

Cookware Requirements

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced with the handle weighing less than the main portion of the pot or pan

Size limitations

! CAUTION

- Do not place a pan or pot with a bottom diameter of about 10 inches or more on the Left Front or Right Front burner.
- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition off flammable materials that can occur if pots or pans are bumped accidentally.
- If using glass cookware, make sure it is designed for cooktop cooking.
- Never leave plastic items on the cooktop. They can melt or ignite. Heating a sealed plastic container can cause a building up of dangerous pressure which can cause the container to explode.
- When use a wok, make sure you hold the handle of a wok or a small one-handed pot while cooking.

Install the grates

Install the grates as instructed below for longest life. When installed properly, the openings in the grates are centered over the burners.

The three cooktop grates are designed to fit in specific positions on the cooktop. For maximum stability, these grates should only be used in their proper positions. The back of the right grate is notched to help you orient the grates correctly. See the illustration below.

To replace the grates correctly, follow these steps:

1. Locate the notch on the back of the right grate.
2. Orient the right grate so that it is on the right side of the cooktop with the notch in the back.
3. Gently lower the legs of the right grate into the corresponding dimples on the cooktop.
4. Gently lower the legs of the remaining two grates into the corresponding dimples on the cooktop as shown in the illustration.

! CAUTION

- Do not use an oversized pan. The burner flames may spread out, causing damage nearby. This cooktop is not designed to flame foods. If foods are flamed, they should only be flamed under a ventilation hood that is on.

7.CARE AND CLEANING OF THE COOKTOP

WARNING

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

Cooktop surface

We recommend that you remove food spills immediately after they take place.

1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe up the spills.
4. When you are done cleaning, reinsert the burner components, and then put the burner grates back into position.

Stainless steel surfaces

1. Do not remove any spills, spots, and grease stains using a soft, wet cloth until surface is cool.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. When done, dry the surface using a soft, dry cloth.
5. Repeat steps 2 through 4 as many times as necessary.

CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the cooktop gas and electrical systems creating a risk of electrical shock or high levels of Carbon Monoxide due to corrosion of the gas valves or ports.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.

Control knobs

Make sure all surface burner knobs are in OFF position.

1. Grasp each knob and pull straight up to remove.
2. Clean the knobs with soft cloth and warm, soapy water. Then rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Re-attach the knobs in the OFF position to the control valve stems.
5. Do not remove spill protector.
6. Do not clean the control knobs in a dishwasher.
7. Do not spray cleansers directly onto the control panel.
8. Moisture entering the electric circuits may cause electric shock or product damage.
- 01 Grasp each knob and pull straight up to remove.
- 02 Spill protector. Do not remove.

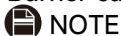
7.CARE AND CLEANING OF THE COOKTOP

Burner grates and components

Turn off all surface burners and make sure they have all cooled down.

- 1.Remove the burner grates.
- 2.Remove the burner caps from the burner heads.
- 3.Remove the burner heads from the valve manifolds to reveal the starter electrodes.
- 4.Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
- 5.Rinse and dry grates and burner components thoroughly.
- 6.Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head burner component re-assembly instructions.
- 7.Return the burner caps to their positions on top of the burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
- 8.Re-install the burner grates in their respective positions.
- 9.Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

Burner caps and heads



NOTE

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

! CAUTION

Do not wash any burner parts in a dishwasher.

Do not use steel wool or scouring powders to clean the burners.

Burner bases

! CAUTION

The burner bases cannot be removed for cleaning. Make sure that no water gets into the burner bases and the brass gas orifices. Wipe clean with a damp cloth. Be careful not to scratch, deform, or damage the bases. Allow them to dry fully before using.

Electrodes

Do not attempt to remove the electrode from the cooktop or burner bases. 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. Do not use water to clean the igniters. Before reassembling the surface burners, push down gently on each of the white ceramic electrodes to make sure they are pressed against the burner bases.

7.CARE AND CLEANING OF THE COOKTOP

NOTE

Do not attempt to remove the electrode from the cooktop.

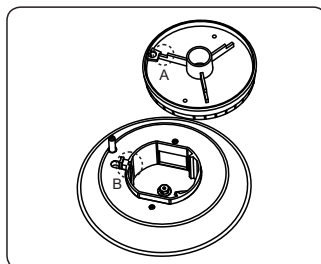
Grates and wok ring

Do not clean the grates or wok ring in a dishwasher. They will be damaged. Lift grates out when cool. Grates should be washed regular and after spillovers. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned securely over the burners.

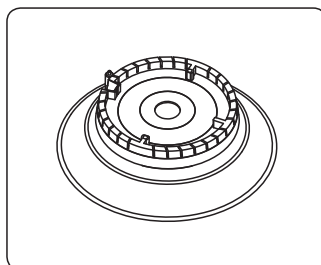
Burner head and cap replacement

Round Burner head

1.Align the burner (point A) with the notch in the bottom cup.(point B)

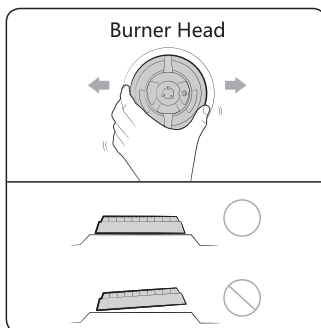


2.Turn the burner over and cover the burner cap.



