



Gas Downdraft Cooktop

Safety Instructions

Safety Precautions2-7

Operating Instructions, Tips

Burners9

Cookware Tips10

Features of Your Cooktop8

Vent System11

Care and Cleaning

Burner Assemblies12

Burner Caps13

Burner Grates13

Burner Heads13

Control Knobs12

Glass Cooktop12

Grease Filters12

Installation Instructions

Installing the

Cooktop14-16, 19-24

Installing the

Downdraft System17, 18

LP Gas7

Before You Call For Service

Troubleshooting Tips25

Consumer Support

Consumer Support ...Back Cover

Product Registration29, 30

Warranty31

Owner's Manual & Installation Instructions

JGP656

***Write the model and serial
numbers here:***

Find these numbers on
a label under the cooktop.



IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

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.



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.

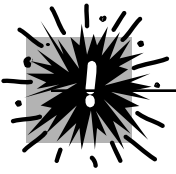
IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



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.
- 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 the Installation Instructions in the LP Conversion Kit.
- 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.
- When raising or lowering the vent, keep fingers away from all vent parts; assure that cookware, pans and handles will not be struck and tipped when raising the vent.
- Do not operate or clean your cooktop if the glass is broken or cracked. Cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electric shock. Call for service immediately if the cooktop glass breaks or cracks.



SAFETY PRECAUTIONS

- **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.
 - 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 surfaces and may cause severe burns.
 - 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 on or near the cooktop.
 - Do not operate the burner without all burner parts in place.
 - Do not place hot cookware on the glass cooktop. This could cause glass to break.
 - Do not clean the cooktop with flammable or volatile cleaning fluids.
 - Do not clean the cooktop when the appliance is in use.
 - Avoid scratching the cooktop with sharp instruments, or with rings and other jewelry.
 - 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.
- WARNING:** *To reduce the risk of fire, electrical shock, or injury to persons, observe the following:*
- A. Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer.
 - B. Before servicing or cleaning the unit, switch power off at service panel.
 - C. When cutting or drilling into wall or ceiling do not damage electrical wiring and other hidden utilities.
 - D. Ducted fans must always be vented to the outdoors.
 - E. To reduce the risk of fire, use only metal ductwork.
- WARNING:** *To reduce the risk of a cooktop grease fire:*
- A. Keep fan, filters and grease laden surfaces clean.
 - B. Always turn vent ON when cooking at high heat.
 - C. Use high settings on cooktop only when necessary. Heat oil slowly on low to medium setting.
 - D. Don't leave the cooktop unattended when cooking.
 - E. Always use cookware and utensils appropriate for the type and amount of food being prepared.
- CAUTION:** *For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.*

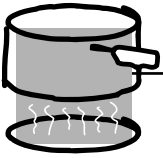
IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! 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 the top 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.
- 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.
- When using glass cookware, make sure it is designed for cooktop cooking.
- To minimize the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the cooktop without extending over adjacent burners.
- Always turn the surface burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- 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 flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flames.



SURFACE BURNERS

Adjust the burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.

- 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 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 leave jars or cans of fat drippings on or near your cooktop.
- Don't use aluminum foil to line burner bowls. 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.



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.



LP CONVERSION KIT

Your cooktop is shipped from the factory set to operate only with Natural Gas.

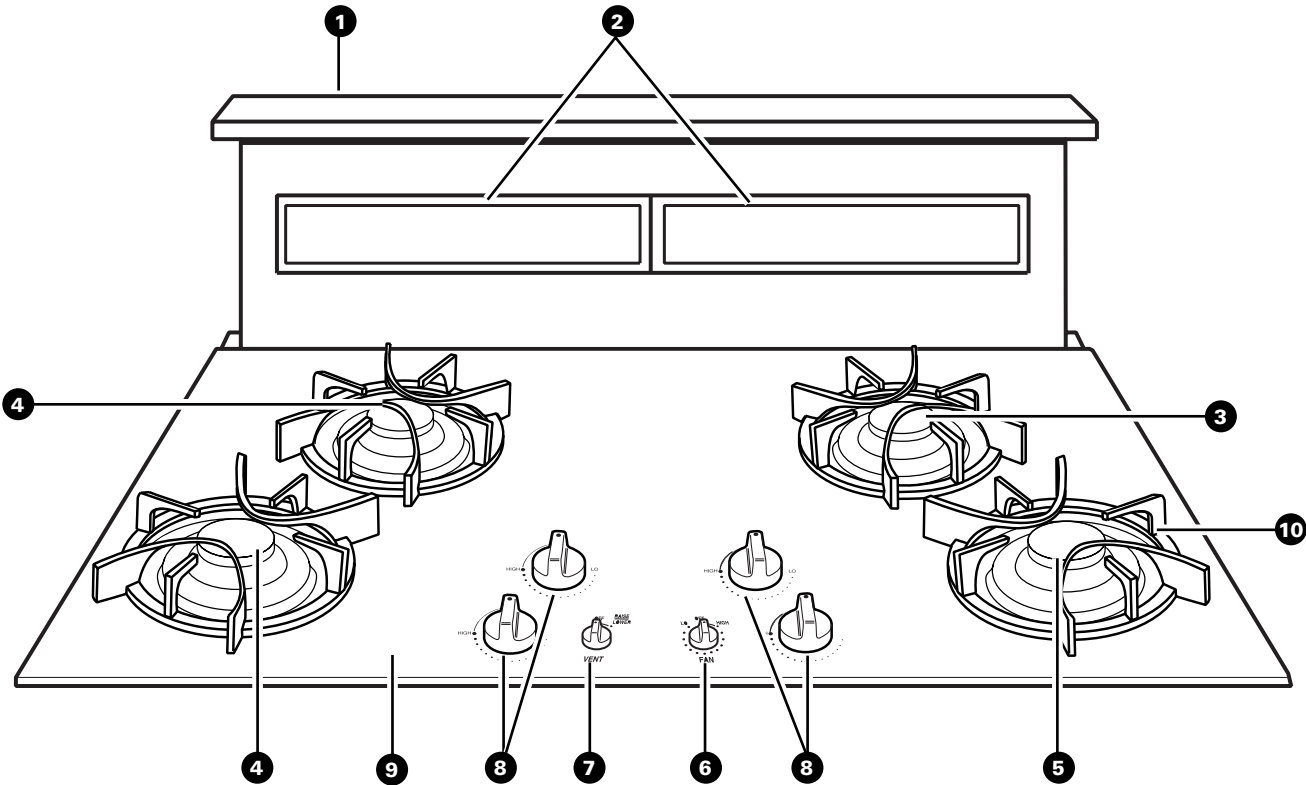
If you wish to use your cooktop with Liquefied Petroleum Gas, order Kit JXLP56.



