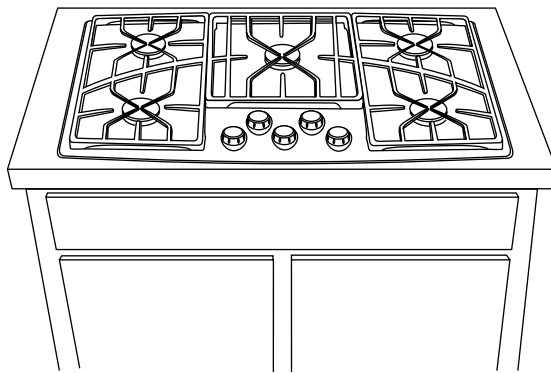




# TECHNICAL SERVICE GUIDE

## 36-In. Monogram Stainless Steel Gas Cooktop



### MODEL SERIES:

**ZGU375NS**

**ZGU375LS**





### **IMPORTANT SAFETY NOTICE**

The information in this service guide is intended for use by individuals possessing adequate backgrounds of electrical, electronic, and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

### **WARNING**

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

If you smell gas:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in the building.
- Immediately call the gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach the gas supplier, call the fire department.

### **WARNING**

To avoid personal injury, disconnect power before servicing this product. If electrical power is required for diagnosis or test purposes, disconnect the power immediately after performing the necessary checks.

### **RECONNECT ALL GROUNDING DEVICES**

If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position and properly fastened.

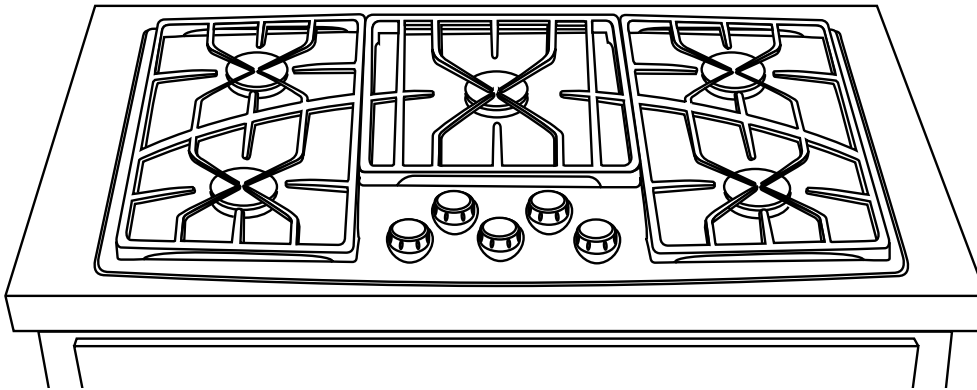
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*Technical Service Guide*  
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# Introduction



The new Monogram cooktop makes an eloquent statement of style, convenience, and kitchen planning flexibility. Whether chosen for its purity of design, assiduous attention to detail—or for both of these reasons—you’ll find that the Monogram cooktop’s superior blend of form and function will be a delight for years to come.

This Monogram cooktop was designed to provide the flexibility to blend in with any kitchen cabinetry. Its sleek design can be beautifully integrated into the kitchen.

The information on the following pages will help you service this Monogram cooktop efficiently and effectively.

# Installation

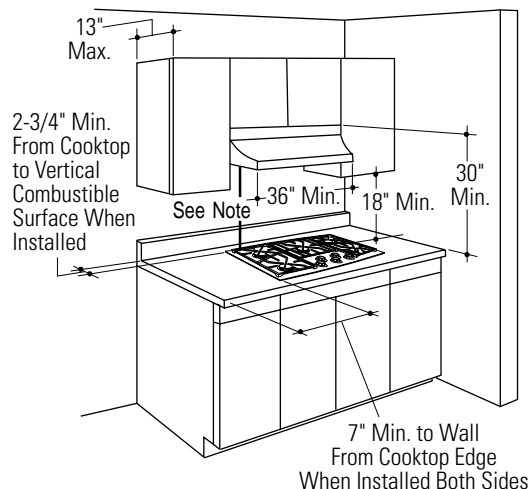
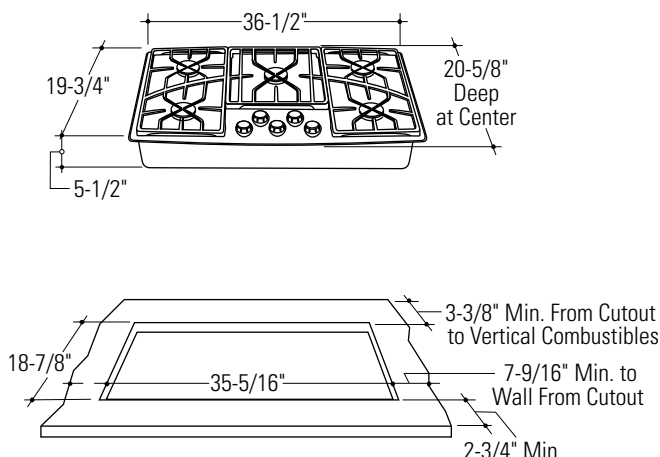
## Before You Begin...

**Note:** The complete installation instructions are inclosed with the *Use and Care Manual*. Carefully read and follow these instructions.

**WARNING:** Before beginning the installation, switch power off at the service panel and lock the service disconnecting means. When the service disconnecting means cannot be locked, securely fasten a warning tag to the service panel.

## Monogram Cooktop Dimensions

Dimensions for reference only  
Unit shown fully assembled



**Note:** Refer to hood installation instructions for dimension.

## Gas Supply

**WARNING:** Cooktop model ZGU375NS is shipped from the factory set to operate **only** with natural gas. **Do not use with LPG.** If you wish to use LPG, you must have cooktop model ZGU375LS.

These cooktops are designed to operate on natural gas at 4 in. of water column pressure or on LP gas at 10 in. of water column pressure, depending on model. For proper operation, the maximum inlet pressure to the regulator must be **no more than** 10 in. of water column pressure for natural gas and 14 in. of water column pressure for LP gas.

GAS SUPPLY REQUIREMENTS		
Gas Type	Incoming Pressure to Regulator	Pressure Regulator Output Supplies
Natural	6.0" to 9.0" W.C.P.	4.0" W.C.P.
LP	11" to 14" W.C.P.	10.0" W.C.P.

Recommended minimum regulator input pressure to maximize performance:

Natural Gas – 7.0-in. W.C.P.  
LP Gas – 12.0-in. W.C.P.

## Gas Supply Shutoff Valve

The cooktop itself is not equipped with a gas shut-off valve. If installed correctly, a shutoff valve will be in the main gas supply line “upstream” of the appliance pressure regulator.

## Measuring the Gas Pressure Supplied to the Burners

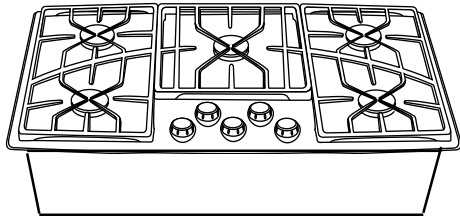
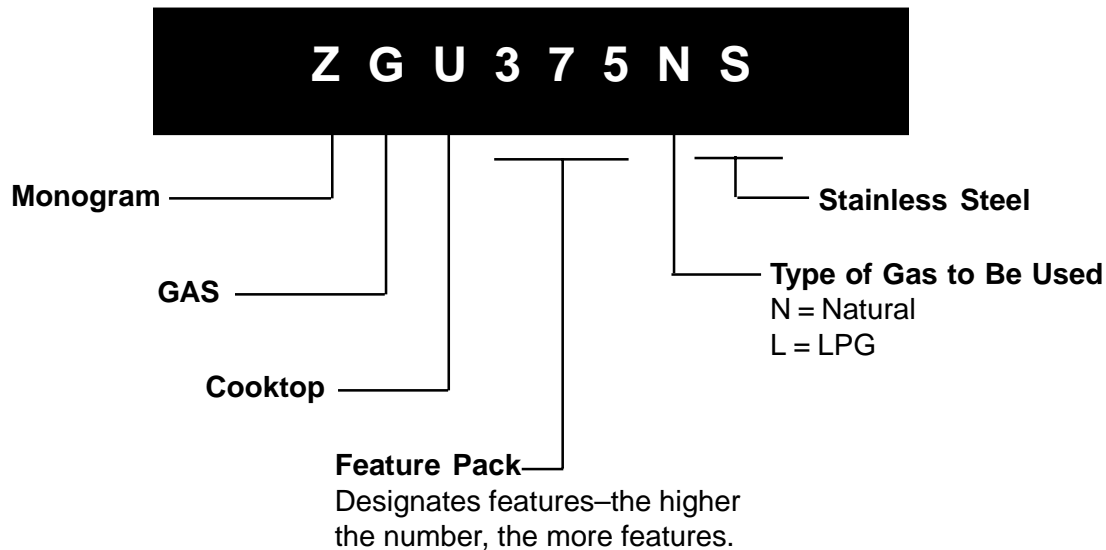
A pressure tap hole is located on the side of the regulator to allow checking of the manifold pressure. Remove the regulator plug and install a WB02X10820 tap (or 1/8 in. NPT nipple) for test with a manometer. Turn on the gas and light at least one burner to serve as a load. Reinstall the regular plug and check for leaks.

