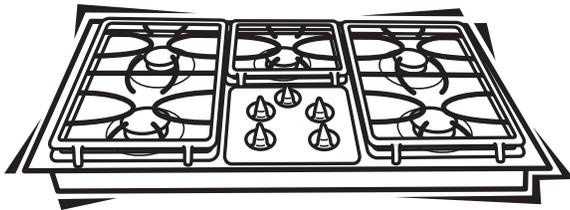




TECHNICAL SERVICE GUIDE

Cooktop Revitalization Gas Model



MODEL SERIES:

36-INCH

30-INCH

JGP628

JGP328

JGP962

JGP932

JGP963

JGP933





IMPORTANT SAFETY NOTICE

The information in this service guide is intended for use by individuals possessing adequate backgrounds of electrical, electronic, and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

WARNING

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

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in the building.
- Immediately call the gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach the gas supplier, call the fire department.

WARNING

To avoid personal injury, disconnect power before servicing this product. If electrical power is required for diagnosis or test purposes, disconnect the power immediately after performing the necessary checks.

RECONNECT ALL GROUNDING DEVICES

If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position and properly fastened.

GE Consumer Home Services Training
Technical Service Guide
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Introduction



The new Cooktop Revitalization Gas Model cooktops make an eloquent statement of style, convenience, and kitchen planning flexibility. Whether chosen for its purity of design, assiduous attention to detail, or both of these reasons—you'll find these gas cooktops' superior blend of form and function will be a delight for years to come.

These cooktops contain several new features, such as glass or deepdish cooktop surfaces and sealed burners. **Most all of the service procedures for these cooktops can be performed without removing the cooktop from the countertop.** The information on the following pages will help you service these cooktops effectively and efficiently.

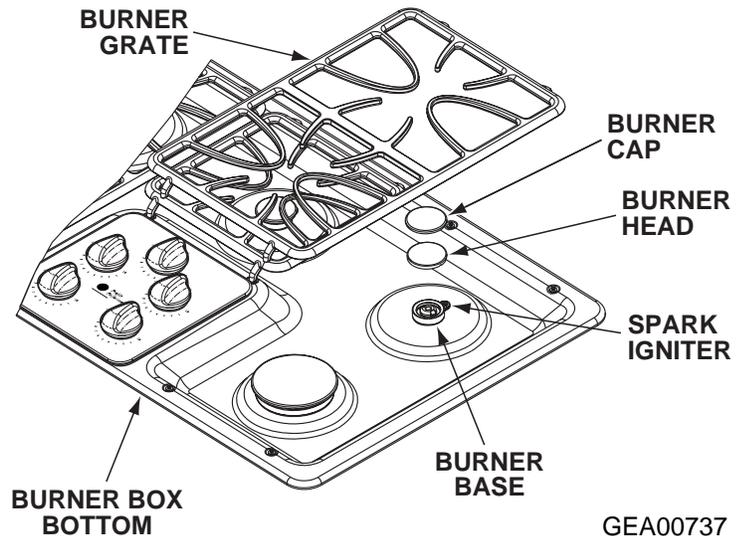
Installation

36-in. Gas Cooktop with Sealed (Spill-Proof) Burners

These gas cooktops are only 3 in. deep and can be installed over cabinet drawers.

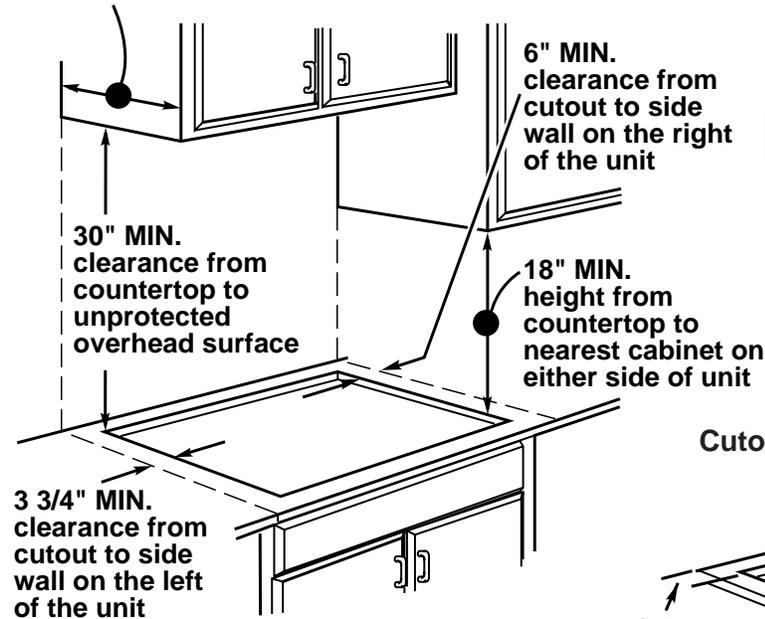
All models are shipped for natural gas operation. They can be converted for liquid propane use.

Use these gas cooktops with any 36-in. or wider exhaust hood if desired. No special ventilation is required.

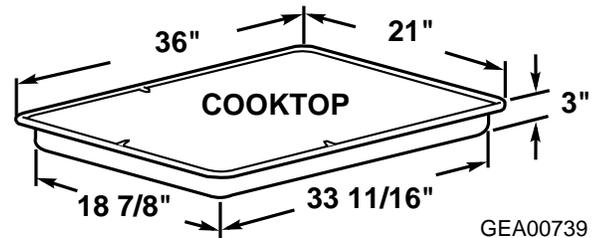


The following **MINIMUM** clearance dimensions must be maintained.

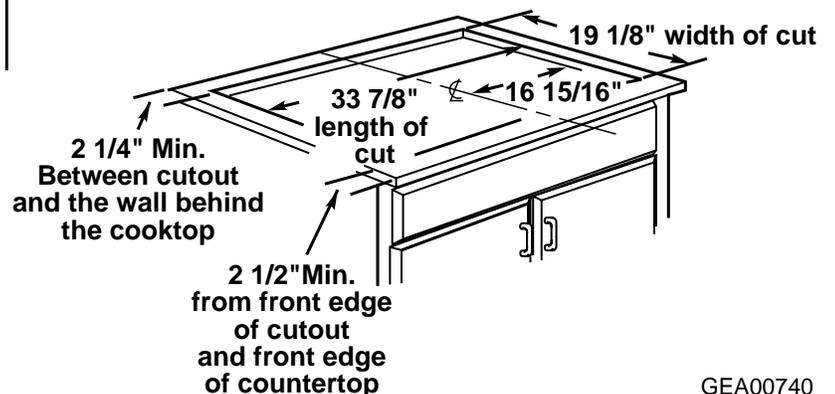
13" MAX. Depth of unprotected overhead cabinets



Overall Cooktop Dimensions



Cutout Dimensions of the Cooktop

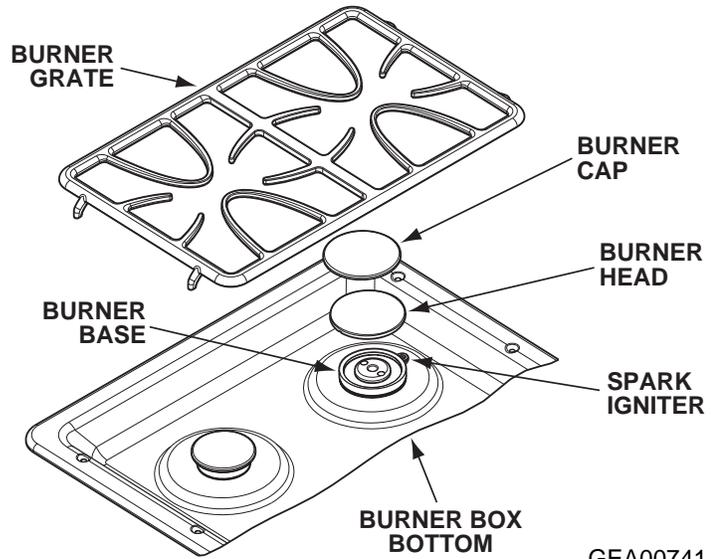


30-in. Gas Cooktop with Sealed (Spill-Proof) Burners

These gas cooktops are only 3 in. deep and can be installed over cabinet drawers.

All models are shipped for natural gas operation. They can be converted for liquid propane use.

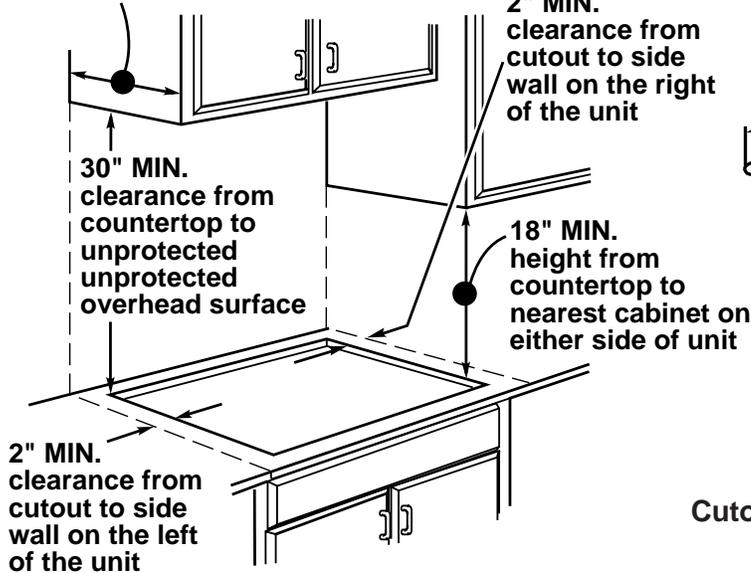
Use these gas cooktops with any 30-in. or wider exhaust hood if desired. No special ventilation is required.



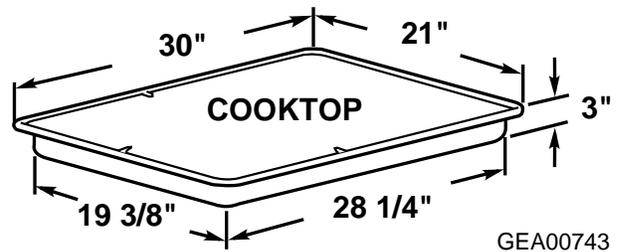
GEA00741

The following MINIMUM clearance dimensions must be maintained.

13" MAX. Depth of unprotected overhead cabinets

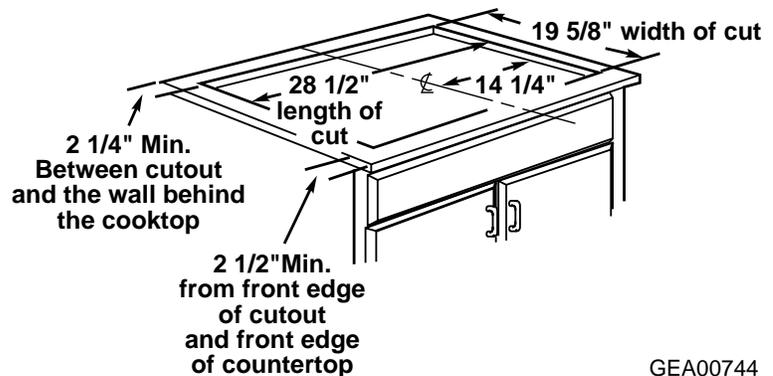


Overall Cooktop Dimensions



GEA00743

Cutout Dimensions of the Cooktop



GEA00744

Before You Begin

Read these instructions completely and carefully.

