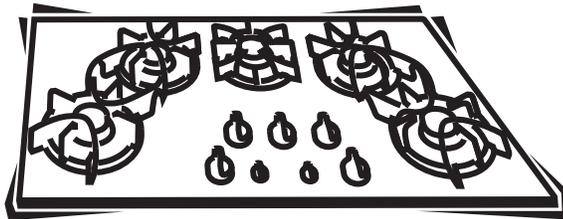




TECHNICAL SERVICE GUIDE

Monogram/Profile Gas Cooktop



MODEL SERIES:

JGP656
JGP6560
ZGU365
ZGU3650





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.

CAUTION

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

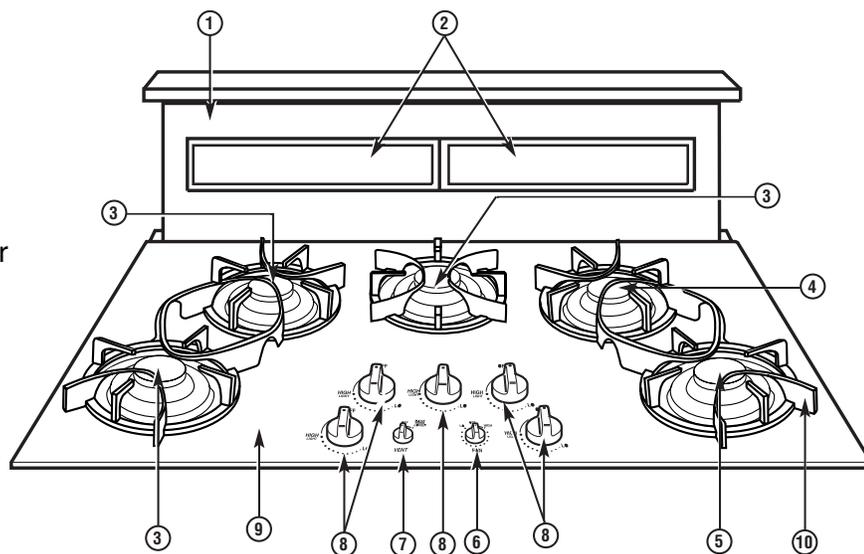
Cooktop Features and Controls	2
Downdraft Vent Features and Controls	5
Care and Cleaning	6
Installation Requirements	9
Cabinet Preparation	11
Downdraft Vent Installation	14
Cooktop Installation	17
Conversion to LP (Propane) Gas	20
Accessories	24
Removal and Replacement	26
Schematics	28
Troubleshooting	29
Parts Lists	30
Warranty Information	32

Cooktop Features and Controls

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

Feature Index

1. Vent*
2. Vent Filters*
3. Spillproof Burners (2 or 3)
4. Simmer Spillproof Burner
5. High-Power Spillproof Burner
6. Fan Speed Control*
7. Vent Control*
8. Surface Unit Controls
9. Glass Cooktop Surface
10. Cast-Iron Burner Grates



*Downdraft models only

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Using Electric Ignition

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

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

The burners on this cooktop automatically relight if the flame goes out. All burner igniters spark while a burner is relighting.

In case of a power outage, the surface burners on the cooktop can be lit with a match. Hold a lighted match to the burner, then turn the knob to the HIGH position. **Use extreme caution when lighting burners this way.**

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

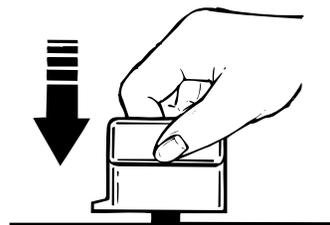
Lighting a Burner

Push the control knob in and turn it **counterclockwise** to the desired position from HIGH to LO.

After the burner ignites, turn the knob in either direction to adjust the flame size.

To turn a burner off, turn the knob clockwise, as far as it will go, to the OFF position.

The right rear burner is best for smaller pans and cooking operations that require carefully controlled simmering conditions. The center and two left burners are best for general



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

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cooking. The front right burner is the high-power burner for larger pans and fast boiling.

WARNING: Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths, or other materials on them.

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.

Selecting Flame Size

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.

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

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.



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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.

Heatproof 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 Woks

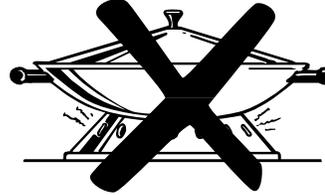
WARNING: Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards. This could be dangerous to the customer's health. Do not try to use such woks without the ring. Serious burns may result if the wok is tipped over.

We recommend using only a flat-bottomed wok, available at local retail stores.

Recommended



Not recommended



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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.



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Downdraft Vent Features and Controls

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

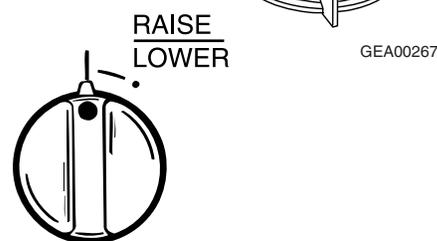
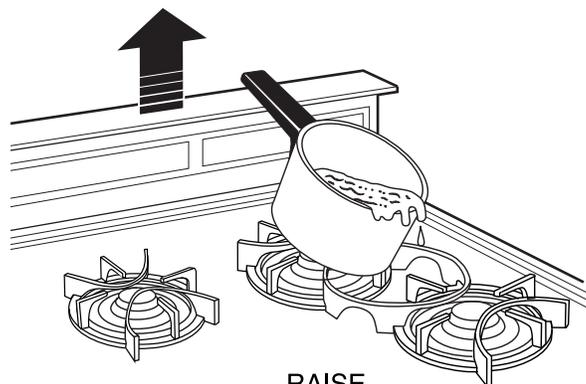
Raising or Lowering the Vent

WARNING: Be careful when raising or lowering the vent. Be sure pots, pot handles, and other objects are clear of the vent cover and cannot be struck or tipped by the vent being raised. Keep hands and fingers away from all vent parts.

Note: The vent fan will only operate in the fully extended position.

To raise the vent, turn the VENT knob to the RAISE/LOWER position. The vent will rise to the fully extended position. There is no intermediate position.

To lower the vent, turn the VENT knob again to the RAISE/LOWER position. The vent will then descend.

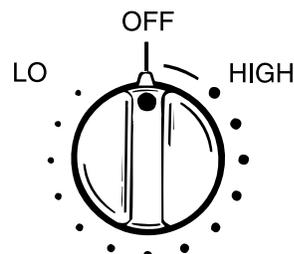


Operating the Vent System

Turn the FAN knob to the HIGH position to turn it on. If you continue turning the FAN knob, you can select a fan speed between HIGH and LO.

The FAN knob does not have to be turned to OFF before the vent is lowered. The fan will automatically turn off when the VENT LOWER position is selected.

If the fan was not turned OFF when the vent was lowered, it will automatically come on at the previously selected speed when the vent is fully raised.



Care and Cleaning

Proper care and cleaning are important for efficient and satisfactory service.

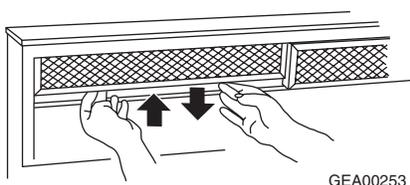
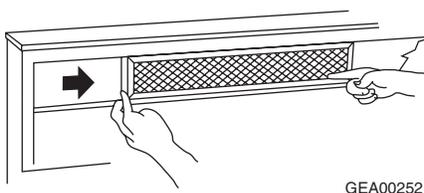
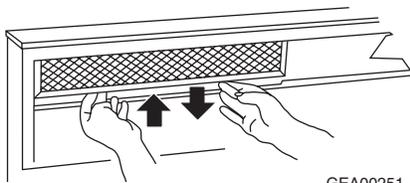
WARNING: Before cleaning, be sure all burners are OFF and disconnect electrical power to the cooktop at the fuse box, circuit breaker panel, or cooktop power plug, located inside the cabinets beneath the cooktop.

Cleaning Glass Cooktop

WARNING: Do not cook on, or clean, a broken or cracked cooktop. Cleaning solutions and spillovers penetrating the cooktop can create a risk of electric shock.

Caution: Do not use abrasive materials such as metal pads, cleansing powder, or scouring pads—they may scratch the surface. Do not use harsh chemicals such as bleach or chemical oven cleaners.

To keep the cooktop looking its best, wipe up any spills as they occur. This will keep them from burning on and becoming more difficult to remove. As soon as the cooktop is cool, wash the glass surface with a cloth moistened with warm, soapy water. Rinse the surface with clean water, and dry it with a soft cloth. You can use any liquid household detergent.



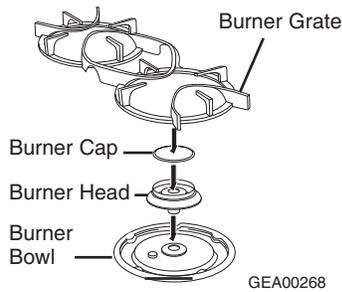
Cleaning Grease Filters

The efficiency of the downdraft depends on a clean filter. Frequency of cleaning depends on the type of cooking you do. Grease filters should be cleaned at least once a month. Never operate the downdraft without the filters in place.

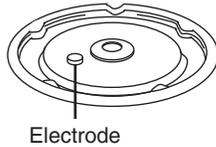
To remove: Lift up and pull the bottom out. Remove the left filter first, then slide the right filter to the left and remove it.

To clean: Soak, then agitate in a hot detergent solution. Light brushing may be used. Rinse, shake, and remove moisture before replacing. Filters may be cleaned by placing them in a dishwasher, although some slight color fading may occur after several washings.

With careful handling, the filter will last for years. If replacement becomes necessary, order the part from your dealer.



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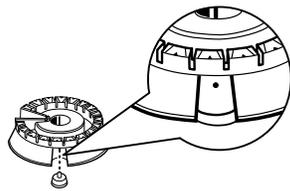


Electrode

The electrode of the spark igniter is exposed when the burner head is removed. When one burner is turned to

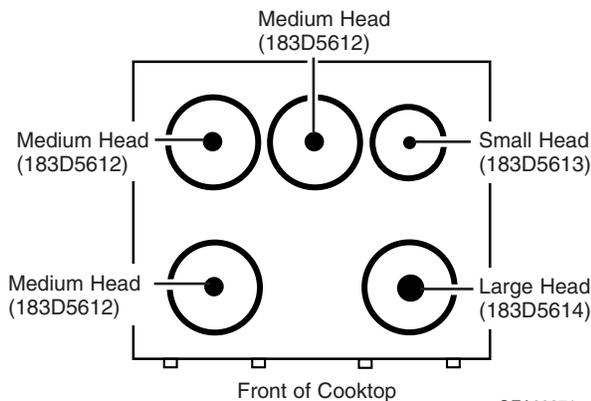
LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

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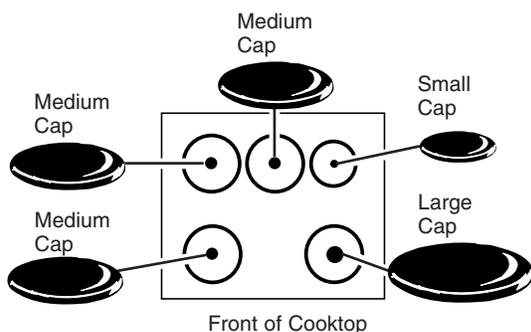


Use a sewing needle or twist-tie to unclog the small hole in the burner head. After cleaning, make sure the slot in the burner head is positioned over the electrode.

