appropriate flare union adaptors are required at each end of flexible connector.
- Turn on gas: check for leaks using a liquid leak detector at all joints in the system (the pressure test fitting is located on the pressure regulator).

Note: Instead of using solid piping to connect to pressure regulator, an approved flexible metal appliance connector may be used between the shut-off and the pressure regulator, if local codes permit.

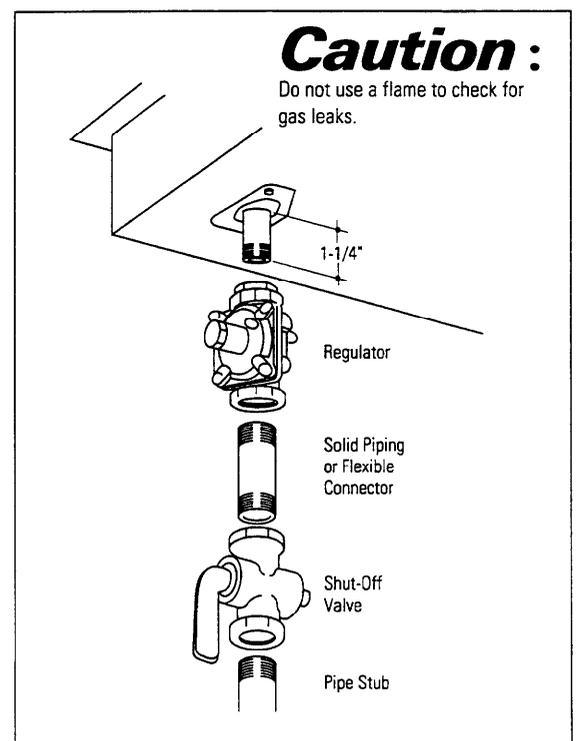


Diagram 55.3

Step 9 *Connect electrical*

- Halogen/Radiant, updraft grill, downdraft grill and downdraft vent component:

3-Conductor Branch Circuit:

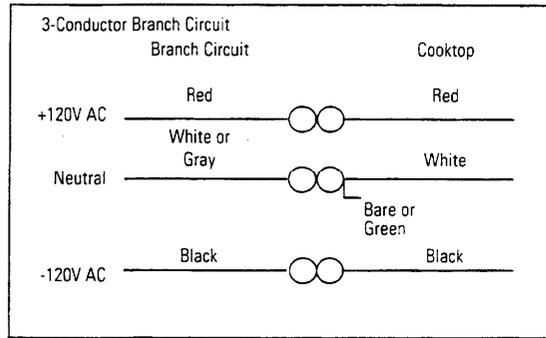


Diagram 56.1

- Connect red lead to branch circuit red lead.
- Connect black lead to branch circuit black lead.
- Connect bare or green conductor and white lead* of cooktop to branch circuit neutral lead, which is white or gray.

4-Conductor Branch Circuit:

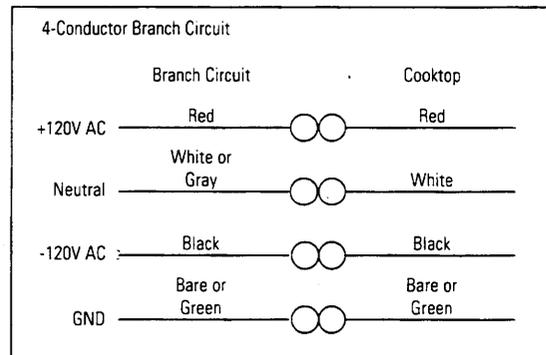


Diagram 56.2

- Connect red lead to branch circuit red lead.
- Connect black lead to branch circuit black lead.
- Break connection between cooktop white lead to bare or green conductor. The frames of these appliances are grounded to neutral.
- Connect cooktop white lead* to branch circuit neutral lead, which is white or gray. * Updraft grill has no white neutral wire. Connect only black, red and bare wires as shown. Downdraft vent has no red wire. Attach white, green and black wires as shown.
- Ground unit by connecting bare conductor of cooktop to branch circuit bare or green lead (ground lead).