Note: Save instructions for local inspector's use.

- Observe all governing codes and ordinances.
- This appliance must be properly grounded.

Tools and Materials You Will Need:

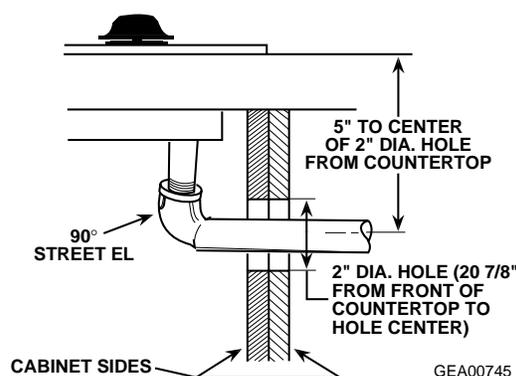
- Saw
- Large, flat-blade screwdriver
- Measuring tape or scale
- Carpenter's square
- Pipe wrench
- Manual gas line shutoff valve
- Pipe joint sealant that resists action of LP gas

For Flexible Connection Where Local Codes Permit:

- Flexible metal tubing (same 3/4-in. or 1/2-in. I.D. as gas supply line)
- Flare union adapter for connection to supply line (3/4-in. NPT x 3/4-in. I.D. or 1/2-in. NPT x 1/2-in. I.D.)
- Flare union adapter for connection to regulator (1/2-in. NPT x 3/4-in. I.D. or 1/2-in. I.D.)

For Rigid Connection:

- Pipe fittings as required



Important Safety Instructions

These cooktops have been design-certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions that must be followed.

The cooktop must be electrically grounded in accordance with local codes or, in their absence, with National Electrical Code ANSI/NFPA No. 70 – Latest Edition.

Installation of cooktop must conform with local codes or, in their absence, with National Fuel Gas Code ANSI Z223.1 – Latest Edition.

The cooktop itself is not equipped with a gas shutoff valve. When installed correctly, a shutoff valve will be in the main gas supply line “down-stream” of the appliance pressure regulator.

Disconnect the electrical supply before servicing.

Wall coverings, countertops, and cabinets should be able to withstand 200°F heat generated by the cooktop.

Avoid placing cabinets above the cooktop.

If cabinets are placed above the cooktop, use cabinets no more than 13 in. deep and allow a minimum clearance of 30 in. between the cooking surface and the bottom(s) of unprotected cabinet(s).

If a 30-in. clearance between cooking surface and overhead combustible material or metal cabinets can **not** be maintained, protect the underside of cabinets above cooktop with insulating millboard at least 1/4-in. or gypsum board at least 3/16-in. thick, covered with 28-gauge sheet steel or 0.020 in. thick copper.

Clearance between the cooking surface and protected cabinets must **never** be less than 24 in. *Exception:* Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with the appliance.

Vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1 in. to the plane of the cooktop sides must not be less than 18 in. Adjacent cabinets should be at least 8 in. from the side of the cooktop.

Conversion to LP (Propane) Gas

The pressure regulator and the burner orifices are set for natural gas. To use LP (propane) gas, the regulator and burner orifices must be converted. The LP orifice spuds for the cooktop burners can be located within the literature package shipped with the unit.

If you convert to LP gas, keep instructions and natural gas orifices to convert back for use with natural gas.

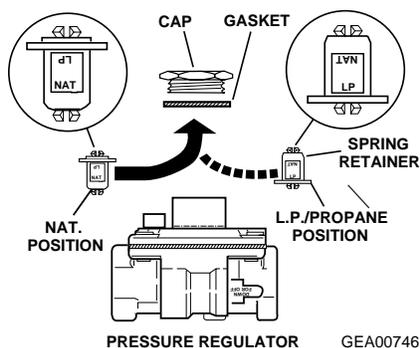
WARNING: If you are using LP (propane) gas, **all** adjustments described in the following steps must be made **before** attempting burner adjustments or using cooktop.

WARNING: Use only approved pipe dope resistant to LP gas.

Convert the Regulator

1. Disconnect the electrical power to the cooktop and shut off the gas supply.

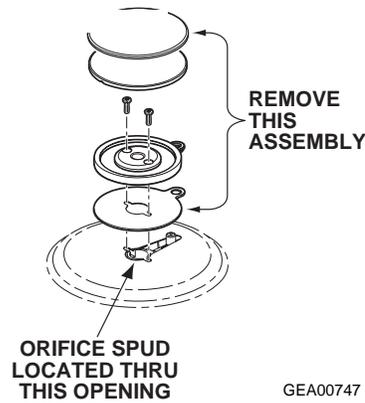
Note: The cooktop is shipped with a convertible regulator and a set of LP orifices.



2. Unscrew the spring retainer cap from the regulator body.
3. Press your thumb against the flat side of the spring retainer and press down to remove the retainer from the center of the cap.
4. Turn plastic spring retainer upside down so that LP is showing at the bottom (see illustration above) and reinstall spring retainer in the spring retainer cap.
5. Assemble the cap on the pressure regulator.

Install the LP Orifices

1. Remove the top grates, burner caps, burner head, and spark igniter from the burner base.



2. Remove 2 screws from the burner base using a No. 15 torx head driver bit.

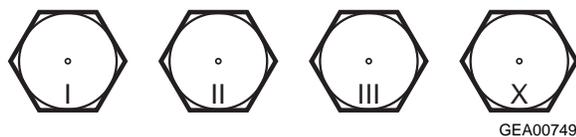
Note: The orifices have a spring-loaded retaining ring around the hex head to hold the orifice in the nut driver during installation and removal. A slight amount of force is required to push the nut driver down over the ring.



3. Using a 7-mm or 9/32-in. nut driver, remove the natural gas orifice from each burner and save. These may be accessed through the hole in the main top.

Note: Use the Burner/Orifice specification chart to determine location of proper orifices.

4. Locate the LP orifice spuds within the literature package shipped with the unit. They will have a digit number and an "L" on one side and an engraved mark (I, II, III, or X) located on the top.



These marks denote the precise location of each orifice to the cooktop burner.

5. Install the LP orifices in their precise locations.

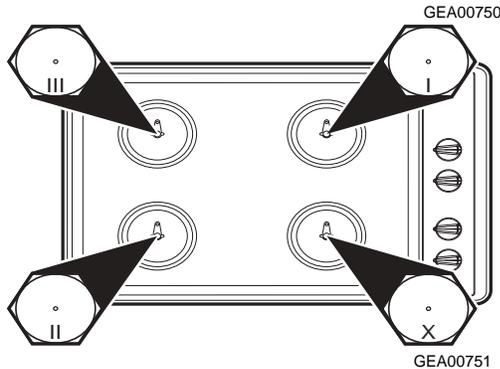
4-Burner Cooktop Models

with 15,000 BTU/HR Burner on Right Front

(See rating plate on bottom of appliance)

BURNER OUTPUT RATING:BTU/HR		
Natural Gas 4"W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	1.18 Nmm
LR	11,000	1.61 Nmm
LF	9,100	1.50 Nmm
RF	15,000	1.93 Nmm

BURNER OUTPUT RATING:BTU/HR		
LP (PROPANE) GAS 10" W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	.79 Lmm
LR	9,100	.90 Lmm
LF	8,100	.84 Lmm
RF	13,000	1.04 Lmm



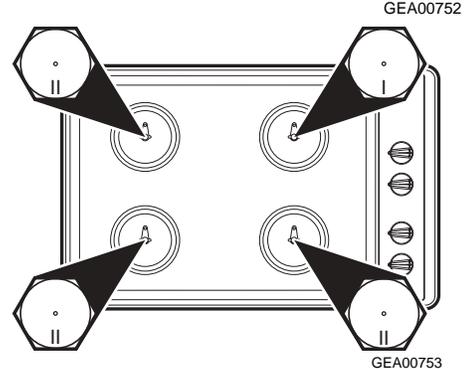
4-Burner Cooktop Models

with 9,100 BTU/HR Burner on Right Front

(See rating plate on bottom of appliance)

BURNER OUTPUT RATING:BTU/HR		
Natural Gas 4"W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	1.18 Nmm
LR	9,100	1.50 Nmm
LF	9,100	1.50 Nmm
RF	9,100	1.50 Nmm

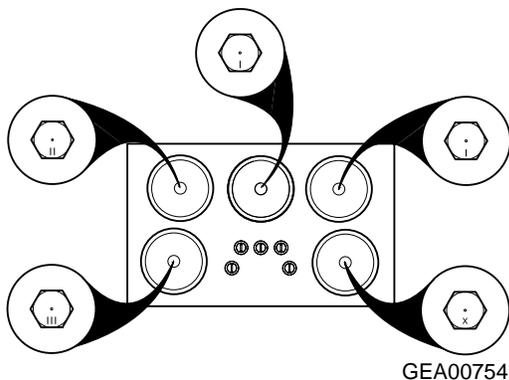
BURNER OUTPUT RATING:BTU/HR		
LP (PROPANE) GAS 10" W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	.79 Lmm
LR	8,100	.84 Lmm
LF	8,100	.84 Lmm
RF	8,100	.84 Lmm



- Return the natural gas orifices to the plastic bag along with these instructions for future conversion back to natural gas.

Caution: When attaching the burner base to glasstop unit, tighten to 10 in./lbs max torque. Overtightening will cause damage.

- Replace the burner bases, spark igniters, heads, caps, and top grates.



5-Burner Cooktop Models

BURNER OUTPUT RATING: BTU/HR		
Natural Gas 4" W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	1.18 Nmm
CR	6,000	1.18 Nmm
LR	9,100	1.50 Nmm
LF	11,000	1.61 Nmm
RF	15,000	1.93 Nmm

BURNER OUTPUT RATING: BTU/HR		
LP (Propane) Gas 10" W.C.P.		
BURNER	BTU RATE	ORIF. SIZE
RR	6,000	.79 Nmm
CR	6,000	.79 Nmm
LR	8,100	.84 Nmm
LF	9,100	.90 Nmm
RF	13,000	1.04 Nmm

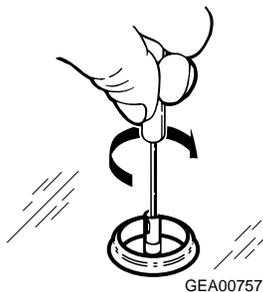
GEA00755

Adjusting Low Flame Setting

WARNING: The following adjustments must be made before turning on the burner. Failure to do so could result in serious injury. Be sure pressure regulator has been converted.

The top burner valves have low flame/simmer adjustment screws in the center of the control shafts. A flashlight may be needed to locate the screw. A small thin-blade screwdriver (approximately 3/32-in. blade width) is needed to access the screw.

1. Light 2 other burners and set the knob to a Medium to Hi setting.
2. Light the burner to be adjusted and turn the knob to LOW.



3. Remove the knob and insert a screwdriver into the valve shaft.
4. Turn the adjustment screw until the flame reaches the desired size.
5. Perform a flame stability test.

Flame Adjustments

The burners do not have air shutters adjustments and use nonadjustable orifices. If the flame lifts off of the burner, or if you experience “Yellow Tip” flames and/or soot in the flames, be sure to check the following:

1. Gas pressure: 4-in. W.C.P. (natural) and 10-in. W.C.P. (LP).
2. Inspect orifice to be sure it is drilled in the center and free of debris or burrs.
3. Be sure the correct size orifice is in the proper location.
4. Make sure the cooktop was properly converted if on LP.