## Optional Combination Installations

This cooktop may be installed in combination with a ZVB36 Monogram downdraft vent, with a ZTD30 warming drawer, or with a ZET837 single convection oven. The gas and electrical supply must be located where it will **not** interfere with the vent housing, the oven, or the warming drawer.

# Specifications and Nomenclature

## Model Number



The serial plate of your cooktop is located on the bottom of the burner box. In addition to the model and serial numbers, it tells you the ratings of the burners and the type of fuel and pressure the cooktop was adjusted for when it left the factory. Also included are minimum wall clearance requirements.

## Serial Number

The first two characters of the serial number identify the month and year of manufacture.

Example: **AA**123456S = January, 2001

<b>A</b> - JAN	2005 - H
<b>D</b> - FEB	2004 - G
<b>F</b> - MAR	2003 - F
<b>G</b> - APR	2002 - D
<b>H</b> - MAY	2001 - A
<b>L</b> - JUN	2000 - Z
<b>M</b> - JUL	1999 - V
<b>R</b> - AUG	1998 - T
<b>S</b> - SEP	1997 - S
<b>T</b> - OCT	1996 - R
<b>V</b> - NOV	1995 - M
<b>Z</b> - DEC	1994 - L

The letter designating the year repeats every 12 years.

Example:

T - 1974
T - 1986
T - 1998

**Note:** The technical sheet is located under the control panel.

## Orifice/Jet DMS

### Natural Gas

Natural @ 4"	LF	LR	RR	RF	C
<b>Rate, HI</b>	10.5K	12K	12K	10.5K	15K
<b>Rate, LOW</b>	2.5K	2.5K	2.5K	2.5K	3.4K
<b>Rate, SIM</b>	1.2K	1.2K	1.2K	1.2K	1.2K
<b>Main Orifice</b>	1.45mm	1.59 mm	1.59 mm	1.45mm	1.78 mm
<b>Sim. Orifice</b>	0.57 mm	0.57 mm	0.57 mm	0.57 mm	0.51 mm
<b>Valve Jet</b>	0.71 mm	0.71 mm	0.71 mm	0.71 mm	0.71 mm
<b>Main Or. Color</b>	Orange	Red	Red	Orange	Yellow
<b>Sim. Or. Code</b>	P	P	P	P	V

### LP Gas

LP @ 10"	LF	LR	RR	RF	C
<b>Rate, HI</b>	8.5K	8.5K	8.5K	8.5K	15K
<b>Rate, LOW</b>	2.3K	2.3K	2.3K	2.3K	2.4K
<b>Rate, SIM</b>	1.1K	1.1K	1.1K	1.1K	1.1K
<b>Main Orifice</b>	0.81 mm	0.81 mm	0.81 mm	0.81 mm	1.10 mm
<b>Sim. Orifice</b>	0.34 mm	0.34 mm	0.34 mm	0.34 mm	0.37 mm
<b>Valve Jet</b>	0.46 mm	0.46 mm	0.46 mm	0.46 mm	0.46 mm
<b>Main Or. Color</b>	White	White	White	White	Black
<b>Sim. Or. Code</b>	E	E	E	E	G

# Warranty Information

***Sales slip or cancelled check is required as proof of original purchase date to obtain service under warranty.***

*All warranty service is provided by our Factory Service Centers or an authorized Customer Care® technician.*

## What is Covered

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the cooktop** that fails because of a manufacturing defect.

.....

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-444-1845.

## What is Not Covered

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

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

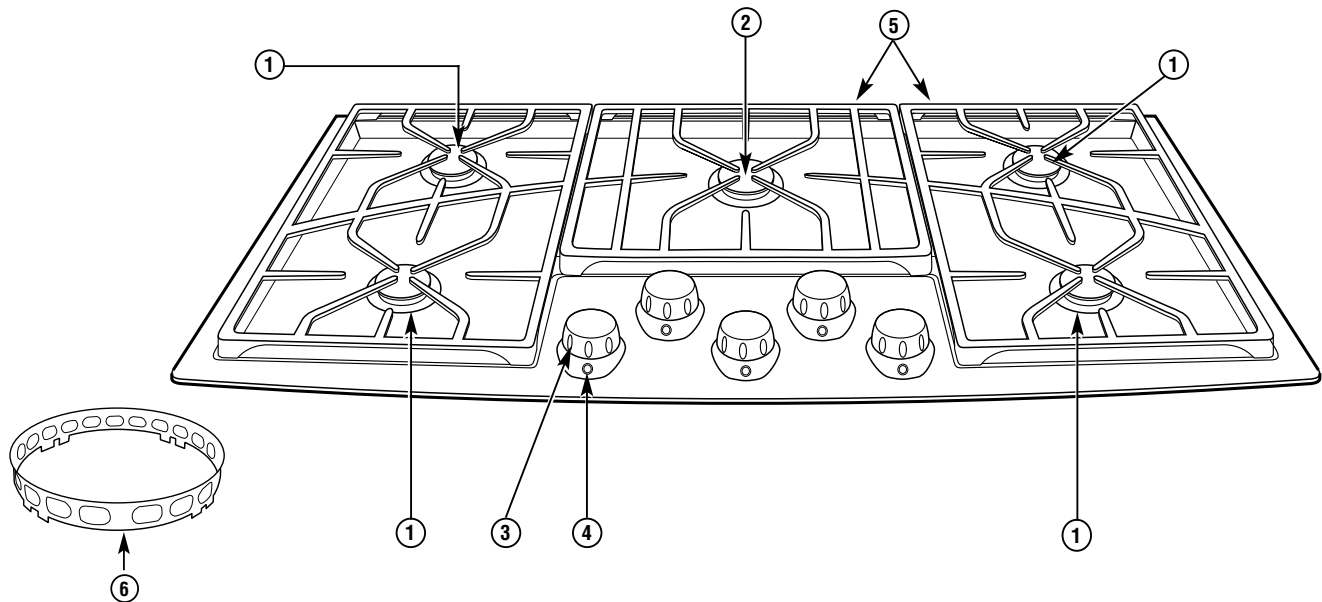
Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company, Louisville, KY 40225**

# Cooktop Features and Controls

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



## Feature Index

1	Dual-Flame Spillproof Burners—High Output
2	Dual-Flame Spillproof Burner—Maximum Output
3	Tactile-touch Control Knobs (One for Each Surface Burner)
4	Burner “ON” Indicator Lamps (One on Each Control Knob)
5	Interlocking Grates
6	Wok Ring Accessory

## Ignition System

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

The ignition system consists of 5 spark switches (1 on each valve), 5 spark electrodes (1 on each burner), and a spark module.

**WARNING: All 5 electrodes will spark when any burner control knob is turned on. Do NOT touch any of the burners when the igniters are clicking.**

The burners relight automatically if the flame goes out. The burner control knob can be turned to any position from HIGH to LO to light the burner. The sparking will quit after the burner has been lit.

The burners may spark if a draft blows the flame away from the burner sensor.

The ignition system is **not** sensitive to reversed house wiring polarity.

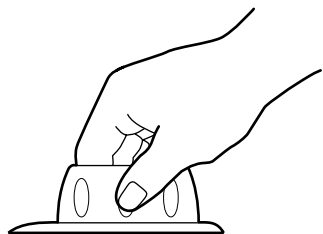
## Lighting a Burner

Push the control knob down and turn it **counter-clockwise** to the desired position from HIGH to SIM.

In case of a power outage, 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 desired position. **Use extreme caution when lighting burners this way.**

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





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

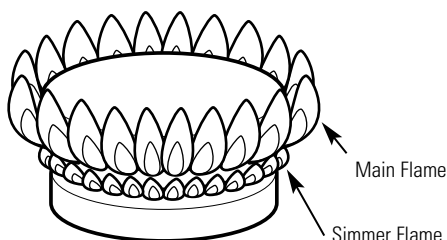
After the burner lights, turn the knob in either direction to adjust the flame size. To turn a burner off, turn the knob **clockwise** as far as it will go, to the OFF position.

The indicator lamp in the bezel for each knob verifies the burner is ON.

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

### Selecting Flame Size

All 5 burners on your cooktop have 2 rows of flames. These dual-flame burners have an upper ring of main burner ports which produce the main flame for high-heat cooking from the HI knob setting to the LO knob setting.



The bottom simmer flame is used for simmer heat cooking operations such as melting chocolate, holding food at serving temperature, and simmering.

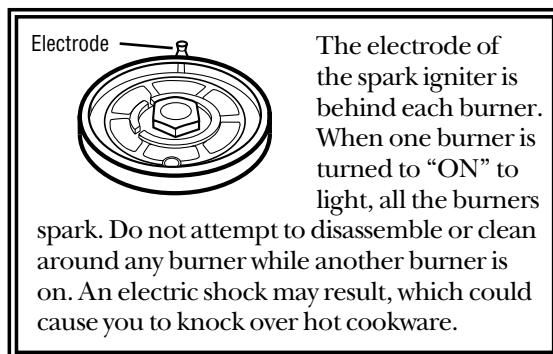
Both MAIN and SIMMER flames are lit when the knob is between HI and LO. Only the simmer flame is lit when the knob is in the SIMMER position.