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Cleaning Control Knobs

To remove a control knob for cleaning, pull it straight up. Wash the control knobs in soap and water but do not soak. Avoid getting water into the control knob's stem holes.

Cleaning Sealed Burner Assemblies

WARNING: Do not operate the burner without all burner parts in place.

- Turn all controls OFF before removing burner parts.

The burner grates, caps, and burner heads can be lifted off, making them easy to clean.

Cleaning Burner Heads

Note: Before removing the burner heads and caps, remember their sizes and locations. Replace them in the same locations after cleaning.

For proper ignition, make sure the small hole in the section that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it.

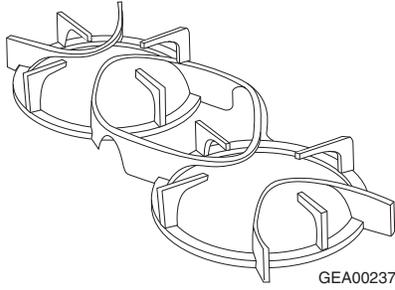
The slits in the burner heads of your cooktop must be kept clean at all times for an even, unhampered **flame**. You should clean the surface burners routinely, especially after bad spills, which could clog these openings. To remove burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20 to 30 minutes. For more stubborn soil, use a toothbrush.

Before putting the burner head back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Replace the burner heads and caps. Make sure the heads and caps are replaced in the correct locations. There are 2 or 3 medium, 1 large, and 1 small head and cap.

Cleaning Burner Caps

Lift off when cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles. Dry them in a warm oven or with a cloth — don't reassemble them wet.

Make sure that caps are replaced on the correct size burner. There are 2 or 3 medium, one large, and one small head and cap.



Cleaning Burner Grates

Cast-iron burner grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the cooktop wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, place the grates in a covered container or plastic bag. Add 1/4 cup ammonia and let them soak for 30 minutes. Wash, rinse well, and dry.

To prevent rusting, apply a light coat of cooking oil on the bottom of the grates.

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.

Note: Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Cleaning Stainless Steel Surfaces

Caution: Do not use a steel wool pad on stainless steel; it will scratch the surface.

Some models have stainless steel surfaces. Clean with hot, soapy water. Rinse and dry. If food soil remains, try a general kitchen cleaner such as Fantastik®, Simple Green®, or Formula 409®.

For hard-to-clean soil, use a standard stainless steel cleaner, such as Bon-Ami® or Cameo®. Soils can be soaked for several hours with wet towels. Apply cleaner with a damp sponge, rinse thoroughly, and dry. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless steel polish such as Stainless Steel Magic®, Revere Copper and Stainless Steel Cleaner®, or Wenol All Purpose Metal Polish®. Follow the product instructions for cleaning the stainless steel surface.

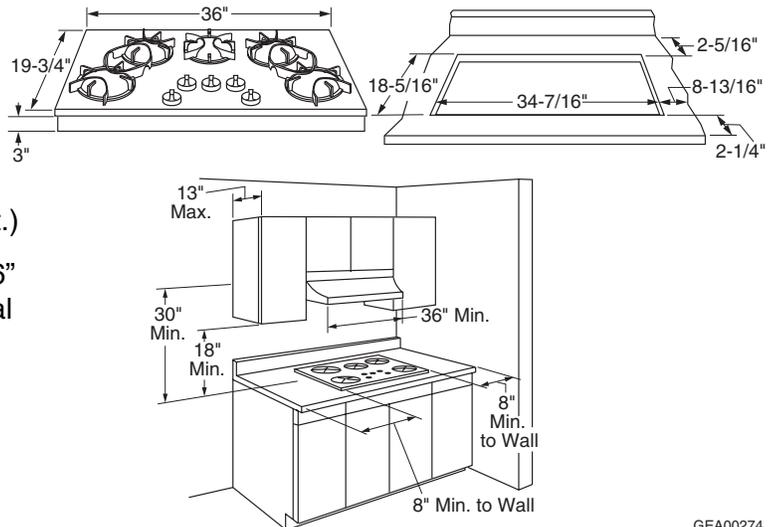
Installation Requirements

36" Gas Updraft Cooktop - Models ZGU3650 and JGP6560

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

These models are shipped for natural gas operation. They can be converted to liquid propane use. (Order ZXLP56 conversion kit.)

Use these gas updraft cooktops with any 36" or wider exhaust hood, if desired. No special ventilation is required.



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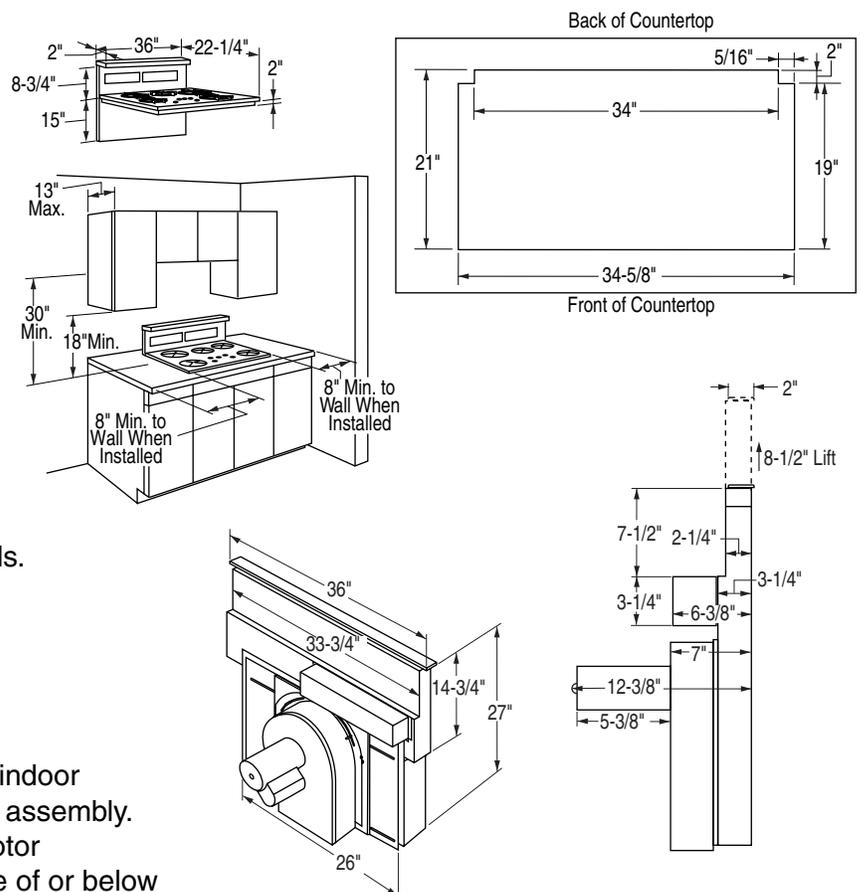
36" Gas Downdraft Cooktop - Models ZGU365 and JGP656

These downdraft systems with a blower, a motor, and ductwork will occupy the cabinet below the cooktop. Drawers **cannot** be installed below this cooktop.

These models are shipped for natural gas operation. They can be converted to liquid propane. (Order ZXLP56 conversion kit.)

These gas downdraft cooktops are equipped with a vent system which can be retracted when not in use.

Note: JXBA56WW (white) or JXBA56BB (black) blower/motor assembly is required for both models. Be sure to order the color that matches the cooktop.



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Accessories (see *Accessories*)

- JXRB57 optional accessory for indoor remote location of blower/motor assembly. Use kit when the blower and motor assembly will be located outside of or below the cabinet floor.
- JXBC57 optional outdoor cover accessory may be ordered for installation of blower and motor assembly on outside wall.

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
- Duct tape (downdraft only)
- Measuring tape or scale
- Carpenter's square
- Pipe wrench
- Manual gas line shutoff valve
- Pipe joint sealant that resists action of LP gas
- Duct work to suit the situation (downdraft only)
- Wood screws (downdraft only)

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.

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.

If cabinets are placed above the cooktop, allow a minimum clearance of 30 in. between the cooking surface and the bottom(s) of unprotected cabinet(s).

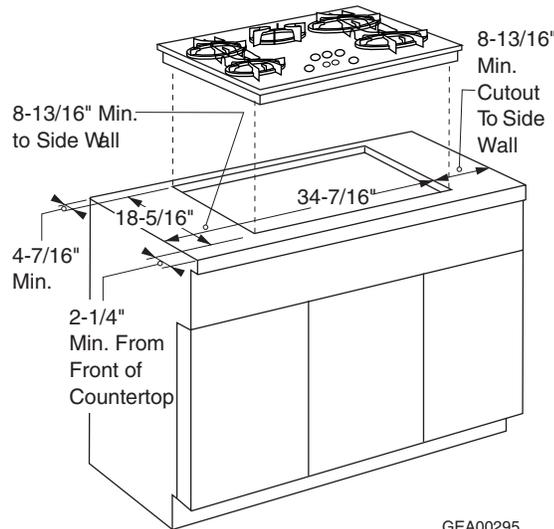
If a 30-in. clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of cabinets above cooktop with insulating millboard at least 1/4-in. or gypsum board at least 3/16-in. thick, covered with 28 gauge sheet steel or 0.020 in. thick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

Cabinet Preparation

Cut Opening for Updraft Cooktop



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

Measure carefully when cutting the countertop. Make sure the sides of the opening are parallel, and the rear and front cuts are exactly perpendicular to the sides.

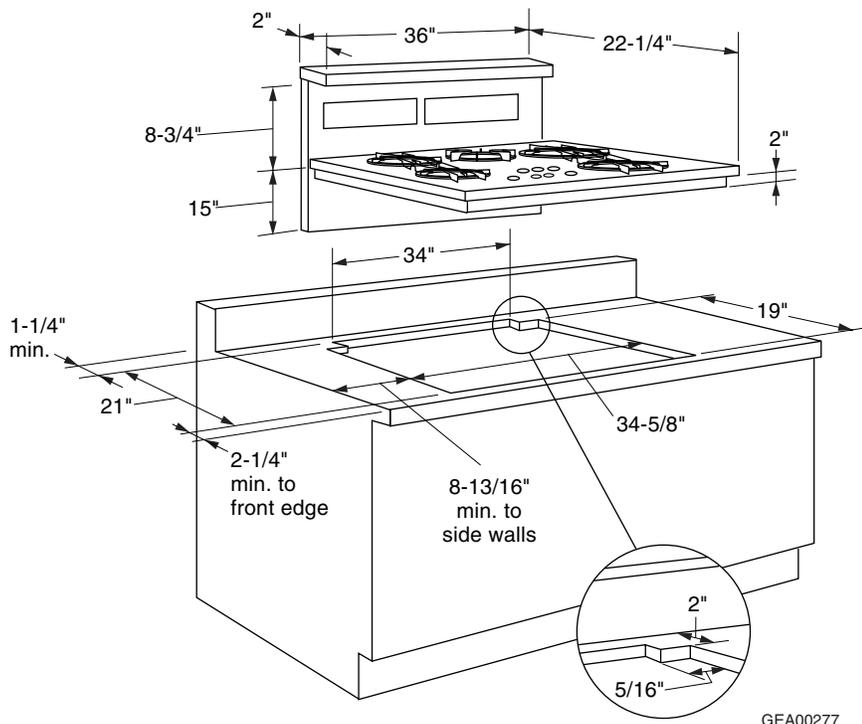
The gas updraft cooktop is designed to fit in a 36 in. or larger base cabinet. The countertop cutout for the cooktop must:

- Be 34-7/16 in. wide.
- Be 18-5/16 in. deep.
- Allow at least 4-7/16 in. clearance between the back of the cutout and the wall.