Electrical power requirements

Model #	Voltage	Frequency	AMPS	KW
ZGW124	120	60 Hz	1.0	—
ZGW125	120	60 Hz	1.0	—
ZEW145T	208	60 Hz	11.0	2.3
ZEW145T	240	60 Hz	12.7	3.0
ZEW154	208	60 Hz	8.4	1.8
ZEW155	240	60 Hz	7.3	1.8
ZEW164	208	60 Hz	15.3	3.2
ZEW165	240	60 Hz	13.5	3.3
ZEW175	120	60 Hz	1.8	—

Step **10** *Assemble
burners,
check
ignition*

Electric Components:

Push in and turn each knob to high position. Make sure each heating element heats up.

Gas Components:

(Electrical connections should be complete.)

- Plug power cord into outlet.
- Assemble burner as shown.
- Check for proper ignition:
 - Push in one control knob and turn 90° to HIGH position.
- First test may require some time, while air is flushed out of the gas line:
 - Turn knob to OFF.
 - Repeat the procedure for each burner.

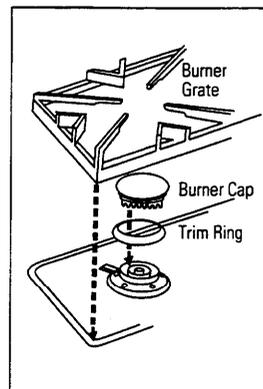


Diagram 57.1

Remote Control Kit Installation

Component Cooking Surfaces

*Pub. No.
3-A010
option for
downdraft vent
or downdraft
grill component*

Tools and materials required:

- Remote Control Kit
- 1-5/8" hole saw
- 1/4" drill bit
- Drill
- Phillips screwdriver
- 9/16" deepwell socket and ratchet wrench
- Pencil
- 2 Phillips head screws

