# 2015 Electric Radiant and Induction Cooktops

<table>
<thead>
<tr>
<th>30” Radiant Cooktops</th>
<th>36” Radiant Cooktops</th>
<th>30” Induction Cooktops</th>
<th>36” Induction Cooktops</th>
</tr>
</thead>
<tbody>
<tr>
<td>JP3030_J</td>
<td>JP3536_J</td>
<td>PHP9030_J</td>
<td>PHP9036_J</td>
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<tr>
<td>JP3530_J</td>
<td>JP5036_J</td>
<td>CHP9530_J</td>
<td>CHP9536_J</td>
</tr>
<tr>
<td>JP5030_J</td>
<td>PP7036_J</td>
<td>ZHU30R_J</td>
<td>ZHU36R_J</td>
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<tr>
<td>PP7030_J</td>
<td>PP9036_J</td>
<td></td>
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<tr>
<td>PP9030_J</td>
<td>CP9536_J</td>
<td></td>
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<tr>
<td>CP9530_J</td>
<td>ZEU36R_J</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ZEU30R_J</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

![Induction Cooktop](image)
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

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.
# Table of Contents

Safety Requirements .....................................................................................................................................................................4  
Introduction .......................................................................................................................................................................................5  
Nomenclature...................................................................................................................................................................................7  
Electronic Control Radiant Cooktop Features ....................................................................................................................8  
Electronic Control Radiant Component Access ................................................................................................................9  
  Wiring Diagram - Electronic Control........................................................................................................................................12  
  Schematic - Electronic Control..............................................................................................................................................13  
Troubleshooting Electronic Control Cooktop Elements ........................................................................................................14  
Service Notes: Electronic Control Cooktop ..........................................................................................................................15  
Accessing Electronic Control Cooktop Elements ..............................................................................................................16  
Service Mode for Electronic Control Cooktop ....................................................................................................................18  
Induction Cooktop Features.......................................................................................................................................................21  
  Normal Operating Sounds................................................................................................................................................23  
  PHP Model Features ............................................................................................................................................................24  
  ZHU Model Features............................................................................................................................................................25  
  30” Induction Component View .....................................................................................................................................30  
  36” Induction Component View .....................................................................................................................................31  
Induction Component Access ...................................................................................................................................................32  
Service Notes: Induction Cooktop ...........................................................................................................................................34  
  Fault Codes..............................................................................................................................................................................36  
  Wiring Diagram .....................................................................................................................................................................37  
Infinite Switch Radiant Cooktop Features ..........................................................................................................................38  
Infinite Switch Component Access ........................................................................................................................................39  
  Radiant Element Access ....................................................................................................................................................39  
  Infinite Switch Schematic ..................................................................................................................................................42  
  Infinite Switch Wiring Diagram .....................................................................................................................................43  
  Accessories..........................................................................................................................................................................44  
Index......................................................................................................................................................................................................45  
Warranty .............................................................................................................................................................................................46
Safety Requirements

GE Factory Service Employees are required to use safety glasses with side shields, safety gloves and steel toe shoes for all repairs.

Prior to disassembly of the cooktop to access components, GE Factory Service technicians are REQUIRED to follow the Lockout / Tagout (LOTO) 6 Step Process:

<table>
<thead>
<tr>
<th>Step 1</th>
<th>Step 2</th>
<th>Step 3</th>
<th>Step 4</th>
<th>Step 5</th>
<th>Step 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plan and Prepare</td>
<td>Shut down the appliance</td>
<td>Isolate the appliance</td>
<td>Apply LOTO device and lock</td>
<td>Control (discharge) stored energy</td>
<td>“Try It” verify that the appliance is locked out</td>
</tr>
</tbody>
</table>

WARNING

Prior to disassembly of the cooktop to access components, GE Factory Service technicians are REQUIRED to follow the Lockout / Tag out (LOTO) 6 Step Process:
Introduction

The 2015 Electric Cooktops have been totally redesigned. For service, this means the complete removal of the cooktop from its installation for repairs.

New Consumer Features (on some models):

- Backlit knobs
- Multiple timers
- Sync burners control two 7 inch elements simultaneously to evenly heat large cookware or griddles
- Custom setting allows consumer options on sound levels, LED brightness and more

On Café and Monogram, an accessory kit is available for consumers that want to use “Sous Vide”* cooking.

The Precision Cooking Probe communicates with the control board via the Bluetooth module to maintain proper temperature for Sous Vide cooling.