### Burner Adjustment

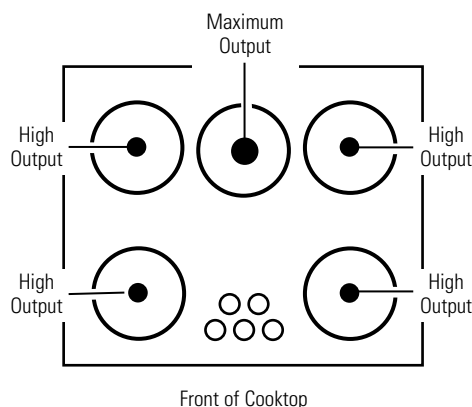
There is **no** adjustment on this burner. See [Burner Cleaning](#).

### Burner Cleaning

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

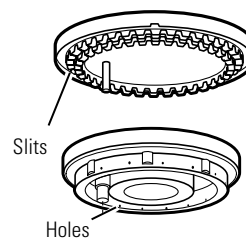


**Note:** Before removing the burner caps and burner ring subassemblies, remember their size and location. Replace them in the same location after cleaning for proper burner operation.

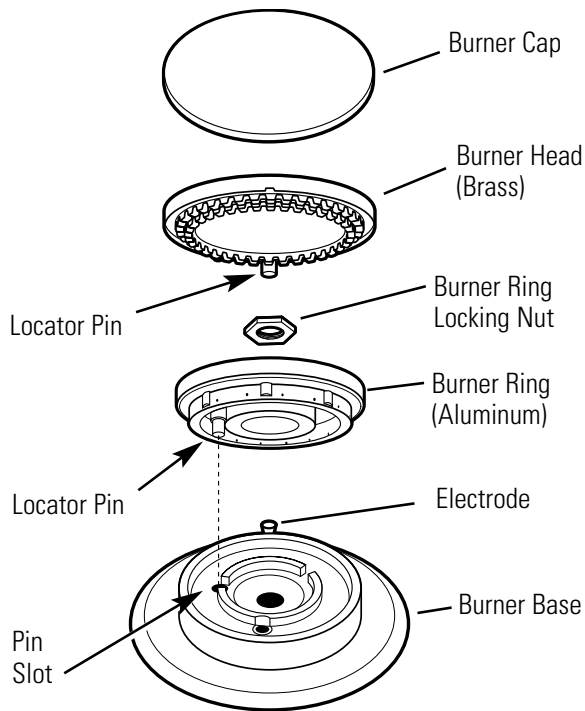


To completely clean the burner ring subassembly remove the burner cap, head, and the 1-1/16 in. nut. Lift off the burner ring. **Do not remove the burner bases.**

Make sure the small holes in the simmer rings are kept open. A sewing needle or wire twist-tie works well to unclog them.

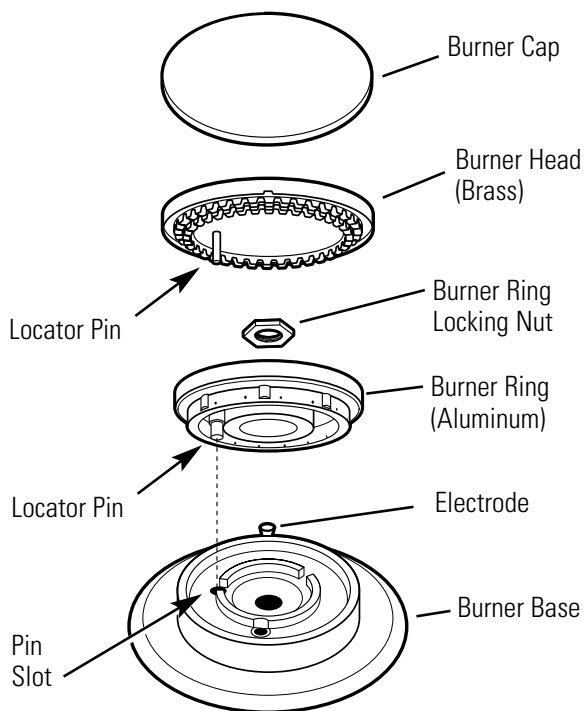


To remove burned-on food, soak the burner heads



**NOTE:** Locator pin fits into burner base pin slot.

### High-Output Burners



**NOTE:** Locator pin fits into burner base pin slot.

### Maximum-Output Center Burner

and rings in a solution of mild liquid detergent and hot water for 20-30 minutes. For more stubborn stains, use a toothbrush. **Clean the burner bases in place on the cooktop.**

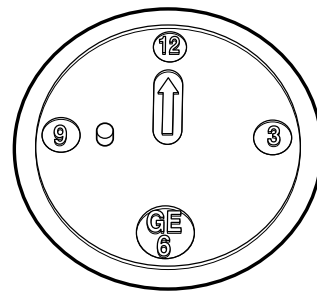
Before putting the burner parts back, shake out excess water and then dry them thoroughly by setting them in a warm oven for 30 minutes.

Replace the burner parts. Make sure that the rings, heads, and caps are replaced in the correct location. There are four medium sets and one large set of rings, heads, and caps.

To replace the burner parts, make sure all parts are for the correct burner, in the correct location, and firmly seated. Align the locator pin on the burner ring into the labeled hole in the burner base.

Replace the burner ring locking nut and hand-tighten. Turn the nut 1/4 turn to secure it in place.

Align the locator pin in the burner head into the hole in the burner ring. Replace the burner cap.



To aid reassembly, each brass Burner Head is marked with a clock face. Replace the Burner Head with the arrow pointing to the rear of the cooktop (12 o'clock position).

## Cooktop Cleaning

If cooktop has discolored from high heat, advise customer to use the furnished cleaner (WB64X93) identified in Owner's Manual.

## Selecting Cookware

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

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

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

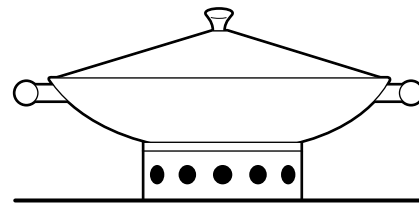
**Glass:** There are two types of glass cookware: those for oven use only and those for surface cooking (saucepans, coffee pots, and teapots). Glass conducts heat very slowly.

**Heat-Proof Glass Ceramic:** This can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas cooktops.

**Stainless Steel:** This metal alone has poor heating properties and is usually combined with copper, aluminum, or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if they are used at medium heat as the manufacturer recommends.

## Using Woks

Use woks with the provided support ring on the center burner only. Make sure that the support ring is securely locked onto the center grate fingers. Do not try to use round-bottomed woks without the ring. You could be seriously burned if the wok tips over.



The wok ring is designed to accommodate most standard size woks from 12 in. to 18 in. Ensure that the wok is properly nested in the ring prior to cooking. The wok should be stable, and the bottom of the wok should not touch the center grate when in the wok ring.

# Mechanical Disassembly

## Table of Contents

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Main Jet Holder Removal.....	15
Burner Light Removal .....	15
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**WARNING:** Disconnect electrical power to the cooktop and turn OFF gas at the main valve before performing any removal procedures.

**Note:** The cooktop itself is not equipped with a gas shutoff valve. If installed correctly, a shutoff valve will be in the main gas supply line “upstream” of the appliance pressure regulator.

## Maintop Removal

**Note:** Maintop removal is required for:

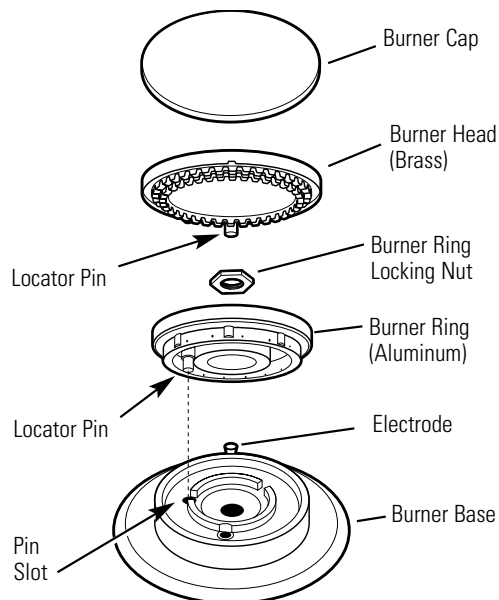
- Spark module
- Gas piping inspection
- Wiring service
- Valve replacement
- Jet holder service
- Manifold service
- Indicator light replacement
- Bezel replacement
- Isolation transformer

1. Remove the valve knobs.
2. Remove the burner caps and burner head assemblies.
3. Remove the 1-1/16 in. burner ring locking nut.
4. Remove the large brass orifice tube from the center of each burner base using a 20-mm or a 13/16-in. socket.

**Caution:** When removing the wire from the igniter, make sure you do not damage the heat shrink insulation on the wire. If damaged, repair the wire insulation with fiberglass tape.

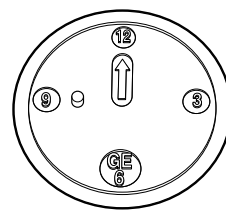
5. Lift each burner base and disconnect the push-on wire terminal from the spark electrode. Place the burner base assemblies in a safe place.