- Allow at least 8-13/16 in. clearance from the right and left sides of the cutout to the adjacent wall.
- Allow at least 2-1/4 in. clearance between the front of the cutout and front edge of the countertop.

The cooktop requires a 3 in. free space below the countertop. If installing the cooktop above a cabinet with drawers, it may be necessary to use a shorter length drawer to allow clearance for the gas connection. In some cases, two 3/8-in. I.D. 45° elbows and a pipe nipple may be added between the regulator and the cooktop to move the regulator further back in order to avoid interference with the drawer.

Cut Opening for Downdraft Cooktop



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

Cut out the opening as shown in plan view diagram (page 9). Measure carefully when cutting the countertop. Make sure the sides of the opening are parallel, and the front and rear cuts are exactly perpendicular to the sides.

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

Measure carefully when cutting the countertop. Make sure the sides of the opening are parallel, and the rear and front cuts are exactly perpendicular to the sides.

The gas downdraft cooktop is designed to fit in a 36-in. or larger base cabinet.

The Countertop Cutout for the Cooktop must be:

- 34-5/8 in. at the front of the counter and 34 in. at the back.
- 19 in. front to back of notch.
- 21 in. front to back of cutout.

The Notches at the Back of the Cutout are:

- 2 in. forward and 5/16 in. to the inside.

Follow the Illustration Shown:

- Allow at least 1-1/4 in. clearance between the back of the cutout and the wall.
- Allow at least 8-13/16 in. clearance from the right and left sides of the cutout to the adjacent wall.
- Allow at least 2-1/4 in. clearance between the front of the cutout and the front edge of the countertop.

Power Supply Locations

Electrical Supply

WARNING: For personnel safety, appliance must be properly grounded.

These cooktops feature pilotless electric ignition for energy savings and reliability. They operate on a 120-volt, 60-Hz power supply. A separate circuit, protected by a 15-amp time delay fuse or circuit breaker, is required. A properly grounded three-prong receptacle must be located within reach of the cooktop's 4-ft power cord.

The appliance power cord is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electric shock hazard. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and has correct polarity.

Note: Where a standard two-prong wall receptacle is encountered, it is the customer's responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

Do **not**, under any circumstances, cut or remove the third (ground) prong from the power cord.

Do **not** use an extension cord.

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. Cooktops are shipped from the factory set for natural gas. To use the cooktop with LP gas, conversion adjustments must be made. (Order JXLP56 Conversion Kit.)

The pressure regulator must be connected in series with the cooktop manifold and **must** remain in series with the supply line, regardless of the type of gas being used.

For proper operation, maximum inlet pressure to the regulator must be no more than 10 in. water column pressure for natural gas and 14 in. water column pressure for LP gas.

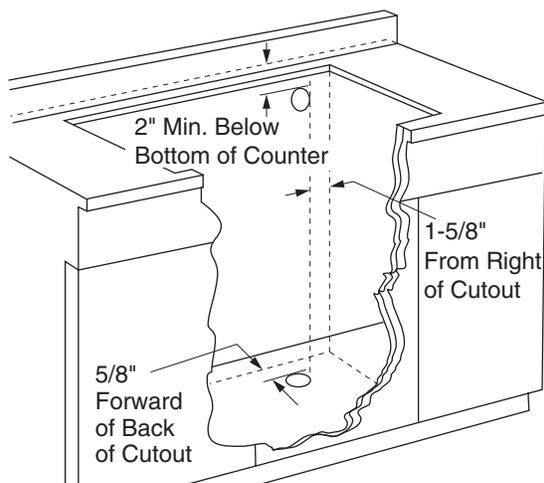
When checking the regulator, the inlet pressure must be at least 1 in. greater than the regulator's output setting. If the regulator is set for 4 in. of water column pressure, the inlet pressure must be at least 5 in. If the regulator is set for 10 in. of water column pressure, inlet pressure must be at least 11 in.

Note: Purchase new flexible line. Do **not** use old, previously used flexible line.

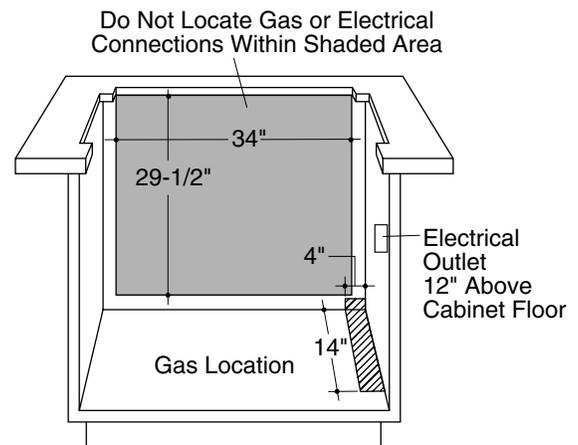
For ease of installation, and if local codes permit, the gas supply line into the cooktop should be 1/2-in. or 3/4-in. ID flexible metal appliance connector, 3 to 5 feet long.

Make the gas connection through the rear wall, or on the cabinet floor at the rear, as illustrated.

Updraft Cooktop

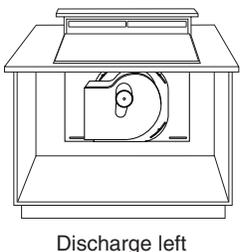
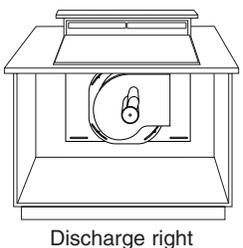
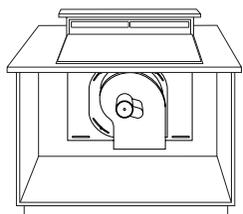
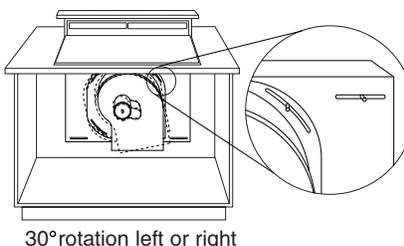
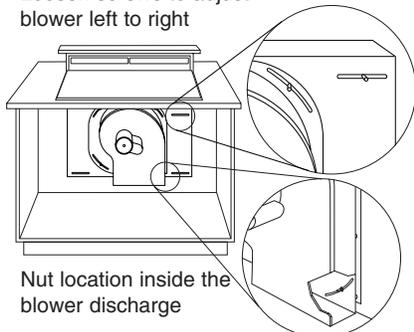


Downdraft Cooktop



Downdraft Vent Installation

Loosen screws to adjust blower left to right



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Venting Options

The downdraft vent is shipped with the discharge outlet pointing straight down. The outlet can be changed to left- or right-side discharge.

Side-to-Side Adjustments

The blower mounting plate can be adjusted 3-1/2 in. to the left or right. This will help to align vent discharge to house ductwork.

30° Rotation

For even more flexibility, the entire blower can be rotated up to 30° left or 30° right.

Discharge Direction

Note: A left or right 90° direction adjustment should be performed before dropping into countertop opening.

The blower assembly may be removed and turned 90° for a left- or right-side discharge (see illustration).

1. Flatten the shipping box to use as a pad.
2. Lay the vent on its back onto the pad.
3. Remove 4 nuts holding the blower to the mounting plate (see illustration). One nut is just inside the blower discharge.
4. Remove and turn the blower 90° to the right or left.
5. Reinstall 4 nuts.

Cut Holes for Ductwork

1. Temporarily place the vent into the countertop opening.
2. Push the vent all the way to the back of the opening.
3. If you are transitioning to 6 in. round, place the transition piece over the discharge outlet.
 - a. Mark the location and remove the assembly.
 - b. Cut holes and install the ductwork connections.

Note: For installation of the blower and motor below the floor, order Kit JXRB57. See **Accessories**.

• For installation of the blower and motor outdoors, order Kit JXBC57. See **Accessories**.

Duct Fittings

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

Use the chart at the right to compute the maximum permissible lengths for duct runs to outdoors.

Note: Do **not** exceed maximum permissible equivalent lengths.

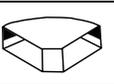
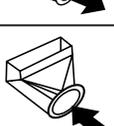
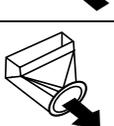
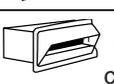
Flexible ducting

WARNING: Do **not** use flexible plastic ducting.

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

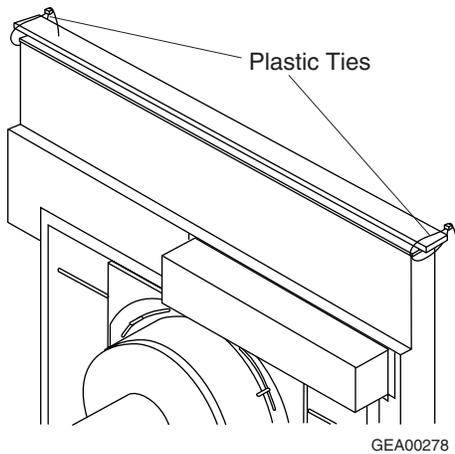
Vent installation should not exceed 150 feet equivalent length.

Table of Equivalent Lengths

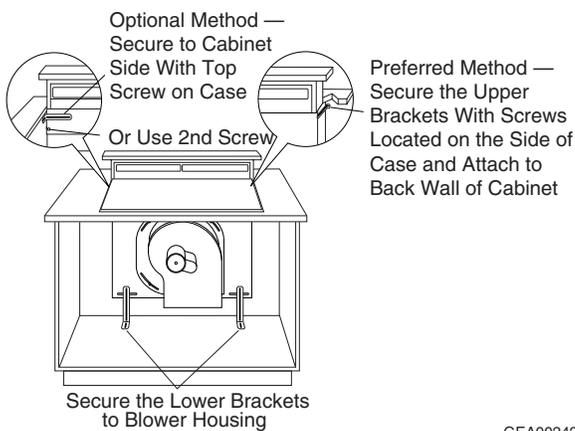
Duct Pieces	Equivalent Length*	Number Used	Total Equivalent Length
 6" round, straight	1 ft. (per foot length)	feet	
 3/4" x 10" straight	1 ft. (per foot length)	feet	
 6", 90° elbow	15 ft.		
 6", 45° elbow	9 ft.		
 3/4" x 10" 90° elbow	16 ft.		
 3/4" x 10" 45° elbow	5 ft.		
 3/4" x 10" 90° flat elbow	18 ft.		
 6" round to 3/4" x 10" transition	7 ft.		
 3/4" x 10" to 6" round transition	5 ft.		
 6" round to 3/4" x 10" transition 90° elbow	20 ft.		
 3/4" x 10" to 6" round transition 90° elbow	12 ft.		
 6" round wall cap with damper	21 ft.		
 3/4" x 10" wall cap with damper	27 ft.		
 6" round roof cap	20 ft.		
 6" round roof vent	24 ft.		
Total duct run should not exceed 150 ft.			