5. If the cause of sooting can not be found in the above checks, replace the orifice with one having a smaller diameter opening.

Testing Flame Stability

1. Turn the knob from HI to LOW quickly. If the LOW flame goes out, increase the flame size and test again.
2. With the burner on the LOW setting, open and close the cabinet door under the cooktop. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

Flame Recheck

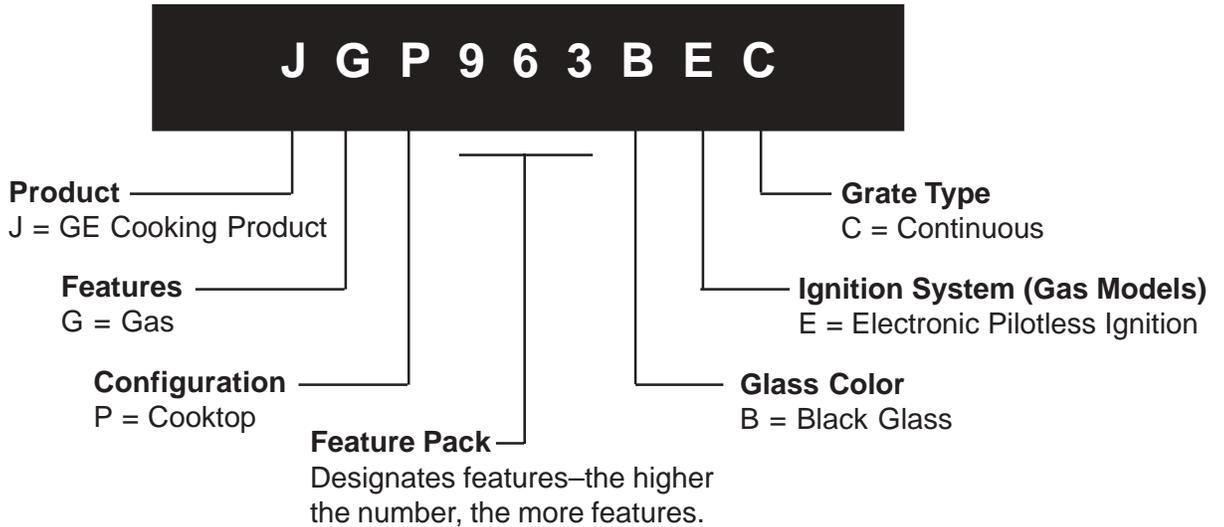
After the adjustment is made, turn all burners off. Ignite each burner individually. Observe the flame at the HI position. Rotate the valve to the LOW position and be sure the flame size decreases as the valve is rotated counterclockwise.

Note: Once the conversion is complete and checked OK, fill out the LP sticker and include your name, organization, and date conversion was made. Apply the sticker near the cooktop gas inlet opening to alert others in the future that this appliance has been converted to LP. If converting back to natural gas from LP, please remove the sticker so others know the appliance is set to use natural gas.

Specifications and Nomenclature

For burner BTU rate and orifice size, refer to the *Conversion to LP (Propane) Gas* chapter.

Model Number



GEA00758

The serial plate of your cooktop is located on the bottom of the burner box. In addition to the model and serial numbers, it tells you the ratings of the burners and the type of fuel and pressure the cooktop was adjusted for when it left the factory.

Serial Number

The first two numbers of the serial number identify the month and year of manufacture.
Example: AZ123456S = January, 2000

A - JAN	2005 - H
D - FEB	2004 - G
F - MAR	2003 - F
G - APR	2002 - D
H - MAY	2001 - A
L - JUN	2000 - Z
M - JUL	1999 - V
R - AUG	1998 - T
S - SEP	1997 - S
T - OCT	1996 - R
V - NOV	1995 - M
Z - DEC	1994 - L

The letter designating the year repeats every 12 years.

Example:
T - 1974
T - 1986
T - 1998

Note: The technical sheet is located under the control panel.

Warranty Information

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



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

GE Will Replace:

One Year
From the date of the
original purchase

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

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.

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

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

Warrantor: General Electric Company, Louisville, KY 40225

Cooktop Features and Controls

Throughout this manual, features and appearances may vary from the customer's model.

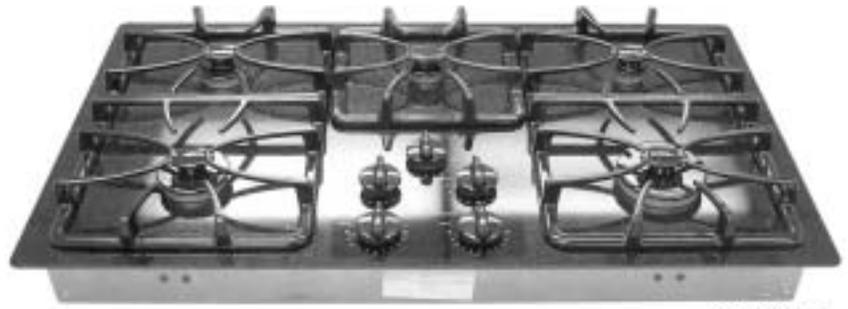
The new gas cooktop revitalization encompasses over 20 models of gas cooktops. It includes 30-in., 4-burner and 36-in., 5-burner models in both deepdish metal and glass cooktop configurations. All gas cooktop revitalization models have spill-proof burners and electric ignition systems.

Feature Index

1. Spill-proof Burners (2 or 3)
2. Simmer Spill-proof Burner
3. High-Power Spill-proof Burner*
4. Surface Unit Controls
5. Glass Cooktop Surface*
6. Cast-Iron Burner Grates*

*Some models

36-in. Glasstop Cooktop



GEA00759

36-in. Deepdish Cooktop



GEA00760

30-in. Glasstop Cooktop



GEA00761

30-in. Deepdish Cooktop



GEA00762

Built-In Gas Cooktops

Features	GE Profile Performance Series™				GE Profile™		GE		
	JGP963SEC JGP963WEC JGP963CEC JGP963BEC	JGP962SEC JGP962TEC JGP962BEC	JGP933SEC JGP933WEC JGP933CEC JGP933BEC	JGP932SEC JGP932TEC JGP932BEC	JGP636WEV JGP636CEV JGP636AEV JGP636BEV	JGP336WEV JGP336CEV JGP336AEV JGP336BEV	JGP628WEC JGP628CEC JGP628BEC	JGP328WEC JGP328CEC JGP328BEC	JGP320EV
Cooktop burners	5 Sealed	5 Sealed	4 Sealed	4 Sealed	5 Sealed	4 Sealed	4 Sealed	4 Sealed	4 Standard
Max. Plus Burner 15,000 BTU									
Maximum Output burner									
Precise Simmer burner(s)	2	2			2				
Electronic pilotless ignition									
Cooktop surface	Stainless Porcelain	Ceramic Glass	Stainless Porcelain	Ceramic Glass	Tempered Glass	Tempered Glass	Porcelain Enameled	Porcelain Enameled	Porcelain Enameled
Cooktop grates	Continuous Deluxe Cast	Continuous Deluxe Cast	Continuous Deluxe Cast	Continuous Deluxe Cast	Deluxe Cast	Deluxe Cast	Continuous	Continuous	Standard Steel
One-piece drip pans					Porc.-Enam.	Porc.-Enam.	Porc.-Enam.	Porc.-Enam.	Chrom
Control panel	Stainless White Bisque Black	Stainless White Black	Stainless White Bisque Black	Stainless White Black	White Bisque Almond Black	White Bisque Almond Black	White Bisque Black	White Bisque Black	White/Black
Controls	Upfront	Upfront	Right Side	Right Side	Upfront	Right Side	Upfront	Right Side	Right Side
Appearance									
Color appearance*	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS WW CC BB	WW AA BB CC	WW AA BB CC	WW CC BB	WW CC BB	WH/BL
Weight & Dimensions									
Cooktop width (in inches)	36	36	30	30	36	30	36	30	30
Approx. shipping weight (lbs.)	54	59	44	49	38	30	51	44	31
Power/Ratings									
Gas cooktop electrical rating					120V, 60Hz, 5A				
Burners (000's/BTU's):	Nat. Gas/ LP Gas†	(1) 15.0/14.0 (1) 11.0/10.0 (1) 9.1/8.1 (2) 6.0/6.0	(1) 12.0/9.4 (2) 9.5/7.0 (2) 5.0/4.0	(1) 12.0/9.4 (2) 9.5/7.0 (1) 5.0/4.0	(3) 9.1/8.1 (1) 6.0/6.0	(3) 9.1/8.1 (1) 6.0/6.0 (4) 9.1/8.0			

*SS = Stainless Steel, WW = White on white, CC = Bisque, AA = Almond on almond, BB = Black on black, WH = White, BL = Black.
 †A set of LP orifices is included with each cooktop for LP conversion. Factory set for Natural Gas.

GEA00763

Ignition System

The surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

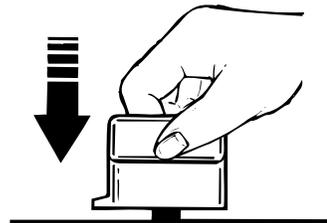
The ignition system consists of 4 (or 5) spark switches (1 on each valve), 4 (or 5) spark electrodes (1 on each burner), and a spark module.

The burner control knob must be turned to the LITE position to light the burner and out of the LITE position to stop the sparking after the burner has ignited.

All 4 electrodes will spark when any burner control knob is in the LITE position.

Lighting a Burner

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



Check to be sure the burner you turned on is the one you want to use.

GEA00261

After the burner ignites, turn the knob to adjust the flame to the desired size. To turn a burner off, turn the knob clockwise as far as it will go, to the OFF position.

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

Caution: 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 turn on is the one you want to use.

WARNING: Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths, or other materials on them. Be sure you turn the control knob to OFF when you finish cooking.

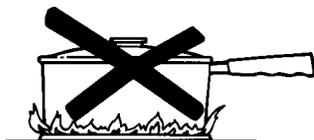
Simmer and Power Burners

(on some models)

The right rear burner (and center burner on 36-in. models) is best for smaller pans and cooking operations that require carefully controlled simmering conditions. The 2 left burners are best for general cooking. The front right burner (on most models) is a high-power burner for larger pans and fast boiling.

Selecting Flame Size

WARNING: For safe handling of cookware, **never** let the flame extend up the sides of the cookware.



GEA00262

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

The flame size on a gas burner should match the cookware you are using. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

Selecting 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.

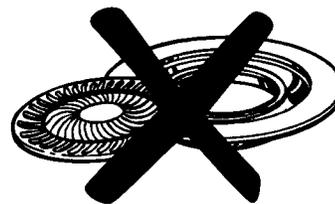
Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

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

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

Using Stovetop Grills



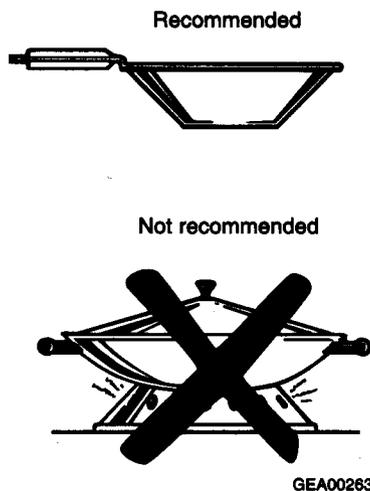
GEA00264

WARNING: Do not use stovetop grills on your sealed gas burners. Using the stovetop grill on the sealed gas burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to the customer's health.