*French for “under vacuum”: Sous vide is a method of cooking in which food is sealed in an FDA approved airtight plastic bag and then placed in a temperature regulated water bath. The food is cooked much longer than traditional cooking times at temperatures much lower than normally used for cooking, typically around 125°F to 150°F for meat and even higher for vegetables. This cooking method will cook the food item evenly, ensuring that the inside is properly cooked without overcooking the outside, and will retain moisture.
Electronic controls have two types of keypads.

The “Slew” control has (+) and (-) pads with a single digit display for each element.

“The Slew” Control View

The “Horseshoe” control has (+) and (-) pads with a sweeping display for each element.

“The Horseshoe” Control View
The nomenclature breaks down and explains what the letters and numbers mean in the model number.

**Serial Number**
The first two characters of the serial number identify the month and year of manufacture. The letter designating the year repeats every 12 years.

**Example:** LA123456S = June, 2013

- A - JAN
- D - FEB
- F - MAR
- G - APR
- H - MAY
- L - JUN
- M - JUL
- R - AUG
- S - SEP
- T - OCT
- V - NOV
- Z - DEC
- 2024 - Z
- 2023 - V
- 2022 - T
- 2021 - S
- 2020 - R
- 2019 - M
- 2018 - L
- 2017 - H
- 2016 - G
- 2015 - F
- 2014 - D
- 2013 - A

The Model/Serial tag is attached to the bottom outside of burner box.

The Mini Manual is located inside the burner box.
Electronic Control Radiant Cooktop Features

PP9030 Details Shown:

- Five radiant cooking elements
- Glide touch controls “Horseshoe”
- 9”/6” Power Boil 3100 watt element
- 8”/5” Dual 2200 watt element
- Sync Burners
  - Controls two 7” elements simultaneously to evenly heat large cookware or griddle
- Multi-element Timer
  - Individual timer for each element
- Control Lock capability
  - Protects against unintended activation
- Custom settings
- Red LED display with black glass surface and stainless steel trim
- Hot surface indicator lights
Electronic Control Radiant Component Access

1. Disconnect power to the cooktop.
2. Carefully remove the cooktop from the installation, and lay the glass side down on a protected surface.

To Access the Power Supply Board

1. Remove four 1/4 in. hex head screws from the power supply cover.
To Access the Display Board

1. Disconnect the harness connectors.

2. Remove six 1/4 in. hex head screws and separate the board from the cooktop.

3. The display board has a small connector that mates with the board mounted to the glass. The board can be removed without removing the complete cooktop bottom by accessing, as shown on the previous page.
**To Access the Relay Board**

1. Remove five 1/4 in. hex head screws from the relay board cover.
Troubleshooting Electronic Control Cooktop Elements

To check an element from the relay board, follow this example for the center element.

1. Disconnect power to the cooktop.
2. Carefully remove the cooktop from the installation and lay the glass side down on a protected surface.
3. Remove five 1/4 in. hex head screws from the relay board cover.

4. Check the resistance from J 501 pin 1 grey/black to J 501 pin 3 grey. It should measure approximately 76 ohms.

5. To check the thermal limit switch from the relay board; check the resistance from J 501 pin 1 grey/black to grey wire on K516 terminal. It should measure approximately 32 ohms.

Location of the test points on the relay board.
Service Notes: Electronic Control Cooktop

Hot surface indicators are part of the display board. The indicators get a signal from the main control board.

On these models, if the touch board needs to be replaced, the glass cooktop must be replaced. The touch board and glass cooktop are a single assembly. The display board and its light guide may be removed from the touch board and installed on the new assembly.
Accessing Electronic Control Cooktop Elements

1. Disconnect power to the cooktop.
2. Carefully remove the cooktop from the installation and lay the glass side down on a protected surface.
3. Remove the T20 screws from the perimeter.
4. Remove four 1/4 in. hex head screws from the power supply cover.
5. Disconnect two harness connectors from the power supply board and one from the RJ45 connector. Set the assembly aside.
6. Remove five 1/4 in. hex head screws from the relay board cover.
7. Disconnect the three multi-pin connectors and both sets of L1 and L2 wires.
8. Remove the bottom cover and feed the harnesses through the grommet.
9. Remove the bottom cover and place back into the installation opening.
10. Remove the insulation.
11. Remove four 1/4 in. hex head screws from the insulation cover.
12. Note that spring clips secure elements onto maintop glass and frame assembly.
13. Large elements also have a bracket that secures with one 1/4 in. screw.
Service Mode for Electronic Control Cooktop

Service Mode

Service Mode can be entered by the following steps:

1. Press and hold the front right burner ON/OFF key for 7 seconds until the tone is heard and "1" appears on the timer.

2. Press and hold the rear right burner ON/OFF key for 7 seconds until the tone is heard and the software version appears on the timer.