GEA00240

Install Downdraft Vent



1. Remove plastic ties on both ends at top of vent.
2. Place downdraft vent into countertop cutout against back side.
3. Secure downdraft to countertop with supplied brackets (see illustration).
 - Fasten brackets to top screws on front side of vent and secure to cabinet side wall just below countertop, **or**
 - Fasten one bracket to vent's side and secure to cabinet's back wall.
4. Install two brackets on bottom of vent.
5. Attach brackets to slide screws on vent and to floor using wood screws (not supplied).
6. When installing in a tile countertop surface, it may be necessary to apply a locally approved caulking to cover any gaps.



Install the Ductwork

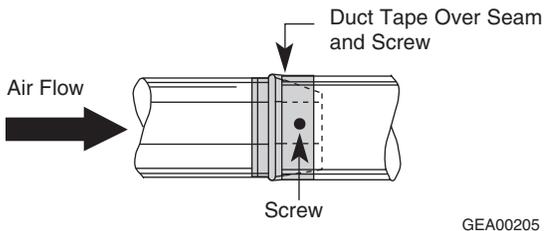
Use minimum 26-gauge galvanized or 24-gauge aluminum duct in 6-in. round or 3-1/4-in. x 10-in. size, or a combination of both. PVC duct should be used if installing under a poured concrete slab. **Do not** use flexible plastic ducting.

Always use an appropriate roof or wall cap with damper. Laundry type wall caps should never be used.

Use the straightest duct run possible.

For satisfactory performance, the duct run should not exceed 150 ft. or its equivalent length if bends or other various fittings are used. Refer to **Table of Equivalent Lengths** for various duct configurations.

Install ductwork so the piece of duct nearest the downdraft unit slots **into** the next piece of duct. Secure joints with self-tapping screws and apply duct tape around joints to ensure airtight seal.



Cooktop Installation

Install the Pressure Regulator

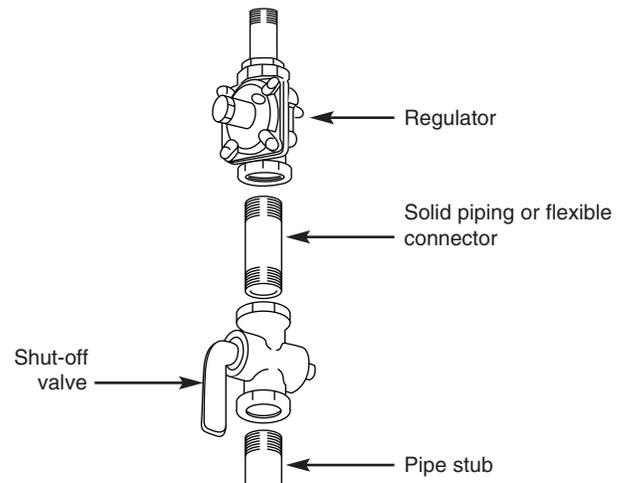
Note: Instead of using solid piping to connect to the pressure regulator, an approved flexible metal appliance connector may be used between shut-off valve and pressure regulator, if local codes permit. Appropriate flare nuts and adapters are required at each end of the flexible connector.

Install supplied pressure regulator and nipple in gas line as close to cooktop's inlet as possible. Allowances for ventilation ducting may be necessary. Make sure the regulator is installed in the right direction.

Install manual shut-off valve in gas line in an easily accessible location.

WARNING: Do **not** use a flame to check for gas leaks.

Turn ON gas. Check for leaks using liquid leak detector at all joints in system. (Pressure test nipple is adjacent to gas inlet pipe on rear right-hand side of cooktop's bottom.)



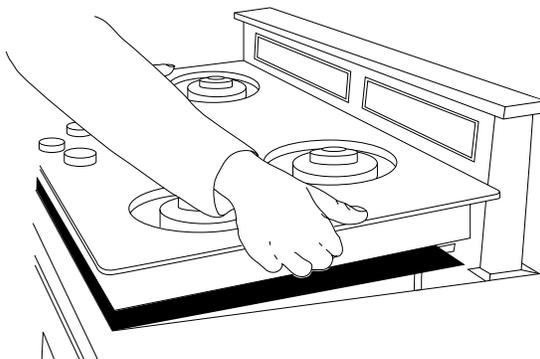
GEA00243

Note: When using test pressures greater than 1/2 psig to pressure-test the gas supply system of a residence, disconnect cooktop and individual shut-off valve from gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate cooktop from gas supply system by closing individual shut-off valve.

Install the Cooktop

Note: If the cooktop is installed into a 36-in. base cabinet, the pressure regulator **must** be installed to the bottom of the cooktop before the cooktop is placed into the cabinet.

1. Remove packaging from cooktop.

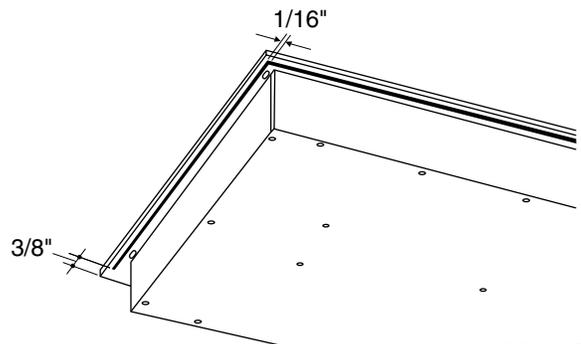


GEA00244

2. To ensure a good fit, position cooktop over cut-out opening and carefully lower into place.

Check edges all the way around to be sure all cutout edges are concealed and there are no gaps.

3. Carefully lift and remove cooktop.

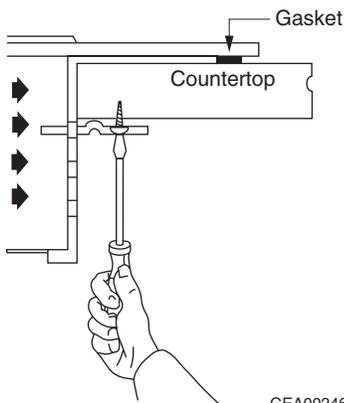


GEA00245

4. Cut a 3/16-in. gasket strip in half. Peel off backing and apply to underside of glass cooktop edge, on each side at least 3/8 in. from the back and as close to the edge as possible without protruding.

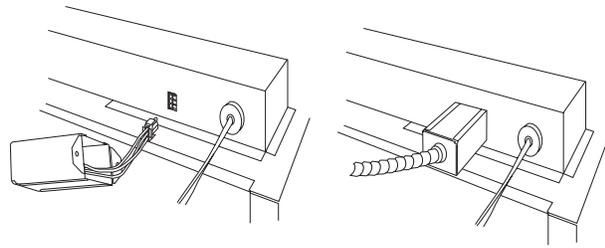
5. Apply the other gasket strip to underside of glass at front of cooktop.
6. Remove remaining adhesive backing.
7. Position cooktop over opening, making sure that power cord is dropped into cabinet.
8. Lower cooktop into cutout, pressing gently and evenly to seat.

Note: If cooktop is installed in a 36-in. base cabinet, mounting brackets cannot be used because of interference with cabinet sides. In this case, cooktop can be secured to cabinet with angle brackets (not supplied).



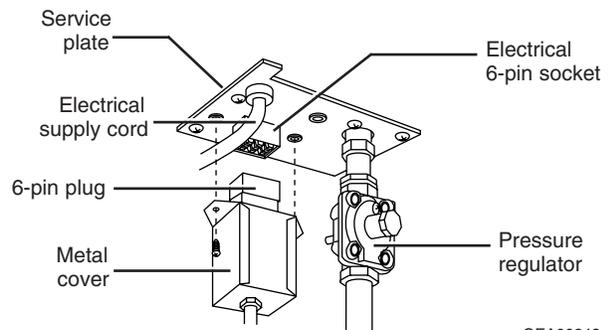
9. Remove one screw at bottom of cooktop body on both sides and secure bracket with those screws. Then secure brackets to cabinet sides.
10. Insert hold-down bracket into highest slots on right and left sides of cooktop. Cooktop has three slots; the highest available will depend on thickness of countertop.
11. Secure brackets to underside of countertop with screws provided.

Electrical Connections of Downdraft



GEA00247

1. Connect three-pin plastic plug from blower/motor assembly to three-pin plastic socket on underside of vent, next to conduit.
2. Slide metal cover over connection and secure with screws.



GEA00248

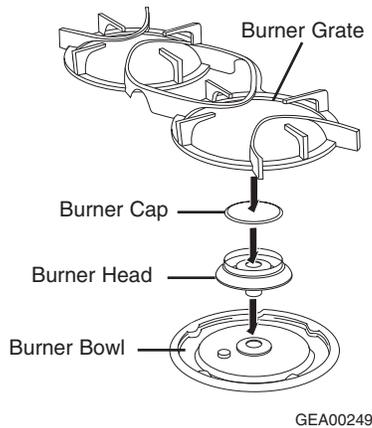
3. Connect six-pin plastic plug from downdraft assembly to six-pin plastic socket on underside of cooktop, next to power cord.
4. Slide metal cover over connection and secure with screws.

Connect Power

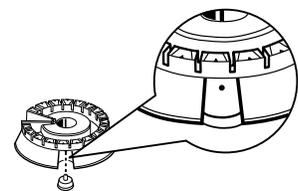
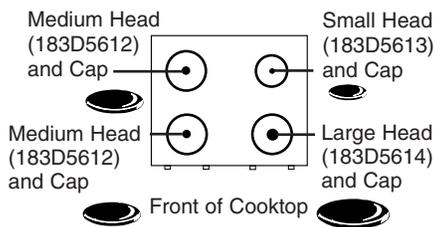
Plug power cord into properly grounded receptacle.

Assemble Burners and Check Ignition

Assemble burner as shown.



Place burner heads and caps on burners. Make sure that heads and caps are placed on correct size burner. There are 1 small, 2 (or 3) medium, and 1 large head and cap.



Make sure the slot in the burner head is positioned over the electrode.

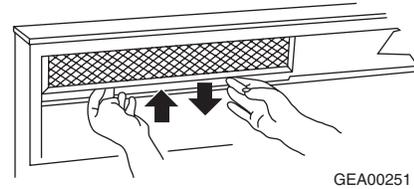
Check for Proper Ignition

Note: First test may require some time, while air is flushed out of gas line.

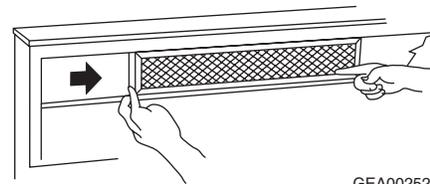
1. Push in one control knob and turn 90° to HIGH position.
2. Igniter will spark and burner will light; igniter will cease sparking when burner is lit.
3. Turn knob to OFF.
4. Repeat procedure for each burner.

Install Filters, Check Operation of Downdraft

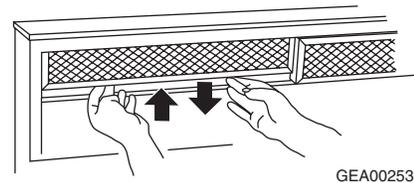
1. To raise vent, turn VENT knob to RAISE/LOWER. Hold knob until vent begins to rise. Vent will automatically stop when it is fully extended.



