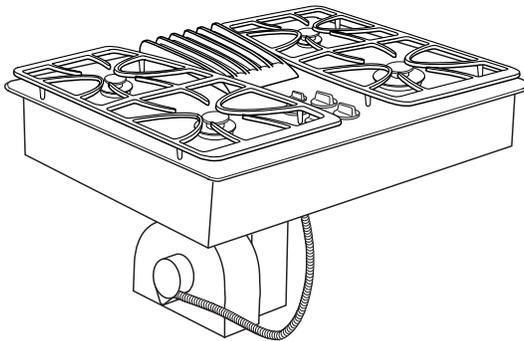




TECHNICAL SERVICE GUIDE

Profile Gas-on-Glass Cooktop



**MODEL SERIES:
JGP989**





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.

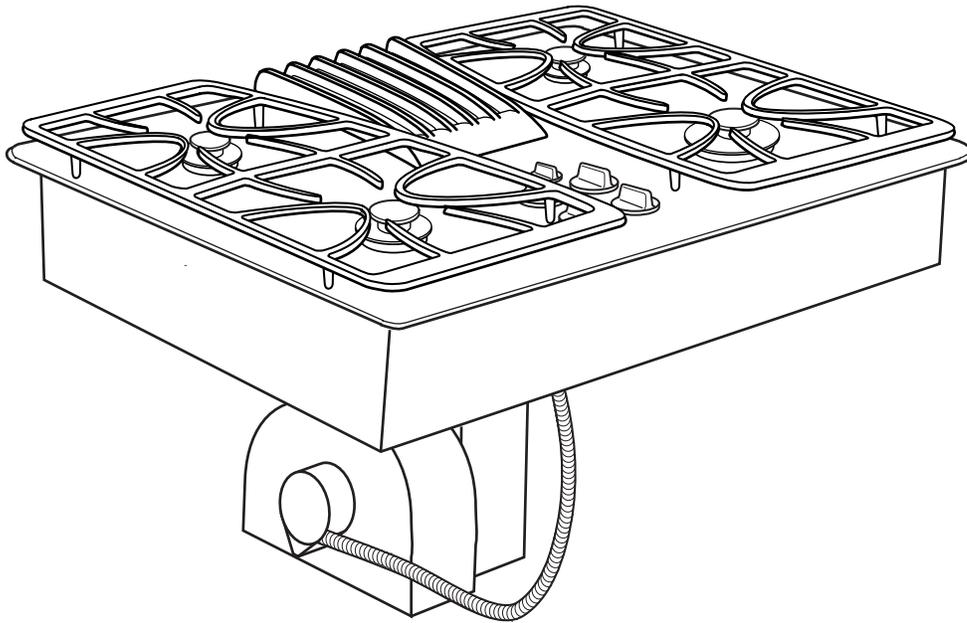
GE Consumer Home Services Training
Technical Service Guide
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Table of Contents

Introduction	2
Installation	3
Conversion to LP (Propane) Gas	4
Specifications and Nomenclature	8
Warranty Information	9
Cooktop Features and Controls	10
Mechanical Disassembly	13
Troubleshooting	19
Component and Connector Locator Views	21
Schematics	22
Parts List	24

Introduction



The new Profile Gas-on-Glass Downdraft Model cooktops make an eloquent statement of style, convenience, and kitchen planning flexibility. Whether chosen for its purity of design, attention to detail, or both of these reasons—you'll find these downdraft 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 cooktop surfaces, sealed burners, and a 400-CFM downdraft venting system.

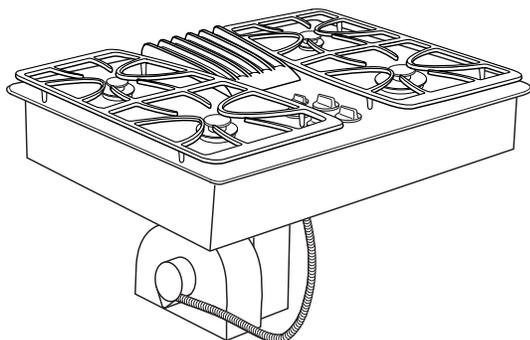
The information on the following pages will help you service these cooktops effectively and efficiently.

Installation

WARNING: Before beginning the installation, switch power off at the service panel and lock the service disconnecting means. When the service disconnecting means cannot be locked, securely fasten a warning tag to the service panel.

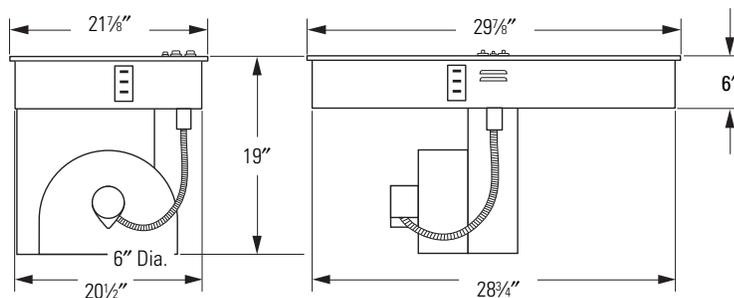
30-in. Cooktop Dimensions

Dimensions for reference only.
Unit shown fully assembled.



Before You Begin...

Note: The complete installation instructions are inclosed with the *Use and Care Manual*. Carefully read and follow these instructions.



Unit must be vented to the outside!

Gas Supply

These cooktops are designed to operate on natural gas at 4 in. of water column pressure or on LP gas at 10 in. of water column pressure. For proper operation, the maximum inlet pressure to the regulator must be **no more than 10 in.** of water column pressure for natural gas and 14 in. of water column pressure for LP gas.

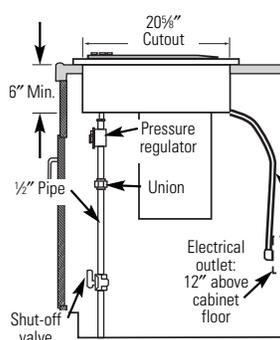
Gas Supply Shutoff Valve

The cooktop itself is not equipped with a gas shut-off valve. If installed correctly, a shut-off valve will be in the main gas supply line "upstream" of the appliance pressure regulator.

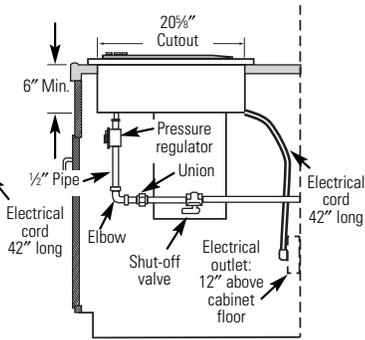
Measuring the Gas Pressure Supplied to the Burners

Connect the tubing supplied with a manometer over one end of the manometer. Remove a burner cap and head from the appliance and place the other end of the tubing over the burner orifice. Turn on the gas to the orifice you are testing and light at least one other burner to serve as a load.

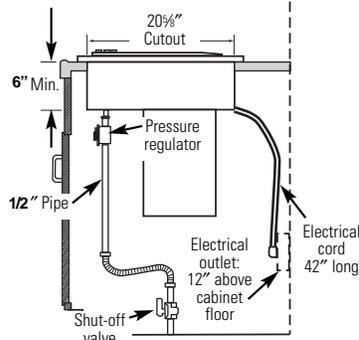
Solid Pipe Connection



Solid Pipe Connection with Elbow



Flexible Connection



Never reuse old flexible connectors. The use of old flexible connectors can cause gas leaks and personal injury. Always use **NEW** flexible connectors when installing a gas appliance.

Conversion to LP (Propane) Gas

Note: Before you begin, read these instructions completely and carefully.

The cooktop is factory set for natural gas operation. 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.

Product failure due to improper installation is not covered under the GE Appliances Warranty.

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

WARNING: This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion, or production of carbon monoxide may result, causing property damage, personal injury, or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

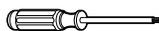
Tools You Will Need



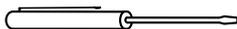
Adjustable wrench



9/32" (7 mm) Nutdriver

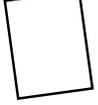


T15 Torx driver



Small, thin-blade flat screwdriver with approximately 1/8" blade width is needed to access the calibration screw.