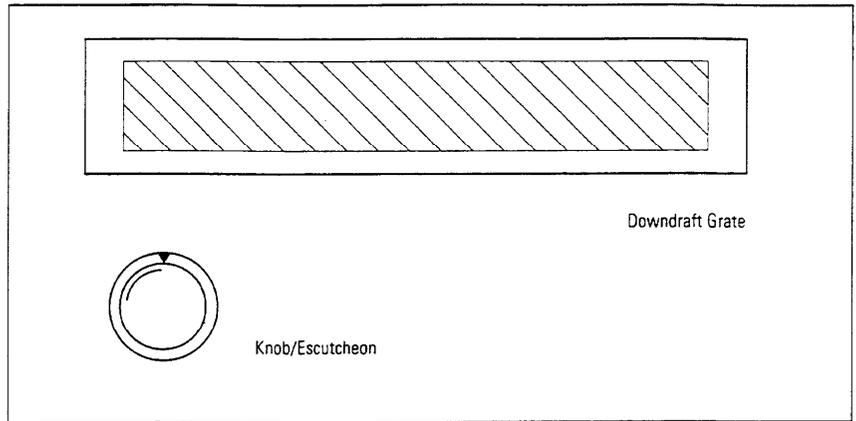


Diagram 58.1

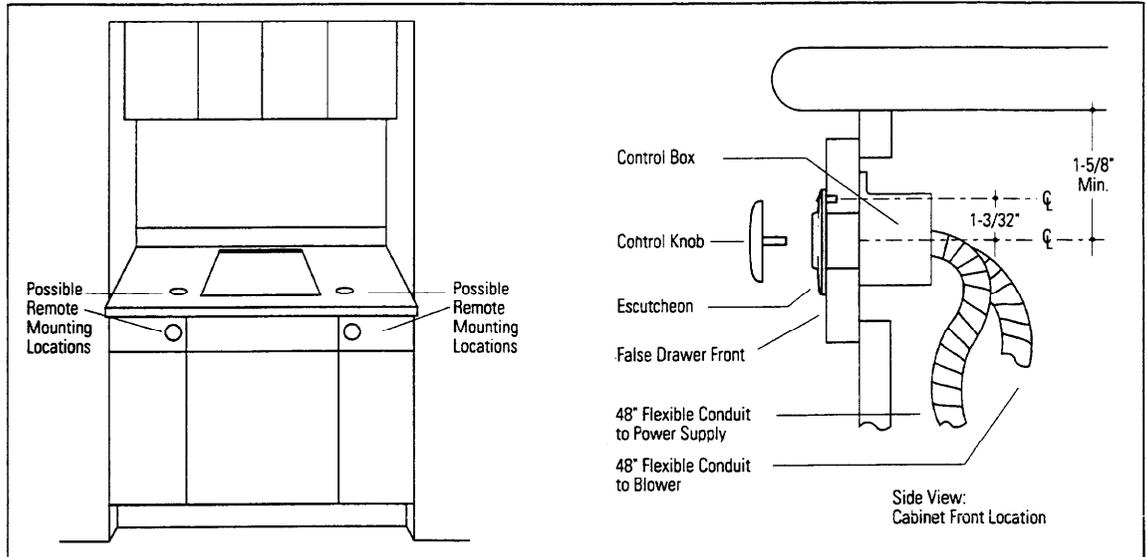


Diagram 58.2

To assure sufficient clearance, control box cannot be mounted directly in front of cooktop.

Mounting downdraft blower control

Cabinet front location:

Note: Control box flange faces up.

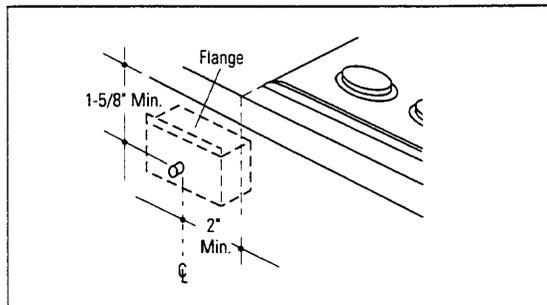


Diagram 58.3

- Center 1/4" hole directly above 1-5/8" hole.

*Mounting
downdraft
blower control
(continued)*

Countertop location:

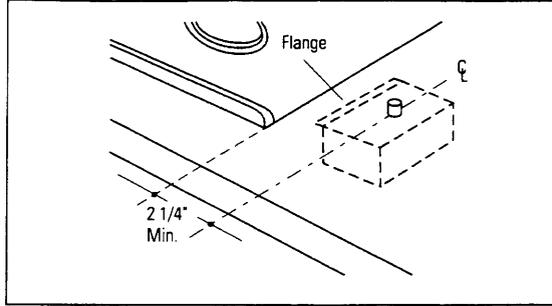


Diagram 59.1

Note: Control box flange faces toward cooktop.

- Center 1/4" hole to left of 1-5/8" hole. (Reverse if cooktop control box is on other side of cooktop.)

Cabinet front location,
centered on downdraft
vent:

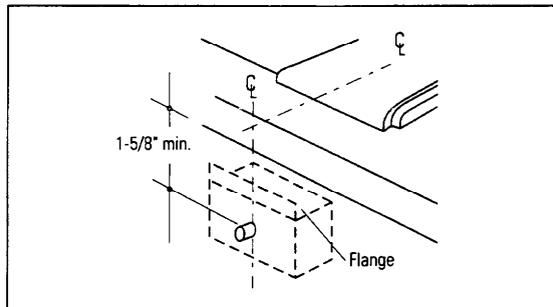


Diagram 59.2

Note: Control box flange faces up.

- Center 1/4" hole directly above 1-5/8" hole.

*Accessory kit
installation*

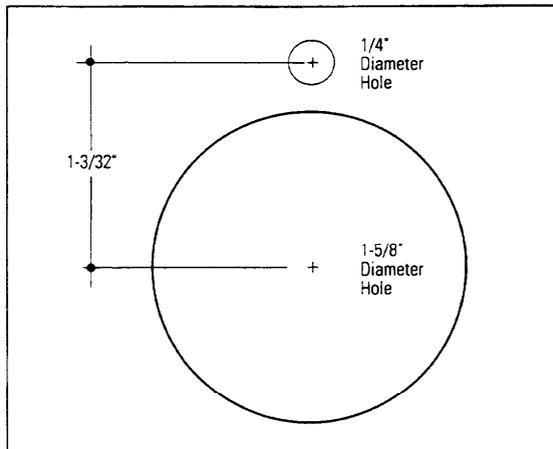


Diagram 59.3

Note: Before drilling holes in cabinet front, remove the cooktop assembly.

- Locate centers of control knob and escutcheon, marking holes on cabinet front panel or countertop surface.