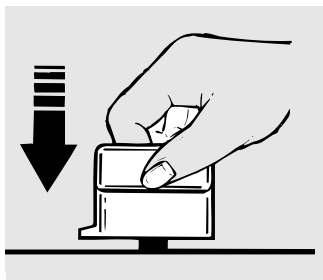
READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.
SAVE THESE INSTRUCTIONS

Features of your cooktop.

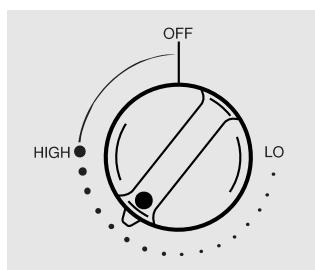
Throughout this manual, features and appearance may vary from your model.



Feature Index	Explained on page
1 Vent	11
2 Vent Filters	12
3 Simmer Spillproof Burner	9, 13
4 Spillproof Burners	12, 13
5 High Power Spillproof Burner	9, 13
6 Fan Speed Control	11
7 Vent Control	11
8 Surface Unit Controls	9
9 Glass Cooktop Surface	12
10 Cast-Iron Burner Grates	13



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.

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.

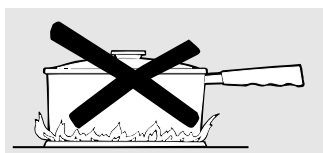
Push the control knob in and turn it counterclockwise to the desired position from **HIGH** to **LO**. After the burner ignites, turn the knob in either direction to adjust the flame size. To turn a burner off, turn the knob clockwise as far as it will go, to the **OFF** position.

- 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 **HIGH** 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 a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Check to be sure the burner you turn on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Simmer and Power Burners

The right rear burner is best for smaller pans and cooking operations requiring carefully controlled simmering conditions.

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



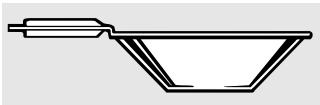
How to Select Flame Size

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

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

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

Using your cooktop.



Use a flat-bottomed wok.

Wok This Way

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

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

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.

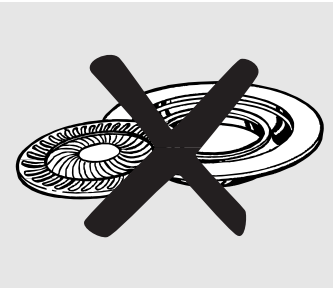
Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer’s recommendations for cooking methods.

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.



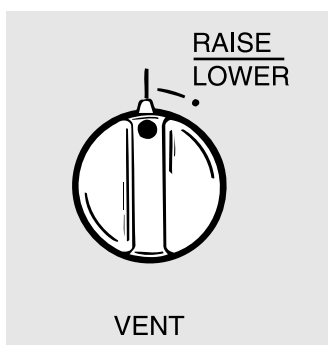
Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop.

Continuous use of the vent system helps keep the kitchen comfortable

and less humid, reducing cooking odors and soiling moisture that normally creates a frequent need for cleaning.

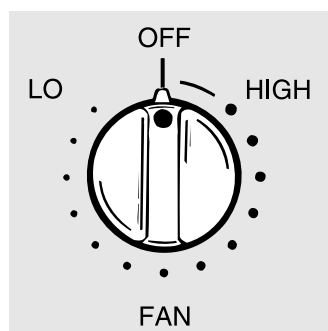


Raising or Lowering the Vent

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.

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



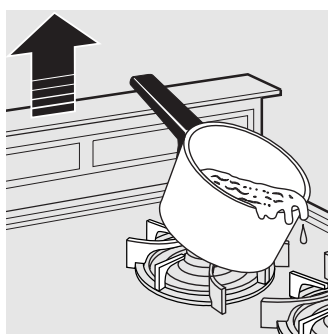
How to Operate the Vent System

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 is lowered.

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.



CAUTION: 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.

Care and cleaning of the cooktop.

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

Glass Cooktop

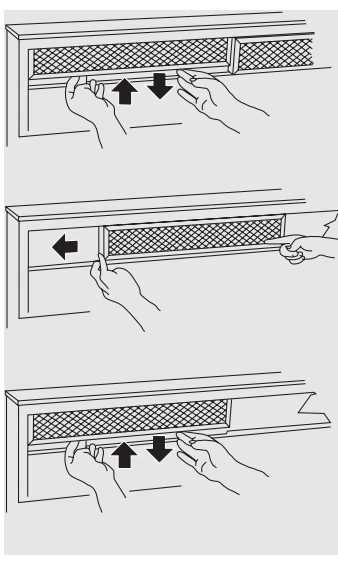
To keep the cooktop looking its best, wipe up any spills as they occur. This will keep them from burning on and becoming more difficult to remove.