Parts Included

PART	QUANTITY
 Brass orifices	4
 Stick-on rating label	1
 Installation instructions	1

Gas Supply

With the installation of this conversion kit, the cooktop should operate on LP gas at 10 in. of water column pressure.

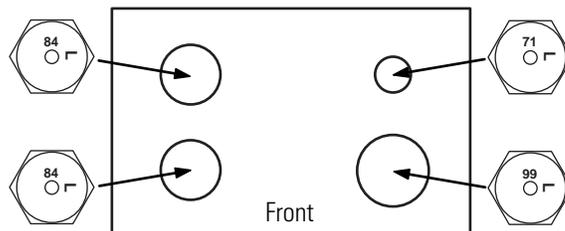
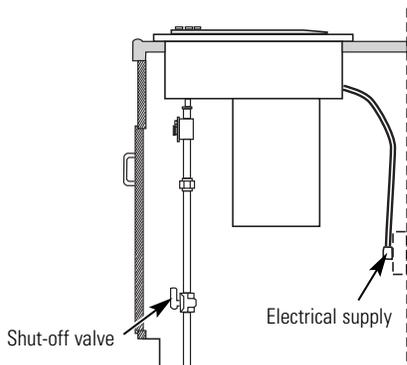
The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line. For proper operation, the maximum inlet pressure to the regulator must be no more than 14 in. water column pressure for LP gas.

When checking the regulator, the inlet pressure must be at least 1 in. greater than the regulator output setting. If the regulator is set for 10 in. of water column pressure, the inlet pressure must be at least 11 in.

Note: Disconnect the cooktop and the individual shutoff valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shutoff valve to the cooktop during any pressure testing of the gas supply piping system at test pressures equal to or greater than 1/2 psig.

Turn OFF Gas and Electric Supply

Before you begin, turn OFF the gas supply at the shut-off valve. Disconnect the electrical supply from the cooktop.



LP (Propane) Gas 10" W.C.P.

Burner Output Rating in BTU/HR

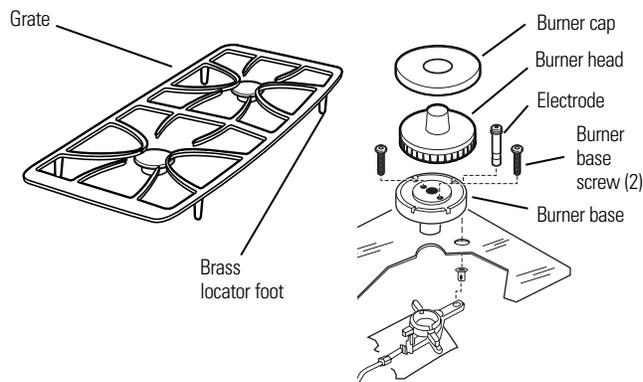
Location	BTUs	Orifice Size
LF, LR	8,500	0.84 Lmm
RR	5,500	0.71 Lmm
RF	11,000	0.99 Lmm

Note: For operation at elevations above 5000 ft. (1500 m), equipment ratings shall be reduced at a rate of 2% for each 1000 ft. (300 m) above sea level before selecting appropriately sized equipment, i.e., use smaller orifices.

Caution: When attaching the burner base to the glasstop unit, tighten to 12 in./lbs max torque. Overtightening will cause damage.

Convert Surface Burners

1. First remove, convert, and replace the left-side surface burners and then the right-side surface burners. Remove the grates, burner caps, and burner heads. Remove the screws securing the burner bases to the burners. Pull out the electrodes without removing the electrode leads.

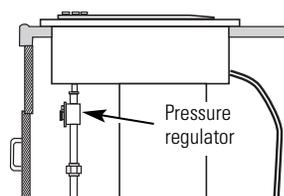


4. Replace the gaskets, burner bases, and electrodes. Install the 2 screws in each burner base. Do not overtighten. The maximum torque is 10 in./lbs. Push the igniters all the way down into the burner head.

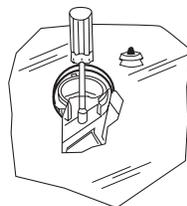
5. Install the burner heads, burner caps, and grates in their original burner positions.

Convert the Pressure Regulator

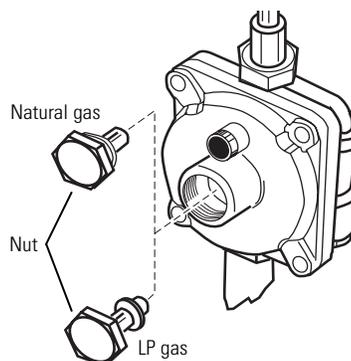
1. Locate the pressure regulator under the rear of the cooktop.



2. Remove the brass orifice spud in the chimney of each burner using a 9/32-in. (7 mm) nutdriver.



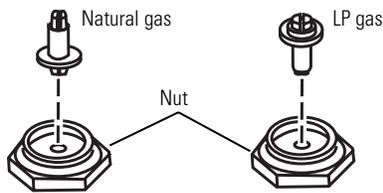
2. Remove the nut from the pressure regulator with an adjustable wrench.



Note: The LP orifices are shorter than the natural gas orifices.

3. Install the LP orifice spuds in their correct positions by number.

- Remove the plastic pin from the inside of the nut, turn the pin 180 degrees and snap the pin back into the nut.



- Reinstall the nut onto the regulator.
- Apply the LP conversion label next to the rating plate.

Test for Leaks

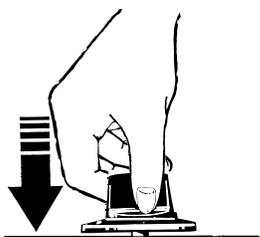
WARNING: Do **not** use a flame to check for leaks! Do **not** use the cooktop until **all** connections have been leak tested.

Perform leak test per the following instructions:

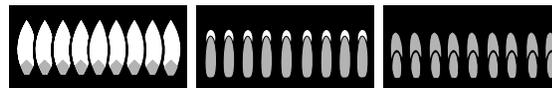
- Purchase a liquid leak detector or prepare a soap solution of one part water, one part liquid detergent.
- When all connections have been made, make sure all cooktop controls are turned to OFF and turn the gas supply valve to ON.
- Apply the liquid leak detector or the soap solution around all connections from the shutoff valve to the cooktop.
- A leak is identified by a flow of bubbles from the area of the leak.
- If a leak is detected, turn the gas supply off. Tighten the fitting. Turn the gas ON and test again. If the leak persists, turn the gas supply OFF and contact your dealer for assistance. Do **not** attempt to operate the cooktop if a leak is present.

Check Ignition

- Connect electrical supply cord.



- Push down one control knob and turn to the LITE position. The igniter will spark and the burner will light. The first test may require some time while air is flushed out of the gas line.
- Check to determine if your burner flames are normal. If burner flames look like **A**, call for service. Normal burner flames should look like **B** or **C**, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.



A—Yellow flames
Call for service

B—Yellow tips
Normal for
LP gas

C—Soft blue flames
Normal for
natural gas

- Turn the knob to OFF.
- Repeat the procedure for each burner.

Adjusting Low Flame (Simmer) 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.

Note: 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 1/8-in. blade width) is needed to access the screw.

- Light 2 other burners and set the knobs to a MEDIUM to HI setting.
- Light the burner to be adjusted and turn the knob to LOW.



- Remove the knob and insert a screwdriver into the valve shaft.
- Turn the adjustment screw until the flame

reaches the desired size.

5. Perform a flame stability test with the downdraft fan on HIGH.

Flame Adjustments

Note: The burners do not have air shutters adjustments and use nonadjustable orifices. If the flame lifts off the burner, or if you experience yellow-tipped 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 cannot be found in the above checks, replace the orifice with one having a smaller diameter opening.

Testing Flame Stability

1. With the downdraft vent fan on HI, turn the burner 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.

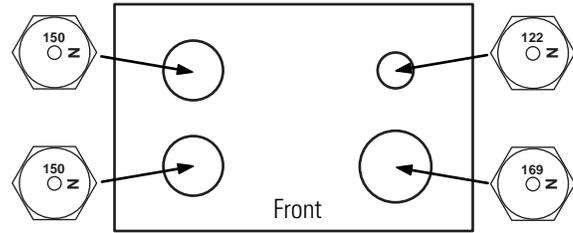
Flame Recheck

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.

