



Built-In Gas Cooktops

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Owner's Manual

JGP319
JGP320

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label located in the burner box under the cooktop.



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! **IMPORTANT SAFETY NOTICE**

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

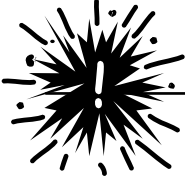
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

**SAFETY PRECAUTIONS**

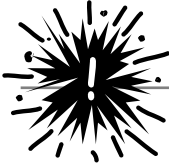
Have the installer show you the location of the cooktop gas shut-off valve and how to shut it off if necessary.

- Have your cooktop installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas cooktop installers or service technicians.
 - Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
 - Locate the cooktop out of kitchen traffic path and out of drafty locations to prevent pilot outage and poor air circulation.
 - Plug your cooktop into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
 - Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.
 - Be sure all packaging materials are removed from the cooktop before operating it to prevent fire or smoke damage should the packaging material ignite.
 - Do not leave children alone or unattended where a cooktop is hot or in operation. They could be seriously burned.
 - Do not allow anyone to climb, stand or hang on the cooktop.
 - Be sure your cooktop is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) which is to be used. Your cooktop can be converted for use with either type of gas. See Installation Instructions. Model JGP319EP is factory adjusted for LP gas operation.
- WARNING:** This conversion kit must be installed by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.
- **CAUTION:** Items of interest to children should not be stored in cabinets above a cooktop—children climbing on the cooktop to reach items could be seriously injured.
- ⚠ WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.
- Always keep wooden and plastic utensils and canned food a safe distance away from your cooktop.
 - Always keep combustible wall coverings, curtains or drapes a safe distance from your cooktop.
 - Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.



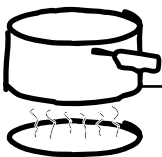
SAFETY PRECAUTIONS

- Teach children not to play with the controls or any other part of the cooktop.
- For your safety, never use your appliance for warming or heating the room.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your cooktop.
- Do not store flammable materials near a cooktop.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not let cooking grease or other flammable materials accumulate near the cooktop.
- Do not operate the burner without all burner parts in place.
- Do not clean the cooktop with flammable or volatile cleaning fluids.
- Do not clean the cooktop when the appliance is in use.
- Never clean the cooktop surface when it is hot. Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.
- Never use the cooktop as a cutting board.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.



COOK MEAT AND POULTRY THOROUGHLY...

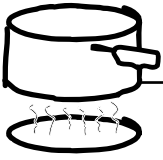
Cook meat and poultry thoroughly—meat to at least an *INTERNAL* temperature of 160° F. and poultry to at least an *INTERNAL* temperature of 180° F. Cooking to these temperatures usually protects against foodborne illness.



SURFACE BURNERS

Use proper pan size—avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on cooktop can ignite. Use pans with handles that can be easily grasped and remain cool.

- Always use the *LITE* position when igniting burners and make sure the burners have ignited.
- Never leave the surface burners unattended at high flame settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- When using glass cookware, make sure it is designed for cooktop cooking.
- Always turn the surface burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.



SURFACE BURNERS

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- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder. Such cloths can catch fire on a hot burner.
- To minimize the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the cooktop without extending over adjacent burners.
- Always heat fat slowly, and watch as it heats.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.
- Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- When preparing flaming foods under the hood, turn the fan on.
- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- If you smell gas, turn off the gas to the cooktop and call a qualified service technician. Never use an open flame to locate a leak.
- To avoid the possibility of a burn, always be certain that the controls for all burners are at the off position and all grates are cool before attempting to remove them.
- Never leave jars or cans of fat drippings on or near your cooktop
- Don't use aluminum foil to line drip pans. Misuse could result in a fire hazard or damage to the cooktop.
- Do not cover or block the area around the cooktop knobs. This area must be kept clear for proper ventilation and burner performance.
- Clean only parts listed in this Owner's Manual.

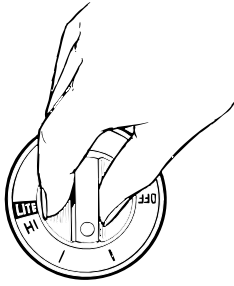


READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

Using the cooktop burners.

Throughout this manual, features and appearance may vary from your model.



Be sure you turn the control knob to OFF when you finish cooking.

How to Light a Burner

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

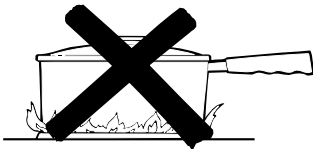
Push the control knob in and turn it counterclockwise to the **LITE** position. After the burner ignites, turn the knob to adjust the flame size. To turn the burner off, turn the knob clockwise as far as it will go, to the **OFF** position.

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

■ 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.

■ Do not operate the 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.