The following table provides the diagnostic features associated with each key.

**DIAGNOSTIC MODE SUMMARY**

<table>
<thead>
<tr>
<th>Key</th>
<th>Response</th>
</tr>
</thead>
<tbody>
<tr>
<td>Left Rear +</td>
<td>Displays fault codes on the Timer. Pressing this key multiple times will cycle through each fault code until dashes appear showing the end of the codes. If no active faults exist, only dashes will be shown with each press.</td>
</tr>
<tr>
<td>All Off</td>
<td>Pressing and holding for 5 seconds will clear the Fault Code that is currently displayed.</td>
</tr>
<tr>
<td>Left Front +</td>
<td>Turns on all the LEDs for 5 seconds.</td>
</tr>
<tr>
<td>Left Front -</td>
<td>Exit Service Mode.</td>
</tr>
<tr>
<td>Right Front -</td>
<td>Display main board software version.</td>
</tr>
<tr>
<td>Right Front +</td>
<td>Display Induction board #1 software version.</td>
</tr>
<tr>
<td>Right Rear -</td>
<td>Display Induction board #2 software version.</td>
</tr>
<tr>
<td>Right Rear +</td>
<td>Display Induction board #3 software version (On 30 in. cooktop, this key is not valid).</td>
</tr>
<tr>
<td>Timer Select</td>
<td>ONLY use this when a mistake has been made in setting the model number for a service replacement board.</td>
</tr>
<tr>
<td>(or Timer ON/OFF)</td>
<td>To clear the service model number, press and hold for 7 seconds. Control will show SEt in timer block, ready to reprogram the service control's model number.</td>
</tr>
</tbody>
</table>
### User Interface

<table>
<thead>
<tr>
<th>Fault Code</th>
<th>Issue Description</th>
<th>Possible Fixes</th>
</tr>
</thead>
<tbody>
<tr>
<td>F1x</td>
<td>UL &quot;On&quot; Indicator Light/LED failure</td>
<td>Replace Display Board (under Touch Board)</td>
</tr>
<tr>
<td>F7x</td>
<td>User Interface (UI) Button Matrix Error</td>
<td>Replace Touch Board</td>
</tr>
<tr>
<td>F82</td>
<td>User Interface (UI) Microprocessor Error</td>
<td>Replace Display Board (under Touch Board)</td>
</tr>
</tbody>
</table>

### Machine Control (MC)

<table>
<thead>
<tr>
<th>Fault Code</th>
<th>Issue Description</th>
<th>Possible Fixes</th>
</tr>
</thead>
<tbody>
<tr>
<td>F6x</td>
<td>UI cannot communicate with Machine Control</td>
<td>Check wires connecting UI to MC. Replace Machine Control. Replace Display Board (under Touch Board).</td>
</tr>
<tr>
<td>F81</td>
<td>Machine Control (MC) Microprocessor Error</td>
<td>Replace Machine Control</td>
</tr>
</tbody>
</table>

“x” in above chart represents a number 0-9. The number represents a failed component on the board.
**SEt - SETTING UP UI SERVICE REPLACEMENT CONTROLS**

Service Replacement UI's must be set up with the appropriate model number code to function correctly.

1. After replacing the control, power up the unit.

2. Upon power up, the UI will display the letters **SEt** after a few seconds. (On the GE UI units, all the LED's may turn on first for up to 10 seconds before SEt appears on display.)

3. Using the Timer up "^" and down "v" keys, select the correct model number based on the table below.

4. Press and hold the **Timer Select** (or **Time Start** on models where this key is available) for 7 seconds to store the model code in the control.

5. The control will restart and operate normally.

"Horseshoe" User Interface

<table>
<thead>
<tr>
<th>Model #</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHP9530xxxx</td>
<td>AA1</td>
<td>30&quot; Induction Café Blue</td>
</tr>
<tr>
<td>ZHU30Rxxxx</td>
<td>AF1</td>
<td>30&quot; Induction Mgm White</td>
</tr>
<tr>
<td>CHP9536xxxx</td>
<td>AA2</td>
<td>36&quot; Induction Café Blue</td>
</tr>
<tr>
<td>ZHU36Rxxxx</td>
<td>AF2</td>
<td>36&quot; Induction Mgm Blue</td>
</tr>
<tr>
<td>PP9030xxxx</td>
<td>AC1</td>
<td>30&quot; Radiant Profile Red</td>
</tr>
<tr>
<td>ZEU30Rxxxx</td>
<td>AE1</td>
<td>30&quot; Radiant Mgm White&amp;Red</td>
</tr>
<tr>
<td>PP9036xxxx</td>
<td>AC2</td>
<td>36&quot; Radiant Profile Red</td>
</tr>
<tr>
<td>ZEU36Rxxxx</td>
<td>AE2</td>
<td>36&quot; Radiant Mgm White&amp;Red</td>
</tr>
</tbody>
</table>