Converting Back to Natural Gas

Reverse the procedure for converting to LP, locating the orifices as follows:



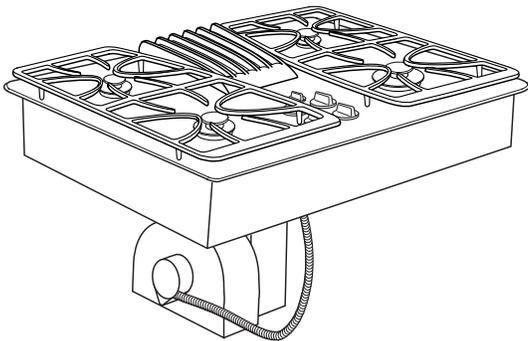
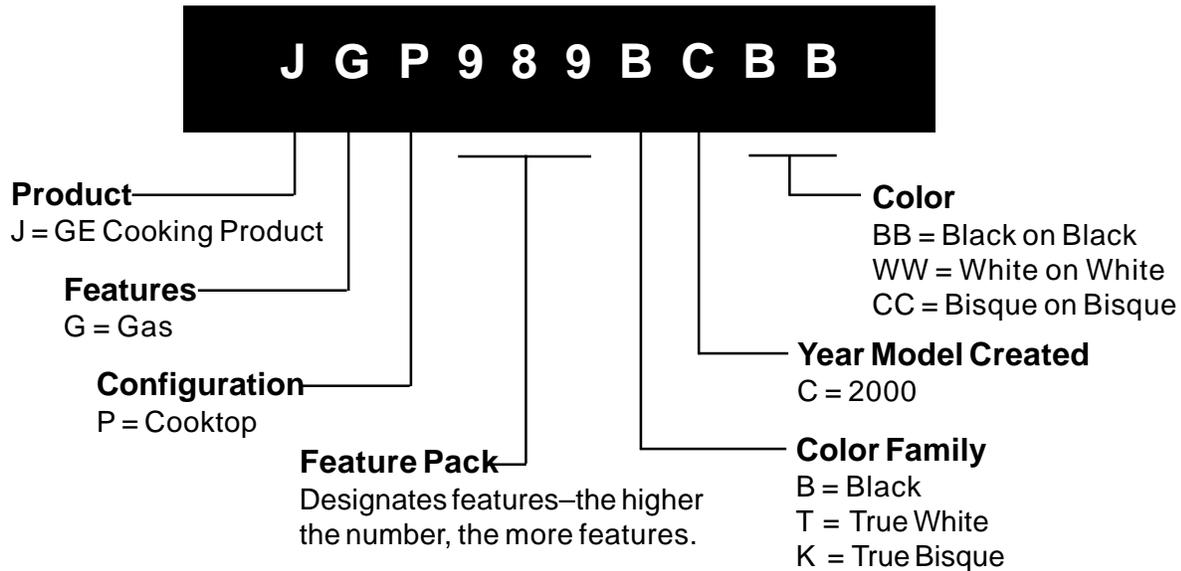
Natural Gas 4" W.C.P.		
Burner Output Rating in BTU/HR		
Location	BTUs	Orifice Size
LF, LR	9,100	1.50 Nmm
RR	5,500	1.22 Nmm
RF	11,500	1.69 Nmm

Note: For operation at elevations above 5000 ft. (1500 m), equipment ratings shall be reduced at a rate of 2% for each 1000 ft. (300 m) above sea level before selecting approximately sized equipment, i.e., use smaller orifices.

Specifications and Nomenclature

For burner BTU rate and orifice size, refer to the *Conversion to LP (Propane) Gas* chapter. The downdraft venting system blower is rated at 400 CFM.

Model Number



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 characters of the serial number identify the month and year of manufacture.

Example: **AA**123456S = January, 2001

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

Warranty Information



Sales slip or cancelled check is required as proof of original purchase date to obtain service under warranty.

All warranty service is provided by our Factory Service Centers or an authorized Customer Care® technician.

For The Period Of:

GE Will Replace:

One Year

From the date of the original purchase

Any part of the cooktop which fails due to a defect in materials or workmanship.

During this **full one-year warranty**, GE will also provide, **free of charge**, all labor and in-home service to replace the defective part.

Five Years

From the date of the original purchase

A replacement glass cooktop if it should crack or discolor.

During this **limited additional four-year warranty**, you will be responsible for any labor or in-home service to replace the defective part.

What GE Will Not Cover:

- Service trips to your home to teach you how to use the product.
- Improper installation.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Damage to the glass cooktop caused by the use of cleaners other than the recommended cleaning creams.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- 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.

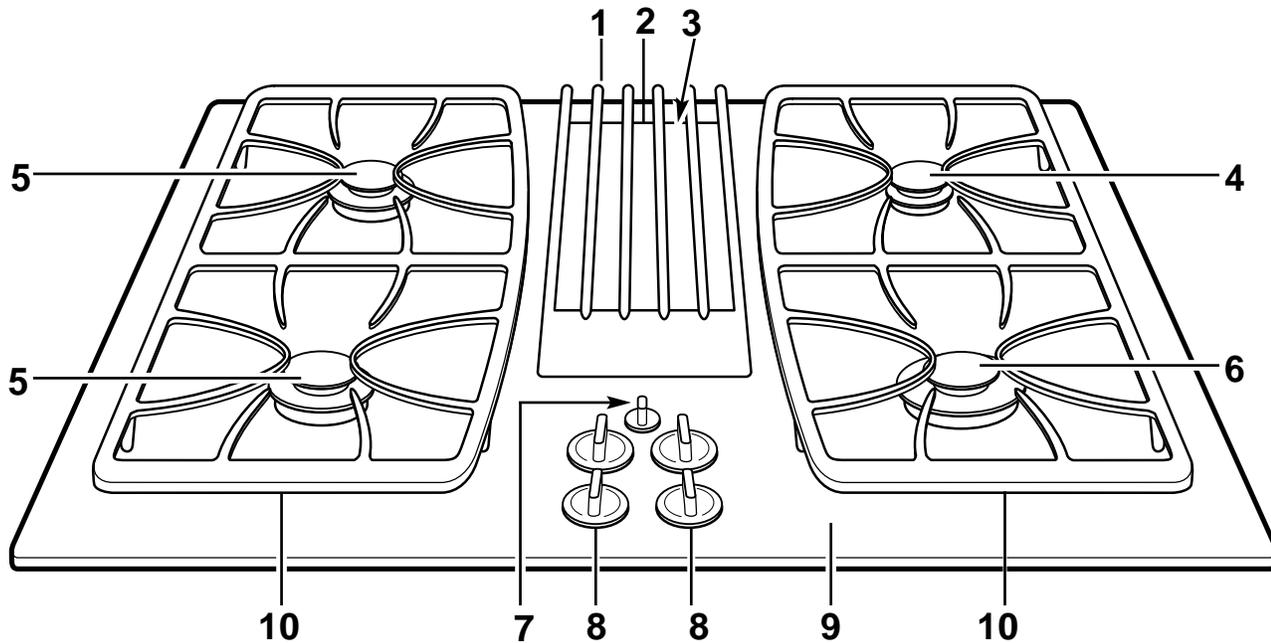
This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

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.



Feature Index

1. Vent Grille
2. Vent Grille Gasket
3. Vent Filter (located under the vent grille)
4. Simmer Spillproof Burner
5. Spillproof Burners
6. High-Power Spillproof Burner
7. Vent Control
8. Surface Burner Control
9. Glass Cooktop Surface
10. Cast-Iron Burner Grates

Ignition System

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

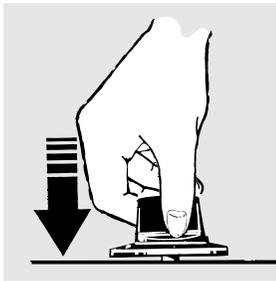
The ignition system consists of 4 spark switches (1 on each valve), 4 spark electrodes (1 on each burner), and a spark module.

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

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 been lit.

Lighting a Burner

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



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

After the burner lights, 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.