**Note:** When assembling, check the integrity of the heat shrink on the igniter leads going to the electrodes. If damaged, proper ignition may not occur. Repair the wire insulation with fiberglass tape.

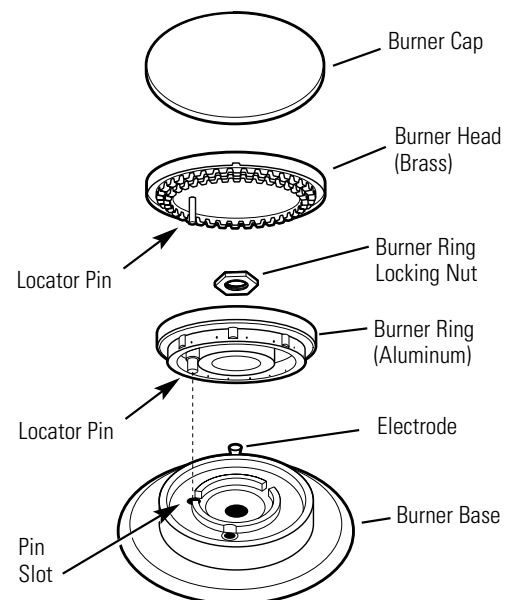


**NOTE:** Locator pin fits into burner base pin slot.

**High-Output Burners**



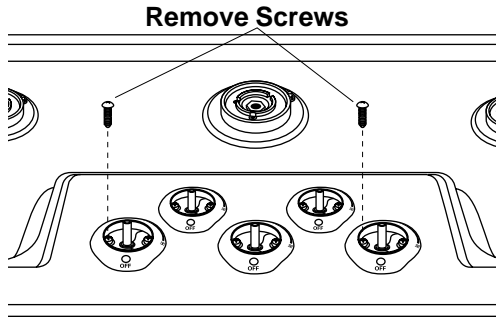
To aid reassembly, each brass Burner Head is marked with a clock face. Replace the Burner Head with the arrow pointing to the rear of the cooktop (12 o'clock position).



**NOTE:** Locator pin fits into burner base pin slot.

**Maximum-Output Center Burner**

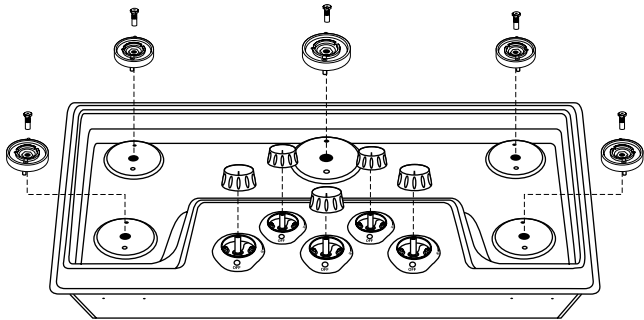
- Remove the left screws holding the bezels for the left-front and right-front gas valve knobs.



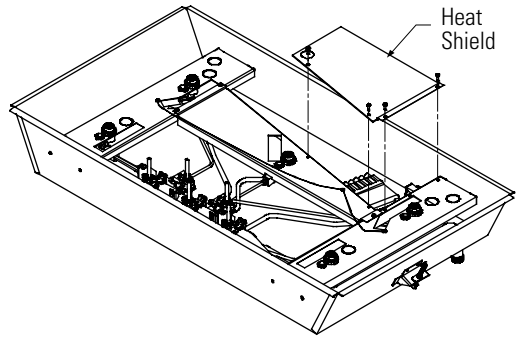
- Raise the maintop front about 6 in. and disconnect the 6-pin connector under the maintop and behind the right-front valve.



- Push the spark electrode wires through the holes in the maintop.



- Pick the maintop straight up and place face up in a safe area where it will not be scratched or accidentally knocked over.
- To service the spark module or transformer, remove the heat shield held by 4 Phillips screws.



- To reinstall the maintop, reverse the procedure 1 through 10.

### Spark Module Removal

- Remove the maintop (see **Maintop Removal**).
- Remove the heat shield held by 4 Phillips screws.
- Unplug the connector from the spark module.



- Unplug 5 igniter wires from the spark module.
- Remove 2 screws and the spark module.



- To reinstall the spark module, ensure the connector is properly seated and the igniter wires are connected in their original positions.

## Transformer Removal

1. Remove the maintop (see **Maintop Removal**).
2. Remove the heat shield held by 4 Phillips screws.

**Note:** Note the color and position of the 4 transformer wires.

3. Remove 3 wire screw connectors and 1 ground connector screw.



4. Remove 2 screws and the transformer.

## Igniter Switch Removal

1. Remove the maintop (see **Maintop Removal**).
2. Unplug the wire connector from the spark module to the igniter switch.



3. Remove 2 green ground wire connectors and 1 wire nut connection to the transformer.
4. Remove the C-clips holding the igniter switches to the valve stems.

**Note:** Note the color/part number and position of the igniter switches.

5. Lift each igniter switch off the valve stem.



**Note:** When replacing the switch, replace the entire harness with colors in same positions. The bottom of the switch is molded to conform to the top of the valve for a locked-in fit. Reconnect both ground wires and replace wire ties.

## Valve Removal

1. Remove the maintop (see **Maintop Removal**).
2. Remove the C-clips holding the igniter switches to the valve stems.
3. Lift the igniter switches off the valve stems. (Note the color/part number and positions of the switches.)



4. Remove the 3/8-in. nut on the gas line to the simmer jet holder and remove the gas line.



5. Remove the 9/16-in. nut on the gas line to the main jet holder and remove the gas line.



6. From under the counter, remove 2 screws at the manifold.



6. Remove two 5/16-in. nuts and the valve.



7. Remove two 7/16-in. screws and the manifold.



7. To reinstall the valve, make sure the valve is seated on the manifold and the valve stem is vertical.

## Manifold Removal

1. Remove the maintop (see *Maintop Removal*).
2. Remove the C-clips holding the igniter switches to the valve stems.
3. Lift the igniter switches off the valve stems. (Note the color and positions of the switches.)



## Simmer Jet Holder Removal

1. Remove the maintop (see *Maintop Removal*).
2. Remove the 5/16-in. nut on the gas line.



3. Remove the 5/8-in. nut on the jet holder and remove the jet holder.



4. Remove the valves (see *Valve Removal*).
5. Remove the gas fitting located under the counter from the manifold.



## Main Jet Holder Removal

1. Remove the maintop (see *Maintop Removal*).
2. Remove the 9/16-in. nut on the gas line.



3. Remove the 5/8-in. nut on the jet holder and remove the jet holder.



## Burner Light Removal

1. Remove the maintop (see *Maintop Removal*).
2. Turn the top face down on a protected surface.
3. Disconnect the 2 blade connections.
4. Slide the light housing unit in the direction of the connector blades to remove.






## Center Brace Removal

1. Remove the maintop (see *Maintop Removal*).
2. Remove the simmer jet holders (see *Simmer Jet Holder Removal*).
3. Remove the main jet holders (see *Main Jet Holder Removal*).
4. Remove the heat shield held by 4 Phillips screws.
5. Remove 3 screws and the center brace.

## End Brace Removal

1. Remove the maintop (see *Maintop Removal*).
2. Remove the simmer jet holders (see *Simmer Jet Holder Removal*).
3. Remove the main jet holders (see *Main Jet Holder Removal*).
4. Remove the heat shield held by 4 Phillips screws (if removing the right end brace).
5. Remove the screws to the center brace.
6. Remove 2 holddown brackets from under the countertop, lift the burner box from the counter, turn it 10 degrees, and insert cardboard or wood under the burner box to protect the countertop.
7. Remove the 4 brace screws from the exterior of the burner box and remove the brace.