! CAUTION

Make sure all burner components(heads and caps) are re-installed properly. They will be stable and rest flat when correctly installed.



7.CARE AND CLEANING OF THE COOKTOP

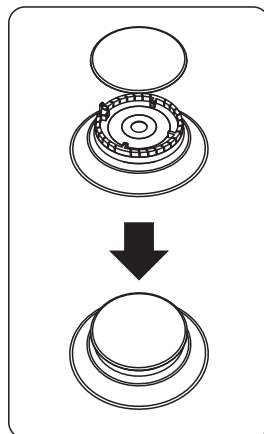
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Burner cap

1.Match the burner caps to the burners by size, and then re-install the caps on the burner heads.

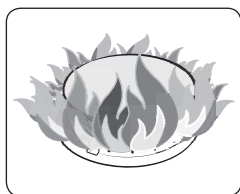
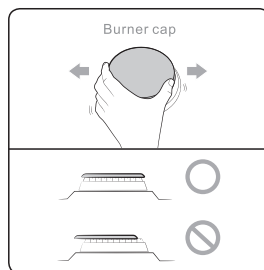
! CAUTION

Make sure each cap is re-installed on the correct burner head, is centered on the burner head, and lies flat.



! CAUTION

Make sure all burner components(heads and caps) are re-installed properly. They will be stable and rest flat when correctly installed.



After installation of surface burners, check the ignition.
Incorrect placement of a burner head or cap will result in poor ignition or uneven flames (as shown in the pictures).

8.TROUBLE SHOOTING

Troubleshooting

If you encounter a problem with the cooktop,check the tables starting below,and then try the suggested actions.

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	The surface burner knob is not in the OFF position and the burner is not lit.	Turn the burner knob to OFF.
Surface burners do not light	There is a gas leak.	Clear the room,building,or area of all occupants.Immediately call your gas supplier from a neighbor's phone.Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions.If you cannot reach your gas supplier,call the fire department.
	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
A surface burner clicks during operation	The burner caps are not in place. The burner base is misaligned.	After the burner lights,turn the control knob to a desired setting.If the burner still clicks,contact a service technician.
Very large or yellow surface burner flames	The wrong burner orifice is installed.	Check the burner orifice size. Contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).

9.GAS COOKTOP CONVERSION

Gas Cooktop Conversion

The cooktop is set for use with Natural Gas (NG). The factory setting is indicated on the serial plate. When set for Natural Gas (NG) operation, the pressure regulator will regulate the gas to 4 inches water column pressure. When set for Liquefied Propane Gas (LPG) operation, the pressure regulator will regulate the pressure to 11 inches water column. Please refer to Instructions for Converting cooktop to Operate on Liquefied Petroleum Gas.

NG to LPG Conversion

Convertible Pressure Regulator

The cooktops are shipped to operate on Natural Gas (NG). Save the NG orifices removed from the appliance for future use, make sure you note which orifices are for which burner if you plan on converting back to NG.

Instructions for Converting cooktop to Operate on Liquefied Petroleum Gas

INSTALLATION AND SERVICES MUST BE PERFORMED BY A QUALIFIED INSTALLER

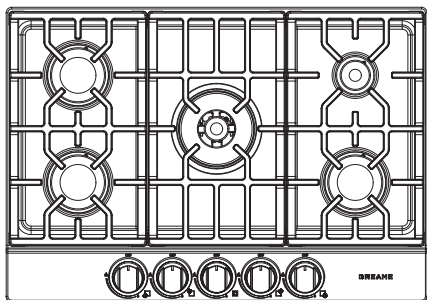
IMPORTANT: SAVE INSTRUCTION MANUAL FOR THE LOCAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

! This conversion kit must be installed by a qualified service technician in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. Failure to follow instructions may result in fire, explosion or production of carbon monoxide 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 this kit.

! Before proceeding with the conversion, shut off the gas supply before disconnecting electrical power to the range. Be sure power supplies are off before installing the conversion kit. Failure to do so could cause serious bodily injury.

Determine the combination of top burners that are featured on your cooktop. Identify the parts you need from this kit to complete the L.P. conversion. When burners are converted from natural to L.P. the BTU ratings are as follows. Note: For operation at elevations above 2000ft. appliance rating shall be reduced at the rate of 4% for each 1000 ft. above sea level.

9.GAS COOKTOP CONVERSION



JZT-75CZ601MSNA	BUNRER PERFORMANCE
Total number of cooktop burners	5 Burners
Center	22000 BTU/H
Left Front	12000 BTU/H
Left Rear	9000 BTU/H
Right Front	10000BTU/H
Right Rear	6000BTU/H

IMPORTANT:After replacing the natural gas to LP orifices, be sure to keep the original factory installed natural gas orifices for future range conversion back to natural gas.