As soon as the cooktop is cool, wash the glass surface with a cloth moistened with warm, soapy water; rinse with clean water, and dry with a soft cloth. You can use any liquid household detergent.

Do not use abrasive materials such as metal pads, cleansing powder and scouring pads—they may scratch the surface.

Do not use harsh chemicals such as bleach or chemical oven cleaners.

CAUTION: 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. Call for a service technician immediately.



Grease Filters

The efficiency of your 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 and then agitate in a hot detergent solution. Light brushing may be used to remove imbedded soil. Rinse, shake and remove moisture

before replacing. Filters may be cleaned by placing in 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.

Control Knobs

Clean up spatters with a damp cloth. Remove heavier soil with warm, soapy water.

Do not use abrasives of any kind on the control panel.

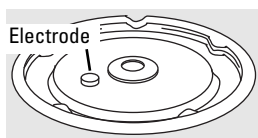
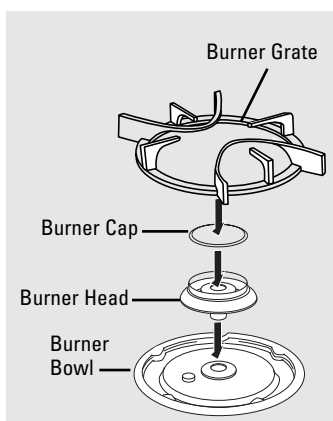
The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.

Sealed Burner Assemblies

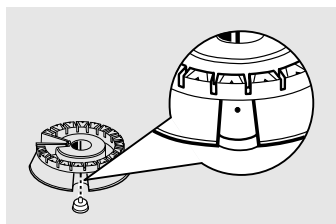
Turn all controls **OFF** before removing the burner parts.

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

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



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.



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.

Burner Heads

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

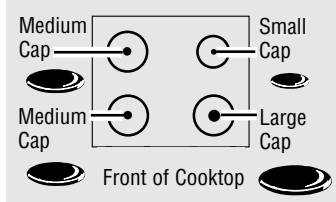
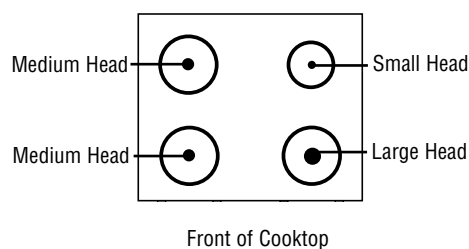
The slits in the burner heads of your cooktop must be kept clean at all times for an even, unhampered flame.

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 20-30 minutes. For more stubborn stains, 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 that the heads and caps are replaced in the correct location. There are 2 medium, one large and one small head and cap.

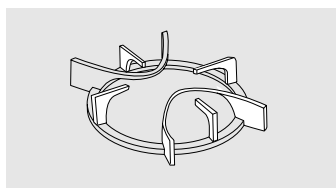


Burner Caps

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. Replace the burner caps.

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



Burner Grates

Cast-iron burner grates should be washed regularly and, of course, after spills.

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 coating of cooking oil on the bottom of the grates.

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.

Installation instructions.

BEFORE YOU BEGIN

Read these instructions completely and carefully.

Save these instructions for local inspector's use.

IMPORTANT—OBSERVE ALL GOVERNING
CODES AND ORDINANCES.

*Note to Installer: Be sure to leave these instructions with
the consumer.*

FOR YOUR SAFETY

If You Smell Gas:

- 1. Open windows.***
- 2. Don't touch any electrical switches.***
- 3. Extinguish any open flame.***
- 4. Immediately call your gas supplier.***

***Do not store or use gasoline or other flammable vapors
and liquids in the vicinity of this or any other appliance.***

Parts List

Cooktop

- Burner grates
- 4 burner caps (1 small, 2 medium, 1 large)
- Gas pressure regulator with attached 1/2" to 3/8" reducing bushing and 3/8" pipe nipple
- 2 clamping brackets with screws
- Attached 120 volt grounded plug cord
- Self adhesive gasket
 - 1/4" x 36" (1)
 - 3/16" x 36" (2)

Downdraft and Blower Unit

JXBA56 motor and blower assembly is required for both models.

- The blower/motor assembly can be located below the cabinet floor. The assembly will fit between 16" floor joists. Order JXRB57 for indoor remote locations.

— In this installation a transition to 6" round is required.

- The blower motor assembly can also be installed outdoors. Order JXBC57 for remote blower installation outdoors.
- Downdraft unit
- Downdraft stability brackets
- Two filters

Tools and Parts Needed

- Large flat blade screwdriver
- Saw
- Carpenter's square
- Pipe wrench
- Manual gas line shut-off valve
- Pipe joint sealant that resists action of LP gas
- Ductwork to suit the installation

For flexible connection where local codes permit:

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

For rigid connection:

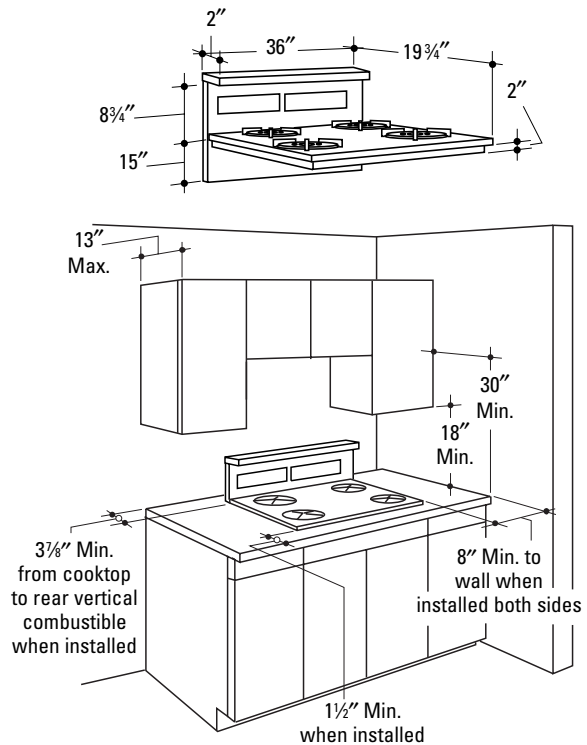
- Pipe fittings as required

IMPORTANT SAFETY INSTRUCTIONS

The cooktop has been design certified by the American Gas Association. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You'll find these precautions in this Owner's Manual; read it carefully.