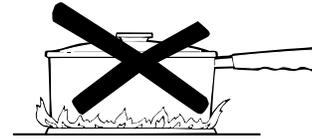
Caution: Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Sealed Gas Burners

The right rear burner will give the best simmer results. The other burners are best for general cooking 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

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.

How to Operate the Vent System

To operate the downdraft vent system, turn the vent fan speed control knob to HI, MED, or LOW, as needed.



GEA00186

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.

Recommended



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.

Not recommended



GEA00263

Mechanical Disassembly

Table of Contents

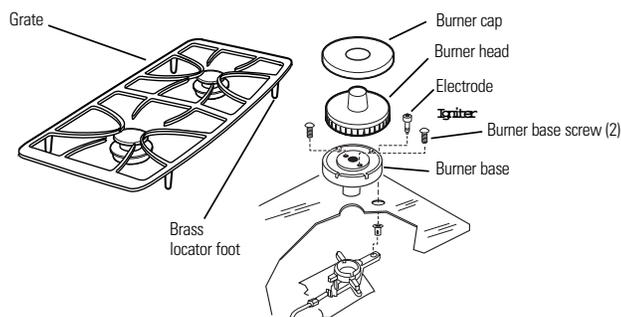
Igniter Removal	14
Burner and Top Removal	14
Jet Holder Removal	14
Spark Module Removal	15
Igniter Switch Removal	15
Valve Removal	16
Manifold Removal	16
Brace Removal	17
Blower Assembly Replacement	17
Capacitor Replacement	18

WARNING: Disconnect electrical power to the cooktop and turn OFF gas at the main valve before performing any removal procedures.

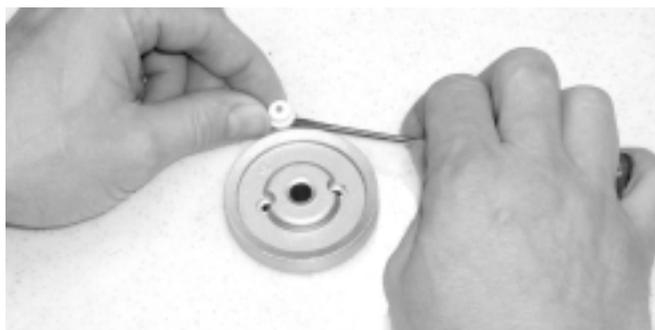
Note: The cooktop itself is not equipped with a gas shutoff valve. If installed correctly, a shutoff valve will be in the main gas supply line “upstream” of the appliance pressure regulator.

Igniter Removal

1. Remove the burner grate, burner cap, and burner head from the cooktop. Remove 2 Torx screws (T15) from the burner base.



2. Insert a flat screwdriver blade between the edge of the igniter and burner base. Pull on the igniter while lifting with the screwdriver.



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.

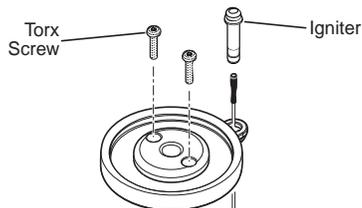
3. Unplug the wire from the base of the igniter.

Note: When assembling, check the integrity of the heat shrink on the igniter leads going to the electrodes. If damaged, proper ignition may not occur. Repair the wire insulation with fiberglass tape.

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 (12 in./lbs. torque).

3. Remove the knobs from the cooktop.

Caution: Lift the cooktop by the glass side edges. Do **not** lift from the vent opening.

4. Lift off the cooktop and place it on a flat, protected surface.

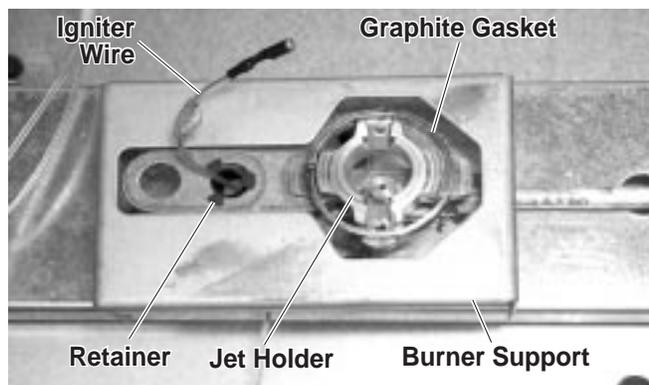
Caution: Graphite gaskets are very fragile. Care must be given to avoid breaking.

5. Remove the graphite gaskets and set aside.

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

Jet Holder Removal

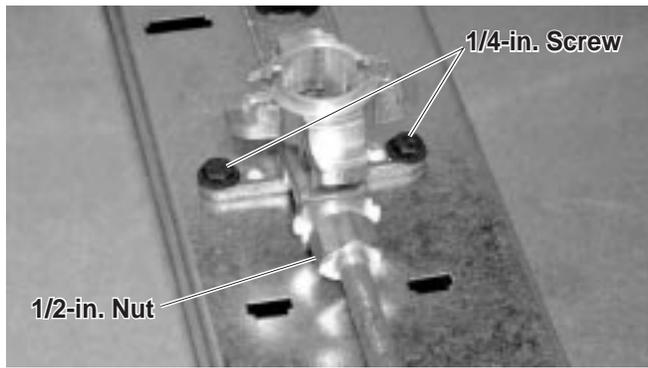
1. Remove the burners and top (see Burner and Top Removal).



GEA00773

2. Remove the graphite gasket ring.

3. Compress the legs of the burner support and lift up to remove.



GEA00774

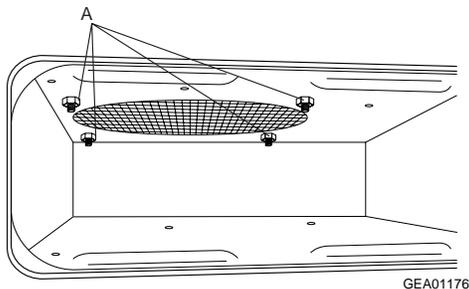
4. Remove the 1/2-in. nut on the gas line to the jet holder.
5. Remove 2 screws (1/4-in.) and the igniter wire from the jet holder.

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

Spark Module Removal

Note: Servicing the Spark Module from the bottom saves wear on the ignitor circuit and is strongly recommended.

1. From under the counter, support the blower assembly and ductwork.
2. Remove four 7/16-in. nuts (A) from inside the plenum to separate the blower assembly from the plenum.

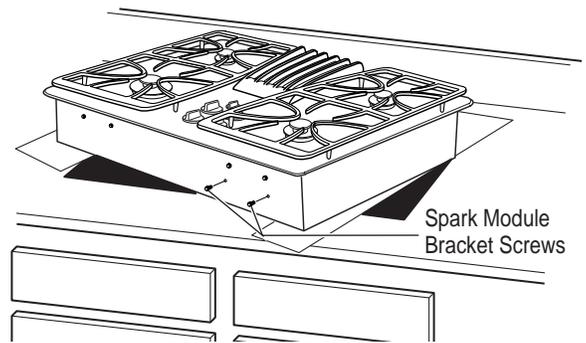


GEA01176

3. From under the counter, remove the right bottom access cover and remove the hold-down brackets from the burner box.



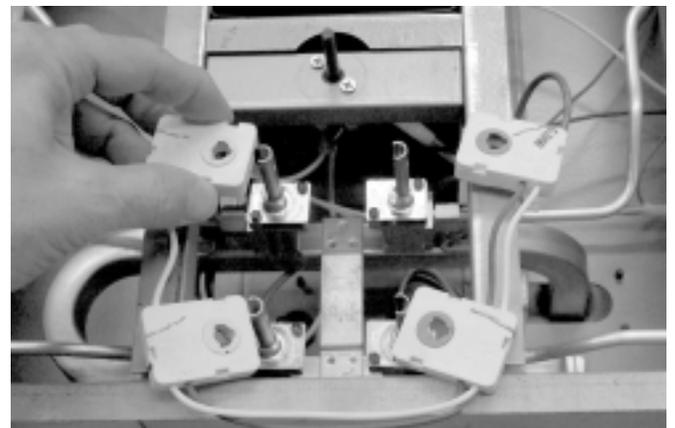
4. Place protective material on the countertop, lift the cooktop out of the cutout, and place it at an angle on the protective covering.