Using Woks

We recommend using only a flat-bottomed wok, available at local retail stores, or use the Wok Holder accessory with traditional round-bottomed woks. The Wok Holder accessory can be ordered from your appliance dealer.

The Wok Holder fits on top of the cooktop grate to provide support and proper air circulation for traditional round-bottomed woks only. Do not use flat-bottomed woks with the Wok Holder.



WARNING: Do not use woks that have support rings. 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 a health hazard. Do not try to use such woks without the ring unless you are using the Wok Holder. Serious burns may result if the wok is tipped over.

Mechanical Disassembly

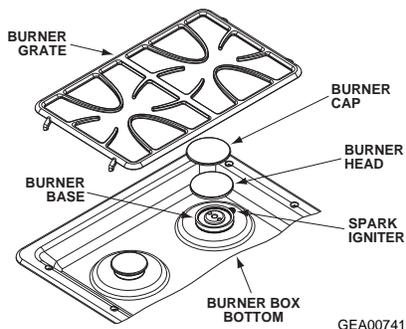
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Note: The cooktop itself is not equipped with a gas shutoff valve. If installed correctly, a shutoff valve will be in the main gas supply line “downstream” of the appliance pressure regulator.

Igniter Removal

1. Remove the burner grate, burner cap, and burner head from the cooktop.



2. Insert a small, flat screwdriver blade between the edge of the igniter and burner base and lift the igniter.



GEA00768

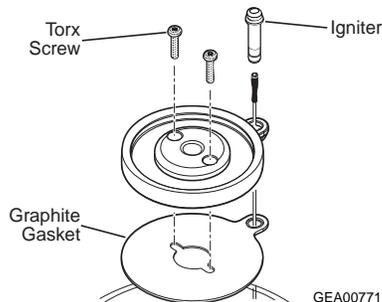
Caution: When removing the wire from the igniter, make sure you do **not** damage the heat shrink insulation on the wire. If damaged, repair the wire insulation with fiberglass tape.

3. Unplug the wire from the base of the igniter.

Burner and Top Removal

Note: The cooktop does **not** need to be removed from the countertop.

1. Remove all igniters (see *Igniter Removal*).



2. Remove 2 Torx (T15) screws from each burner base and remove the burner bases.

Caution: When replacing burner bases on glasstop models, do not overtighten screws.

Caution: Graphite gaskets are very fragile. Care **must** be given to avoid breaking.

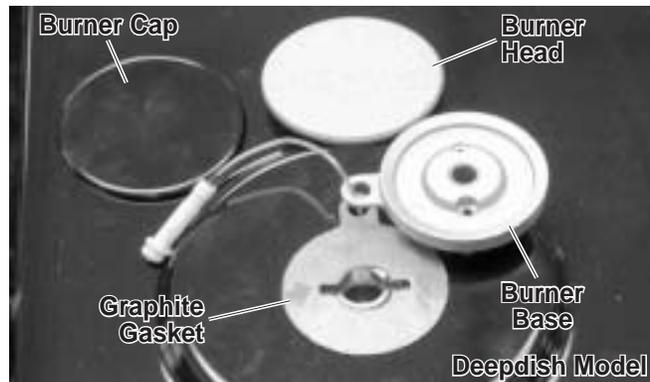
3. Remove the flat graphite gaskets and set aside.
4. Remove the knobs from the cooktop.
5. Lift off the cooktop and place it on a flat, protected surface.
6. Remove the graphite gaskets (glass cooktop models only) and set aside.

Note: When reassembling the glass cooktop models, replace the top before replacing the graphite gaskets to avoid damage to the gaskets.

Caution: There is a foam gasket (seal) between the cooktop and the burner box (nonglass models only). This gasket **must** stay in place to ensure proper air flow to the burners (see *Igniter Removal* illustration).



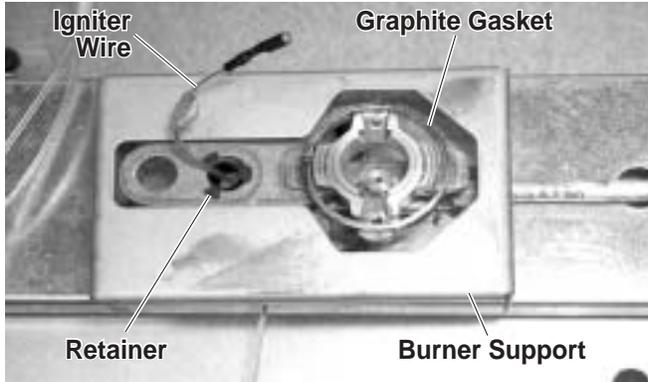
GEA00769



GEA00770

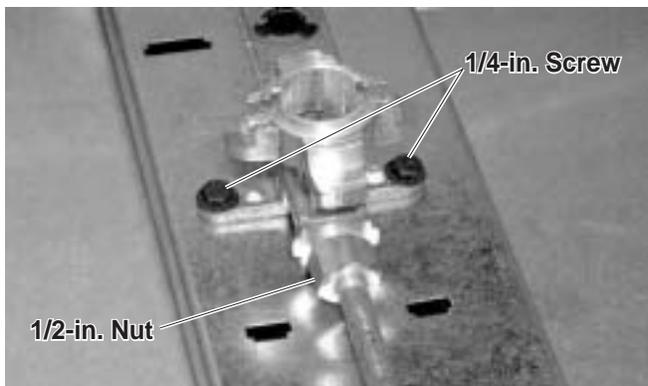
Burner Bracket Removal

1. Remove the burners and top (see **Burner and Top Removal**).
2. Remove the insulation blanket.



GEA00773

3. Remove the graphite gasket ring (glasstop models only).
4. Compress the legs of the burner support and lift up to remove.



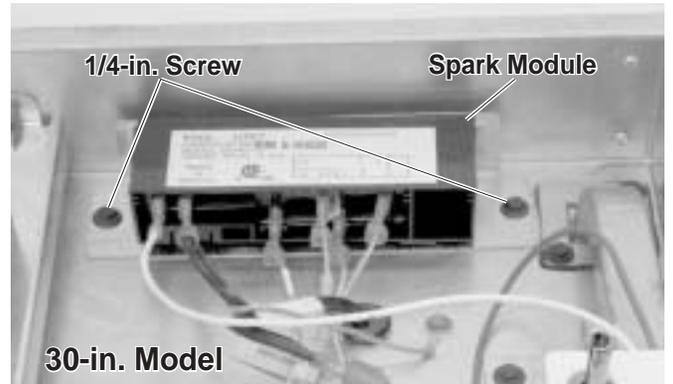
GEA00774

5. Remove the 1/2-in. nut on the gas line to the burner bracket.
6. Remove 2 screws (1/4-in.) and the igniter wire from the burner bracket.

Note: When installing, be sure the igniter wire is placed through the hole with the retainer clip.

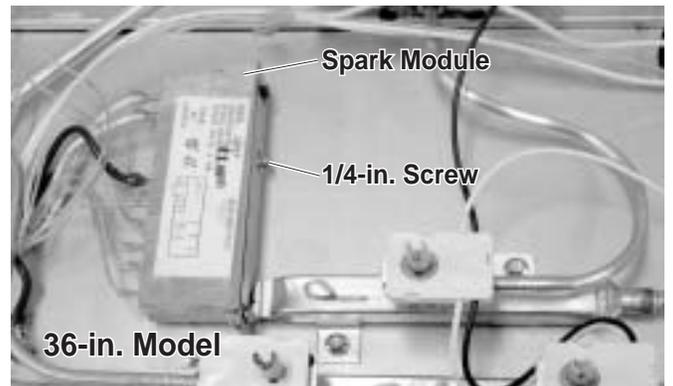
Spark Module Removal

1. Remove insulation material if applicable.
2. Note positions and unplug the wires to the spark module.



GEA00775

3. Remove 2 screws (1/4-in.) and the mounting bracket from the cooktop pan (30-in. models only).

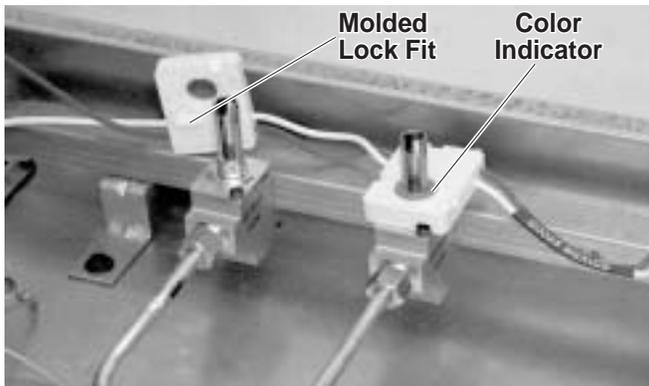


GEA00776

4. Remove the 1/4-in. screw and the spark module from the mounting bracket.

Igniter Switch Removal

1. Remove the burners and top (see **Burner and Top Removal**).
2. Unplug the wires to the igniter switch.



Note: On 36-in. models, note the color and position of switches.

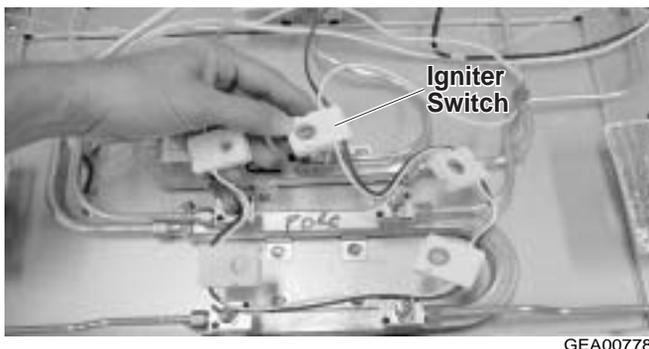
3. Lift each igniter switch off the valve stem.

Note: When replacing the switch, replace the entire harness with colors in same positions. The bottom of the switch is molded to conform to the top of the valve for a locked-in fit.

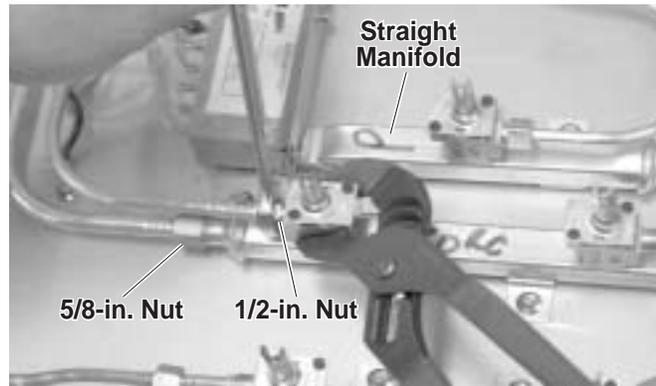
Valve Removal

36-in. Models

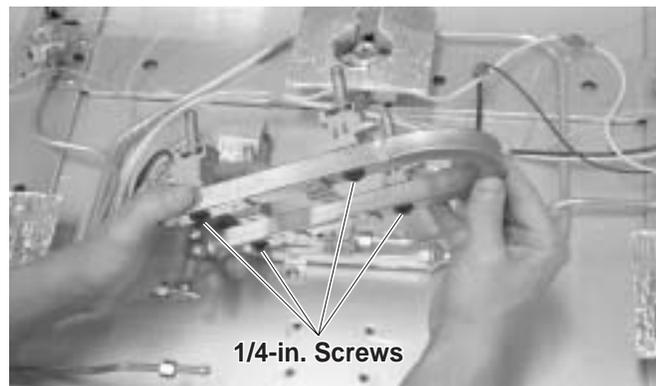
1. Remove the burners and top (see **Burner and Top Removal**).