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- The cooktop must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70–Latest Edition.
- Installation of this cooktop must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1–Latest Edition.
- Disconnect electrical supply before servicing.
- Make sure the wall coverings around the cooktop can withstand heat generated by the cooktop up to 200°F.
- Avoid placing cabinets above the cooktop.
- If cabinets are placed above the cooktop, allow a minimum clearance of 30" between the cooking surface and the bottom of unprotected cabinets.
- If cabinets are placed above the cooktop, use cabinets no more than 13" deep.
- If a 30" clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooktop with not less than 1/4" insulating millboard or gypsum board at least 3/16" thick covered with 28 gauge sheet steel or 0.020" thick copper.
- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24"**. The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1" to the plane of the cooktop sides must not be less than 18".

Dimensions and Clearances



The downdraft system with blower, motor and ductwork will occupy the cabinet below the cooktop. Drawers cannot be installed below this cooktop.

Avoid placing cabinets above the cooktop unit, if possible, in order to reduce the hazards caused by reaching over heated surface units.

If the cabinetry is used above the cooktop, allow a minimum 30" clearance between the cooking surface and the bottom of the unprotected cabinet.

If the clearance between the cooktop and the cabinetry is less than 30", the cabinet bottom must be protected with a flame retardant millboard at least 1/4" thick, or gypsum board at least 3/16" thick, covered with 28 gauge sheet steel or 0.020" thick copper. Clearance between the cooktop and the protected cabinetry **MUST NEVER BE LESS THAN 24"**.

EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

Working areas adjacent to the cooktop should have an 18" minimum clearance between the countertop and the bottom of the cabinet. If the clearance is less than 18", the adjacent cabinets should be at least 8" from the side of the cooktop.

Installation instructions.

Advance Planning

The combined installation of a downdraft vent and cooktop require careful consideration.

Countertop Requirements:

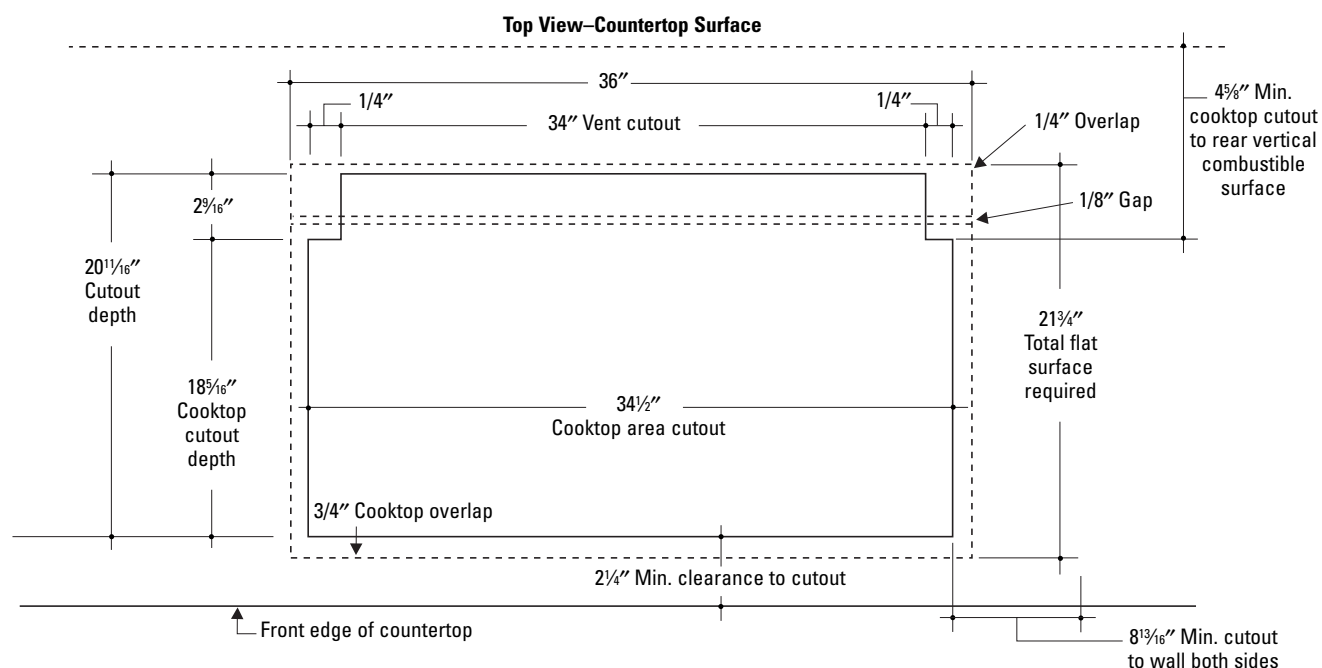
The countertop must have a deep flat surface to accommodate the cooktop and the vent. Countertops with a rolled front edge and backsplash may not provide the flat surface area required.