5. Remove the bottom 2 screws securing the spark module bracket from the right front side of the burner box (see previous illustration).
6. From under the counter, note positions and unplug the wires to the spark module.
7. Remove the 1/4-in. screw and the spark module from the mounting bracket.
8. Install the new spark module using the same screws. Replace the cooktop and blower assembly in the reverse of the above order.

Igniter Switch Removal

1. Remove the burners and top (see **Burner and Top Removal**).
2. Unplug the wires to the igniter switch (brown wire from the spark module and the yellow wire from the blower switch).



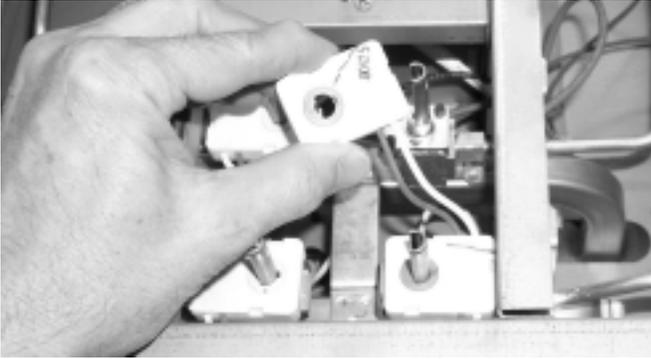
Note: Note the color and position of the igniter switches.

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

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.)



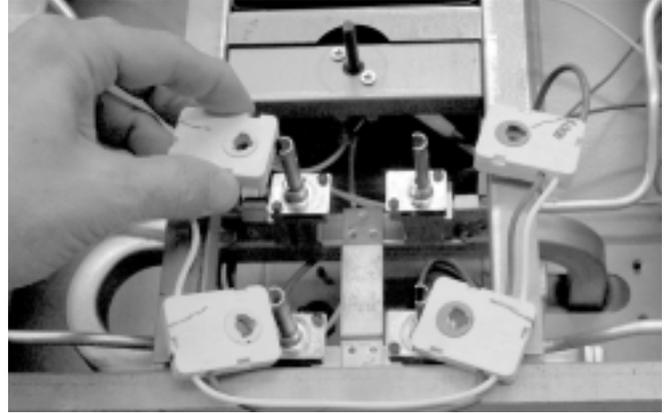
3. Remove the 1/2-in. nut on the gas line to the valve and remove the gas line.
4. From under the counter, remove 7 screws (1/4-in.) from the panel under the valves.



5. Remove the 1/4-in. screw from the bottom of the manifold and remove the valve.

Manifold Removal

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.)



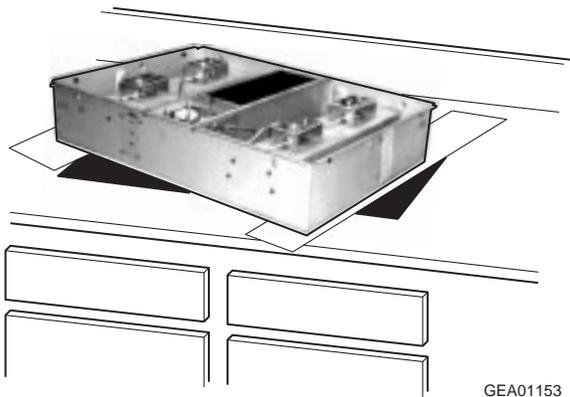
3. Remove the 1/2-in. nuts (4) on the gas lines to the valves and remove the gas lines.
4. Remove the gas fitting located under the counter from the manifold.
5. From under the counter, remove 9 screws (1/4-in.) from the 2 panels under the valves.



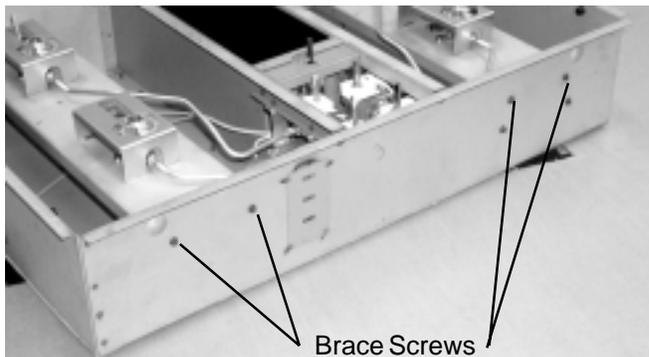
- Remove the 1/4-in. screws (4) from the manifold mounting brackets and remove the manifold from the burner box.
- Remove the 1/4-in. screws (4) from the manifold and remove the valves.

Brace Removal

- Remove the burners and top (see **Burner and Top Removal**).
- Remove the burner supports (see **Jet Holder Removal**).
- From under the counter, support the blower assembly and ductwork.
- Remove four 7/16-in. nuts from inside the plenum to separate the blower assembly from the plenum.
- 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.



GEA01153



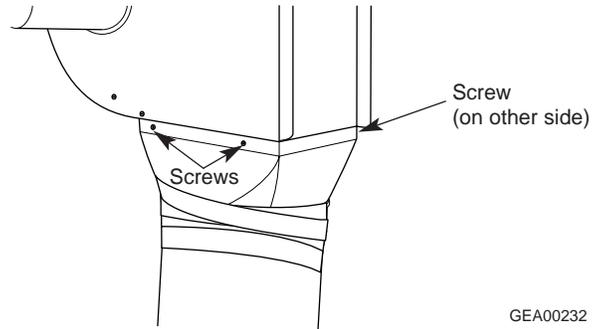
- Remove the 1/4-in. brace screws (4) from the exterior of the burner box and remove the brace.

Blower Assembly Replacement (WB26X10072)

Note: Blower assembly can be removed from the cooktop without removing the cooktop from the countertop.

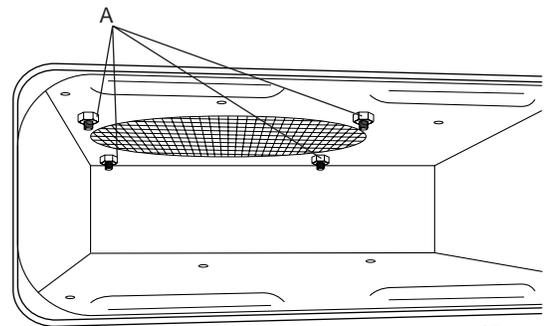
Note: The blower is a three-speed, tapped winding design with a permanent run/start capacitor.

- Remove 2 screws from the access wiring cover located below the controls and unplug the blower motor connector.



GEA00232

- Disconnect the transition duct from the blower assembly.
- Remove the vent grille, vent grille gasket, and filter.



GEA01176

- Support the blower assembly and remove the 7/16-in. nuts (A) inside the intake plenum.

Parts available: Complete blower assembly with capacitor or replacement capacitor WB27X10363.

Capacitor Replacement (WB27X10363)

WARNING: Disconnect the electrical power supply before servicing the capacitor. The capacitor is capable of storing voltage that could be lethal. Do not touch the bare connector terminals.

1. Remove the guard surrounding the capacitor shell. Some models have a flat plastic spacer between the capacitor shell and the motor. Retain the guard and the spacer for reassembly.



GEA00319

2. Firmly push upward on the capacitor shell to remove the capacitor from motor bracket cap.



GEA00320

WARNING: Make sure the stored electrical charge has been dissipated by placing a 100-ohm, 2-watt resistor across the terminals, or by placing a screwdriver blade between the terminals and grounding the screwdriver to the cooktop for several seconds.



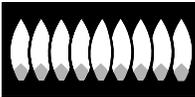
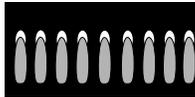
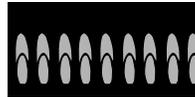
GEA00321

3. Carefully discharge both capacitor wire harness terminals as described above.

Note: Record wire harness connections.