"Slew" User Interface

<table>
<thead>
<tr>
<th>Model #</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHP9030xxxx</td>
<td>C1</td>
<td>30&quot; Induction Profile</td>
</tr>
<tr>
<td>PHP9036xxxx</td>
<td>C2</td>
<td>36&quot; Induction Profile</td>
</tr>
<tr>
<td>J P5030xxxx</td>
<td>A1</td>
<td>30&quot; Radiant GE</td>
</tr>
<tr>
<td>J P5036xxxx</td>
<td>A2</td>
<td>36&quot; Radiant GE</td>
</tr>
</tbody>
</table>
Induction Cooktop Features

ZHU30 Details Shown:

• Four induction cooking elements
• 11” 3700 watt element
• Slide touch controls
• Sync Burners
  • Controls two 7” elements simultaneously to evenly heat large cookware or griddle
• Stainless Steel Clad Aluminum Griddle
  • Lightweight griddle, tailored to fit Sync Burners
• Melt setting
  • Gently melt delicate foods
• Multi-element timer
  • Individual timer for each element
How Induction Cooking Works

Induction cooking uses high frequency (20-50 kHz) magnetic energy to heat a ferrous metal pan when it is placed over the induction coil. The induction fields have no effect on non-magnetic surfaces such as paper, plastic, or non-ferrous metals like aluminum, or copper. Thermal sensors under the glass surface communicate with microprocessor controls for pan sensing and turn-down.

Part One: Coil Produces Electromagnetic Energy

The first component needed is an induction coil or element. The induction coil generates the magnetic field needed for induction cooking.

Part Two: Pan Uses the Energy to Produce Heat

The second component is the ferromagnetic cooking pan with a bottom constructed of material that will attract a magnet. If a magnet will not stick to the bottom of the pan, it cannot be used for induction cooking.

When the proper type of pan is placed over an energized induction coil, a field of magnetic waves will cause the bottom of the pan to heat.

Induction cooking is very efficient. The energy created by the induction coil is applied to only the bottom of the pan.

The contents of the pan are therefore heated more quickly than they would be if heated by a gas flame or a traditional radiant heating element.

By heating only the bottom of the pan, the surrounding surface remains cooler than with traditional cooktops.

Features:

- **Easy Cleanability**: Cooktop cleaning is easier since spills and splatters do not burn on the cooktop, which is about 500°F vs 1200°F for radiant.
- **Control and Responsiveness Equal to Gas**: This induction cooktop gives instant control of the amount of heat added to the cookware.
- **Fast and Powerful**: Providing an incredibly fast boil time. 3700 w, 8.5 min. to boil vs 12 to 14 min. for radiant and 14 to 16 min. for gas (18k BTU).
- **Efficient Performance**: Induction technology heats only the pan and its contents, not the kitchen. Efficiency ratings are: Induction 83%, Radiant 72%, and gas 38%.

NOTE: There are no health risks associated with the use of this cooktop. The RF field from an induction element dies away to almost nothing at a distance of about one foot (30 centimeters). There is not even trivial radiation from an induction cooktop, unless a long time is spent well within one foot of an operating element.
Normal Operating Sounds

Cooking Noise

Cookware "Noise"

Slight sounds may be produced by different types of cookware. Heavier pans such as enameled cast iron produce less noise than a lighter weight multi-ply stainless steel pan. The size of the pan, and the amount of contents can also contribute to the sound level.

When using adjacent elements that are set at certain power level settings, magnetic fields may interact and produce a low whistle or intermittent "hum". These noises can be reduced or eliminated by lowering or raising the power level settings of one or both of the elements. Pans that completely cover the element ring will produce less noise.

A low "humming" noise is normal, particularly on high settings.