2. Tip filter into opening and pull straight down so filter rests on slides.



3. Slide filter to right side.



4. Tip other filter into opening and pull straight down.
5. To turn fan ON, turn FAN knob to HIGH. Continue turning FAN knob to select a fan speed between HIGH and LO.

Note: It is **not** necessary to turn fan OFF before lowering vent. Fan will automatically turn OFF when vent is lowered. When fan is **not** turned OFF before lowering vent, it will automatically come ON at previously selected speed when vent is fully raised.

6. To lower vent, turn VENT knob to RAISE/LOWER. Hold knob until vent begins to lower.

Conversion to LP (Propane) 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.

- Use only approved pipe dope resistant to LP gas.

Note: The cooktop leaves the factory set for use with natural gas. If you convert to LP gas, keep instructions and orifices to convert back to natural gas.

Parts

The kit should contain the following:

- 1 Orifice—Large size—104-WB28K0093
- 3 Orifices—Medium size—(number to come)
- 1 Orifice—Small size—82-WB28K0094
- 1 Maxitrol LP adapter—WB01K055
- 1 Tie-on card/label for regulator

If you do not have all above-listed components, contact the nearest GE Service and Parts Center.

Total input rating after conversion:

- Four-burner cooktop 35,000 Btu/hr.
- Five-burner cooktop 44,500 Btu/hr.

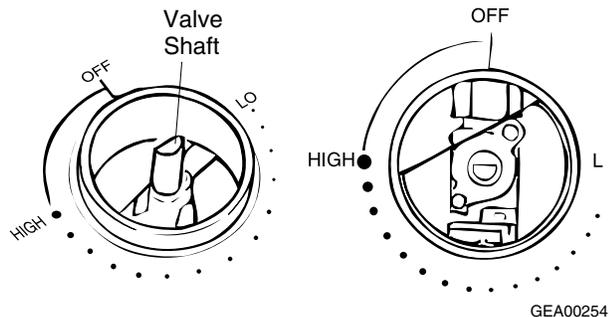
Tools Required:

- Adjustable wrench
- Nut driver: 9/32 in. or 7 mm

Prepare Cooktop for Conversion

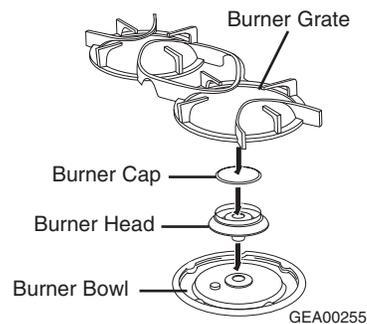
1. Turn OFF gas supply at shut-off valve.
2. Turn OFF electrical power to cooktop.

Convert the Surface Knobs



1. Remove knobs from valve shafts.
2. Fully screw down brass low-flame adjustment screws into valve bodies with clockwise rotation.
3. Replace knobs and cams.

Convert the Surface Burners



1. Remove grates and burner caps.

Note: Each orifice has a number and letter “L” indicating LP gas.

- There will be one extra medium orifice spud and burner head when converting a four-burner cooktop.

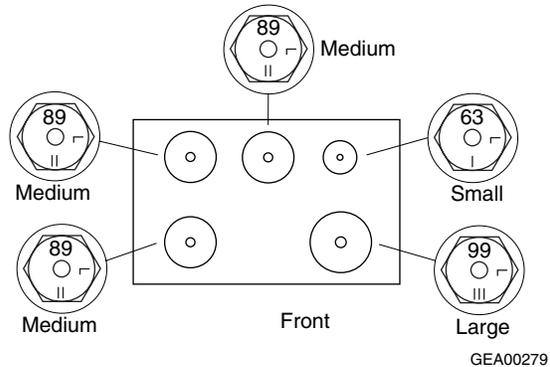


2. Using a 9/32-in. or 7-mm nut driver, remove and replace brass orifice spud inside each

Five-Burner Cooktop Models

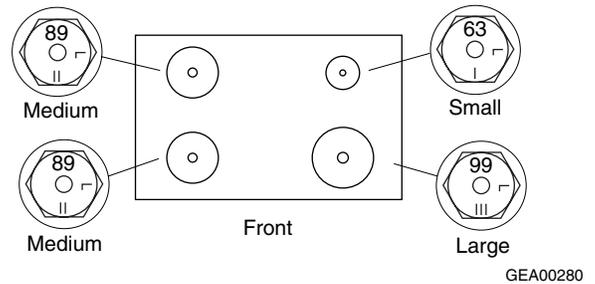
Location	BTUs	Orifice Size	Burner Head
LF, LR	9,500	.89Lmm (II)	183D5612
CTR	9,500	.89Lmm (II)	183D5612
RR	5,000	.63Lmm (I)	183D5613
RF	11,000	.99Lmm (III)	183D5614

Install orifices and position burner caps as shown



Four-Burner Cooktop Models

Location	BTUs	Orifice Size	Burner Head
LF, LR	9,500	.89Lmm (II)	183D5612
RR	5,000	.63Lmm (I)	183D5613
RF	11,000	.99Lmm (III)	183D5614



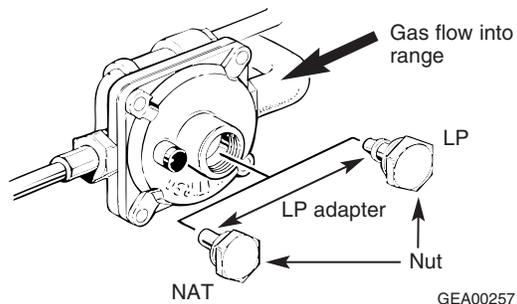
burner chimney as shown by number on the above chart:

- Place LP gas burner head onto chimney, as indicated by number.
- Place correct size burner caps onto burners, then replace grates.

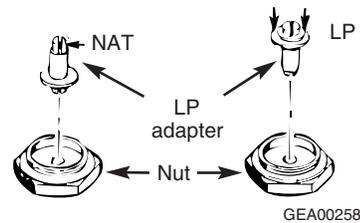
Convert the Pressure Regulator

WARNING: Do not remove pressure regulator from cooktop.

- Locate pressure regulator under rear of cooktop.
- Use an adjustable wrench to remove nut from pressure regulator.



- Insert LP adapter into nut.



- Reinsert assembly into regulator and attach tie-on label to regulator using string provided.

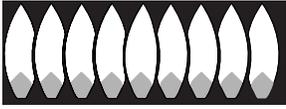
Check for Leaks

WARNING: Do not use a flame to check for leaks.

Check for leaks **before** attempting to light burners.

When all connections have been made, make sure all cooktop controls are in the OFF position and turn ON main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in system.

Note: When using test pressures greater than 1/2 psig to pressure-test the gas supply system of a residence, disconnect cooktop and individual shut-off valve from gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate cooktop from gas supply system by closing individual shut-off valve.



(A) Yellow flames
Call for service



(B) Yellow tips on outer
cones
Normal for LP gas



(C) Soft blue flames
Normal for natural gas

GEA00259

Check Quality of Flames

The combustion quality of burner flames needs to be determined visually.

If burner flames look like (A), call for service.

Normal burner flames should look like (B) or (C), depending on the type of gas used.

With LP gas, some yellow tipping on outer cones is normal.

Final Steps

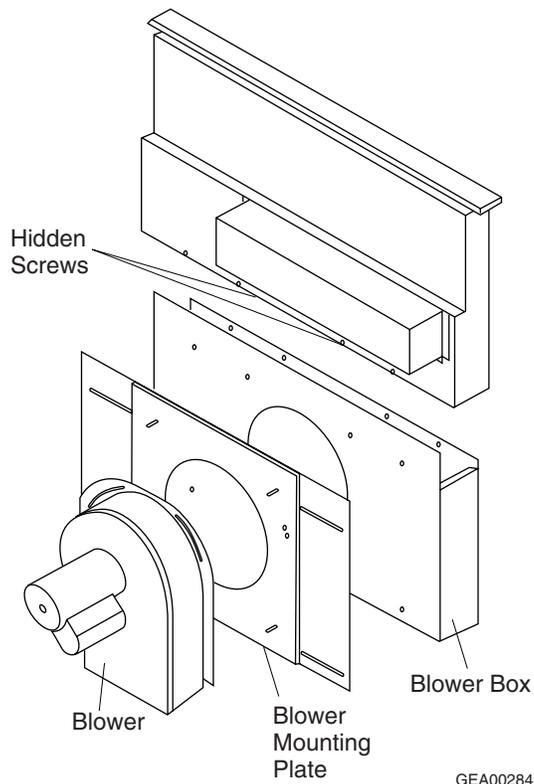
1. Fill in the date, plus the name and address of the service organization performing the conversion, in the spaces provided on the conversion label.
2. Remove the backing from the label and stick the label in a convenient place on the underside of the cooktop near the Rating Plate. Make sure the area is clean and dry before applying the label.

The conversion is now complete.

Accessories

Downdraft Vent Assembly — JXBA56WW (White), JXBA56BB, (Black)

This unit contains motor and blower assembly for downdraft applications and is required to complete installation. Be sure to order the color that matches the cooktop.

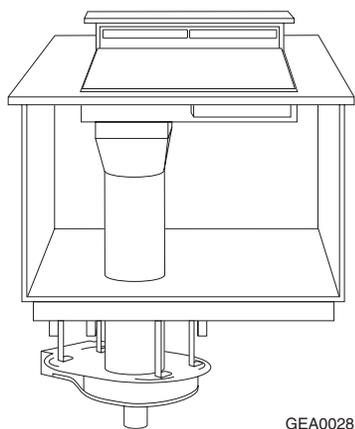


GEA00284

Indoor Remote Location Blower Mounting — JXRB57 Kit

This kit provides for the installation of the blower and motor outside of the cabinet, such as below the floor. Use this kit for indoor remote installations only.

Note: A 3-1/4 in. x 10 in. transition to 6 in. round is required.