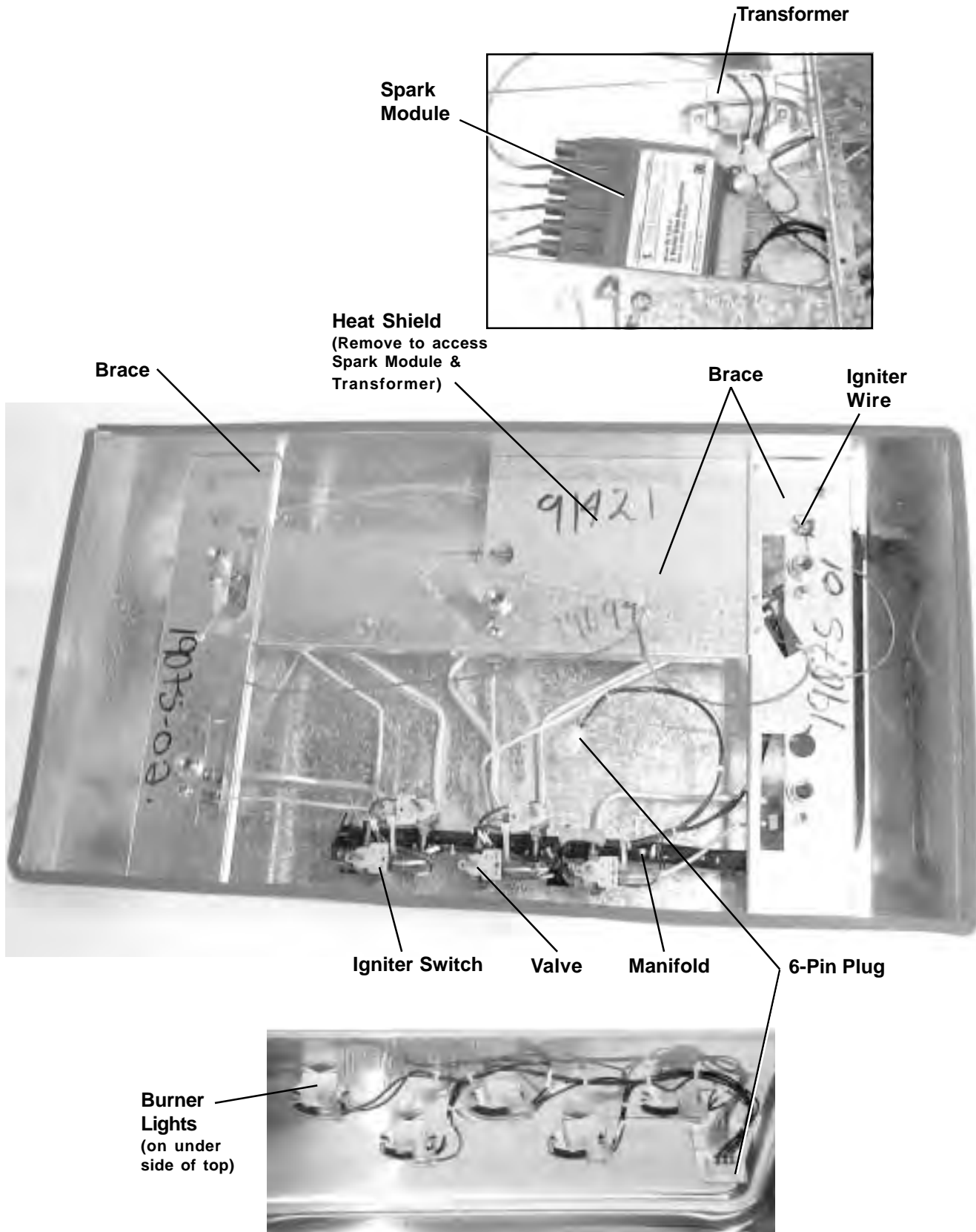
# Troubleshooting

Problem	Possible Causes	What to Do
Burner flames are very large, yellow, or yellow-tipped	Incorrect gas being used.	<ul style="list-style-type: none"> <li>• Check for correct gas supply</li> </ul>
	The combustion quality of burner flames needs to be determined visually.	<ul style="list-style-type: none"> <li>• Use the illustrations below to determine if the burner flames are normal. If the burner flames look like <b>A</b>, check for dirty burners and orifices. Clean or replace. Normal burner flames should look like <b>B</b> or <b>C</b>, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.</li> </ul> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p><b>A–Yellow flames</b> Call for service</p> </div> <div style="text-align: center;">  <p><b>B–Yellow tips on outer cones</b> Normal for LP gas</p> </div> <div style="text-align: center;">  <p><b>C–Soft blue flames</b> Normal for natural gas</p> </div> </div>
	Regulator malfunction.	<ul style="list-style-type: none"> <li>• Check output gas supply (see page 3).</li> </ul>
Burners do not light	Plug on cooktop is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> <li>• Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul>
	Gas supply is not connected or turned <b>ON</b> .	<ul style="list-style-type: none"> <li>• See the Installation Instructions that came with the cooktop.</li> </ul>
	A fuse may be blown or a circuit breaker tripped.	<ul style="list-style-type: none"> <li>• Replace the fuse or reset the circuit breaker.</li> </ul>
	Insufficient Airflow	<ul style="list-style-type: none"> <li>• Make sure rubber discs below knobs are pushed down through bezel to valve assembly.</li> </ul>
	Burner parts not replaced correctly.	<ul style="list-style-type: none"> <li>• Make sure pins in the burner head are properly located in the burner base holes. (See “Clocking”, page 14.)</li> </ul>
	Holes in simmer rings or slits in burners clogged.	<ul style="list-style-type: none"> <li>• Clean or replace as necessary. Make sure all components are dry before reassembly.</li> </ul>
	Liquid in burner base due to spillage.	<ul style="list-style-type: none"> <li>• Remove burner ring to check. Clean and dry thoroughly before reassembly.</li> </ul>
	Orifices plugged or dirty.	<ul style="list-style-type: none"> <li>• Clean or replace as necessary.</li> </ul>
	Igniter switch defective.	<ul style="list-style-type: none"> <li>• Replace igniter switches.</li> </ul>
Igniter wire defective.	<ul style="list-style-type: none"> <li>• Connect igniter wire.</li> </ul>	
Spark module defective.	<ul style="list-style-type: none"> <li>• Replace spark module.</li> </ul>	
Burner control knob will not turn	Knob is in the <b>OFF</b> position.	<ul style="list-style-type: none"> <li>• The knob must be pushed in before it can be turned, it can only be turned in a <b>counterclockwise</b> direction.</li> </ul>

<b>Problem</b>	<b>Possible Causes</b>	<b>What to Do</b>
<b>Ticking sound of spark igniter persists after burner lights</b>	Improper flame sensing.	<ul style="list-style-type: none"> <li>• Check igniter wiring.</li> <li>• Replace the igniter.</li> </ul>
<b>Ticking sound persists after burner is turned OFF</b>	Be sure the knob is in the <b>OFF</b> position.	<ul style="list-style-type: none"> <li>• Remove knob and check the bottom of knob for buildup of soil. If ticking persists, replace igniter switches.</li> </ul>
	Defective igniter switch.	<ul style="list-style-type: none"> <li>• Replace the igniter switch.</li> </ul>
<b>Flame “Popping”</b>	Simmer ring not seated properly to base.	<ul style="list-style-type: none"> <li>• Ensure the simmer ring is properly seated to base and 1-1/16 in. nut is fully seated and tight (1/4 turn after contact).</li> </ul>