Base Cabinet Requirements:

This installation requires a 24" min. deep cabinet base. The cabinet must be at least 36" wide.

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

Cut the Opening



Countertop cut-out dimensions

Cut out the opening as shown in the diagram. 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.

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

The countertop cutout for the cooktop must be:

- 34 1/2" at the front of the counter and 34" at the back
- 18 5/16" front to back notch
- 20 11/16" front to back of cutout

The notches at the back of the cutout are:

- 2 5/16" forward and 1/4" to the inside.

Follow the illustration shown.

- Allow at least 4 5/8" clearance between back of the cooktop cutout and combustible wall.
- Allow at least 8 13/16" clearance from right and left sides of cutout to adjacent wall.
- Allow at least 2 1/4" clearance between front of cutout and front edge of countertop.

Installation of the downdraft system.

Read these instructions completely and carefully.

Venting Options

Side to side adjustments:

The entire blower mounting plate can be adjusted $3\frac{1}{2}$ " 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° towards the left or 30° towards the right.

Discharge direction:

The blower assembly may be removed and turned 90° for a left or right side discharge.

- The downdraft vent is shipped with the discharge outlet pointing straight down and can be changed to the left or right side.
- A left or right 90° direction adjustment should be performed before dropping into the countertop opening.
- Flatten the shipping box to use as a pad.
- Lay the vent on its back onto the pad.

To change to a left or right discharge:

- a Remove 4 nuts holding the blower to the mounting plate. See illustration. One nut is just inside the blower discharge.
- b Remove and turn the blower to the right or left.
- c Reinstall the 4 nuts.

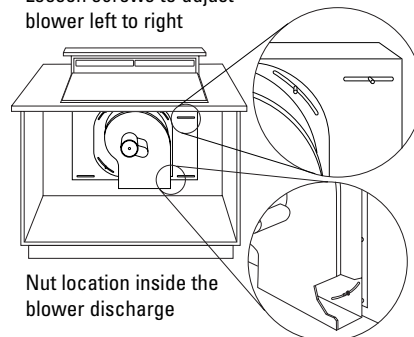
To locate the ductwork holes in the cabinet floor or side walls:

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

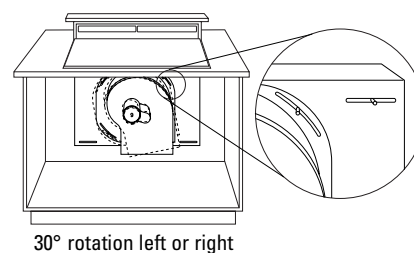
Order JXRB57 for installation of the blower and motor below the floor.

Order JXBC57 for installation of the blower and motor outdoors.

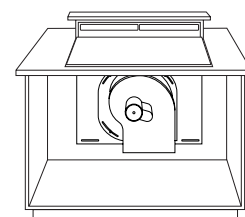
Loosen screws to adjust blower left to right



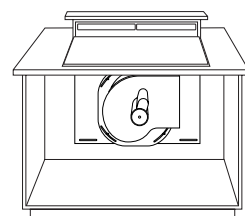
Nut location inside the blower discharge



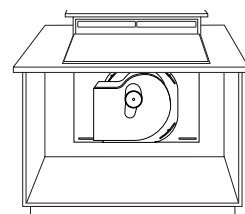
30° rotation left or right



Discharge down (as supplied)



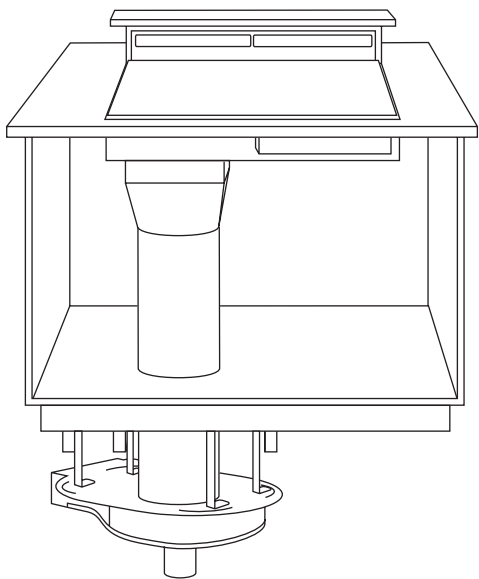
Discharge right



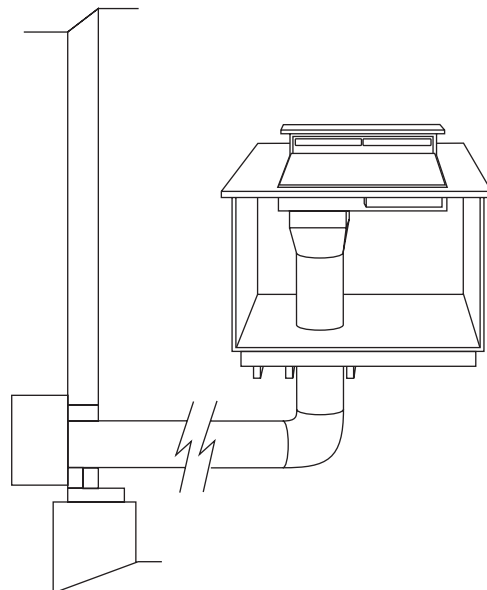
Discharge left

Installation of the downdraft system.

Optional Kits



JXRB57 optional accessory for indoor remote location of the blower/motor assembly. Use this kit when the blower and motor assembly will be located outside or below the cabinet floor.



JXBC57 optional outdoor cover accessory for remote installation of blower and motor assembly on an outside wall.

Installation instructions.