2. Lift the igniter switches off the valve stems. (Note the color and positions of the switches.)



3. Remove the 1/2-in. nut on the gas line to the valve and remove the gas line.
4. Remove the 5/8-in. nut on the gas line to the horseshoe-shaped manifold or the 9/16-in. nut on the gas line to the straight manifold and remove the gas line.
5. Remove the 1/4-in. screws and the manifold from the burner box.

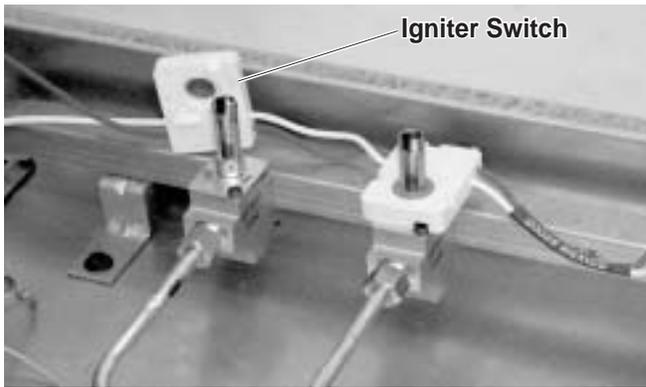


6. Remove the 1/4-in. screw from the manifold and remove the valve.

Valve Removal

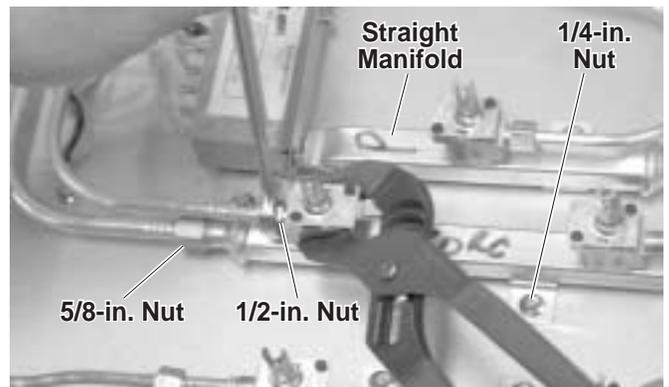
30-in. Models

1. Remove the burners and top (see **Burner and Top Removal**).



GEA00840

2. Lift the igniter switch off the valve stem.



GEA00841

3. Remove the 1/2-in. nuts (5) on the gas lines to the valves and remove the gas lines.
4. Remove the 5/8-in. nut on the gas line to the horseshoe-shaped manifold or the 9/16-in. nut on the gas line to the straight manifold and remove the gas line.
5. Remove the 1/4-in. screws (6) and 2 manifolds from the burner box.



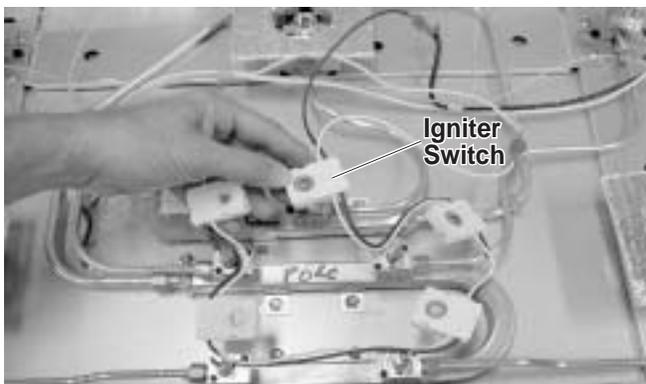
GEA00781

3. Remove the 1/2-in. nut on the gas line to the valve and remove the gas line.
4. Loosen the 1/4-in. screw from the manifold until the valve can be removed.

Manifold Removal

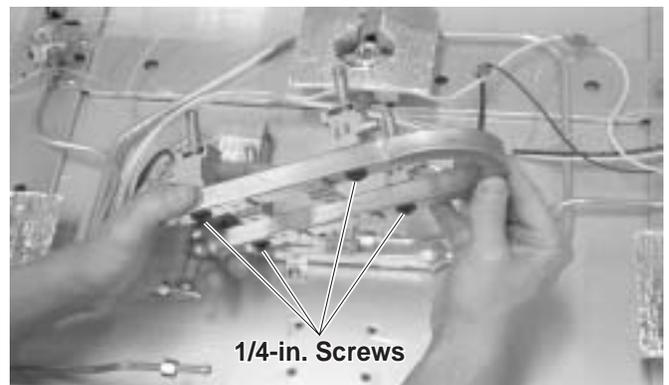
36-in. Models

1. Remove the burners and top (see **Burner and Top Removal**).



GEA00778

2. Lift the igniter switches off the valve stems. (Note the color and positions of the switches.)



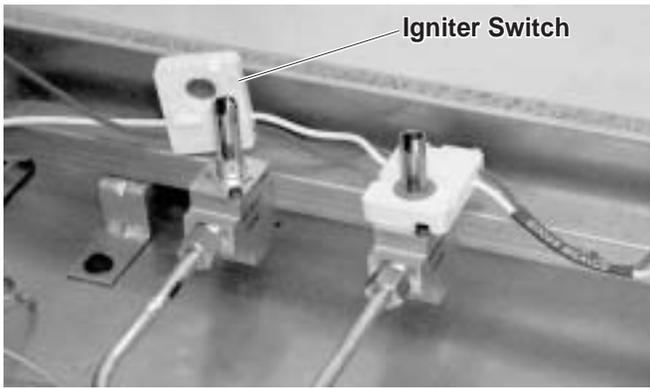
GEA00780

6. Remove the 1/4-in. screws (5) from 2 manifolds and remove the valves.

Manifold Removal

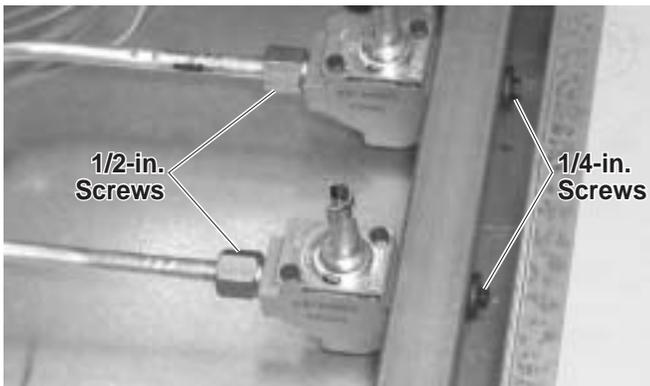
30-in. Models

1. Remove the burners and top (see **Burner and Top Removal**).



GEA00840

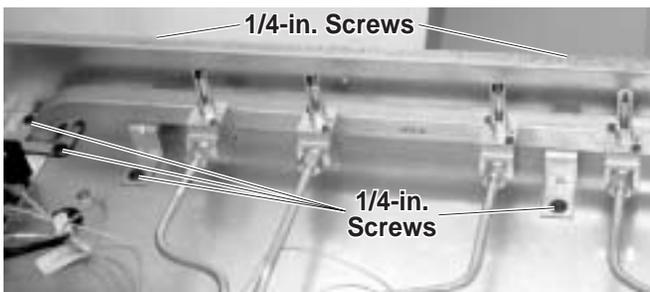
2. Lift the igniter switches off the valve stems.



GEA00842

3. Remove the 1/2-in. nuts (4) on the gas lines to the valves and remove the gas lines.
4. Remove the gas fitting located under the counter from the manifold.

Note: If no work space is available under the counter, remove 2 hold-down brackets from under the countertop, lift the burner box from the counter, turn it 10 degrees, and insert cardboard or wood under the burner box to protect the countertop.



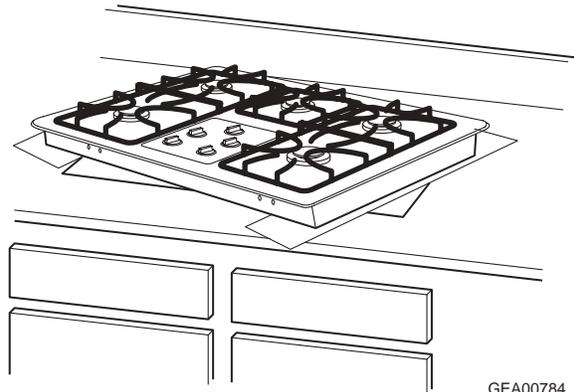
GEA00782

5. Remove the 1/4-in. screws (2) from the right side exterior of the burner box.

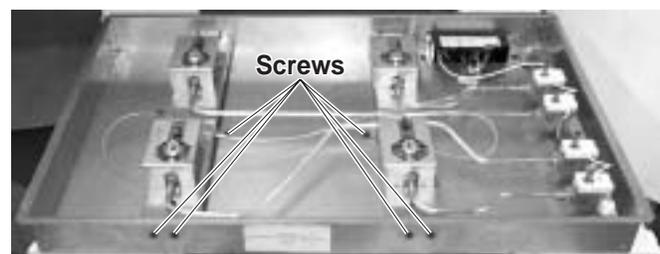
6. Remove the 1/4-in. screws (4) from the manifold and remove the manifold from the burner box.
7. Remove the 1/4-in. screws (4) from the manifold and remove the valves.

Brace Removal

1. Remove the burners and top (see **Burner and Top Removal**).
2. Remove the burner brackets (see **Burner Bracket Removal**).
3. Remove 2 hold-down brackets from under the countertop, lift the burner box from the counter, turn it 10 degrees, and insert cardboard or wood under the burner box to protect the countertop.