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



Never let the flame extend up the sides of the cookware.

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

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

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



Wok Cooking

We recommend that you use a flat-bottomed wok, available at your local retail stores

Do not use a wok on any other support ring. Placing the ring over the burner grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable current standards.

This could be dangerous to your health. Do not try to use such woks without the ring unless you are using the Wok Holder. You could be seriously burned if the wok tipped over.

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 when cooking with minimum amounts of water.

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 cooktop cooking (saucepans, coffee and tea pots). Glass conducts heat very slowly.

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

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on a gas cooktop.

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 usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Home Canning Tips

Be sure the canner is centered over the burner.

Make sure the canner is flat on the bottom.

To prevent burns from steam or heat, use caution when canning.

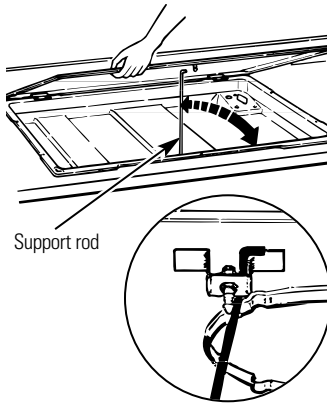
Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil.

Care and cleaning of the cooktop.

Proper care and cleaning are important so your cooktop will give you efficient and satisfactory service. Follow these directions carefully in caring for it.

Before cleaning any part of your cooktop, be sure all burners are off and **DISCONNECT ELECTRIC POWER TO THE COOKTOP** at the fuse box or circuit breaker panel, or pull the cooktop power cord plug from the electric outlet, located on back wall below cooktop.



Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire. To make cleaning under the top easier, the top may be lifted up and supported by a locking arm. After cleaning under the top with hot, soapy water, lower the top back in place. Be careful not to pinch your fingers.

To raise cooktop:

Be sure all burners are turned off and unit is cool. Remove cooktop burner bowls, grates and control knobs. Grasp cooktop at the front and lift up. Raise the support rod into place and hook it into the bracket on the underside of the cooktop to hold the cooktop while cleaning. Be sure to secure the cooktop support rod in the cooktop strike catch.

To lower cooktop:

Carefully replace the support rod and lower the cooktop. Press into place. Make sure the strikes fit in the catches to fasten the cooktop. Replace four surface units and control knobs.

Porcelain Cooktop

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.

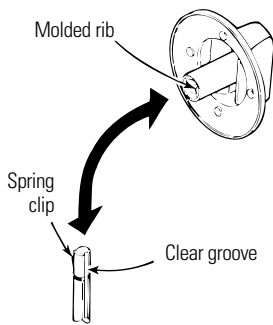
If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water or cleansing powders. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Control Panel

It's a good idea to wipe the control panel clean after each use of the cooktop. For a more thorough cleaning, the knobs can be removed by pulling them off the knob stems. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleaners, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish. A 50/50 solution of vinegar and hot water works well.



Control Knobs

The control knobs may be removed for cleaning.

To remove knob, pull it straight off the stem. If knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

Wash knobs in soap and water but do not soak. Avoid getting water down into the knob stem holes.

To replace knob, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the knob. Fit the molded rib into the clear groove on the knob stem.

Burner Grates

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.

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.

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.

Drip Pans

Drip pans can permanently discolor if exposed to excessively high heat or if soil is allowed to bake on.

Remove the grates. Then lift out the drip pans.

To remove brown food stains, soak them for about 20 minutes in slightly diluted liquid cleanser or a mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). Rinse with clean water.

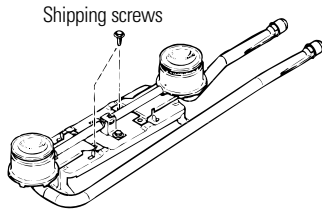
Blue/gold heat stains can be lessened with a metal polish but are usually permanent. To minimize staining, avoid excessive use of high heat setting and use flat bottom pans that do not extend more than two inches from the surface burner.

The drip pans may also be cleaned in the dishwasher.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

Care and cleaning of the cooktop.

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

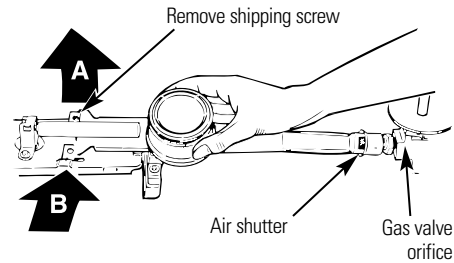


A screw holds each of the burners in place to keep them from wobbling around during shipment. Remove and discard the shipping screw.

Cooktop Burners

You should clean the burners routinely, especially after bad spills which could clog these holes. Burners lift out for cleaning if the shipping screw was removed at installation.