Duct Fittings

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

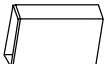
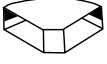
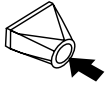
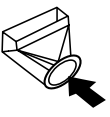
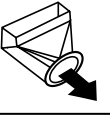
NOTE: Do not exceed maximum permissible equivalent lengths!

Flexible ducting:

If flexible metal ducting is used, all the equivalent feet values in the table should be doubled. The flexible metal duct should be straight and smooth and extended as much as possible.

Do NOT use flexible plastic ducting.

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.

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.			

*Actual length of straight duct plus duct fitting equivalent. Equivalent length of duct pieces are based on actual tests conducted by GE Evaluation Engineering and reflect requirements for good venting performance with any downdraft cooktop.

Installation instructions.

Power Supply Locations

Gas Supply:

These cooktops are designed to operate on natural gas at 4" of water column pressure or on LP gas at 10" of water column pressure.

■ These cooktops are shipped from the factory set for natural gas. If you decide to use this cooktop with LP gas, conversion adjustments must be made by a service technician or other qualified person. Order JXLP56 Conversion Kit.

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

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

■ When checking the regulator, the inlet pressure must be at least 1" greater than the regulator output setting.

If the regulator is set for 4" of water column pressure, the inlet pressure must be at least 5".

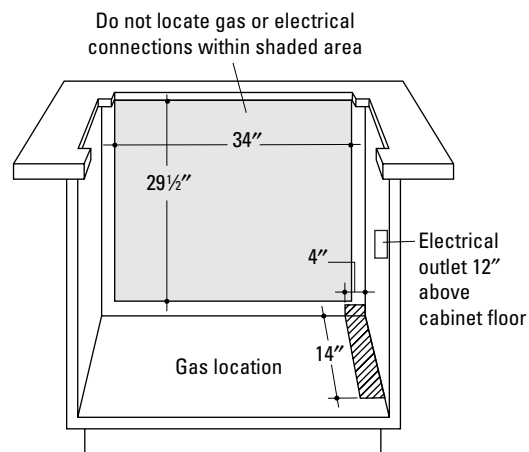
If the regulator is set for 10" of water column pressure, the inlet pressure must be at least 11".

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

NOTE: Purchase a new flexible line. **DO NOT USE AN OLD PREVIOUSLY USED LINE.**

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

Electrical Supply:



The built-in gas downdraft cooktop features pilotless electric ignition for energy savings and reliability. It operates 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 3-prong receptacle should be located within reach of cooktop's four foot power cord.

IMPORTANT: (Please read carefully.)
FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance 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 from this appliance. 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.

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

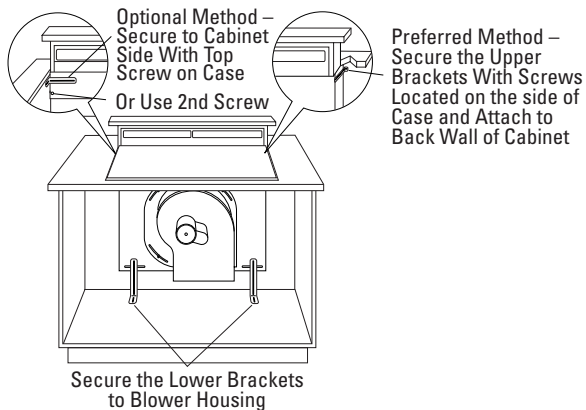
Do Not, Under Any Circumstances, Cut Or Remove The Third (ground) Prong From The Power Cord.

Do not use an extension cord.

Step 1

Install Downdraft Vent

Place the downdraft vent into the countertop cutout, against the back side.



Place the downdraft vent into the countertop cutout, against the back side.

■ Secure the downdraft to the countertop supplied brackets. See illustration.

- Fasten brackets to top screws on the front side of the vent, secure to cabinet side wall just below the countertop. Or,
- Fasten one bracket to vent side and secure to cabinet back wall.
- Install two brackets on the bottom of the vent. Attach brackets to slide screws on the vent and to the floor using wood screws (not supplied).

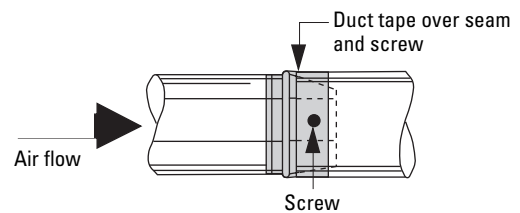
■ When installing in a tile countertop surface, it may be necessary to apply a locally approved caulking to cover any gaps.

Step 2

Install the Ductwork

Use minimum 26 gauge galvanized or 24 gauge aluminum duct in 6" round or 3/4" x 10" 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.



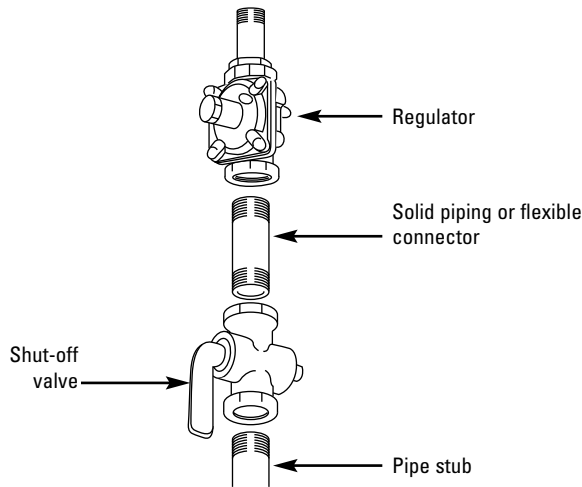
■ Install ductwork so that the piece of duct nearest the downdraft unit slots INTO the next piece of the duct. Secure the joints with self-tapping screws and apply duct tape around the joints to ensure an airtight seal.

