

## Care and cleaning of the cooktop.

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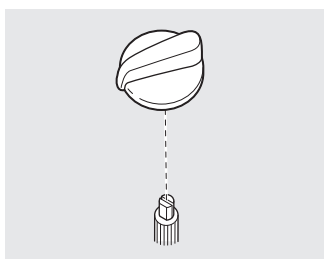
Be sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

### How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

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



### Control Knobs

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the insides of the knobs are dry before replacing.

Replace the knobs in the **OFF** position to ensure proper placement.

Pull the knob straight up off the stem.

### Porcelain Enamel Cooktop (on some models)

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with an all-purpose cleaner and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or an all-purpose cleaner after the surface has cooled. Rinse well. Polish with a dry cloth.

### Stainless Steel Surfaces (on some models)

**Do not use a steel wool pad; it will scratch the surface.**

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer or Camco Parts Store nearest you, please call our toll-free number:

**National Parts Center 1.800.626.2002 (U.S.)  
1.800.661.1616 (Canada)**

**GEAppliances.com (U.S.)  
www.GEAppliances.ca (Canada)**

Safety Instructions

Operating Instructions

Care and Cleaning

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Consumer Support

## Care and cleaning of the cooktop.

**CAUTION:**  
DO NOT OPERATE A BURNER  
WITHOUT ALL BURNER PARTS  
IN PLACE.

### Burners and Cooktop Electrodes

Turn all controls off before removing burner parts.

**NOTE:** Before removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

The burner assemblies should always be kept clean. Spillovers should be cleaned immediately; they can clog the openings in the burner assemblies.

Remove the burner grates, burner caps and burner heads for easy cleaning.

#### NOTES:

- Do not attempt to remove the electrode from the cooktop or any screws from the burner head or burner base.
- Do not use steel wool or scouring powders to clean the burners.

### Burner Caps and Heads

Wash burner caps and burner heads in hot, soapy water and rinse with clean running water. You may scour with a plastic scouring pad to remove burned-on food particles.

Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

To remove burned-on food, soak the burner heads in a solution of mild liquid dishwashing detergent and hot water for up to 20–30 minutes, if required. For more stubborn stains, use a toothbrush.

If the spill went inside the burner head assembly (right front burner on models JGP945 and JGP975), wash it under running water. Shake to remove any excess water. Air dry and make sure the small ignitor holes are open.

**NOTE: Do not wash any burner parts in a dishwasher.**

### Burner Bases

**The burner bases should not be removed for cleaning.**

To clean the burner bases, use soapy water and a plastic scouring pad. Make sure that no water gets into the burner bases and the brass gas orifices.

Wipe clean with a damp cloth. Allow them to dry fully before using.

### Cooktop Electrode

Clean this metal part



Do not clean this white ceramic part with an emery board

**NOTE:** Do not attempt to remove the electrode from the cooktop.

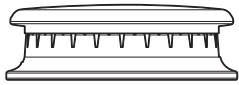
### Electrodes

The electrode of the spark igniter is exposed beyond the surface of the burner base. When cleaning the cooktop, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur.

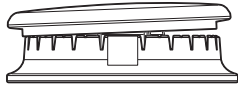
Be careful not to push in any cooktop controls while cleaning the cooktop. A slight electrical shock might result which could cause you to knock over hot cookware.

Make sure that the white ceramic electrodes in the cooktop are clear of soil and dry. Clean the metal part of the electrode with a soft cloth. For stubborn, hardened soil, clean the metal portion of the electrode with an emery board. Do not clean the white ceramic portion of the electrode with the emery board. It is acceptable to clean the white portion of the electrode with a soft cloth, but not with an emery board.

Before reassembling the surface burners, push down on each of the white ceramic electrodes to make sure they are pressed against the burner bases.



Burner cap properly seated



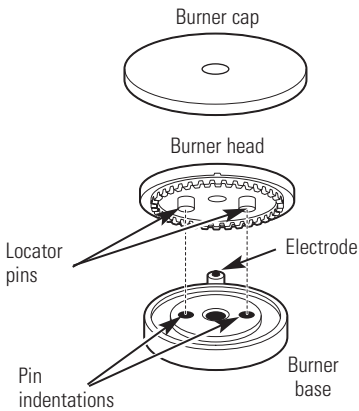
Burner cap not properly seated

### Burner Head and Cap Replacement

Replace the burner head onto the burner base, making sure that the head is properly oriented over the burner base and the electrode. Make sure to place the correct burner head on the correct burner base and that the burner head sits level on the burner base. The burner heads are not interchangeable.