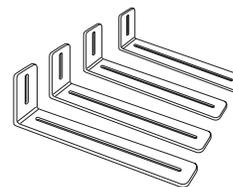


GEA00281

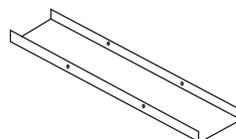
Parts Supplied



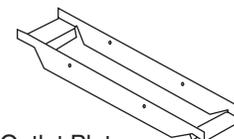
Package of screws



Hanger Brackets

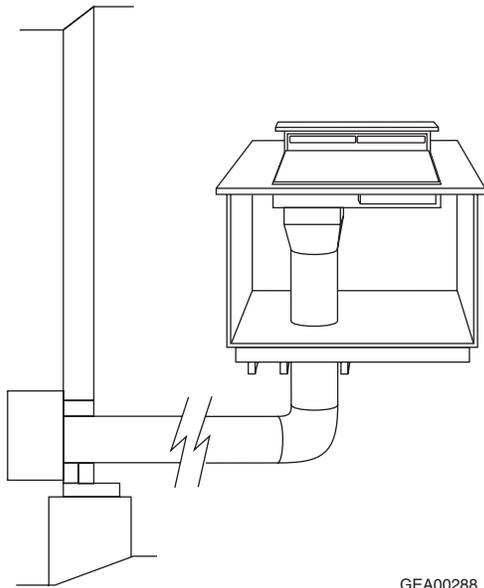


Cover Plate



Outlet Plate

GEA00282



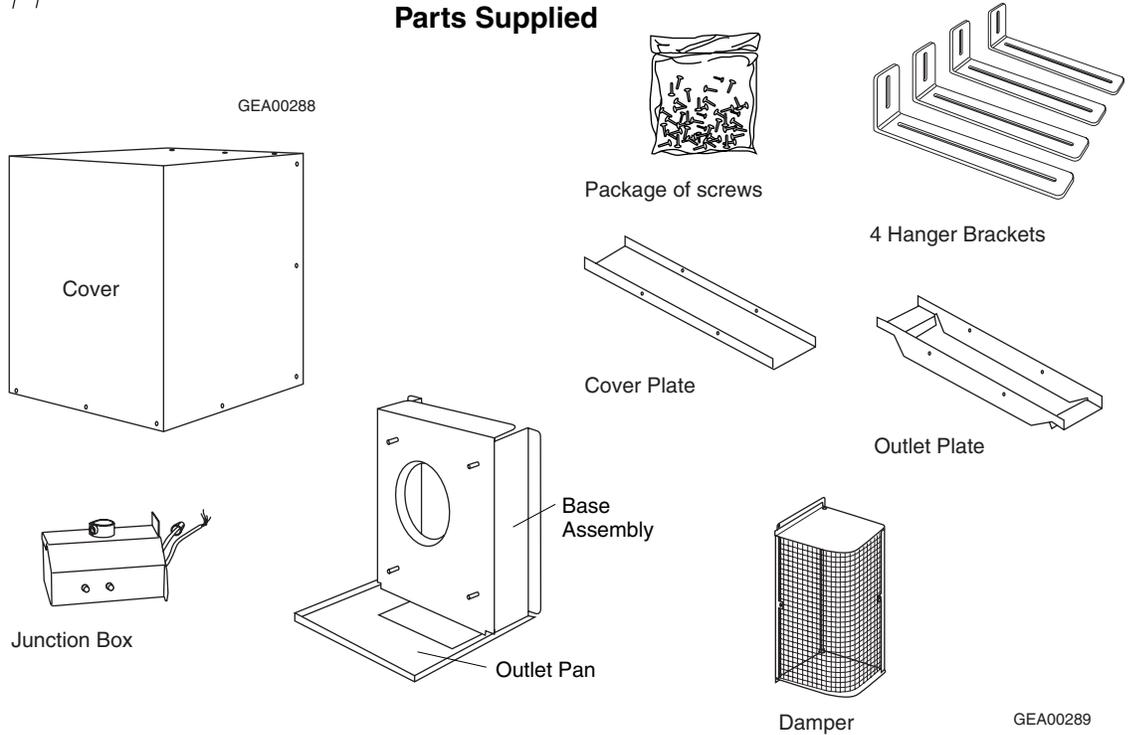
GEA00288

Outdoor Remote Location Blower Mounting — JXRC57 Kit

The blower and motor assembly can be mounted on an outside wall. This kit provides a means to mount the blower outside with a protective cover.

Note: A 3-1/4 in. x 10 in. transition to 6 in. round is required.

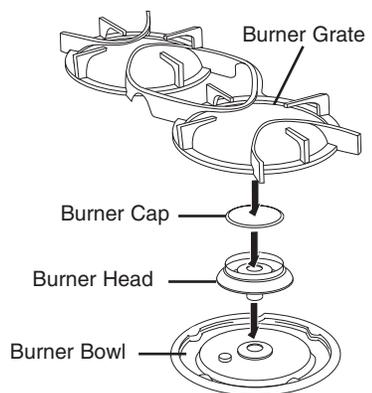
Parts Supplied



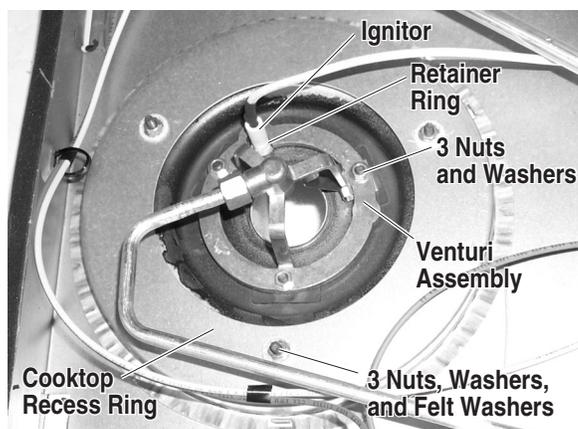
LP Gas Conversion Kit — JXLP56

The kit contains LP conversion parts for both five- and four-burner cooktop models. The kit contains 5 burner heads, 5 brass orifices, 1 Maxitrol LP adapter, and 1 tie-on card/label for regulator.

Removal and Replacement



GEA00249



GEA00314

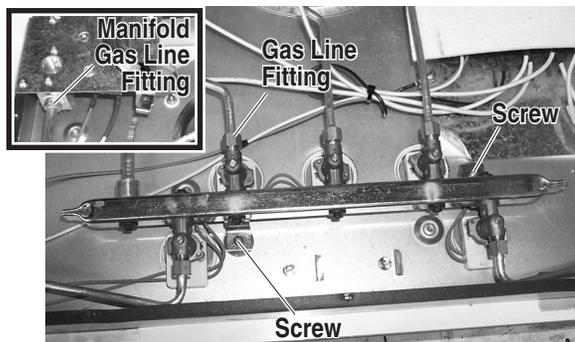
WARNING: Disconnect electrical power to the cooktop and turn OFF gas at the main valve before performing any removal procedures.

Remove Venturi Assembly and Burner Bowl

1. Remove burner grate, burner cap, and burner head from cooktop.
2. From below cooktop, remove 17 screws and bottom pan.
3. From below cooktop, remove retainer ring and igniter from burner bowl.
4. Remove 1/2-in. nut and gas line from venturi assembly.
5. Remove three 7-mm nuts, 3 washers, and venturi assembly from burner bowl.
6. Remove three 7-mm nuts, washers, felt washers, and cooktop recess ring from burner bowl.
7. Remove burner bowl.

Remove Gas Valve Assembly

1. Remove 4 (or 5) gas control knobs.
 2. From below cooktop, remove 17 screws and bottom pan.
 3. Remove 4 (or 5) gas line fittings.
 4. Remove manifold gas line fitting from regulator.
- Caution:** When assembling the following, replace with the exact screws to prevent glass breakage.
5. Remove 2 screws and manifold from cooktop.
 6. Remove 1/4-in. screw and gas valve from manifold.



GEA00315

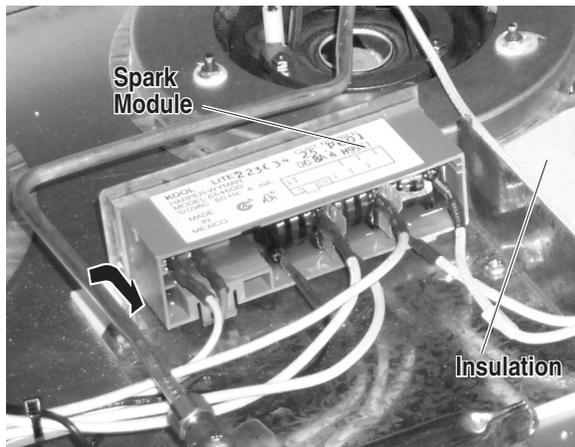
Remove Fan and Vent Switches

Note: The fan and vent switches are removed similarly.

1. Remove the fan (or vent) switch knob.
2. From below cooktop, remove 17 screws and bottom pan.
3. Remove the 5/8-in. nut and fiber washer from the switch, and remove the switch.
4. Remove wire connections (and shield from vent switch).

Caution: When assembling the vent switch, be sure to replace the shield.

- When assembling the vent switch, be sure not to overtighten the 5/8-in. nut. This could cause the glass cooktop to break.

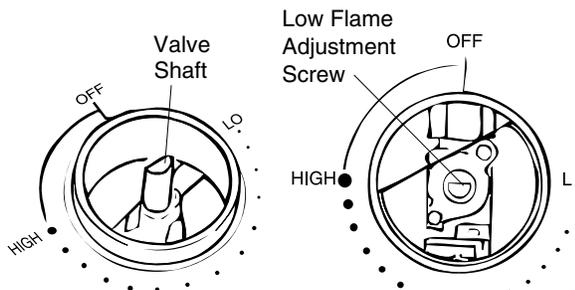


GEA00316

Remove Spark Module

1. From below cooktop, remove 17 screws and bottom pan.
2. Move the insulation covering the spark module.
3. Disconnect 8 wire connectors from spark module.
4. Push the module to the right and rotate the left end toward the front to remove the module.

Caution: When assembling, be sure to replace the insulation covering the spark module before replacing the bottom pan.



GEA00313

Low-Flame (Simmer) Adjustment

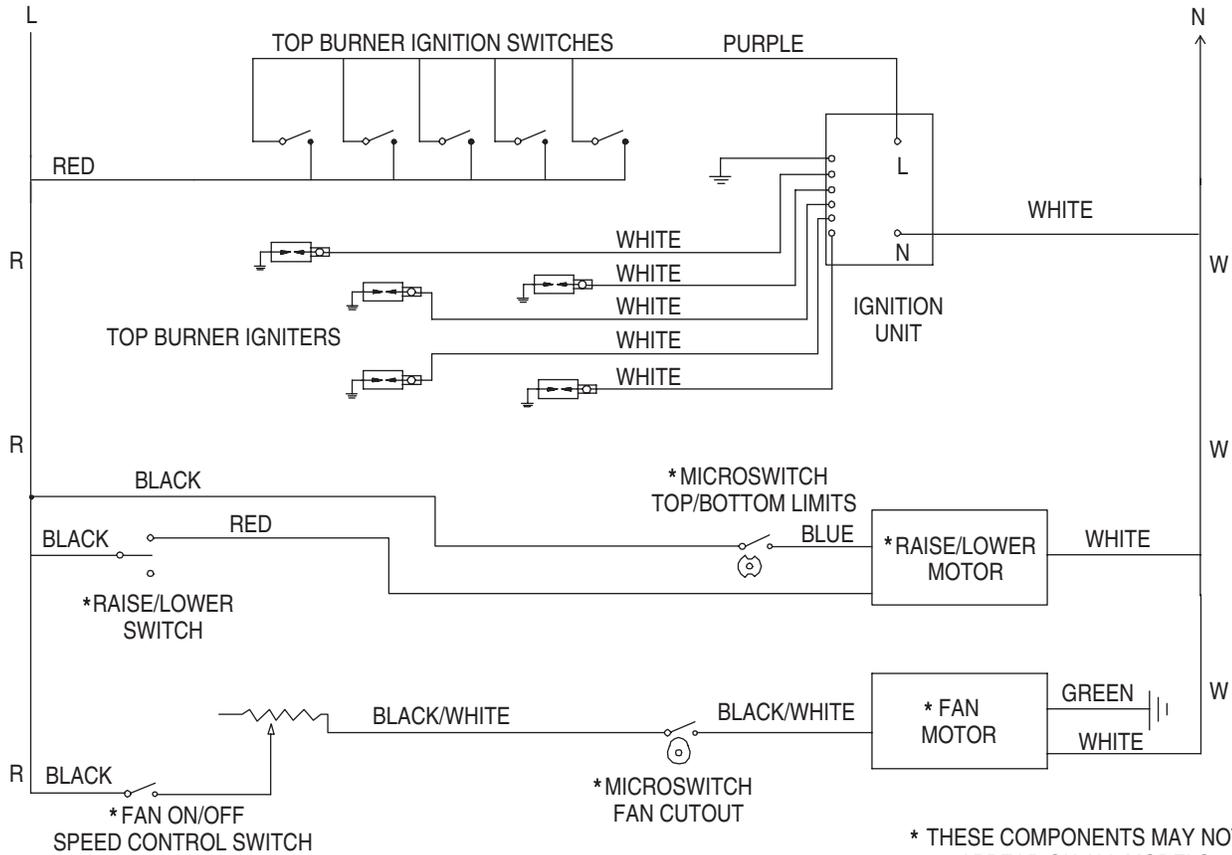
The top burner valves have low-flame adjustment screws in the center of the control shafts. A small, thin-blade screwdriver (approx. 3/32-in. blade width) is needed to engage the screw.