(continued on next page)

Installation instructions.

Step 3

Install the Pressure Regulator



■ Install the supplied pressure regulator and nipple in the gas line as close to the cooktop inlet as possible. Allowances for ventilation ducting may be necessary.

Make sure the regulator is installed in the right direction.

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

NOTE: Instead of using solid piping to connect to pressure regulator, an approved flexible metal appliance connector may be used between the pipe stub and the shut-off valve and the pressure regulator, if local codes permit.

Appropriate flare nuts and adapters are required at each end of the flexible connector.

■ Turn on the gas. Check for leaks using a liquid leak detector at all joints in the system. (The pressure test nipple is adjacent to the gas inlet pipe on the rear right hand side of the cooktop bottom.)

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

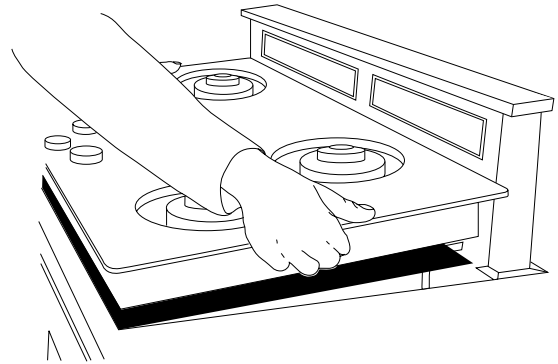
IMPORTANT: Disconnect the cooktop and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shut-off valve to the cooktop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

Step 4

Install the Cooktop

NOTE: If the cooktop is installed into a 36" base cabinet, the pressure regulator **MUST BE** installed to the bottom of the cooktop before the cooktop is placed into the cabinet.

■ Remove packaging from the cooktop.

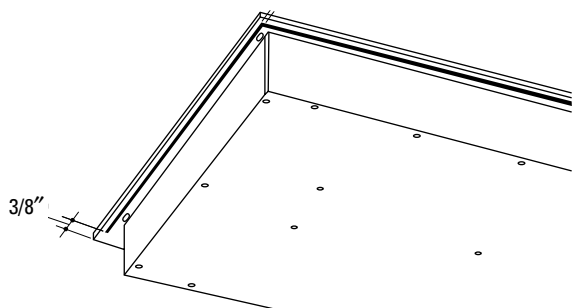


■ To insure a good fit, position the cooktop over the cutout opening and carefully lower into place. Check edges all the way around to be sure all cutout edges are concealed and there are no gaps.

■ Carefully lift and remove the cooktop.

Step 4

Install the Cooktop (continued)



■ Cut gasket strip as required. Peel off the backing and apply to the underside of the glass cooktop edge, on each side at least 3/8" from the back and as close to the edge as possible without protruding.

■ Apply the other gasket strip to the underside of the glass at the front of the cooktop.

■ Position the cooktop over the opening, making sure that the power cord is dropped into the cabinet.

■ Lower the cooktop into the cutout, pressing gently and evenly to seat.

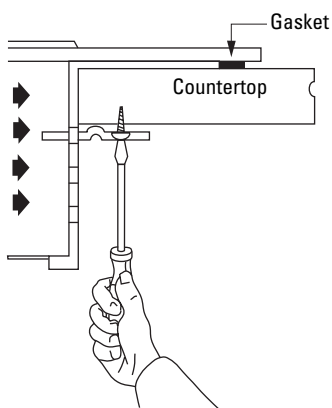
NOTE: If the cooktop is installed in a 36" base cabinet, the mounting brackets cannot be used because of interference with the cabinet sides. In this case, the cooktop can be secured to the cabinet with angle brackets (not supplied).

Remove one screw at the bottom of the cooktop body on both sides and secure the bracket with those screws. Then, secure the brackets to the cabinet sides.

■ Insert hold-down bracket into highest slots on the right and left sides of the cooktop.

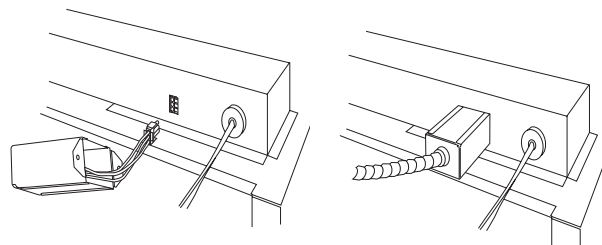
Cooktop has three slots, the highest available will depend on the thickness of the countertop.

■ Secure the brackets to the underside of the countertop with screws provided.



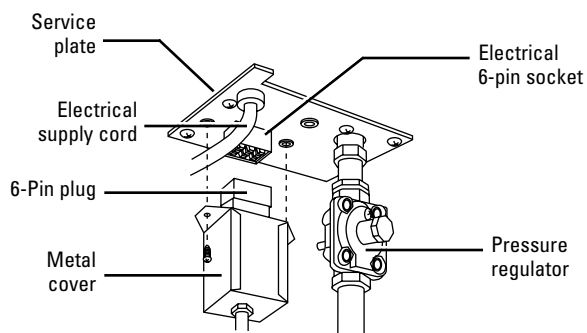
Step 5

Electrical Connections



■ Connect the 3-pin plastic plug from the blower/motor assembly to the 3-pin plastic socket on the underside of the vent, next to the conduit.

■ Slide the metal cover over the connection and secure with screws.



■ Connect the 6-pin plastic plug from the downdraft assembly to the 6-pin plastic socket on the underside of the cooktop, next to the power cord.

■ Slide the metal cover over the connection and secure with screws.