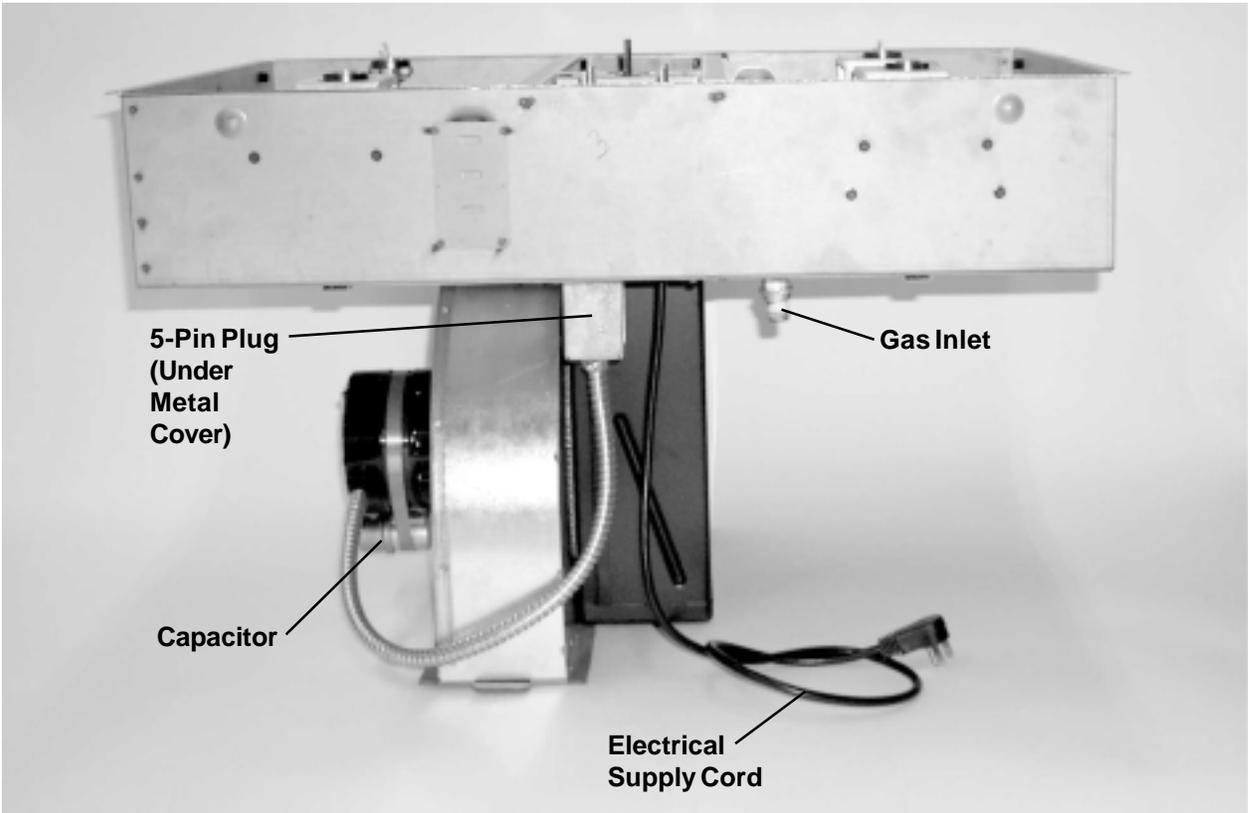
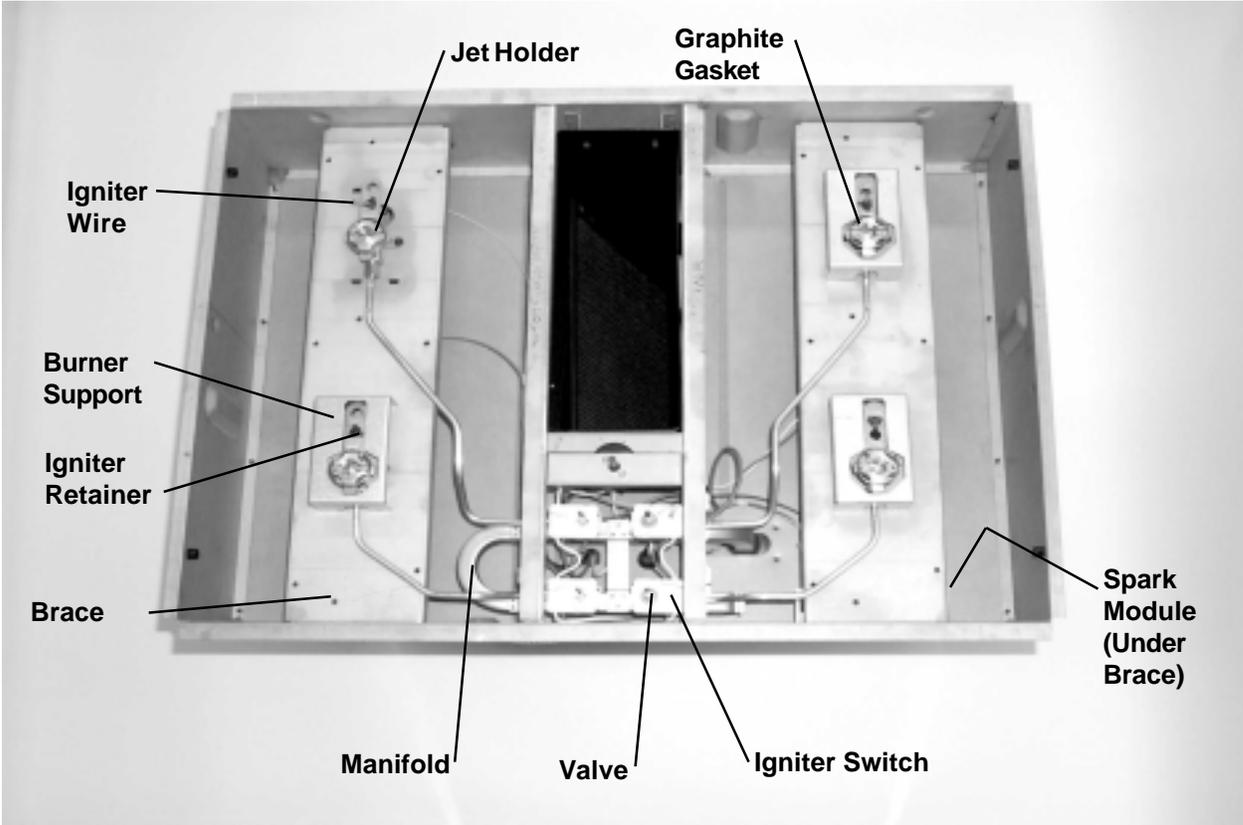
4. Disconnect terminals using needle nose pliers and reconnect in same orientation on new capacitor.
5. Firmly snap new capacitor shell casing into motor bracket cap.
6. Replace plastic spacer (if so equipped) and guard around capacitor.

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.
	Spark module defective.	<ul style="list-style-type: none"> Replace spark module.
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.
Ticking sound persists after burner is turned OFF	Knob is not fully 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.