To adjust the low-flame setting, at least 2 other burners must be lit. Light the burner being adjusted and turn the knob to "LOW." Remove the knob and insert the screwdriver into the shaft of the control valve. Turn the adjustment screw to obtain the desired flame size.

Test the flame's stability by quickly turning the knob from "HIGH" to "LOW." If the flame goes out, increase the flame size and test again.

Schematics

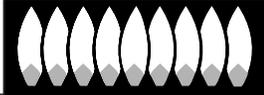
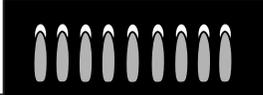
Caution: Label all wires prior to disconnection when servicing the controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.



* THESE COMPONENTS MAY NOT APPEAR ON ALL MODELS

GEA00586

Troubleshooting

Problem	Possible Causes	What to Do
Burners do not light	No spark at igniter	Make sure electrical power is plugged into a live outlet Replace Spark Module
	No gas flow at burner	Make sure knob is in ON position Make sure shut-off valve is in ON position If LPG, make sure fuel supply is sufficient
Burners have yellow or yellow-tipped flames		
	A. Yellow flames: Call for service.	B. Yellow tips on outer cones: Normal for LP gas.
		C. Soft blue flames: Normal for natural gas.
		GEA00273

Parts Lists

Model JGP656BB0BB

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-COOKTOP TO WORKTOP	2
1	31-20775	MINI-MANUAL (SNORKEL)	1
1	49-80011	MANUAL-USE & CARE	1
2	WB02X9857	SEAL GASKET	4
3	WB28K0145	ORIFICE-LP .78 LMM	2
3	WB28K10022	ORIFICE-NG 1.50MM	2
3	WB28K10029	ORIFICE-NG 1.07MM	1
3	WB28K10030	ORIFICE-NG 1.68MM	1
3	WB28K10031	ORIFICE-LP .63MM	1
3	WB28K10107	ORIFICE-LP .84MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE BURNER LFT RR	1
9	WB21K10007	VALVE BURNER RT RR	1
10	WB21K10005	VALVE BURNER RT FRONT	1
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	4
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0024	COVER VALVE	4
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10023	INSULATION-SPK MODULE	1
38	WB24K10001	BLOWER SPEED REGULATOR	1
40	WB24X0475	SWITCH	1
42	NOT STOCKED	SHIELD-SWITCH	1
44	WB01X1382	HEX NUT 3/8" X 32	1
48	WB01X1383	FIBRE WASHER 10MM	2
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	2
52	WB28K10106	INLET BLOCK	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10010	HV WIRE HARNESS	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5
75	WB02K10037	GROUND PATH SHIELD	5
86	WB57K10051	GLASS COOKTOP (BLK)	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	5
95	WB34K10043	CLAMPING PLATE	5

View	Catalog	Description	Qty.
96	NOT STOCKED	NUT M4	30
101	WB56X10010	COVER 36"	1
102	WB56X10004	PANEL GEAR MOTOR	1
103	WB07X10012	SLIDE	1
104	WB02X10303	PIVOT ARM	1
106	WB02X10306	ROLLER	1
108	WB02X10310	FILTER	2
109	WB02X10307	SEAL	1
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10057	GRATE DOUBLE (BLK)	2
113	WB02X10308	BLOWER SUPPORT LEGS	8
114	WB28K10108	MANIFOLD PIPE	1
115	WB32K10018	DRIP PAN LFT FT & RR-BLK	2
115	WB32K10019	DRIP PAN RT RR-BLK	1
115	WB32K10023	DRIP PAN RT FT (BLK)	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
123	WB01X10004	U-BOLT	1
124	WB28K10099	TUBE SUPPLY-RIGHT FRONT	1
125	WB18K10011	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
129	WB27X5599	CAPACITOR	1
133	WB01X10007	BUTTON SLIDE	4
135	WB01X10008	SCREW, PAN HEAD	2
138	WB07X1759	BEZEL-BLACK	5
140	WB03K10105	KNOB BURNER BLK	4
142	WB03K0104	DOWNDRAFT CTRL KNOB BLK	2
145	WB01K10005	NUT 6-32- MTG GLASS TRIM	4
146	WB34K10002	WIRE BOX	1
147	WB26X10005	GEAR MOTOR	1
148	WB38X5079	BLOWER	1
149	WB01X10006	HEYCO BUSHING	1
150	WB02X10309	SEAL	2
151	WB29K10009	CAP-BURNER SMALL (BLK)	1
152	WB29K10001	CAP-BURNER MED (BLK)	2
153	WB29K10006	CAP-BURNER LARGE (BLK)	2
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	2
157	WB16K10007	BURNER-LARGE	1
167	WB01X10003	SCREW BLACK	25
169	WB02X10301	FORMED BOX	1
170	WB57K10004	GLASS-SORKEL-BLACK	1

Model JGP656WB0WW

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-COOKTOP TO WORKTOP	2
1	31-20775	MINI-MANUAL (SNORKEL)	1
1	49-80011	PM USE & CARE MANUAL	1
2	WB02X9857	SEAL GASKET	4
3	WB28K0145	ORIFICE LP .78 LMM	2
3	WB28K10022	ORIFICE-NG 1.50MM	2
3	WB28K10029	ORIFICE-NG 1.07MM	1
3	WB28K10030	ORIFICE-NG 1.68MM	1
3	WB28K10031	ORIFICE-LP .63MM	1
3	WB28K10107	ORIFICE SPUD LP .84MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE BURNER LFT RR	1
9	WB21K10007	VALVE BURNER RT RR	1
10	WB21K10005	VALVE BURNER RT FRONT	1
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	4
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0108	COVER VALVE	5
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10023	INSULATION-SPK MODULE	1
38	WB24K10001	BLOWER SPEED REGULATOR	1
40	WB24X0475	SWITCH	1
42	NOT STOCKED	SHIELD-SWITCH	1
44	WB01X1382	HEX NUT 3/8" X 32	1
48	WB01X1383	FIBRE WASHER 10MM	2
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	1
52	WB28K10106	INLET BLOCK	1
54	WB02X9836	GROUND POST ASSEMBLY	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10010	HV WIRE HARNESS	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5
75	WB02K10037	GROUND PATH SHIELD	5
86	WB57K10052	GLASS COOKTOP-WH	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	5
95	WB34K10043	CLAMPING PLATE	5

View	Catalog	Description	Qty.
96	NOT STOCKED	NUT M4	30
101	WB56X10010	COVER 36"	1
102	WB56X10004	PANEL GEAR MOTOR	1
103	WB07X10012	SLIDE	1
104	WB02X10303	PIVOT ARM	1
106	WB02X10306	ROLLER	1
108	WB02X10310	FILTER	2
109	WB02X10307	SEAL	1
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10059	GRATE DOUBLE	2
113	WB02X10308	BLOWER SUPPORT LEGS	8
114	WB28K10108	MANIFOLD PIPE ASM	1
115	WB32K10021	PAN UNIT LEFT FRT & RR	2
115	WB32K10022	DRIP PAN RT REAR WH	1
115	WB32K10024	DRIP PAN RT FRONT WH	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
123	WB01X10004	U-BOLT	1
124	WB28K10099	SUPPLY TUBE-RIGHT FRONT	1
125	WB18K10011	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
129	WB27X5599	CAPACITOR	1
133	WB01X10007	BUTTON SLIDE	4
135	WB01X10008	SCREW, PAN HEAD	2
138	WB07X1832	BEZEL-WHITE	5
140	WB03K10106	KNOB BURNER (GRAY)	4
142	WB03K0103	KNOB-DOWNDRAFT CTL GRAY	2
145	WB01K10005	NUT 6-32- MTG GLASS TRIM	4
146	WB34K10002	WIRE BOX	1
147	WB26X10005	GEAR MOTOR	1
148	WB38X5079	BLOWER	1
149	WB01X10006	HEYCO BUSHING	1
150	WB02X10309	SEAL	2
151	WB29K10002	CAP-BURNER SMALL (GRAY)	1
152	WB29K10004	CAP-BURNER MED (GRAY)	2
153	WB29K10007	CAP-BURNER LARGE (GRAY)	1
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	2
157	WB16K10007	BURNER-LARGE	1
167	WB01X10003	SCREW BLACK	25
169	WB02X10301	FORMED BOX	1
170	WB61K10002	GLASS-SNORKEL-WHITE	1

Model ZGU3650BB0BG

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-CKTOP TO WORKTOP	2
1	49-80012	MANUAL-USE & CARE	1
2	WB02X9857	SEAL GASKET	4
2	WB63K10022	CONTAINER BOX ASSEMBLY	1
3	WB28K10022	ORIFICE-NG 1.50MM	3
3	WB28K10029	ORIFICE-NG 1.07MM	1
3	WB28K10030	ORIFICE-NG 1.68MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE LFT RR & CENTER	2
9	WB21K10007	VALVE BURNER RIGHT REAR	1
10	WB21K10005	VALVE BURNER RT FRONT	1
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	1
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0108	COVER VALVE	2
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10023	SPARK MODULE INSULATION	1
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	1
52	WB28K10106	INLET BLOCK	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10007	HARNESS HV	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5

View	Catalog	Description	Qty.
75	WB02K10037	GROUND PATH SHIELD	5
86	WB57K10050	GLASS COOKTOP BLACK	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	5
95	WB34K10043	CLAMPING PLATE	5
96	NOT STOCKED	NUT M4	30
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10057	GRATE DOUBLE (BLK)	2
113	WB31K10058	GRATE CENTER (BLK)	1
114	WB28K10104	MANIFOLD PIPE	1
115	WB32K10018	DRIP PAN LFT & CENTER BK	3
115	WB32K10019	DRIP PAN RT RR (BLK)	1
115	WB32K10023	DRIP PAN RT FT (BLK)	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
120	WB28K10103	SUPPLY TUBE- CENTER	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
124	WB28K10099	SUPPLY TUBE-RIGHT FRONT	1
125	WB18K10008	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
138	WB07X1759	BEZEL-BLACK	5
140	WB03K10107	KNOB BURNER (BLK)	5
151	WB29K10009	CAP-BURNER SMALL (BLK)	1
152	WB29K10001	CAP-BURNER MED (BLK)	3
153	WB29K10006	CAP-BURNER LARGE (BLK)	1
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	3
157	WB16K10007	BURNER-LARGE	1