Step 6

Connect Power

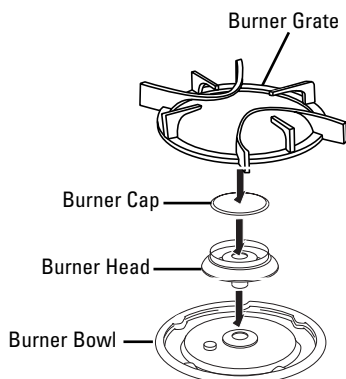
Plug power cord into properly grounded receptacle.

Installation instructions.

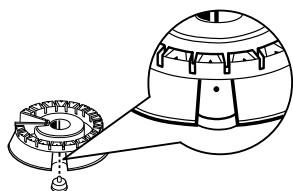
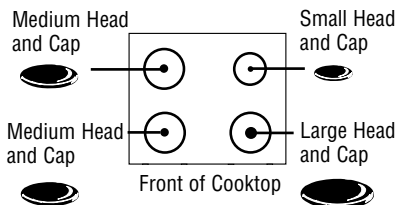
Step 7

Assemble Burners, Check Ignition

Assemble burner as shown.



Place the burner heads and caps on the burners. Make sure that the heads and caps are placed on the correct size burner. There is one small, 2 medium and one large head and cap.



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

Check for proper ignition:

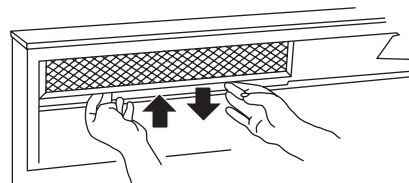
- Push in one control knob and turn 90° to **HIGH** position.
- The igniter will spark and the burner will light; the igniter will cease sparking when the burner is lit.
- First test may require some time, while air is flushed out of the gas line.
- Turn knob to **OFF**.
- Repeat the procedure for each burner.

Step 8

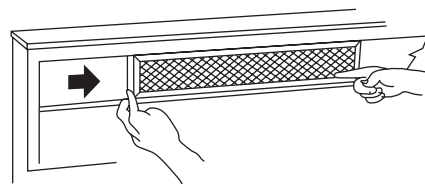
Install Filters, Check Operation of Downdraft

To raise the vent, turn the **VENT** knob to **RAISE/LOWER**.

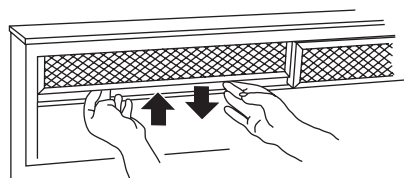
- Hold the knob until the vent begins to rise. The vent will automatically stop when it is fully extended.



- Tip filter into the opening and pull straight down so that the filter rests on slides.



- Slide the filter to the right side.



- Tip the other filter into the opening and pull straight down.
- To turn the fan on, turn the **FAN** knob to **HIGH**. Continue turning the **FAN** knob to select a fan speed between **HIGH** and **LO**.

NOTE: It is not necessary to turn the fan **OFF** before lowering the vent. The fan will automatically turn off when the vent is lowered. When the fan is not turned off before lowering the vent, it will automatically come on at the previously selected speed when the vent is fully raised.

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

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 have yellow or yellow-tipped flames	The combustion quality of burner flames needs to be determined visually.	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.    A–Yellow flames Call for service B–Yellow tips on outer cones Normal for LP gas C–Soft blue flames Normal for natural gas
	Burner parts not replaced correctly.	See <i>Care and cleaning of the cooktop</i> section.
Control knobs will not turn	Controls improperly set.	To turn from the OFF position, push the knob in and then turn. The knob can only be turned in a counterclockwise direction. When the knob is at any other position, it can be turned in either direction without being pushed in.
Burners do not light	Plug on cooktop is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	See the <i>Installation Instructions</i> section.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Igniter orifice in burner body may be clogged.	Remove the obstruction.
	Burner parts not replaced correctly.	See the <i>Care and cleaning of the cooktop</i> section.
Tickling sound persists after burner is turned off	Hole in burner top behind the igniter may be clogged.	Use a small sewing needle to unplug.
	Be sure the knob is in the OFF position.	Remove knob by pulling it straight off the stem and check the bottom of the knob for any build-up of soil.
Burner flames very large or yellow	Improper air to gas ratio.	If cooktop is connected to LP gas, contact the person who installed your cooktop or made the conversion.
Fan does not work	The vent is not fully extended.	See the <i>Installation Instructions</i> section.
	The fan control knob is improperly set.	Turn knob in clockwise direction to turn fan on.

<i>Consumer Support</i>	<i>Troubleshooting Tips</i>	<i>Care and Cleaning</i>	<i>Operating Instructions</i>	<i>Safety Instructions</i>
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Notes.

<i>Safety Instructions</i>	<i>Operating Instructions</i>	<i>Care and Cleaning</i>	<i>Troubleshooting Tips</i>	<i>Consumer Support</i>
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Notes.

<i>Consumer Support</i>	<i>Troubleshooting Tips</i>	<i>Care and Cleaning</i>	<i>Operating Instructions</i>	<i>Safety Instructions</i>
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Notes.

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.

 Cut here

Please place in envelope and mail to:

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

GE Gas 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, contact us at www.GEAppliances.com, or call 800-GE-CARES.

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 in-home service to replace the defective part.

What GE Will Not Cover:

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

Operating Instructions

Care and Cleaning

Troubleshooting Tips

Consumer Support

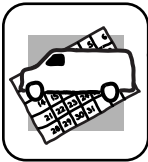
Consumer Support.



GE Appliances Website

www.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

www.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

www.GEAppliances.com

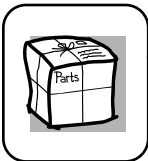
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including 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

www.GEAppliances.com

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

www.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

www.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

www.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, or detach and use the form in this Owner's Manual.