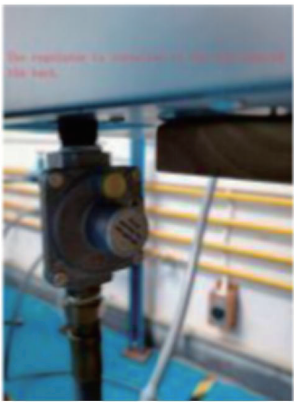
Tools for LP Conversion

7mm Tool-Top Burner Orifice Replacement
Flat Screw Driver C 2.0*130 Not Available with the LP Conversion Kit Package
-Bypass Adjustment Adjustable
Wrench *2 (Not Available with the LP Conversion Kit Package)-Orifice Adjustment

JZT-75CZ601MSNA LP Conversion

1.Convert the Pressure Regulator

For 30 inch Cooktop, you could find your regulator in the packagebox and need to be installed in the left side of the back.

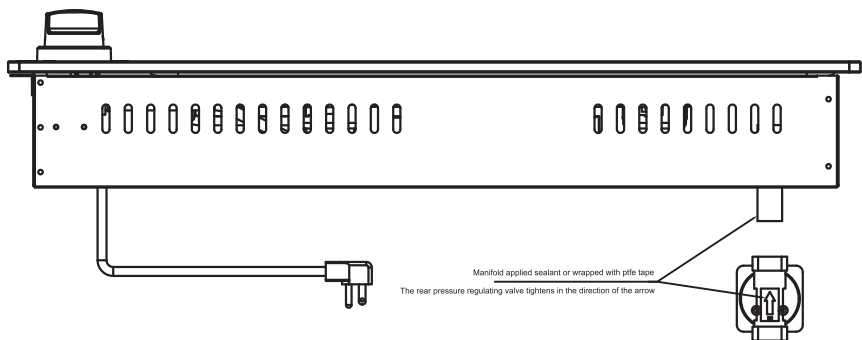


****IMPORTANT ****

Pay attention that the NG and LP are in different direction. All the cooktop are initially designed with NG position, please have it changed in to LP position.

9.GAS COOKTOP CONVERSION

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9.GAS COOKTOP CONVERSION

2.Convert Burner for LP/ Propane Gas

Save the natural gas orifices removed from the appliance for possible future conversions to natural gas. You should rely on the following process when converting unit back to Nature gas.

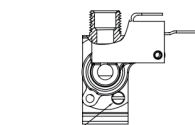
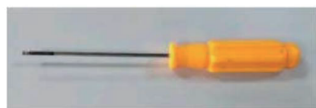
Take extra care when handling orifice parts, making sure the orifice is not

- Remove top grates, burner caps and inner burner rings.
- Lift off outer burner heads and burner bases.
- Remove the factory installed natural gas orifices from the center of the orifice holders using a 7mm nut driver. Remember to keep the original natural gas orifices for future conversions back to natural gas.

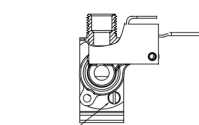
"IMPORTANT " to identify their markings.

1. Replace the 22000BTU burner orifice in each with orifice size outer 1.19 mm and inner 0.56mm.
- 2 Replace the 12000BTU burner orifice in each with orifice size 1.03 mm.
- 3 Replace the 10000BTU burner orifice in each with orifice size 0.95 mm.
- 3 Replace the 9000BTU burner orifice in each with orifice size 0.91 mm.
- 4 Replace the 6000BTU burner orifice in each with orifice size 0.75 mm.

3.Convert Burner Valves for LP/Propane Gas



Adjust the horizontal direction of the shaft groove is NG



The vertical direction of the adjustment shaft groove is LP

One 5/64" flat screw driver is needed for the Bypass Adjustment on Burner Valve.

- Please remove the knobs to access the burner valve components. There is an adjustment device located at the bottom right of the burner valve, used for adjusting the bypass flow of the burner valve. Remove the decorative bezel if necessary. This adjustment device is an integral part connected to the burner valve. Use a screwdriver to adjust the device on the valve. The original position of the bypass mechanism is set for natural gas (NG). If converting to liquefied petroleum gas (LPG), use a screwdriver to turn the adjustment shaft groove clockwise until it is fully tightened (tightest position), which corresponds to the LPG setting. If converting back from LPG to NG, use a screwdriver to turn the adjustment shaft groove counterclockwise to return it to its initial state (not fully tightened), which corresponds to the NG setting.

- Reinstall the knobs and adjust the flame by rotating them.

- Save the main bypass jets, in the plastic bag labeled main jets. When you are using your top burners, if the flame needs to be adjusted accordingly to fit your need, please adjust the bypass orifices on the burner valve. Put back the knob on and adjust the flame by rotating the bypass via a small flat screwdriver. Check the flame's condition to get the best performance.