Accessory kit installation (continued)

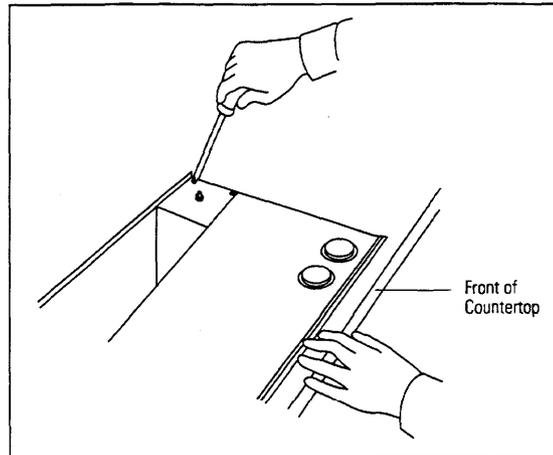


Diagram 60.1

- Remove grate and knobs.
- Detach control box from front of downdraft vent or downdraft grill by removing the two screws with a Phillips screwdriver, and the shaft nut with a 9/16" deepwell socket.

Confirm remote control location by initial routing of cable to assure sufficient length and bend capability.

- Drill holes:
 - Wood must be 3/4" thick; shim or rout if necessary to achieve this dimension.
- Align (arrow points up) and insert control knob escutcheon into hole in cabinet front.
- Route cable and control box to back side of drilled holes.
- Align control box (flange at top) to escutcheon.

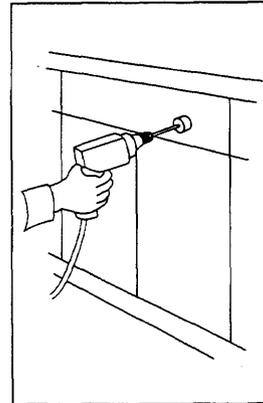


Diagram 60.2

- Re-use shaft nut to fasten escutcheon to control box with a 9/16" deepwell socket wrench.
- Place knob supplied with kit on control shaft.
- Place grate supplied with kit over vent opening.
- Store original grate and knobs for optional future use.

Follow same procedure for countertop installation.

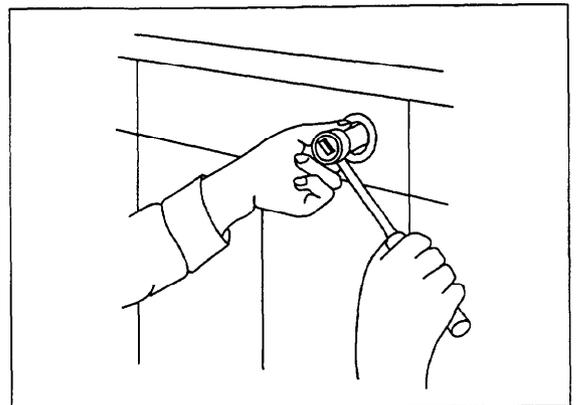


Diagram 60.3

NOTES

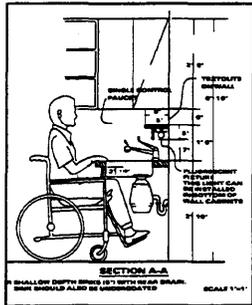
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In-Home Repair Service **800-GE-CARES (800-432-2737)**

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**

Upon request, GE will provide Braille controls for a variety of Monogram appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

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.

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.

Parts and Accessories **800-626-2002**

Individuals qualified to service their own appliances can have needed 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 booklet 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

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** that fails because of a manufacturing defect.

FULL FIVE-YEAR WARRANTY

(on radiant/halogen models) For five years from the date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace the glass cooktop due to:

- Cracking of the glass cooktop due to thermal shock
- Discoloration of the glass cooktop
- Wear off of the pattern on the glass cooktop
- Cracking of the rubber seal between the glass top and the frame

- Burn out of any of the radiant or halogen surface units.

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

All warranty service 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, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free: GE Answer Center® 800.626.2000 consumer information service

- Improper installation. If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Replacement of house fuses or resetting of circuit breakers.

- Damage to the glass cooktop caused by use of cleaners other than the cooktop creme provided with the product.
- 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 Use and Care Guide.
- 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.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states 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. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**



Monogram

General Electric Company
Louisville, KY 40225

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Part No. 164D2966P016
D-953-499-0
6-94 CG