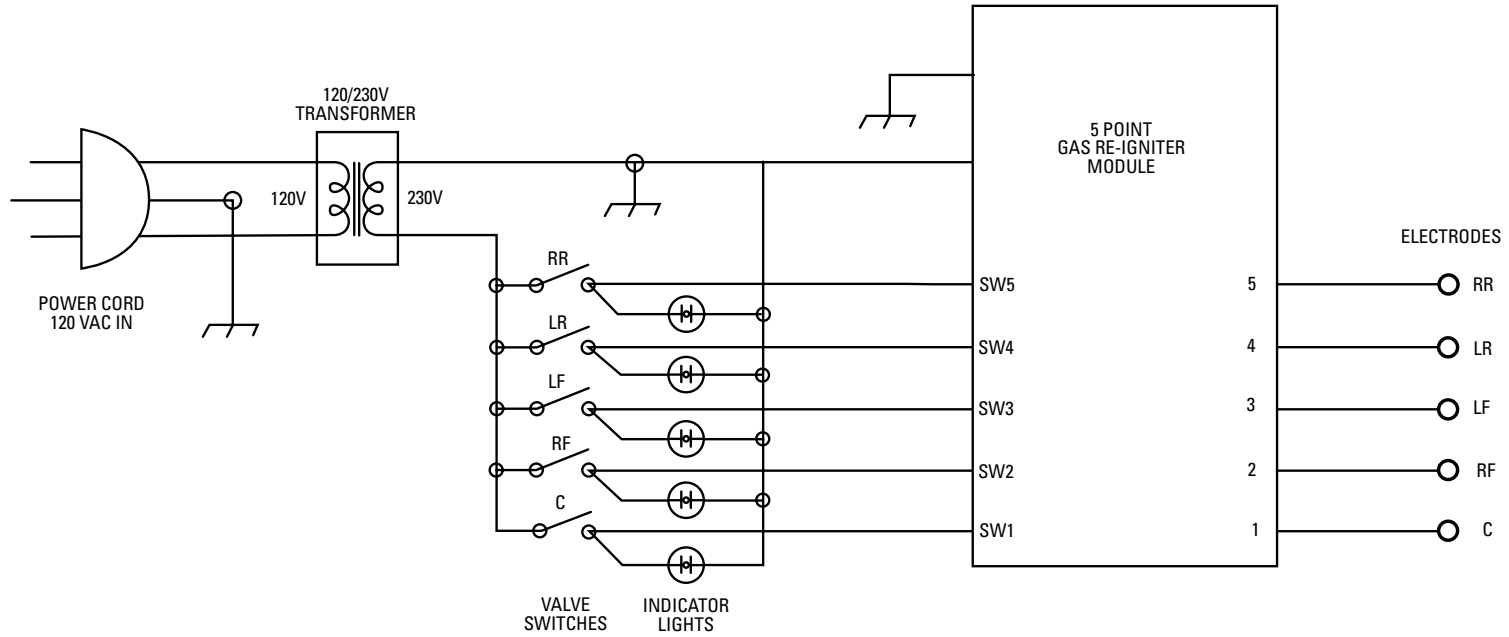
# Component and Connector Locator Views

**Note:** Also see *Parts List* for additional components.



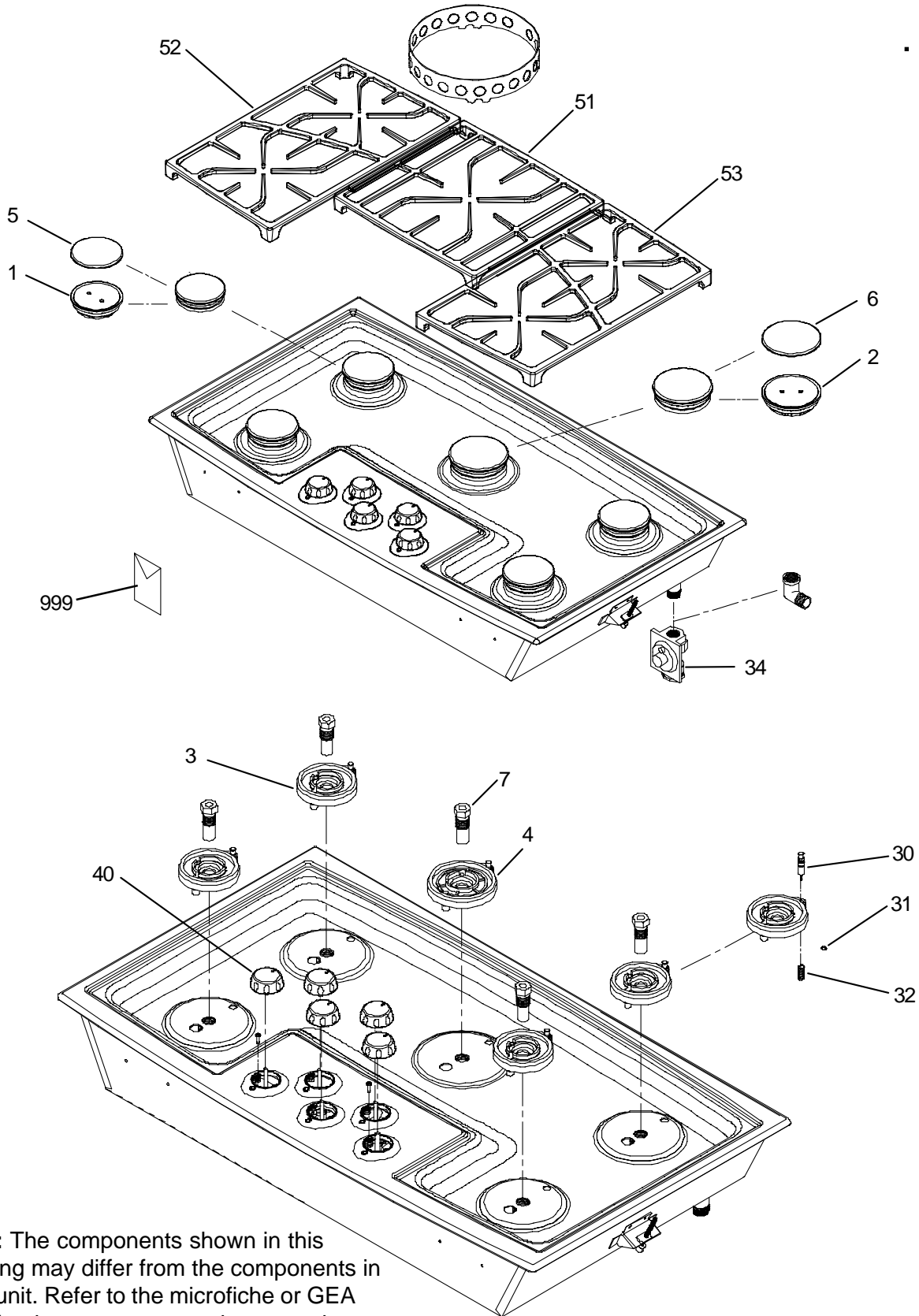






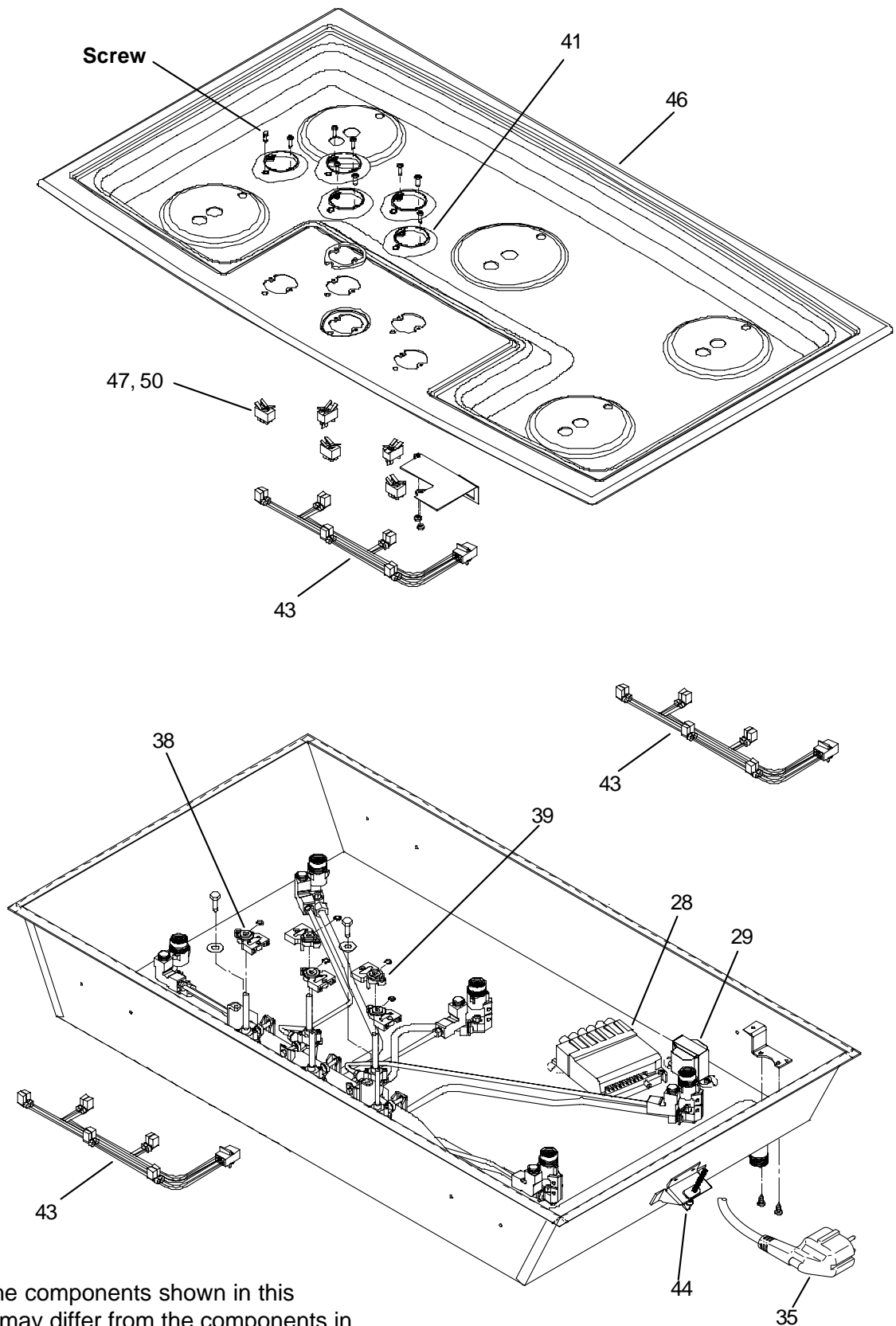
**Caution:** Label all wires prior to disconnection when servicing the controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