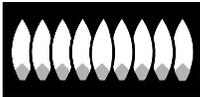
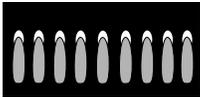
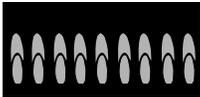
GEA00784



GEA00783

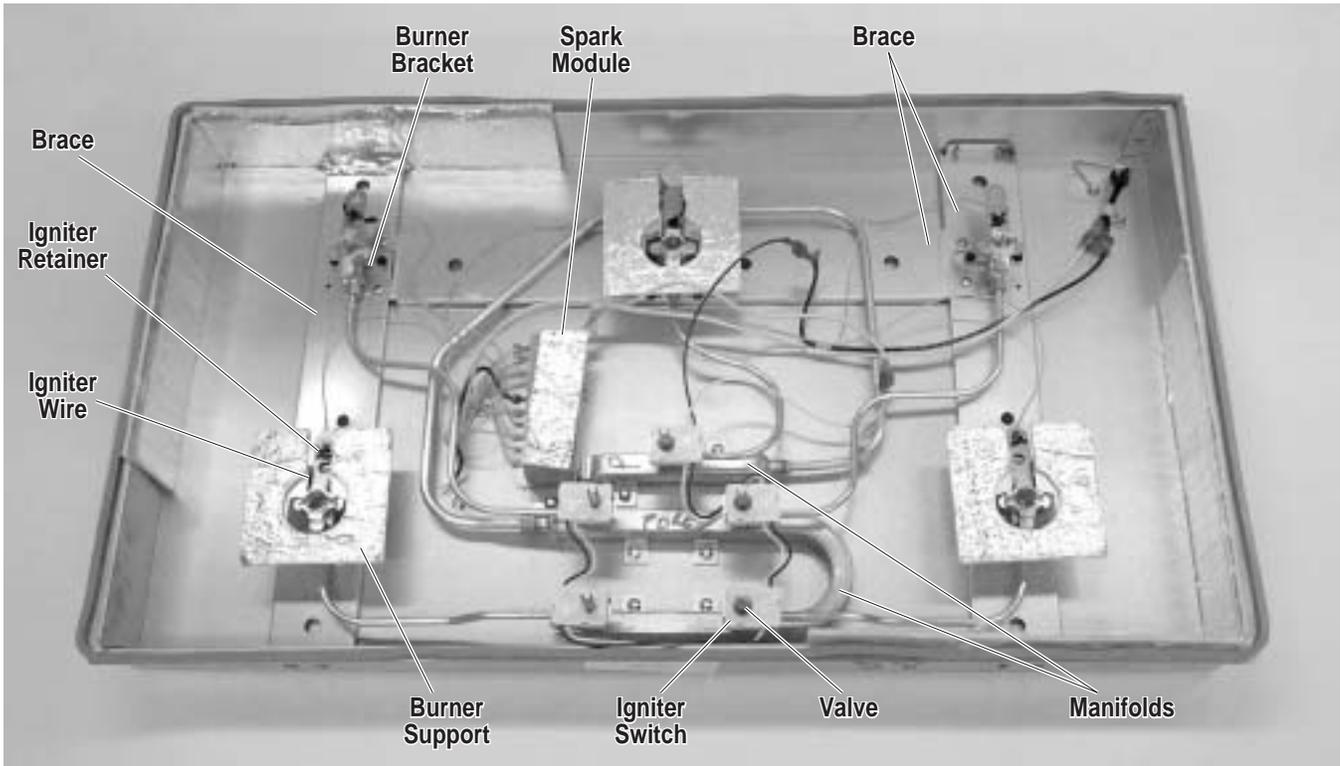
4. Remove all brace screws from the exterior of the burner box.
5. Remove all screws from the braces and remove the braces.

Troubleshooting

Problem	Possible Causes	What to Do
Burner flames are very large, yellow or yellow-tipped	The combustion quality of burner flames needs to be determined visually.	<ul style="list-style-type: none"> Use the illustrations below to determine if the burner flames are normal. If the burner flames look like A, see Flame Adjustments. Normal burner flames should look like B or C, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal. <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>A–Yellow flames Call for service</p> </div> <div style="text-align: center;">  <p>B–Yellow tips on outer cones Normal for LP gas</p> </div> <div style="text-align: center;">  <p>C–Soft blue flames Normal for natural gas</p> </div> </div> <p style="text-align: right; font-size: small;">GEA00785</p>
Burners do not light	Plug on cooktop is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply is not connected or turned ON .	<ul style="list-style-type: none"> See the Installation Instructions that came with the cooktop.
	A fuse may be blown or a circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	<ul style="list-style-type: none"> Make sure the pins in the burner head are properly located in the burner base holes.
	Igniter tip broken or bent.	<ul style="list-style-type: none"> Replace igniter.
	Igniter switch defective.	<ul style="list-style-type: none"> Replace igniter switches.
Ticking sound of spark igniter persists after burner lights	Control knob is still in the LITE position.	<ul style="list-style-type: none"> Turn the knob beyond the LITE position to the desired setting. Turn the burner off and relight. If ticking is still present, replace the igniter switches.
	Be sure the knob is in the OFF position.	<ul style="list-style-type: none"> Remove knob by pulling it straight off the stem and check the bottom of the knob for any buildup of soil. If ticking persists, replace the igniter switches.
Tiny scratches (may appear as cracks) or abrasions on glass ceramic surface	Incorrect cleaning methods being used.	<ul style="list-style-type: none"> Use recommended cleaning procedures as described in Use and Care manual.
Hot sugar mixtures or plastic melted to the surface	Hot cooktop came into contact with these substances.	<ul style="list-style-type: none"> See the Cleaning the Glass Ceramic Cooktop section of the Use and Care manual.

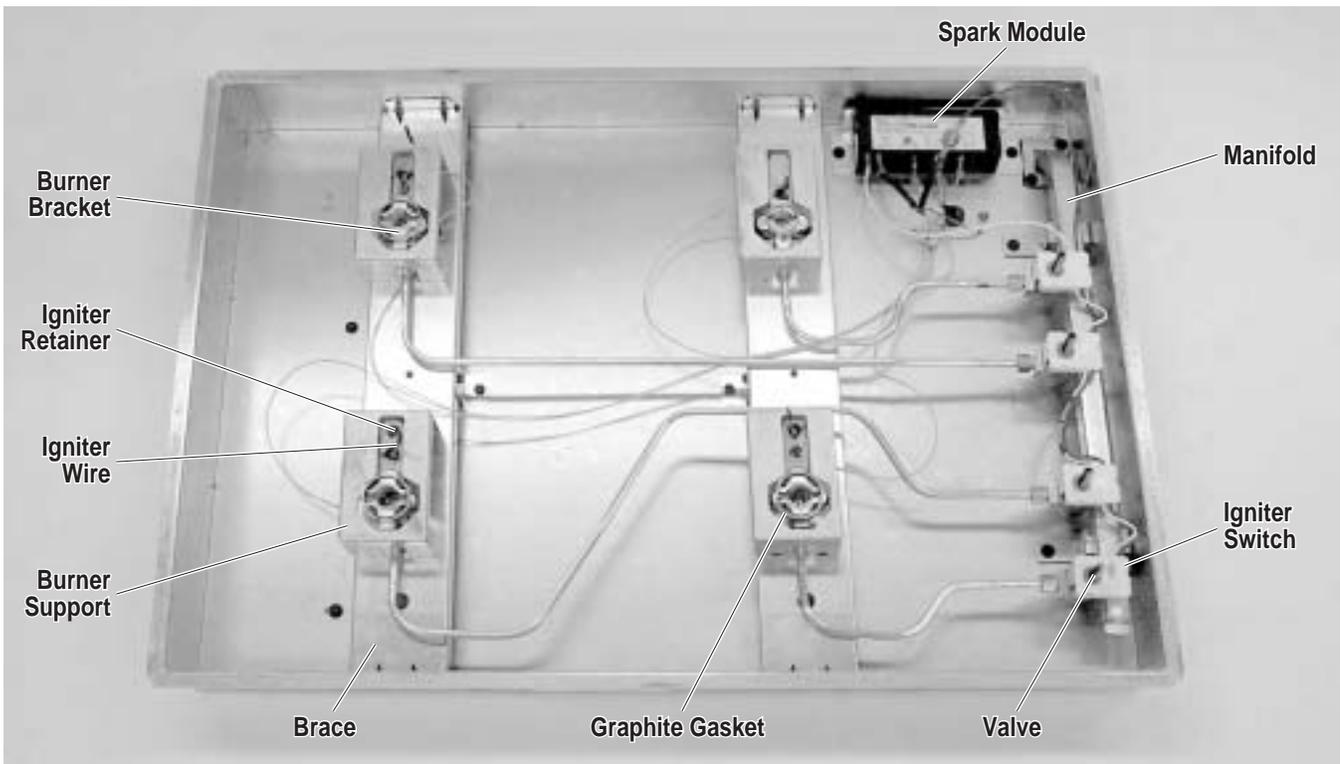
Component and Connector Locator Views

36-in. Deepdish Cooktop



GEA00786

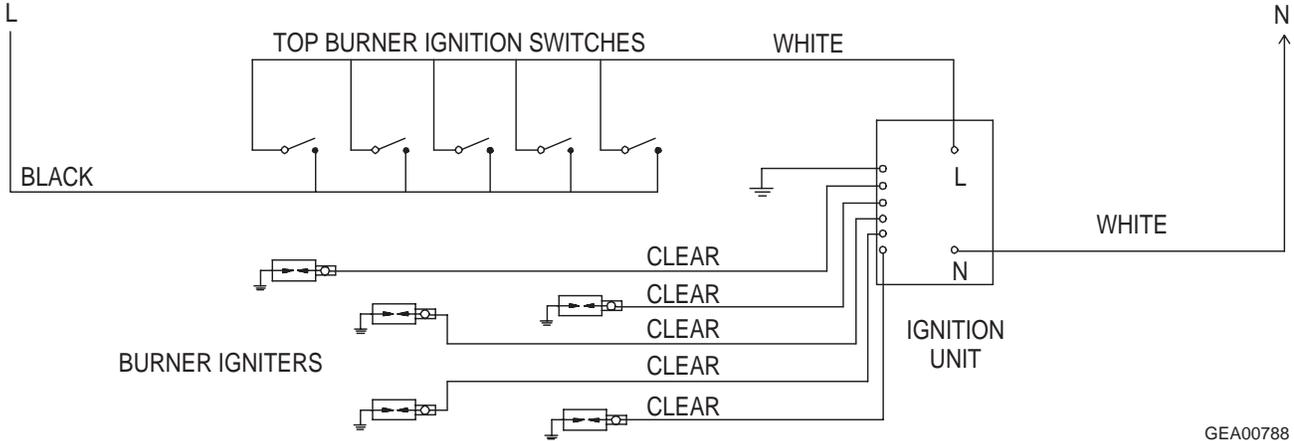
30-in. Glasstop Cooktop



GEA00787

Schematics

Caution: Label all wires prior to disconnection when servicing the controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.



