

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

Burner Caps and Heads

Turn all controls off before removing burner parts.

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

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

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

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

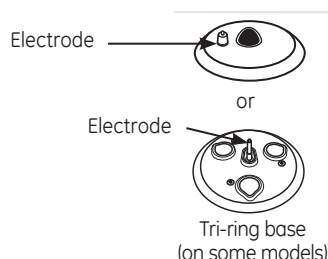
Use a sewing needle or twist tie to unclog the small holes in the burner head, if required.

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

If the spill went inside the burner head assembly, wash it under running water. Shake to remove any excess water. Air dry and make sure the small ignitor holes are open.

NOTES:

- Do not wash any burner parts in a dishwasher.
- Do not use steel wool or scouring powders to clean the burners.



Burner Bases

The burner bases can not be removed for cleaning.

To clean the burner bases, refer to the *Porcelain Enamel Surfaces* or *Stainless Steel Surfaces* section, depending on your model.

Make sure that no water gets into the burner bases and the brass gas orifices.

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

Cooktop Electrode

Clean this metal part



Do not clean this white ceramic part with an emery board

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

Electrodes

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

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

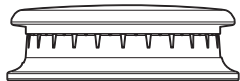
Make sure that the white ceramic electrodes in the cooktop are clear of soil and dry. Clean the metal part of the electrode with a soft cloth.

For stubborn, hardened soil, clean the metal portion of the electrode with an emery board. Do not clean the white ceramic portion of the electrode with the emery board. It is acceptable to clean the white portion of the electrode with a soft cloth, but not with an emery board.

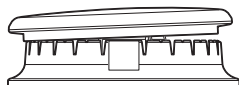
Before reassembling the surface burners, push down on each of the white ceramic electrodes to make sure they are pressed against the burner bases.

NOTE: Do not attempt to remove the electrode from the cooktop or any screws from the burner head or burner base.

Care and cleaning of the cooktop.



Burner cap properly seated

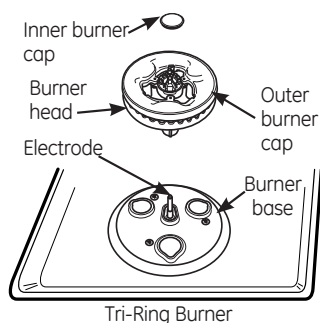
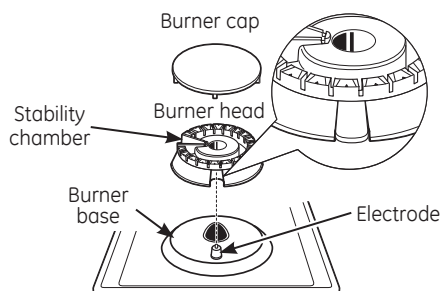


Burner cap not properly seated

Burner Head and Cap Replacement

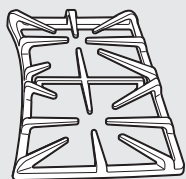
Replace the burner head onto the burner base, making sure that the head is properly oriented over the burner base and the electrode. Make sure to place the correct burner head on the correct burner base and that the burner head sits level on the burner base. The burner heads are not interchangeable.

Make sure the slot in the burner head is positioned over the electrode. The burner cap has three to four pins. When replacing the cap, make sure none of the pins sits in the stability chamber. The burner caps are not interchangeable.



Tri-Ring Burner

PGP986, CGP650, PGP963, CGP350
(Center burner only)



Appearance may vary.

Burner Grates

Your range has three professional-style grates. These grates are position-specific. For maximum stability, these grates should only be used in their proper position.

Cleaning Grates - Soap and Water

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

Cleaning Grates—Self-Clean Oven

To get rid of burned-on food, you may use the self-clean cycle of your oven if your oven has self-clean racks. Remove any burnt-on food particles prior to placing the grates in the oven.

NOTE: Use caution when removing the grates from the oven after the self-clean cycle has ended. The grates may still be hot.

For heavily-soiled grates, you may notice some white ash on the grate. Wipe it off with a damp cloth after the grate cools. If white spots remain, remove them with a soap-filled scouring pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

Cleaning Grates—Dishwasher

The grates may be cleaned in the dishwasher. Remove any burnt-on food particles prior to placing the grates in the dishwasher. Place them on the lowest rack of the dishwasher and run on a "heavy duty" cycle.

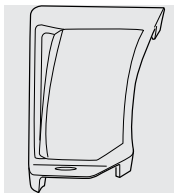
Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Although the grates are durable, they will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures and abrasion by the cookware.

Support Bumpers

If one or more of the circular silicone grate support bumpers in the cooktop are missing or damaged, replacement parts can be obtained by calling 1.800.GE.CARES.

To insert the new bumpers, simply insert the cone shaped end and push down while gently twisting or rocking the bumper.

**Cast-Iron Griddle (on PGP986, CGP650, PGP959, CBP350 Models)**

- Rinse with hot water (do not use soap), and dry thoroughly.
- Before cooking, prepare the surface with cooking spray or vegetable oil.
- After cooking, clean the griddle with a stiff brush and hot water. Using soap is not recommended and harsh detergents should never be used.
- Towel dry immediately and apply a light coat of cooking spray or vegetable oil while the griddle is hot.
- Store in a cool, dry place.
- Do not wash in the dishwasher.

Griddle Precautions

- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not allow grease to accumulate under the griddle as it can be a fire hazard. Clean under the griddle as soon as it is cool. Clean with hot soapy water.
- Do not place griddle in the microwave.
- Always turn off all surface burners before removing the griddle. Use caution when handling a hot griddle.

NOTE: Do not clean the griddle in the self-cleaning oven.