# Parts List

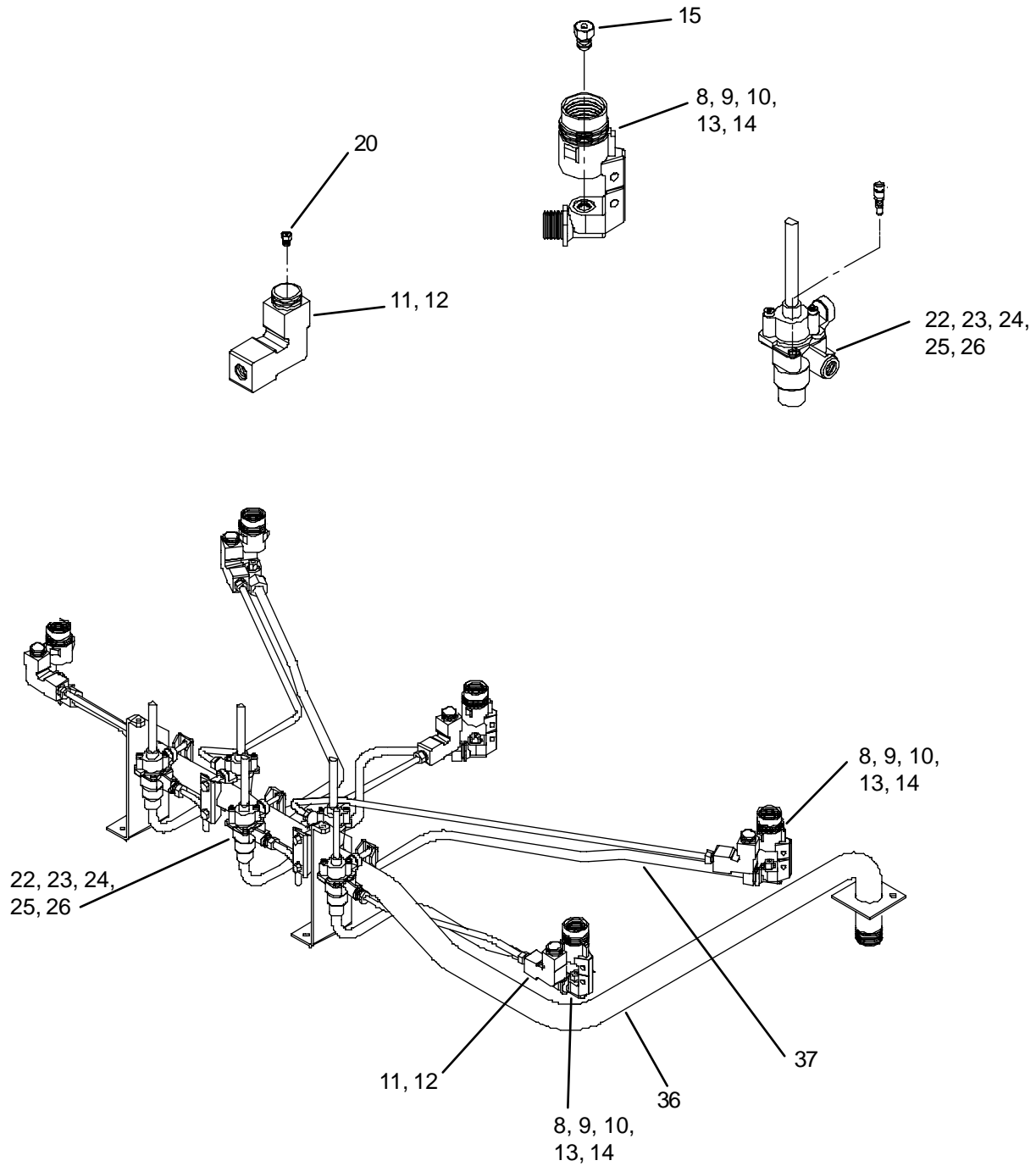


**Note:** The components shown in this drawing may differ from the components in your unit. Refer to the microfiche or GEA IPC for the component and part number for your unit.





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**Note:** The components listed below may differ from the components in your unit. Refer to the microfiche or GEA IPC for the component and part number for your unit.

Views	Description	Part No.	Qty
1	C SIMMER/ PORT RING ASSY	WB32X10026	4
2	D SIMMER/ PORT RING ASSY	WB32X10027	1
3	C BURNER BASE ASSY	WB28X10044	4
4	D BURNERS BASE ASSY	WB28X10045	1
5	C BURNER CAP, MATTE BLAC	WB32X10028	4
6	D BURNER CAP, MATTE BLAC	WB32X10029	1
7	VENTURI	WB38X10062	5
8	JET HOLDER, MAIN,C,10.5K	WB16X10013	2
9	JET HOLDER, MAIN, C, 12K	WB16X10014	2
10	JET HOLDER, MAIN, C,9.9K	WB16X10015	4
11	JET HOLDER, SIM,C&D,NAT	WB16X10016	5
12	JET HOLDER, SIM,C&D,NAT	WB16X10017	5
13	JET HOLDER, MAIN, D, 15K	WB16X10018	1
14	JET HOLDER,MAIN,D,11.7K	WB16X10019	1
15	ORIFICE-MAIN, NAT 15K	WB21X10065	1
15	ORIFICE-MAIN, NAT 12K	WB21X10066	2
15	ORIFICE-MAIN, NAT 10.5K	WB21X10067	2
15	ORIFICE-MAIN, LP 11K	WB21X10068	4
15	ORIFICE-MAIN, LP 9.9K	WB21X10069	1
20	ORIFICE-SIMMER, NAT	WB21X10070	5
20	ORIFICE-SIMMER, LP	WB21X10071	5
22	VALVE,DUAL FLOW,C,NAT12O	WB21X10057	3
23	VALVE,DUAL FLOW,C,NAT6O'	WB21X10058	2
24	VALVE,DUAL FLOW,C,LP.12O	WB21X10059	3
25	VALVE,DUAL FLOW,C,LP.6O'	WB21X10060	2
26	VALVE BY-PASS NET - NAT	WB21X10072	5
26	VALVE BY-PASS NET - LP	WB21X10073	5
28	RE-IGNITER MODULE, 5 PT.	WB13X10012	1
29	TRANSFORMER 120/230V	WB27X10538	1
30	IGNITOR	WB02X10794	5
31	CLIP, IGNITOR	WB03X10146	5
32	ISPRING, IGNITOR	WB02X10795	5
33	WIRE HARNESS, IGNITION	WB18X10169	1
34	REGULATOR	WB21X10064	1
35	POWER CORD	WB18X10170	1
36	MANIFOLD	WB02X10796	1
37	MANIFOLD TUBING - SET	WB28X10046	1
38	SWITCH, IGNITER, @12 O'C	WB24X10091	3
39	SWITCH, IGNITER, @ 6 O/C	WB24X10092	2
40	KNOB, WITH CLIP	WB03X10147	5
41	BEZEL	WB07X10482	5
42	WIRE HARNESS, MAIN	WB18X10171	1
43	HARNESS, LIGHTS	WB18X10172	1
44	THUMB SCREW	WB01X10153	2
45	FOAM TAPE	WB01X10152	10
46	COOKTOP W/LOGO	WB02X10797	1
47	PILOT LIGHT, 240V	WB25X10008	5
50	LIGHT TUBE	WB25X10009	5
51	GRATE, CENTER	WB49X10075	1
52	GRATE, LEFT	WB49X10071	1
53	GRATE, RIGHT	WB49X10076	1
999	MINI MANUAL	31-20786	1
999	USE & CARE MANUAL	49-80023	1
999	INSTALLATION INSTRUCTION	49-80024	1

# Conversion to/from LP (Propane) Gas

Before you begin, read these instructions completely and carefully



## WARNING

This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result, causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

### PARTS INCLUDED

Main Burner Orifice (5)  
Simmer Burner Orifice (5)  
Valve Orifice (5)  
Conversion Sticker (1)

### TOOLS NEEDED

1/8" Flat-blade Screwdriver  
Adjustable Wrench  
Phillips Screwdriver  
Ratchet with 1-1/16" Hex Deep  
Socket  
25/32" Socket  
Manometer

## PROCEDURE

**CAUTION:** Before proceeding with the conversion, shut off gas supply to the appliance prior to disconnecting the electrical power.

The following steps must be followed to ensure the proper conversion of the Monogram Sealed Burner Cooktops from Natural Gas (NAT) to Liquid Propane Gas (LP) or Liquid Propane to Natural:

## STEP 1

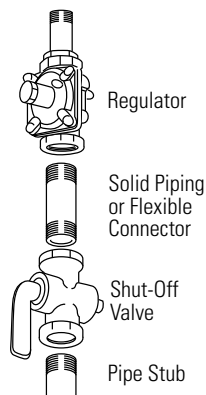
### Gas Supply

Measure the incoming gas pressure to the regulator.

With the installation of this conversion kit, the cooktop should operate on LP gas at 10" of water column pressure and on natural gas at 4" of water column pressure.

- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line.
- When checking the regulator, the inlet pressure must be at least 1" greater than the regulator output setting.
  - If the regulator is set for 10" of water column pressure, the inlet pressure must be at least 11".

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

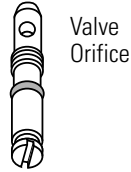
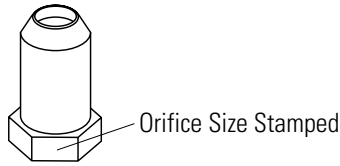


**Important:** Disconnect the cooktop and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shutoff valve to the cooktop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

**Connection: 1/2" N.P.T. - minimum 5/8" dia. metal flex line.**

## STEP 2

### Replace All Burner and Valve Orifices



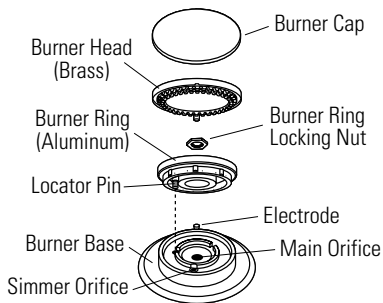
#### A. To Remove the Cooktop

##### Cooktop removal is required for:

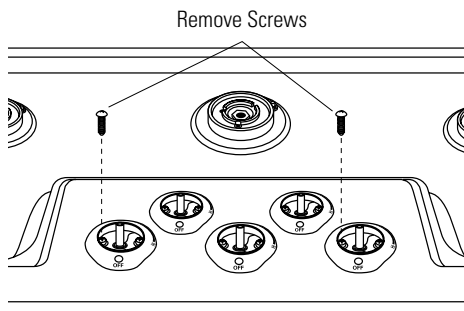
- Gas piping inspection
- Wiring service
- Valve replacement
- Jet holder service
- Manifold service
- Indicator light replacement
- Bezel replacement

##### To remove the cooktop:

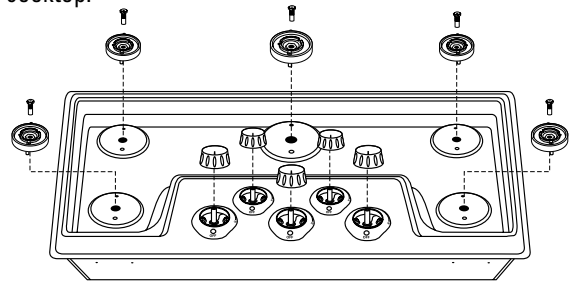
1. Remove the valve knobs.
2. Remove the burner caps and main burner head (brass).
3. Remove the brass nut using a 1-1/16" socket or adjustable wrench and lift the burner ring from the assembly.
4. Remove the large brass orifice tube from the center of each burner base using a 25/32" socket.
5. Lift each burner base and disconnect the push-on wire terminal from the spark electrode. Place the burner base assemblies in a safe place.