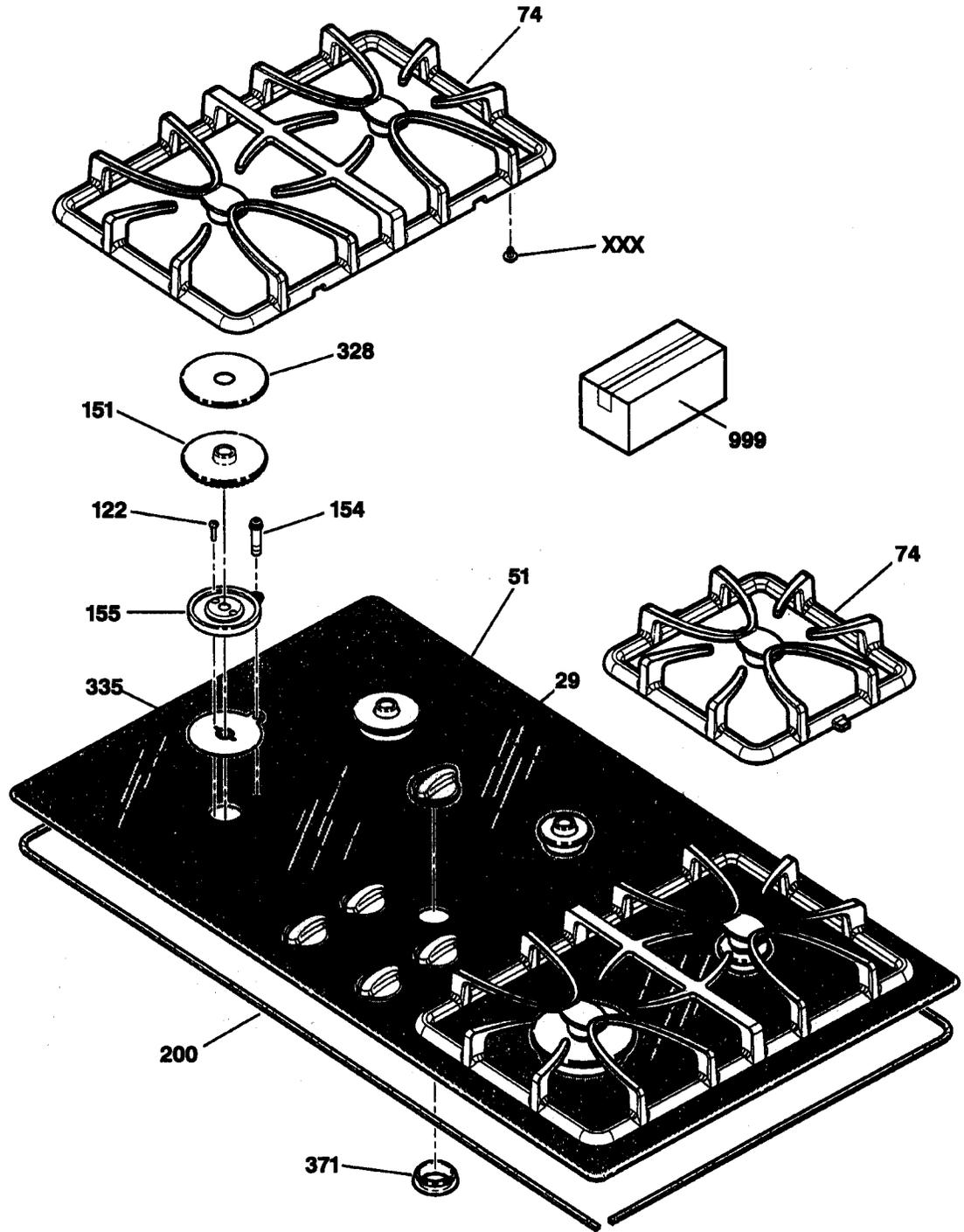
GEA00788

Parts List

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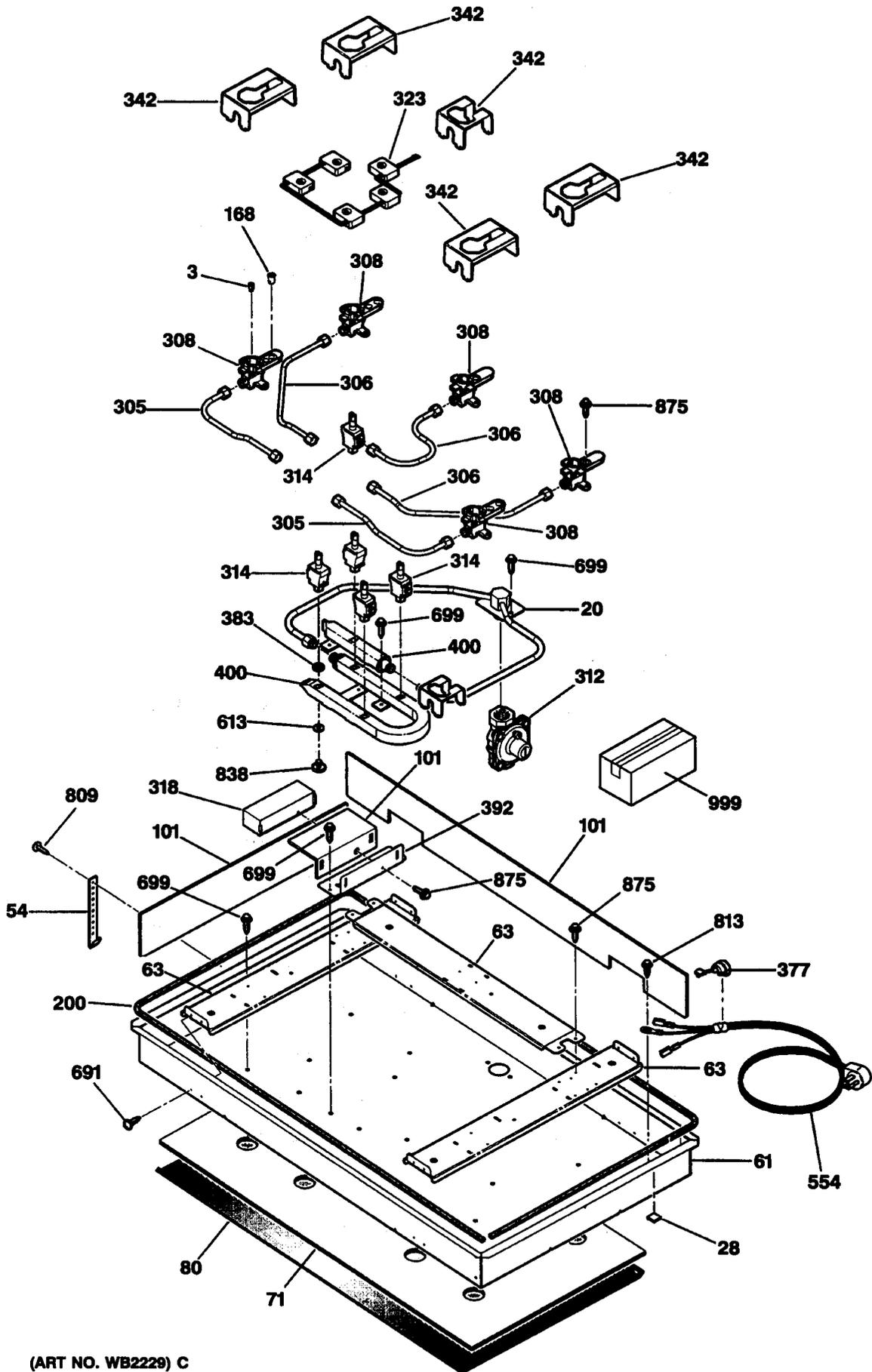
Model JGP962	27
Model JGP933	32

Model JGP962



(ART NO. WB2228) C

Model JGP962



(ART NO. WB2229) C

Model JGP962

Ref No	Part Number	Description	Qty
3	WB28T10028	ORIFICE SPUD- RT-RR/CENT	2
3	WB28T10014	ORIFICE SPUD ASM-LT. RR.	1
3	WB28T10030	ORIFICE SPUD ASM-LT. FRT	1
3	WB28T10027	ORIFICE SPUD ASM-RT. FRT	1
3	WB28T10016	ORIFICE SPUD- LP	2
3	WB28T10017	ORIFICE SPUD ASM- LP	1
20	WB28T10023	MANIFOLD INLET	1
29	WB03T10132	GAS VALVE KNOB-BLK	5
44	WB02T10095	BURNER GROMMET-LGE	3
44	WB02T10096	BURNER GROMMET-SM	2
45	WB02T10101	GRATE FOOT	12
51	WB62T10106	GLASS MAINTOP ASM-BLK	1
54	WB02K5328	HOLD DOWN BRACKET	2
61	WB64T10022	BURNER BOX BOTTOM	1
63	WB02T10100	BURNER SUPPORT BRACKET	1
63	WB02T10098	BURNER SUPT BRACKET	2
63	WB02T10099	SUPPORT BRACKET	2
74	WB31T10024	GRATE ASM-DOUBLE	2
74	WB31T10025	GRATE ASM-SINGLE	1
80	WB34T10026	BURN BOX BOTTOM SHIELD	1
122	WB01K10021	SCREW MTG BURNER BASE	10
151	WB16T10014	BURNER HEAD H	2
151	WB16T10008	BURNER HEAD B	1
151	WB16T10005	BURNER HEAD C	1
151	WB16T10013	BURNER HEAD D	1
154	WB13T10010	IGNITER	5
155	WB16T10012	BURNER BASE H	2
155	WB16T10007	BURNER BASE B	1
155	WB16T10006	BURNER BASE C	1

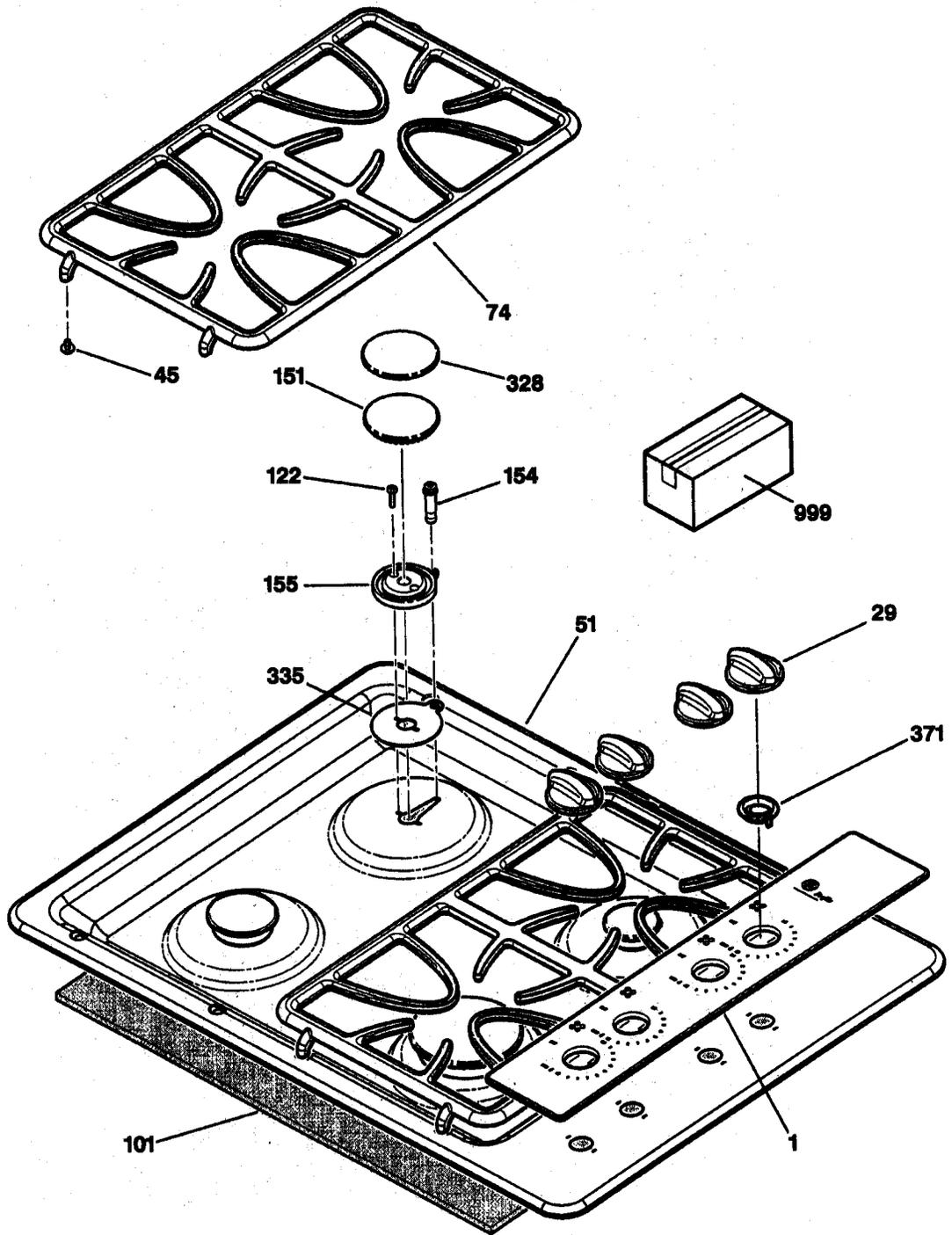
Model JGP962

Ref No	Part Number	Description	Qty
155	WB16T10015	BURNER BASE D	1
168	WB01K10007	CLIP-ELECTRODE	5
200	WB06T10002	FOAM TAPE	8
305	WB28T10019	BURNER TUBE-LT-FRT	1
305	WB28T10021	BURNER TUBE-RT-FRT	1
306	WB28T10020	BURNER TUBE-LT-RR	1
306	WB28T10022	BURNER TUBE-RT-RR	1
306	WB28T10025	BURNER TUBE	1
307	WB28T10032	BURNER INJET LT FRT	1
308	WB28T10010	BURNER INJET LTRR/RT/FRT	2
308	WB28T10031	BURNER INJET H-CTR/RTRR	2
312	WB19K5019	PRESSURE REGULATOR	1
314	WB19T10004	GAS VALVE 270-LT RR, CEN	2
314	WB19T10005	GAS VALVE 270-RT.RR.	1
314	WB19T10006	GAS VALVE 270-RT. FRT.	1
314	WB19T10003	GAS VALVE 270-LT. FRT	1
318	WB13K5079	SPARK MODULE	1
323	WB18T10173	SWITCH HARNESS	1
328	WB13T10011	BURNER CAP D-BLK	1
328	WB13T10006	BURNER CAP C-BLK	1
328	WB13T10008	BURNER CAP B-BLK	1
328	WB13T10012	BURNER CAP H-BLK	2
335	WB04T10014	BURNER GASKET D	1
335	WB16T10011	BURNER GASKET H	2
335	WB04T10011	BURNER GASKET B	1
335	WB04T10012	BURNER GASKET C	1
371	WB04T10015	CONTROL SEAL	5
377	WB02K5275	STRAIN RELIEF-RT ANGLE	1
392	WB02T10097	MODULE BRACKET	1