Sounds That May Be Heard

A slight "buzz" may be heard when cooking with Hi mode. This is normal. The sound depends on the type of pot being used. Some pots will "buzz" louder depending on the material. A "buzz" sound may be heard if the pan contents are cold. As the pan heats, the sound will decrease. If the power level is reduced, the sound level will go down.
30" wide cooktop

User Interface "SLEW" Control

1. Cooking Element(s)
2. Element On/Off
3. Sync Burners
4. All Off
5. Lock
6. Timer On/Off
7. Display
8. Start Timer
ZHU Model Features

User Interface "HORSESHOE" Control

ZHU36 - 36" Induction Cooktop"

1. Cooking Element(s)
2. Power Level Arc
3. Sync Burners
4. All Off
5. Lock
6. Timer Select
7. Display
Power Sharing

A 36 inch cooktop has three cooking zones, and a 30 inch cooktop has two cooking zones. If two elements in the same zone are in use, and at least one element is at the maximum power level (Hi), the Hi setting will operate at a reduced power level. Note that the display will not change. This is how power is shared between two elements in the same cooking zone.

![Cooktop Diagram]

Cooktop Lockout

**Lock:** Touch Control Lock pad for 3 seconds.

**To Turn Off:** Touch Control Lock pad again for 3 seconds.

See Custom Settings section to activate Auto Lock feature.

Single Kitchen Timer

**To Turn On**

Touch the Timer Select pad. Touch the up "^" or down "v" arrows to choose the desired number of minutes. The timer automatically starts 3 seconds after pad is touched. The “ON” LED will appear automatically when the timer is set.

**To Turn Off**

Hold the Timer Select pad for 3 seconds to cancel the timer. The alarm will sound continuously when time is up until the user turns the timer off.

**NOTE:** Use the kitchen timer to measure cooking time or as a reminder. The kitchen timer does not control the cooking elements. The timer turns off if there is no activity for 30 seconds.
Operating The Cooking Elements

**Turn Burner(s) On:** Touch and hold the On/Off pad for about half a second. A chime can be heard with each touch to any pad.

The power level can be selected in any of the following ways:

1. **Swipe the gray arc** (on the graphics) to the desired power level, or

2. Touch **Anywhere** along the gray arc, or;

3. Touch the + or - pads to adjust the power level, or;

4. **Shortcut to Hi:** Immediately after turning cooktop on, touch the + pad, or;

5. **Shortcut to Low:** Immediately after turning cooktop on, touch the - pad.

**NOTE:** There is no sensor on the LED.

**Turn Burner(s) Off**

Touch the On/Off pad for an individual burner, or touch the All Off pad.
**Custom Settings**

Allows consumer to adjust sound, light levels and lock functions.

1. Press and hold the **All Off** pad for 3 seconds, then immediately press and hold the Timer Select pad for 3 seconds to enter Custom Settings. Those two pads must be pressed within 30 seconds. Any other pad will cancel the mode.

2. “C - -” appears on the display. To navigate through the Custom Settings, use the up "^" or down "v" pads. If up "^" is selected, the display cycle starts at “C01”. If down "v" is selected, the display cycle starts at “C62”.

3. To activate a new Custom Setting, the user will touch and hold the Timer Select pad for 3 seconds. Only one of the Custom Setting choices can be activated for each Custom Setting. The red “On” LED will turn on and a sound will go off once a new custom setting is activated.

4. The cooktop will exit Custom Settings if it is inactive for 3 minutes.

5. To exit Custom Settings and save any changes, touch and hold the All Off pad for 3 seconds.

### Custom Settings Chart

<table>
<thead>
<tr>
<th>Custom Settings</th>
<th>Custom Setting Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>C0 (Factory Settings)</strong></td>
<td>C01 - Factory Reset (Clears customized settings and restores defaults). C02 - Custom settings activated (Not visible unless any other custom setting is selected. Automatically on when any other custom setting is selected. Not selectable by user.</td>
</tr>
<tr>
<td><strong>C1 (Control Lock)</strong></td>
<td>C11 - Standard Lock (i.e.: Only on when lock button pressed for 3 seconds). If using a timer, Control Lock is unavailable. C12 - Auto Lock (i.e.: Engages after cooktop has been in standby mode for 10 minutes). The cooktop should be completely off to go into Auto Lock.</td>
</tr>
<tr>
<td><strong>C3 (Button Loudness)</strong></td>
<td>C31 - All sounds activated at 100% (For alarm sounds, 100% = Whatever level is set in c4). C32 - Button sound level reduced by 50%. Alarm sounds at 100%. C33 - Button sounds deactivated. Alarm sounds activated at 100%.</td>
</tr>
<tr>
<td><strong>C4 (Timer Alarm Loudness)</strong></td>
<td>C41 - High C42 - Low</td>
</tr>
<tr>
<td><strong>C5 (Timer Alarm Duration)</strong></td>
<td>C51 - Indefinite (i.e.: Alarm continues until cancelled by the user). C52 - Alarm sounds for 60 seconds. C53 - Alarm sounds for 30 seconds. C54 - Alarm sounds for 15 seconds.</td>
</tr>
<tr>
<td><strong>C6 (Timer Mode)</strong></td>
<td>C61 - Single Kitchen Time (Independent of elements). C62 - Multi-Timer (Tied to each element).</td>
</tr>
</tbody>
</table>