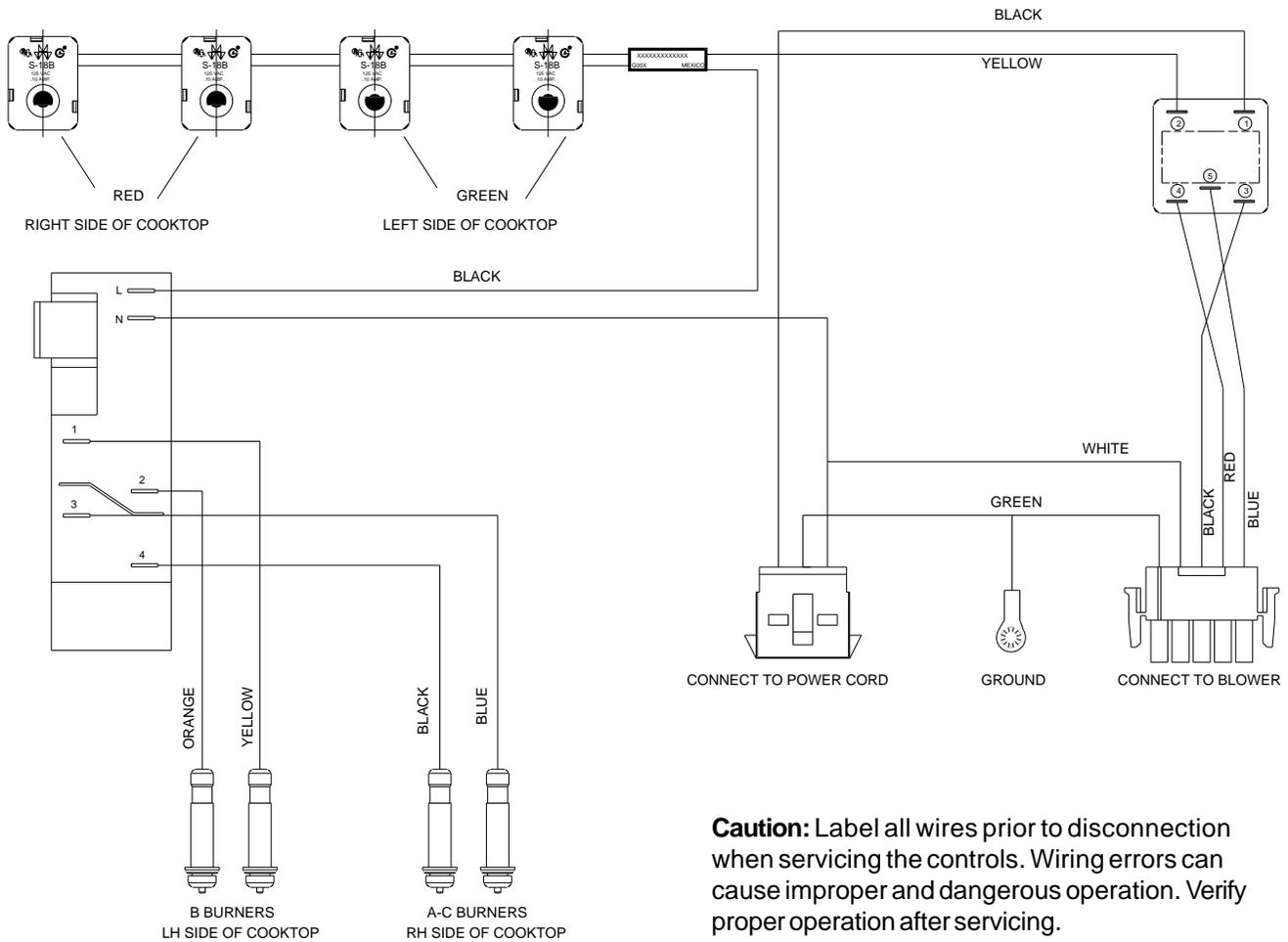
Problem	Possible Causes	What to Do
Poor Venting	Clogged filter.	<ul style="list-style-type: none"> • Clean filter per instructions.
	House too airtight.	<ul style="list-style-type: none"> • Open a window slightly to provide fresh air source.
	Wall cap obstructed.	<ul style="list-style-type: none"> • Remove blockage from exterior wall cap.
	Wall cap damper door stuck.	<ul style="list-style-type: none"> • Check exterior wall cap damper door for free movement or obstruction.
	Duct length exceeds recommended 100 equivalent ft. maximum.	<ul style="list-style-type: none"> • Have homeowner reduce number of elbows to simplify duct run.
	Faulty blower switch.	<ul style="list-style-type: none"> • Check continuity of switch and replace if defective.
	Faulty blower motor.	<ul style="list-style-type: none"> • Check capacitor. • Check continuity of blower motor and replace blower assembly if defective.
	Blower connection not made.	<ul style="list-style-type: none"> • Fasten 5-pin connection to mating connector on bottom of cooktop.