Model JGP962

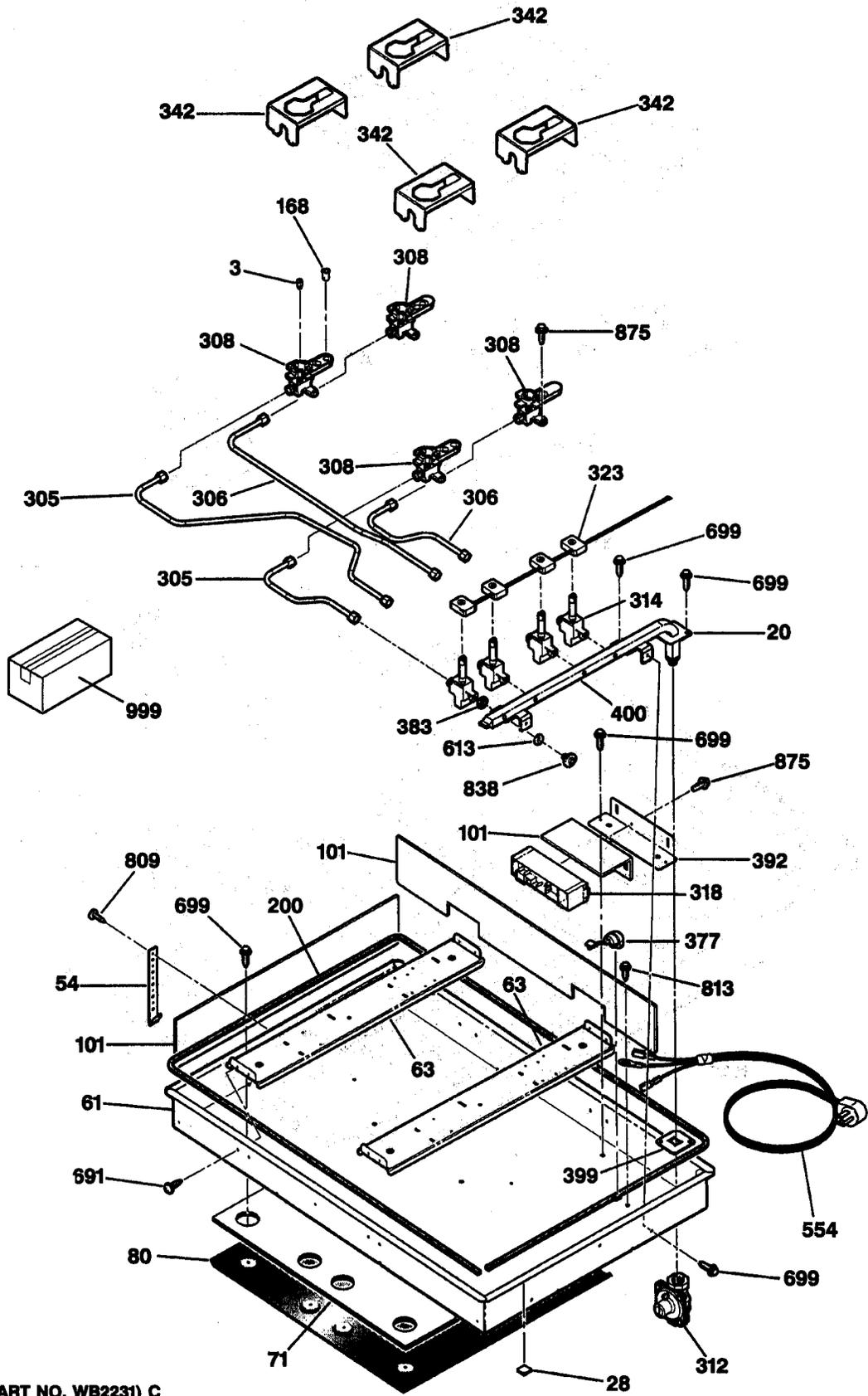
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400	WB28T10024	MANIFOLD PIPE	1
400	WB28T10026	MANIFOLD PIPE	1
554	WB08K5040	RANGE CORD	1
613	WB02X9008	GASKET	5
691	WB01K5192	TRIM SCREW-CHROME	8
699	WB01K5150	SCREW ST10-16 X 7/16"	12
809	WB01X1137	SCREW	2
813	WB01X1261	SCREW	1
838	WB01X1121	SCREW VALVE MTG	5
874	WB01X1162	SCREW	2
875	WH02X0930	SCREW 8-18 AB HW 3/8	8
999	49-80041	USE & CARE MANUAL	1
999	WB64X0093	GLASS CLEANER	1
999	31-13827	MINI MANUAL W/W DIAGRAM	1
999	31-10455	INSTALLATION INSTRUCTION	1
999	31-10444	INSTALLATION INSTRUCTION	1
999	WB18T10172	BURNER WIRE HARNESS	1
999	WB06K5036	RAZOR BLADE SCRAPER	1

Model JGP933



(ART NO. WB2232) C

Model JGP933



(ART NO. WB2231) C

Model JGP933

Ref No	Part Number	Description	Qty
1	WB57T10117	GLASS CNTL PNL ASM	1
3	WB28T10028	ORIFICE SPUD LT. FRT.	1
3	WB28T10014	ORIFICE SPUD RT. RR.	1
3	WB28T10015	ORIFICE SPUD LT. RR.	1
3	WB28T10027	ORIFICE SPUD RT. FRT.	1
3	WB28T10016	ORIFICE SPUD- LP	1
3	WB28T10017	ORIFICE SPUD ASM- LP	1
3	WB28T10033	ORIFICE SPUD-LP	1
28	WB02T10103	FELT PAD	10
29	WB03T10132	GAS VALVE KNOB-BLK	4
45	WB02T10101	GRATE FOOT	8
51	WB62T10122	MAINTOP GAS ASM	1
54	WB02K5328	HOLD DOWN BRACKET	2
61	WB64T10023	BURNER BOX BOTTOM	1
63	WB02T10105	BURNER BRACKET SUPPORT	2
71	WB35T10048	BURNER BOX INSULATION	1
74	WB31T10040	BURNER GRATE DBL	2
80	WB34T10025	BURN BOX BOTTOM SHIELD	1
101	WB35T10052	MAINTOP INSULATION	1
101	WB35T10049	MODULE INSULATION	1
101	WB35T10050	INSULATION SDE	2
101	WB35T10051	INSULATION SDE	1
122	WB01T10049	SCR 6-32 MCH FHT15 .984	8
151	WB16T10016	BURNER HEAD RT. RR.	1
151	WB16T10017	BURNER HEAD LT. FRT.	1
151	WB16T10018	BURNER HEAD LT. RR.	1
151	WB16T10019	BURNER HEAD RT. FRT.	1
155	WB16T10012	BURNER BASE RT. RR.	1
155	WB16T10007	BURNER BASE LT. FRT.	1

Model JGP933

Ref No	Part Number	Description	Qty
155	WB16T10006	BURNER BASE LT. RR.	1
155	WB16T10015	BURNER BASE RT. FRT.	1
168	WB01K10007	CLIP-ELECTRODE	4
200	WB06T10009	TAPE (FOAM)	8
305	WB28T10035	BURNER TUBE LT. FRT.	1
305	WB28T10037	BURNER TUBE RT. FRT.	1
306	WB28T10036	BURNER TUBE LT. RR.	1
306	WB18T10175	BURNER TUBE RT. RR.	1
308	WB28T10010	BURNER INJET RT FT, RTRR	2
308	WB28T10032	BURNER INJET LT. RR.	1
308	WB28T10031	BURNER INJET LT. FRT.	1
312	WB19K5019	PRESSURE REGULATOR	1
314	WB19T10007	GAS VALVE 270 RT. RR	1
314	WB19T10008	GAS VALVE 270 LT. FRT.	1
314	WB19T10018	GAS VALVE 270 LT.RR.	1
314	WB19T10019	GAS VALVE 270 RT. FRT.	1
316	WB13T10010	IGNITER	4
318	WB13K0025	SPARK MOD. TOP BURNERS	1
323	WB18T10176	SWITCH HARNESS	1
328	WB13T10028	BURNER CAP BLK-RT. FRT	1
328	WB13T10029	BURNER CAP BLK-LT. RR.	1
328	WB13T10023	BURNER CAP BLK-LT. FRT.	1
328	WB13T10024	BURNER CAP BLK-RT. RR.	1
335	WB04T10014	BURNER GASKET RT. FRT.	1
335	WB16T10011	BURNER GASKET RT. RR	1
335	WB04T10011	BURNER GASKET LT. FRT.	1
335	WB04T10012	BURNER GASKET LT RR.	1
342	WB02T10104	MAINTOP SUPPORT	4
371	WB32K5032	CONTROL SEAL - BLK	4

Model JGP933

Ref No	Part Number	Description	Qty
377	WB02K5275	STRAIN RELIEF-RT ANGLE	1
392	WB02T10097	MODULE BRACKET	1
399	WB04T10018	MANIFOLD SEAL	1
400	WB28T10034	PIPE MANIF ASM	1
554	WB08K5040	RANGE CORD	1
613	WB02X9008	GASKET	4
699	WB01K5150	SCREW ST10-16 X 7/16"	12
755	WZ04X0044	SCREW	1
809	WB01X1137	SCREW	2
813	WB01X1261	SCREW	1
820	WB01X1424	SCREW	14
838	WB01X1121	SCREW VALVE MTG	4
875	WH02X0930	SCREW 8-18 AB HXW 3/8	8
999	49-80041	USE & CARE MANUAL	1
999	31-13826	MINI MANUAL W/W DIAGRAM	1
999	31-10454	INSTALLATION INSTRUCTION	1
999	31-10443	INSTALLATION INSTRUCTION	1
999	WB18T10177	BURNER WIRE HARNESS	1