* Options in grey are default settings
Using the Griddle

CAUTION: Burn Hazard

- Griddle surfaces may be hot enough to cause burns during and after use. Place and remove the griddle when it is cool and all surface cooktops are off. Use oven mitts when touching the griddle while hot. Failure to do so can result in burns.

- Place and remove the griddle only when the griddle is cool and all surface burners are turned OFF.

Before using this cookware for the first time, wash it to make sure it is clean. Then season it lightly, rubbing cooking oil onto the cooking surface.

How To Place The Griddle

IMPORTANT: Always place and use the griddle at the designated location on the cooktop.

IMPORTANT NOTES:

- Clean the griddle with a sponge and mild detergent in warm water. DO NOT use blue or green scrubbing pads or steel wool.

- Avoid cooking extremely greasy foods and be careful of grease spillover while cooking.

- Never place or store any items on the griddle, even when it is not in use. The griddle can become heated when using the surrounding surface cooktops.

- Avoid using metal utensils with sharp points or rough edges, which might damage the griddle. Do not cut foods on the griddle.

- Do not use cookware as a storage container for food or oil. Permanent staining and/or craze lines could result.

- The griddle will discolor over time with use.

- Do not clean the griddle in a self-cleaning oven.

- Always allow the cookware to cool before immersing in water.

- Do not overheat the griddle.

### Type of Food | Cook Setting
--- | ---
Warming Tortillas | Med-Lo
Pancakes | Med-Lo
Hamburgers | Med
Fried Eggs | Med-Lo
Breakfast Sausage Links | Med
Hot Sandwiches (such as Grilled Cheese) | Med-Lo

Griddle settings are intended to be a guideline and may need to be adjusted based on individual cooking preferences.

Griddle Operation

To turn on the surface cooktops for the entire griddle, use the Sync Burner control feature. Touch the Sync Burner pad and then adjust power level to desired setting.
*Filter and generator boards come as a complete control assembly. Fan will have to be transferred.
**Filter and generator boards come as a complete Control assembly. Fans will have to be transferred.
Induction Component Access

1. Disconnect power to the cooktop.

2. Carefully remove the cooktop from the installation and lay glass side down on a protected surface.

3. Remove T20 screws from the perimeter.

4. Raise the bottom cover about six inches and disconnect the two L1, L2 and ground wires from the module.

5. Disconnect the RJ45 harness connector.

6. Remove the bottom cover and set back into installation opening.

7. Remove 1/4 in. hex head screws from the perimeter cooktop frame.

8. Set the induction module back into the bottom cover.
To Access the Induction Module

Remove two 1/4 in. hex head screws from each induction element. Slightly rotate the elements from under the tabs. When reinstalling the elements, note the location of the notch and locating tab.

Loosen, don’t remove, the two 1/4 in. hex head screws for each element wire and disconnect the two pin thermal sensor connector for each element.

NOTE: It is not necessary to remove the wire tie on the element unless it is being replaced.

Remove ten 1/4 in. hex head screws from the recessed areas and lift off the element plate.

The induction cooling fan motor must be transferred to the new module.
Service Notes: Induction Cooktop

If a fault code indicates a problem with the Display board on CHP, ZEU, PP or ZHU models, the display board contains the main processor and can be replaced separately from the glass cooktop.

If a fault code indicates a problem with the Display board on PHP or JP models, the processor is part of the board mounted to the glass cooktop and the cooktop will have to be replaced.

Hot surface indicators are part of the display board.

On Induction models, there is a cover for access to the house L1 and L2 supply lines. If the cooktop is “dead”, remove the two 1/4 in. hex head screws from the cover and carefully check between the red and black wire terminals to verify the correct incoming voltage.
SEt - SETTING UP SERVICE REPLACEMENT CONTROLS

Service Replacement UI's must be set up with the appropriate model number to function correctly.

1. After replacing the control, power up the cooktop.

2. Upon power up, the UI will display the letters “SEt” after a few seconds.

3. Using the Timer up and down keys, select the correct model number based on the table below.

4. Press and hold the Timer Select (or Timer Start on models where this key is available) for 7 seconds to store this model number in the control.