6. Remove the left screws holding the bezels for the left front and right front gas valve knobs.



7. Raise the cooktop front about 6" and disconnect the 6 pin connector under the cooktop and behind the right front valve.
8. Push the spark electrode wire through the holes in the cooktop.



9. Pick the cooktop straight up and place in a safe area where it will not be scratched or accidentally knocked over.
10. To install the countertop, reverse the procedure 1 through 9.

#### B. To Access Burner Orifices:

Unscrew the orifice using an appropriately sized conventional socket or nut driver. Use a piece of sticky tape in socket to prevent the loose orifice from falling out.

Verify that the orifices in the kit match the chart sizes and replace the orifices.

#### C. To Access Valve Orifices:

Using a small 1/8" flat-blade screwdriver, carefully remove the valve orifices.

Replace each orifice with the marked orifice from the kit. Ensure that the replaced orifice is firmly seated in the valve.

#### ORIFICE/JET SIZES – NATURAL

BURNER	NATURAL GAS			BTU RATES			MAIN ORIFICE COLOR	SIMMER ORIFICE CODE*
	MAIN	SIM	VALVE	HI	LO	SIM		
(REAR)	1.59 mm	0.57 mm	0.71 mm	12k	2490	1200	RED	"P"
(FRONT)	1.45 mm	0.57 mm	0.71 mm	10.5k	2490	1200	ORANGE	"P"
(CENTER)	1.78 mm	0.61 mm	0.71 mm	15k	3400	1200	YELLOW	"V"

#### ORIFICE/JET SIZES – LP

BURNER	LP GAS			BTU RATES			MAIN ORIFICE COLOR	SIMMER ORIFICE CODE*
	MAIN	SIM	VALVE	HI	LO	SIM		
(REAR)	0.81 mm	0.34 mm	0.46 mm	8.5k	2330	1100	WHITE	"E"
(FRONT)	0.81 mm	0.34 mm	0.46 mm	8.5k	2330	1100	WHITE	"E"
(CENTER)	1.1 mm	0.37 mm	0.46 mm	15k	2440	1100	BLACK	"G"

\*Simmer orifices are all brass because they are too small to color. ID code "letters" are stamped on orifice body.

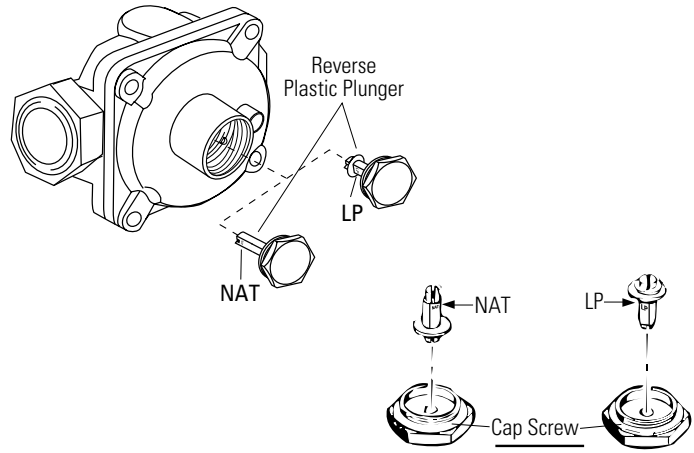
## STEP 3

### Convert the Pressure Regulator

#### **WARNING**

Do not remove the pressure regulator from the cooktop.

To convert the regulator from Natural Gas to LP gas or LP to Natural, remove the cap screw using an adjustable wrench and reverse the plastic plunger (make sure the plunger is firmly “swapped” and seated in the cap screw, see illustration to right).



## STEP 4

### Check for Leaks

#### **WARNING**

Check for leaks before attempting to light the burners.

- Check to be sure all controls are in the OFF position.
- Turn on the gas supply at the shutoff valve.
- Use a leak detector at all connections. If a leak is detected, tighten the connection and test again.

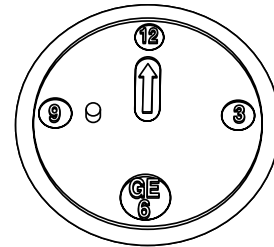
DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

## STEP 5

### Assemble Burners, Check Ignition

Replace the cooktop, reconnect the wiring and reassemble the burners as shown in Step 2. Make sure that burners are replaced in the “clocking” pattern as shown.

- Check for proper ignition:
  - Connect Electrical.
  - 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. (Note that all burners will spark.)
  - The 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.



**Clocking Pattern**

## STEP 6

### Check Flame Quality

Check for proper burner flame characteristics (see diagrams page 4).

Burner flames should be blue and stable. **Some yellow** tipping may be normal on LP Gas. The flame should not have excessive noise or lifting of the flame from the burner.

Due to differences in gas characteristics and burner usage (i.e. gas pressure, cleanliness, etc.), burners may perform differently.

## STEP 6 (continued)

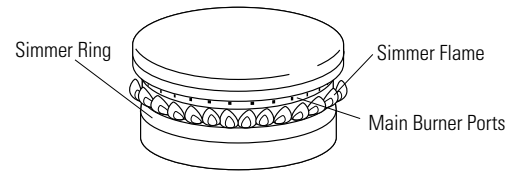
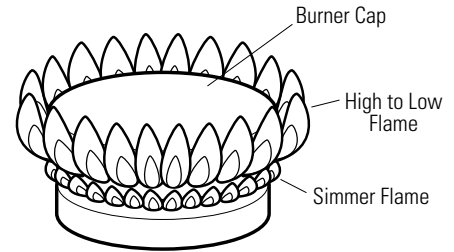
### Burner Operation

Two flames are used on all five burners. These dual flame burners have an upper ring of main burner ports which produce the main flame for high heat cooking from the "HI" knob setting to the "LO" knob setting.

The bottom simmer flame is used for simmer heat cooking operations such as melting chocolate, holding food at serving temperature and simmering. Both flames are lit when the knob is between "HI" and "LO". Only the simmer flame is lit when the knob is in the "SIMMER" position.

### Burner Adjustment

- There is no air shutter adjustment, etc. on this burner.
- The only adjustment available is to clean the burners and clean or replace orifices.



## STEP 7

### Complete and adhere Conversion Sticker to the Cooktop Bottom Surface

Complete the required information on the Conversion Sticker and adhere to the bottom of the unit next to Rating Plate Sticker. **The Conversion sticker MUST reflect the change in fuel.**

## Conversion Sticker Samples

### A. From Natural Gas to LP

THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING GENERAL ELECTRIC MODELS ZGU375	
SUPPLY PRESSURE -	MINIMUM 11" W.C. MAXIMUM 14" W.C.
MANIFOLD PRESSURE -	10" W.C.
INPUT RATINGS	CENTER - 15,000 BTU/HR FRONT - 8,500 BTU/HR REAR - 8,500 BTU/HR
CONVERSION KIT CAT. No. WB49X10087	
THIS APPLIANCE HAS BEEN CONVERTED ON <input type="text"/>	
FROM NATURAL GAS TO L.P. GAS WITH CONVERSION KIT CAT. No. WB49X10087	
<input type="text"/>	
Name and address of qualified installer or service organization	
WHO ACCEPTS RESPONSIBILITY FOR THE CORRECTNESS OF THE CONVERSION	

### B. From LP to Natural Gas

THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING GENERAL ELECTRIC MODELS ZGU375	
SUPPLY PRESSURE -	MINIMUM 6" W.C. MAXIMUM 9" W.C.
MANIFOLD PRESSURE -	4" W.C.
INPUT RATINGS	CENTER - 15,000 BTU/HR FRONT - 10,500 BTU/HR REAR - 12,000 BTU/HR
CONVERSION KIT CAT. No. WB49X10088	
THIS APPLIANCE HAS BEEN CONVERTED ON <input type="text"/>	
FROM L.P. GAS TO NATURAL GAS WITH CONVERSION KIT CAT. No. WB49X10088	
<input type="text"/>	
Name and address of qualified installer or service organization	
WHO ACCEPTS RESPONSIBILITY FOR THE CORRECTNESS OF THE CONVERSION	