Component and Connector Locator Views



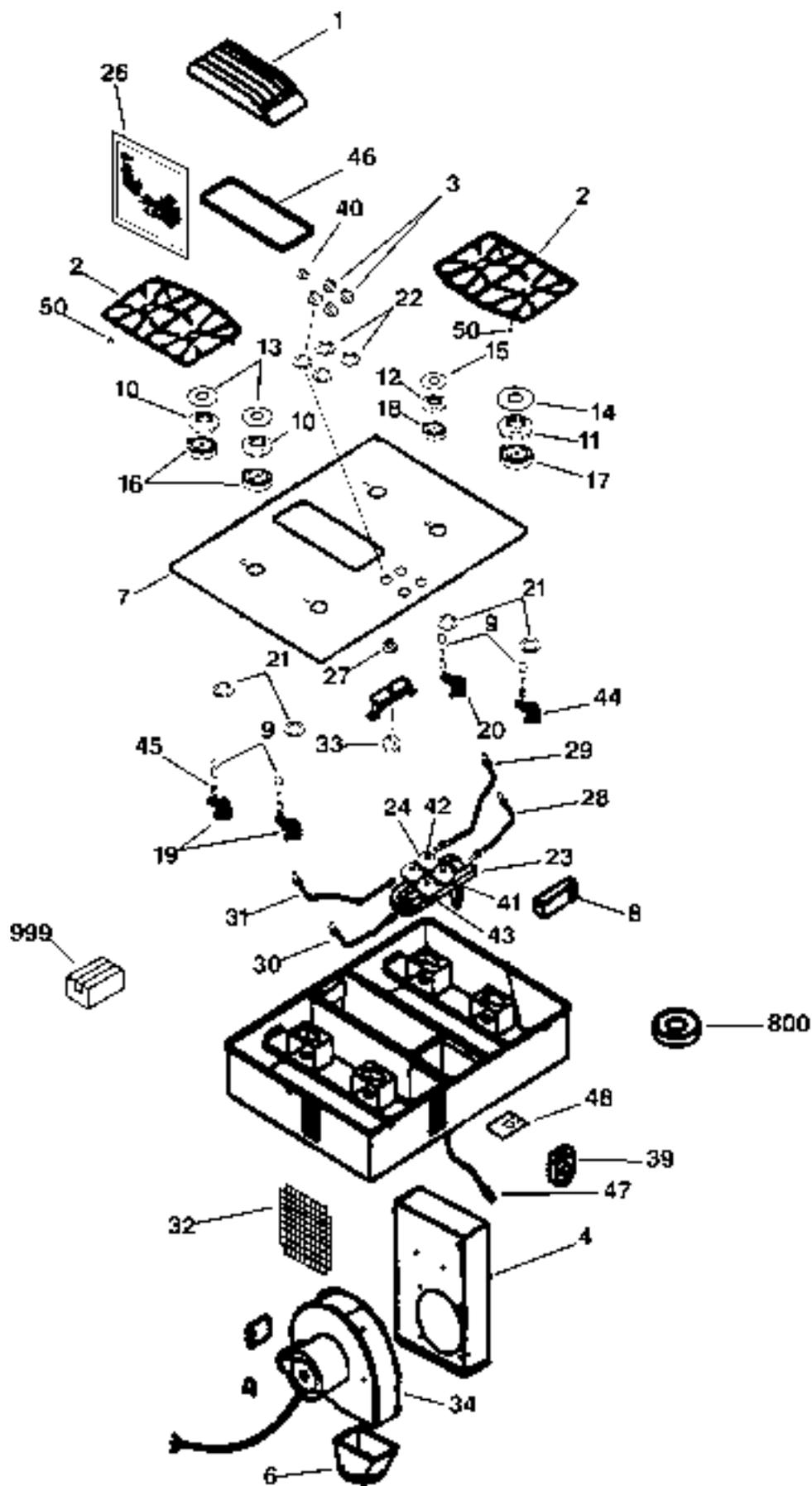
Schematics

WARNING
POWER MUST BE DISCONNECTED
BEFORE SERVICING THE APPLIANCE



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

Parts List



MODEL JGP989BC1BB

View #	Description	Part #	Quantity
1	VENT GRILL ASM BLACK	WB07X10411	1
2	GRATE, BURNER BLACK	WB31X10001	2
3	KNOB CONTROL BLACK	WB03X10122	4
4	PLENUM, WELD PAINT	NA	1
6	TRANSITION EXHAUST	WB38X10034	1
7	GLASS & TOP PNL ASM BLACK	WB61X10001	1
8	SPARK MOD. TOP BURNERS	WB13K0025	1
9	IGNITER	WB13T10010	4
10	BURNER HEAD-L F&R	WB16T10008	2
11	BURNER HEAD-RF	WB16T10005	1
12	BURNER HEAD-RR	WB16X10001	1
13	BURNER CAP-BLACK L F&R	WB13T10008	2
14	BURNER CAP-BLACK RF	WB13T10006	1
15	BURNER CAP-BLACK RR	WB13X10008	1
16	BURNER BASE-L F&R	WB16T10007	2
17	BURNER BASE-RF	WB16T10006	1
18	BURNER BASE-RR	WB16X10002	1
19	JET HOLDER ASM-L F&R	WB16X10003	2
20	JET HOLDER ASM-RR	WB16X10004	1
21	BURNER GROMMET-LGD	WB02T10095	4
22	GROMMET VALVE HOLE GR	WB32X10020	4
23	MANIFOLD	NA	1
24	SWITCH HARNESS	WB24X10068	1
26	FILTER BLK	WB02X10651	1
27	INFINITE CONTROL SEAL	WB02X9504	1
28	TUBING RF	NA	1
29	TUBING RR	NA	1
30	TUBING LF	NA	1
31	TUBING LR	NA	1
32	GUARD WIRE	WB02X10652	1
33	SW BLOWER 3 SPEED	WB24X10055	1
34	BLOWER ASM 3 SPD 6 POLE	NA	1
39	PRESSURE REGULATOR	WB19K5019	1
40	SEL KNOB (WHT)	WB03T10034	1
41	VALVE RF	WB21X10051	1
42	VALVE RR	WB21X10052	1
43	VALVE L F&R	WB21X10053	2
44	JET HOLDER ASM-RF	WB16X10005	1
45	CLIP-ELECTRODE	WB01K10007	4
46	GASKET PLENUM BLACK	WB06X10274	1
47	POWER CORD	WB08X10018	1
48	GASKET MANIFOLD	WB06X10276	1
50	GRATE FOOT	WB02T10101	4
51	ORIFICE BRNR LP RR	WB06X10278	1
52	ORIFICE BRNR LP L F&R	WB06X10277	2
53	ORIFICE BRNR LP RF	WB06X10279	1
800	FOAM TAPE	WB02X10573	1
999	CLEANER	WX10X300	1
999	SCRAPER	WX10X302	1
999	MINI MANUAL	31-20779	1
999	USE & CARE	49-80068	1

MODEL JGP989TC1WW

View #	Description	Part #	Quantity
1	VENT GRILL ASM GREY	WB07X10412	1
2	GRATE, BURNER GREY	WB31X10002	2
3	KNOB CONTROL WH	WB03X10121	4
4	PLENUM, WELD PAINT	NA	1
6	TRANSITION EXHAUST	WB38X10034	1
7	GLASS & TOP PNL ASM WH	WB61X10002	1
8	SPARK MOD. TOP BURNERS	WB13K0025	1
9	IGNITER	WB13T10010	4
10	BURNER HEAD-L F&R	WB16T10008	2
11	BURNER HEAD-RF	WB16T10005	1
12	BURNER HEAD-RR	WB16X10001	1
13	BURBER CAP-F F&R	WB13T10009	2
14	BURNER CAP-GRAY RF	WB13T10007	1
15	BURNER CAP-GRAY RR	WB13X10009	1
16	BURNER BASE-L F&R	WB16T10007	2
17	BURNER BASE-RF	WB16T10006	1
18	BURNER BASE-RR	WB16X10002	1
19	JET HOLDER ASM-L F&R	WB16X10003	2
20	JET HOLDER ASM-RR	WB16X10004	1
21	BURNER GROMMET-LGD	WB02T10095	4
22	GROMMET VALVE HOLE GR	WB32X10020	4
23	MANIFOLD	NA	1
24	SWITCH HARNESS	WB24X10068	1
26	FILTER BLK	WB02X10651	1
27	INFINITE CONTROL SEAL	WB02X9504	1
28	TUBING RF	NA	1
29	TUBING RR	NA	1
30	TUBING LF	NA	1
31	TUBING LR	NA	1
32	GUARD WIRE	WB02X10652	1
33	SW BLOWER 3 SPEED	WB24X10055	1
34	BLOWER ASM 3 SPD 6 POLE	NA	1
39	PRESSURE REGULATOR	WB19K5019	1
40	SEL KNOB (WHT)	WB03T10034	1
41	VALVE RF	WB21X10051	1
42	VALVE RR	WB21X10052	1
43	VALVE L F&R	WB21X10053	2
44	JET HOLDER ASM-RF	WB16X10005	1
45	CLIP-ELECTRODE	WB01K10007	4
46	GASKET PLENUM WH	WB06X10275	1
47	POWER CORD	WB08X10018	1
48	GASKET MANIFOLD	WB06X10276	1
50	GRATE FOOT	WB02T10101	4
51	ORIFICE BRNR LP RR	WB06X10278	1
52	ORIFICE BRNR LP L F&R	WB06X10277	2
53	ORIFICE BRNR LP RF	WB06X10279	1
800	FOAM TAPE	WB02X10573	1
999	CLEANER	WX10X300	1
999	SCRAPER	WX10X302	1
999	MINI MANUAL	31-20779	1
999	USE & CARE	49-80068	1

MODEL JGP989KC1CC

View #	Description	Part #	Quantity
1	VENT GRILL ASM BISQUE	WB07X10467	1
2	GRATE, BURNER BISQUE	WB31X10003	2
3	KNOB CONTROL BLACK	WB03X10122	4
4	PLENUM, WELD PAINT	NA	1
6	TRANSITION EXHAUST	WB38X10034	1
7	GLASS & TOP PNL ASM BLACK	WB61X10001	1
8	SPARK MOD. TOP BURNERS	WB13K0025	1
9	IGNITER	WB13T10010	4
10	BURNER HEAD-L F&R	WB16T10008	2
11	BURNER HEAD-RF	WB16T10005	1
12	BURNER HEAD-RR	WB16X10001	1
13	BURNER CAP-BISQUE F F&R	WB13T10008	2
14	BURNER CAP-BISQUE RF	WB13T10006	1
15	BURNER CAP-BISQUE RR	WB13X10008	1
16	BURNER BASE-L F&R	WB16T10007	2
17	BURNER BASE-RF	WB16T10006	1
18	BURNER BASE-RR	WB16X10002	1
19	JET HOLDER ASM-L F&R	WB16X10003	2
20	JET HOLDER ASM-RR	WB16X10004	1
21	BURNER GROMMET-LGD	WB02T10095	4
22	GROMMET VALVE HOLE BLACK	WB32X10019	4
23	MANIFOLD	NA	1
24	SWITCH HARNESS	WB24X10068	1
26	FILTER BLACK	WB02X10651	1
27	INFINITE CONTROL SEAL	WB02X9504	1
28	TUBING RF	NA	1
29	TUBING RR	NA	1
30	TUBING LF	NA	1
31	TUBING LR	NA	1
32	GUARD WIRE	WB02X10652	1
33	SW BLOWER 3 SPEED	WB24X10055	1
34	BLOWER ASM 3 SPD 6 POLE	NA	1
39	PRESSURE REGULATOR	WB19K5019	1
40	SEL KNOB BLACK	WB03T10035	1
41	VALVE RF	WB21X10051	1
42	VALVE RR	WB21X10052	1
43	VALVE L F&R	WB21X10053	2
44	JET HOLDER ASM-RF	WB16X10005	1
45	CLIP-ELECTRODE	WB01K10007	4
46	GASKET PLENUM BISQUE	WB06X10373	1
47	POWER CORD	WB08X10018	1
48	GASKET MANIFOLD	WB06X10276	1
50	GRATE FOOT	WB02T10101	4
51	ORIFICE BRNR LP RR	WB06X10278	1
52	ORIFICE BRNR LP L F&R	WB06X10277	2
53	ORIFICE BRNR LP RF	WB06X10279	1
800	FOAM TAPE	WB02X10573	1
999	CLEANER	WX10X300	1
999	SCRAPER	WX10X302	1
999	MINI MANUAL	31-20779	1
999	USE & CARE	49-80068	1