5. The control should restart and operate normally.

MODEL SELECTIONS FOR 30” INDUCTION

<table>
<thead>
<tr>
<th>Service Model Index</th>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AA1</td>
<td>CHP9530xxxx</td>
<td>30” Induction Café Blue</td>
</tr>
<tr>
<td>AF1</td>
<td>ZHU30Rxxxx</td>
<td>30” Induction Monogram White</td>
</tr>
<tr>
<td>C1</td>
<td>PHP9030xxxx</td>
<td>30” Induction Profile</td>
</tr>
</tbody>
</table>

MODEL SELECTIONS FOR 36” INDUCTION

<table>
<thead>
<tr>
<th>Service Model Index</th>
<th>Model</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AA2</td>
<td>CHP9536xxxx</td>
<td>36” Induction Café Blue</td>
</tr>
<tr>
<td>AF2</td>
<td>ZHU36Rxxxx</td>
<td>36” Induction Monogram White</td>
</tr>
<tr>
<td>C2</td>
<td>PHP9036xxxx</td>
<td>36” Induction Profile</td>
</tr>
<tr>
<td>Fault Code</td>
<td>Description</td>
<td>Possible Fixes / Service Checks</td>
</tr>
<tr>
<td>------------</td>
<td>------------------------------------------------------------------------------</td>
<td>-----------------------------------------------------------------------</td>
</tr>
<tr>
<td>SEt</td>
<td>Model number not programmed into UI</td>
<td>Program model number via service tools.</td>
</tr>
<tr>
<td>F10–F11</td>
<td>Problem with LED’s on user interface</td>
<td>Check Power. Replace UI Board.</td>
</tr>
<tr>
<td>F61</td>
<td>Cannot communicate with induction module that powers left coils</td>
<td>Check wires connecting UI to induction Tray. Replace UI. Replace induction Tray.</td>
</tr>
<tr>
<td>F62</td>
<td>Cannot communicate with Induction Module that powers right coils</td>
<td>Check wires connecting UI to induction Tray. Replace UI. Replace induction Tray.</td>
</tr>
<tr>
<td>F63</td>
<td>Cannot communicate with induction module that powers right coils</td>
<td>Check wires connecting UI to induction Tray. Replace UI. Replace induction Tray.</td>
</tr>
<tr>
<td>F70–F76</td>
<td>User Interface key fault</td>
<td>Clean UI. Cycle power. Replace UI Board.</td>
</tr>
<tr>
<td>FA0</td>
<td>Fan Harness(is) not connected</td>
<td>Check wires connecting UI to Induction Tray. Check Fan, UI and induction Tray. Replace fan.</td>
</tr>
<tr>
<td>FA1</td>
<td>Fan1 is not running at the correct Low speed</td>
<td>Check wires connecting UI to Induction Tray. Check Fan, UI and induction Tray. Replace fan.</td>
</tr>
<tr>
<td>FA2</td>
<td>Fan1 is not running at the correct High speed</td>
<td>Check wires connecting UI to Induction Tray. Check Fan, UI and induction Tray. Replace fan.</td>
</tr>
<tr>
<td>FA3</td>
<td>Fan2 is not running at the correct Low speed</td>
<td>Check wires connecting UI to Induction Tray. Check Fan, UI and induction Tray. Replace fan.</td>
</tr>
<tr>
<td>FA4</td>
<td>Fan2 is not running at the correct High speed</td>
<td>Check wires connecting UI to Induction Tray. Check Fan, UI and induction Tray. Replace fan.</td>
</tr>
<tr>
<td>FA5, FA9, FAA</td>
<td>Bad coil thermistor reading</td>
<td>Check coil thermistor and induction Tray. Replace coil.</td>
</tr>
<tr>
<td>FA6</td>
<td>Low or high line voltage</td>
<td>Check line voltage. Replace Induction Tray.</td>
</tr>
<tr>
<td>FA7</td>
<td>Missing line frequency</td>
<td>Check line voltage/frequency. Replace Induction Tray.</td>
</tr>
<tr>
<td>FA8, FAB</td>
<td>Bad induction driver (IGBT)</td>
<td>Replace Induction Tray.</td>
</tr>
<tr>
<td>FAC</td>
<td>Induction microprocessor fault</td>
<td>Replace Induction Tray.</td>
</tr>
</tbody>
</table>
Infinite Switch Radiant Cooktop Features

CP9530 Details Shown:

- Five radiant cooking elements
- 9”/7”/5” Power Boil 3000 watt element
- 8”/5” dual 2200 watt element
- Sync Burners
  - Controls two 7” elements simultaneously to evenly heat large cookware or griddle
- Stainless Steel Clad Aluminum Griddle
  - Lightweight griddle, tailored to fit Sync Burners
- Keep Warm Setting
  - Keeps food warm with GE’s lowest heat setting
- Control Lock capability
  - Protects against unintended activation
- Blue LED backlit knobs
- Hot surface indicator lights
Infinite Switch Component Access

1. Remove power to the cooktop.
2. Carefully remove the cooktop from the installation and lay glass side down on protected surface.