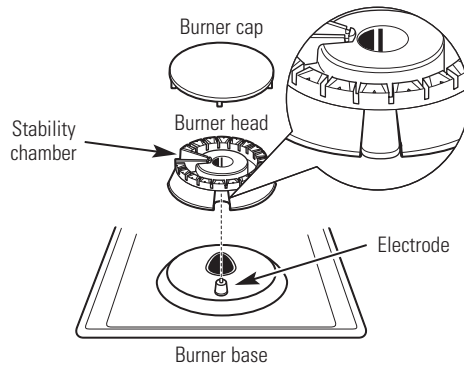
Replace the burner cap onto the burner head, making sure to place the correct burner cap on the correct burner head. The burner caps are not interchangeable. Also, make sure that the burner caps are properly seated on the burner heads.

JGP940 and JGP970 (all burners)  
JGP933 and JGP963  
(right front burner only)



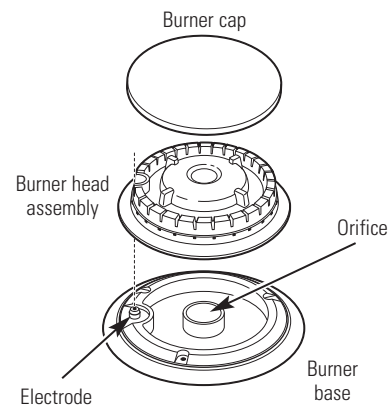
Make sure the pins in the burner heads match the burner base indentations and that they are properly seated in them by rotating the heads until they are level.

JGP328, JGP330, JGP628, JGP630,  
JGP933, JGP945, JGP963, JGP975



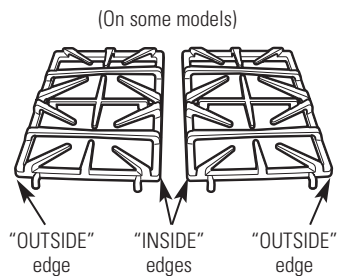
Make sure the slot in the burner head is positioned over the electrode. The burner cap has three to four pins. When replacing the cap, make sure none of the pins sits in the stability chamber.

JGP945 and JGP975  
(right front burner only)

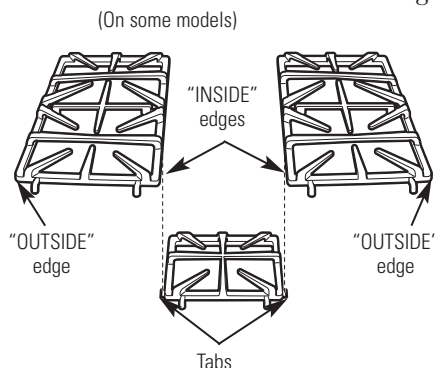


Make sure the hole in the burner head assembly is positioned over the electrode and that the burner head is fully inserted inside the burner base. A small gap between the base and head is normal.

### Burner Grates



Your cooktop has professional style grates. These grates are designed for specific positions. These grates should only be used in their proper positions; they should not be interchanged. For your convenience, the undersides of the left and right grates are marked "OUTSIDE" and "INSIDE". Make sure that the sides marked "OUTSIDE" are facing the outer edge of the cooktop and the sides marked "INSIDE" are facing each other. All grates should touch once they are fully assembled on the cooktop surface.



For cooktops with three grates, make sure that the tabs on either side of the center grate fit into the slots located on the "INSIDE" edge of the side grates.

Lift the burner grates out only when cool. Grates should be washed regularly and, of course, after spillovers. Wash them in the dishwasher or in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned securely over the burners.

Although they are 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. You will notice this sooner with lighter color grates.

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:** Do not clean the grates in a self-cleaning oven.

## Cleaning the glass cooktop surface. (on some models)



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

### Normal Daily Use Cleaning

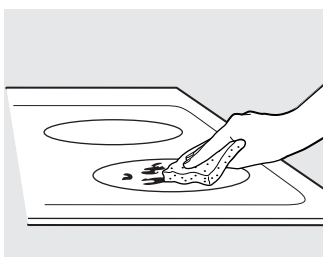
**ONLY** use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

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

- 1 Before using the cooktop for the first time, remove the burner grates and clean the cooktop with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
- 2 Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.

- 3 Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
- 4 Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
- 5 Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

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



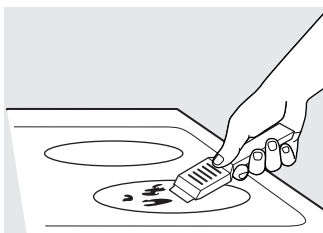
Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

### Burned-On Residue

**⚠ WARNING:** DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

- 1 Allow the cooktop to cool.
- 2 Remove the burner grates and spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
- 3 Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.

- 4 If any residue remains, repeat the steps listed above as needed.
- 5 For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



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

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

### Heavy, Burned-On Residue

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

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