Model ZGU3650WB0WG

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-COOKTOP	2
1	49-80012	MANUAL-USE & CARE	1
2	WB02X9857	SEAL GASKET	4
3	WB28K10022	ORIFICE-NG 1.50MM	3
3	WB28K10029	ORIFICE-NG 1.07MM	1
3	WB28K10030	ORIFICE-NG 1.68MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE LFT RR & CENTER	2
9	WB21K10007	VALVE BURNER RIGHT REAR	1
10	WB21K10005	VALVE BURNER RIGHT FRONT	1
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	1
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0108	COVER VALVE	1
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10023	SPARK MODULE INSULATION	1
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	1
52	WB28K10106	INLET BLOCK	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10007	HARNESS HV	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5
75	WB02K10037	GROUND PATH SHIELD	5

View	Catalog	Description	Qty.
86	WB61K10007	GLASS COOKTOP (WH)	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	1
94	WB02X9846	RETENTION BRACKET	4
95	WB34K10043	CLAMPING PLATE	5
96	NOT STOCKED	NUT M4	30
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10059	GRATE DOUBLE (GRAY)	2
113	WB31K10060	GRATE CENTER (GRAY)	1
114	WB28K10104	MANIFOLD PIPE	1
115	WB32K10021	DRIP PAN LFT & CENTER WH	3
115	WB32K10022	DRIP PAN RT REAR WH	1
115	WB32K10024	DRIP PAN RT FRONT WH	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
120	WB28K10103	SUPPLY TUBE- CENTER	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
124	WB28K10099	SUPPLY TUBE-RIGHT FRONT	1
125	WB18K10008	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
138	WB07X1832	BEZEL-WHITE	5
140	WB03K10108	KNOB TOP BURNER WH	5
151	WB29K10002	CAP-BURNER SMALL (GRAY)	1
152	WB29K10004	CAP-BURNER MED (GRAY)	3
153	WB29K10007	CAP-BURNER LARGE (GRAY)	1
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	3
157	WB16K10007	BURNER-LARGE	1

Model ZGU365DBB0BG

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-CKTOP TO WORKTOP	2
1	31-20775	MINI-MANUAL (SNORKEL)	1
1	49-80012	PM USE & CARE MANUAL	1
2	WB02X9857	SEAL GASKET	4
3	WB28K10022	ORIFICE-NG 1.50MM	3
3	WB28K10029	ORIFICE-NG 1.07MM	1
3	WB28K10030	ORIFICE-NG 1.68MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE LFT RR & CENTER	2
9	WB21K10007	VALVE BURNER RIGHT REAR	1
10	WB21K10005	VALVE BURNER RT FRONT	1
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	1
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0024	COVER VALVE	5
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10023	INSULATION-SPK MODULE	1
38	WB24K10001	BLOWER SPEED REGULATOR	1
40	WB24X0475	SWITCH	1
42	NOT STOCKED	SHIELD-SWITCH	1
44	WB01X1382	HEX NUT 3/8" X 32	2
48	WB01X1383	FIBRE WASHER 10MM	2
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	1
52	WB28K10106	INLET BLOCK	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10007	HARNESS HV	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5
75	WB02K10037	GROUND PATH SHIELD	5
86	WB61K10008	GLASS COOKTOP (BLK)	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	5
95	WB34K10043	CLAMPING PLATE	5
96	NOT STOCKED	NUT M4	30
101	WB56X10010	COVER 36"	1
102	WB56X10004	PANEL GEAR MOTOR	1
103	WB07X10012	SLIDE	1

View	Catalog	Description	Qty.
104	WB02X10303	PIVOT ARM	1
106	WB02X10306	ROLLER	1
108	WB02X10310	FILTER	2
109	WB02X10307	SEAL	1
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10057	GRATE DOUBLE (BLK)	1
113	WB02X10308	BLOWER SUPPORT LEGS	8
113	WB31K10058	GRATE CENTER (BLK)	1
114	WB28K10104	MANIFOLD PIPE	1
115	WB32K10018	DRIP PAN LT & CENTER-BLK	3
115	WB32K10019	DRIP PAN RT RR (BLK)	1
115	WB32K10023	DRIP PAN RT FT (BLK)	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
120	WB28K10103	SUPPLY TUBE- CENTER	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
123	WB01X10004	U-BOLT	1
124	WB28K10099	SUPPLY TUBE-RIGHT FRONT	1
125	WB18K10008	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
129	WB27X5599	CAPACITOR	1
133	WB01X10007	BUTTON SLIDE	4
135	WB01X10008	SCREW, PAN HEAD	2
138	WB07X1759	BEZEL-BLACK	5
140	WB03K10107	KNOB TOP BURNERS (BLK)	5
142	WB03K0109	KNOB-DOWNDRAFT CONTROL	2
145	WB01K10005	NUT 6-32- MTG GLASS TRIM	4
146	WB34K10002	WIRE BOX	11
147	WB26X10005	GEAR MOTOR	1
148	WB38X5079	BLOWER	1
149	WB01X10006	HEYCO BUSHING	1
150	WB02X10309	SEAL	2
151	WB29K10009	CAP-BURNER SMALL (BLK)	1
152	WB29K10001	CAP-BURNER MED (BLK)	3
153	WB29K10006	CAP-BURNER LARGE (BLK)	2
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	3
157	WB16K10007	BURNER-LARGE	2
167	WB01X10003	SCREW BLACK	25
169	WB02X10301	FORMED BOX	1
170	WB57K10004	GLASS-SORKEL-BLACK	1

Model ZGU365DWB0WG

View	Catalog	Description	Qty.
1	WB02X9857	SEAL-COOKTOP TO WORKTOP	2
1	31-20775	MINI-MANUAL (SNORKEL)	1
1	49-80012	PM USE & CARE MANUAL	1
1	49-8832	MANUAL-INSTAL. INSTRUC.	1
2	WB02X9857	SEAL GASKET	4
3	WB28K10022	ORIFICE-NG 1.50MM	3
3	WB28K10029	ORIFICE-NG 1.07MM	2
3	WB28K10030	ORIFICE-NG 1.68MM	1
4	WB63K10022	CONTAINER BOX ASSEMBLY	1
8	WB21K10006	VALVE LFT RR & CENTER	2
9	WB21K10007	VALVE BURNER RIGHT REAR	1
10	WB21K10005	VALVE BURNER RIGHT FRONT	2
11	WB21K10008	VALVE BURNER LEFT FRONT	1
13	WB02K10036	BRACKET BURNER	1
14	WB01X1192	FLAT WASHER-M4	30
16	WB19K0026	PRESSURE REGULATOR	1
18	WB02K0024	COVER VALVE	5
21	WB01K0083	SCREW-MTG VALVE BURNER	5
30	WB34K10042	SHIELD SPARK MOD	1
31	WB35K10017	SPARK MODULE INSULATION	1
31	WB35K10023	INSULATION-SPK MODULE	1
38	WB24K10001	BLOWER SPEED REGULATOR	1
40	WB24X0475	SWITCH	1
42	NOT STOCKED	SHIELD-SWITCH	1
44	WB01X1382	HEX NUT 3/8" X 32	2
48	WB01X1383	FIBRE WASHER 10MM	2
50	WB02K10001	MOUNTING PLATE ELEC	1
51	WB06K0014	ADAPTOR	1
52	WB28K10106	INLET BLOCK	1
56	WB02X9838	POWER CORD CLAMP	1
58	WB18X0380	POWER SUPPLY CORD	1
60	NOT STOCKED	SHIELD-TERMINAL BLOCK	1
62	NOT STOCKED	TERMINAL BLOCK	1
64	WB01X1189	SCREW M4X8	21
66	WB18K10001	HARNESS-MAIN WIRING	1
66	WB18K10007	HARNESS HV	1
72	WB13K10007	ELECTRODE SPARK	5
74	WB01K10026	CLIP ELECTRODE	5
75	WB02K10037	GROUND PATH SHIELD	5
86	WB61K10009	GLASS COOKTOP (WH)	1
88	WB02X9843	SEAL-DRIP PAN	5
91	WB02X9243	INSTALLATION HARDWARE PK	2
94	WB02K10044	RETENTION BRACKET	5
95	WB34K10043	CLAMPING PLATE	5
96	NOT STOCKED	NUT M4	30
101	WB56X10010	COVER 36"	1

View	Catalog	Description	Qty.
102	WB56X10004	PANEL GEAR MOTOR	1
103	WB07X10012	SLIDE	1
104	WB02X10303	PIVOT ARM	1
106	WB02X10306	ROLLER	1
108	WB02X10310	FILTER	2
109	WB02X10307	SEAL	1
110	WB13K10005	SPARK MODULE 5+0	1
112	WB31K10057	GRATE DOUBLE (BLK)	2
112	WB31K10059	GRATE DOUBLE (GRAY)	2
113	WB02X10308	BLOWER SUPPORT LEGS	8
114	WB28K10104	MANIFOLD PIPE	1
115	WB32K10021	DRIP PAN LFT & CENTER GR	2
115	WB32K10022	DRIP PAN RT REAR GRAY	1
115	WB32K10024	DRIP PAN RT FRONT GRAY	1
116	WB28K10102	SUPPLY TUBE-LEFT FRONT	1
118	WB28K10100	SUPPLY TUBE-LEFT REAR	1
120	WB28K10103	SUPPLY TUBE- CENTER	1
122	WB28K10101	SUPPLY TUBE -RIGHT REAR	1
123	WB01X10004	U-BOLT	1
124	WB28K10099	SUPPLY TUBE-RIGHT FRONT	1
125	WB18K10008	HARNESS SWITCH	1
126	NOT STOCKED	BASEPLATE	1
127	WB28K10105	SUPPLY TUBE MAIN	1
128	WB01K10025	SCREW-MTG SUPPLY TUBE	1
129	WB27X5599	CAPACITOR	1
133	WB01X10007	BUTTON SLIDE	4
135	WB01X10008	SCREW, PAN HEAD	2
138	WB07X1759	BEZEL-BLACK	5
138	WB07X1832	BEZEL-WHITE	5
140	WB03K10108	KNOB TOP BURNER WH	5
142	WB03K0110	KNOB-DOWBDRAFT CTL	2
145	WB01K10005	NUT 6-32- MTG GLASS TRIM	4
146	WB34K10002	WIRE BOX	1
147	WB26X10005	GEAR MOTOR	1
148	WB38X5079	BLOWER	1
149	WB01X10006	HEYCO BUSHING	1
150	WB02X10309	SEAL	1
151	WB29K10002	CAP-BURNER SMALL (GRAY)	1
152	WB29K10004	CAP-BURNER MED (GRAY)	3
153	WB29K10006	CAP-BURNER LARGE (BLK)	1
153	WB29K10007	CAP-BURNER LARGE (GRAY)	1
155	WB16K10014	BURNER-SMALL	1
156	WB16K10005	BURNER-MED	3
157	WB16K10007	BURNER-LARGE	1
167	WB01X10003	SCREW BLACK	25
169	WB02X10301	FORMED BOX	1
170	WB61K10002	GLASS-SNORKEL-WHITE	1

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 service, call 800.GE.CARES.

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 due to thermal shock; discolor; or if the pattern wears off. During this limited additional four-year warranty , you will be responsible for any labor or in-home service.

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 use of cleaners other than the recommended cleaning creams.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage to personal property 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