NOTE: Remove the knobs if access to the infinite heat switches is necessary and use caution as the weight of the cooktop will be resting on the switch shafts.

1. Disconnect the two wire connector to the buzzer.
2. To access the LED power supply or Sync Burner relays, remove 1/4 in. hex head screws from the cover.

To Access the Wiring of the Infinite Switches
1. Remove the four 1/4 in. hex head screws from the cover.

Radiant Element Access
1. Disconnect the two wire connector to the buzzer.
2. Disconnect two multi-pin connectors and two L1 and two L2 wire connectors.

3. Remove the perimeter screws.

4. Raise the bottom cover and slide the connectors through the rubber grommet on the cover.

5. Set the bottom cover back into the installation opening.

6. Remove the insulation.

7. Remove four 1/4 in. hex head screws from the insulation cover.

8. Remove insulation cover.

9. Spring clips secure elements onto the maintop glass and frame assembly.

10. Large elements also have a bracket that secures with one 1/4 in. screw.
To Access Infinite Heat Switches and LED Display

1. Remove four 1/4 in. hex head screws from the switch bracket.

**NOTE**: The cooktop is resting on the shafts of the switches. When these screws are removed, the cooktop can lower onto a protected surface.

2. Rotate the bracket to access the display and the neon indicators.

**NOTE**: Grommets shown below are pushed through the glass cooktop.

On parts look-up, the grommets are shown between the bracket and display.

3. The LED Boards and housing assembly clip over the switch plate, and also support the neon indicators.

4. To remove the LED assembly, each neon indicator has to be released with a small screwdriver.

5. With the assembly removed, the screws for the infinite heat switches are accessible.
Infinite Switch Wiring Diagram
<table>
<thead>
<tr>
<th>Accessories</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Parts</td>
<td></td>
</tr>
<tr>
<td>Griddle</td>
<td>J XGRIDL1</td>
</tr>
<tr>
<td>Sous Vide Kit</td>
<td>J XSOUUSV1</td>
</tr>
<tr>
<td>Stainless Steel Cleaner and Polisher</td>
<td>PM10X311</td>
</tr>
</tbody>
</table>
Index

A
Accessories 43

C
Cooktop Lockout 25
Custom Settings 7, 25, 27

D
Display Board 9, 18

E
Electronic Control Radiant 7, 8

F
Fault Codes 18

G
Griddle 20, 28, 37, 43

I
Induction 1, 17, 19, 20, 21, 29, 30, 31, 32, 33, 34, 35
Induction Component Access 31
Induction Component View 29, 30
Induction Cooktop 20, 33
Infinite Switch Component Access 38
Infinite Switch Schematic 41
Infinite Switch Wiring Diagram 42

K
Kitchen Timer 25

L
LED Display 40

M
Model Code 19, 34

N
Noise 22

P
Power Sharing 25
Power Supply Board 8
Precision Cooking Probe 4
Proof 45

R
Radiant Element Access 38

S
Schematic - Electronic Control 12

Service Notes 14, 33
Sous Vide 4, 43
Sync Burners 7, 20, 23, 24, 37

U
User Interface 18, 19, 23, 24, 35

W
Warranty 45
Wiring Diagram 11, 36, 42
Wiring Diagram - Electronic Control 11
Warranty

All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. To schedule service, visit us on-line at GEAppliances.com, or call 800.GE.CARES (800.432.2737). Please have serial number and model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE Factory Service technician the ability to quickly diagnose any issues with your appliance and helps GE improve its products by providing GE with information on your appliance. If you do not want your appliance data to be sent to GE, please advise your technician NOT to submit the data to GE at the time of service.

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 limited 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 (for customers in the United States):

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, modified or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Product not accessible to provide required service.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Service to repair or replace light bulbs, except for LED lamps.
- Damage caused after delivery, including damage from items dropped on the door.

EXCLUSION OF IMPLIED WARRANTIES - Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip change or you may be required to bring the product to an Authorized GE Service location for service. Proof of original purchase date is needed to obtain service under the warranty. 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