To remove burners:



- 1 Grasp burner head and tilt it to the right to release the two tabs from slots in the burner support **(A and B)**.
- 2 Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice.

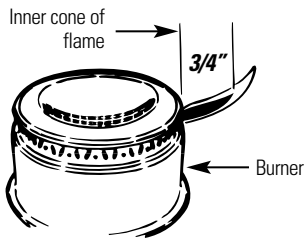
- To remove burned-on food, soak the burners in a solution of mild liquid detergent and water. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub them with soap and water and a brush or plastic pad.
- Do not use steel wool or abrasive cleansers because they will clog the burner openings and scratch the burners.
- If the holes become clogged, clean them with a small safety pin or a small sewing needle.

- Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the strong action of the dishwasher detergent can damage the burner heads.

- Before putting the burners back, shake out excess water and dry them thoroughly by setting them in a warm oven for 30 minutes.

To replace burners:

- 1 Slip the air shutter over the gas valve orifice.
- 2 Lower the burner assembly and hook the tabs in the slots in the burner support.
- 3 Be sure both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the igniter to the burner.



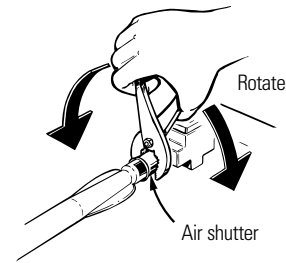
Air Adjustment

An air adjustment shutter for each surface burner regulates the flow of air to the flame.

When the right amount of air flows into the burner, the flame will be steady, relatively quiet and have approximately 3/4 inch sharp blue cones. This is usually the case with factory preset shutters.

With too much air, the flame will be unsteady, possibly won't burn all the way around, and will be noisy, sounding like a blowtorch.

With not enough air, you won't see any sharp blue cones in the flame, you may see yellow tips, and soot may accumulate on cookware.






If the flames are yellow, use pliers to open the air shutter more. If they blow away from the burner, close the air shutter more. Be sure to keep the gap in the air shutter facing straight up. Be careful not to distort the air shutter when making adjustments with the pliers.

Now look at the inner cone of the flame. It should be about 3/4-inch long for all surface burners. If the flame is not the right length, the orifice hood must be adjusted. Use a 1/2-inch open-end wrench to tighten the orifice hood by turning in the LP direction to shorten and the Nat. direction to lengthen.

Before you call for service...



Troubleshooting Tips
Save time and money! Review the chart on this page first and you may not need to call for service.

Problem	Possible Causes	What To Do
Burners do not light	Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> On models with electric ignition, make sure electrical plug is plugged into a live, properly grounded outlet.
	Burner holes on the side or around the top of the burner may be clogged.	<ul style="list-style-type: none"> Remove the burners and clean them with a safety pin or paper clip. Make sure you do not enlarge the holes.
	Burners may not be fitted correctly onto the mounting brackets.	<ul style="list-style-type: none"> Remove the burners and reinstall them properly.
Burners have yellow or yellow-tipped flames	The combustion quality of burner flames needs to be determined visually.	<ul style="list-style-type: none"> Use the illustrations below 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. <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <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>

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:

- Backed by GE
- All brands covered
- Unlimited service calls
- All parts and labor costs included
- No out-of-pocket expenses
- No hidden deductibles
- One 800 number to call

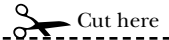
***We'll Cover Any Appliance.
Anywhere. Anytime.****

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.



Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

Consumer Product Ownership Registration

Dear Customer:

Thank you for purchasing our product and thank you for placing your confidence in us. We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

1

Complete and mail your Consumer Product Ownership Registration today. Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

2

After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).


3

Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number

Serial Number

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at GEAppliances.com.

 Cut here

Consumer Product Ownership Registration



Model Number

Serial Number

Mr. Ms. Mrs. Miss

First Name

Last Name

Street Address

Apt. #

E-mail Address*

City

State

Zip Code

Date Placed In Use
Month

Day

Year

Phone Number - -

* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).
 Check here if you do not want to receive communications from GEA's carefully selected partners.



GE Appliances

General Electric Company
Louisville, Kentucky
GEAppliances.com

Built-In Cooktop Warranty.



All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at GEAppliances.com, or call 800.GE.CARES (800.432.2737).

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

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 related service costs 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.
- 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

Safety Instructions

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Consumer Support.



GE Appliances Website

GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



Schedule Service

GEAppliances.com

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.



Real Life Design Studio

GEAppliances.com

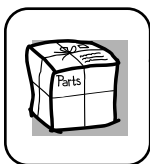
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).



Extended Warranties

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Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

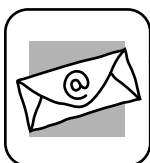


Parts and Accessories

GEAppliances.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Contact Us

GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

GEAppliances.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.