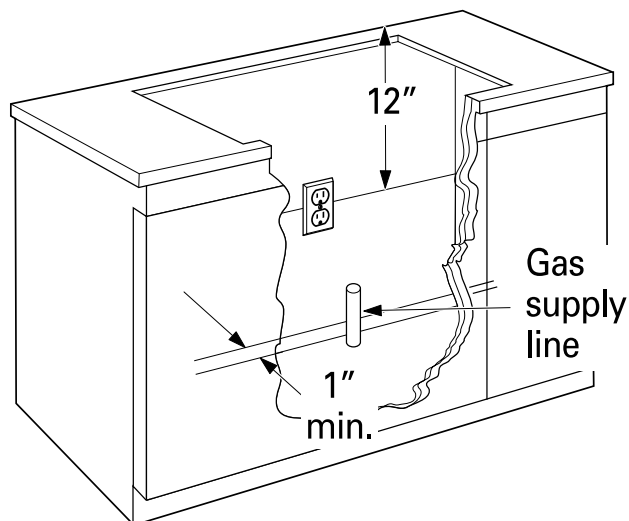
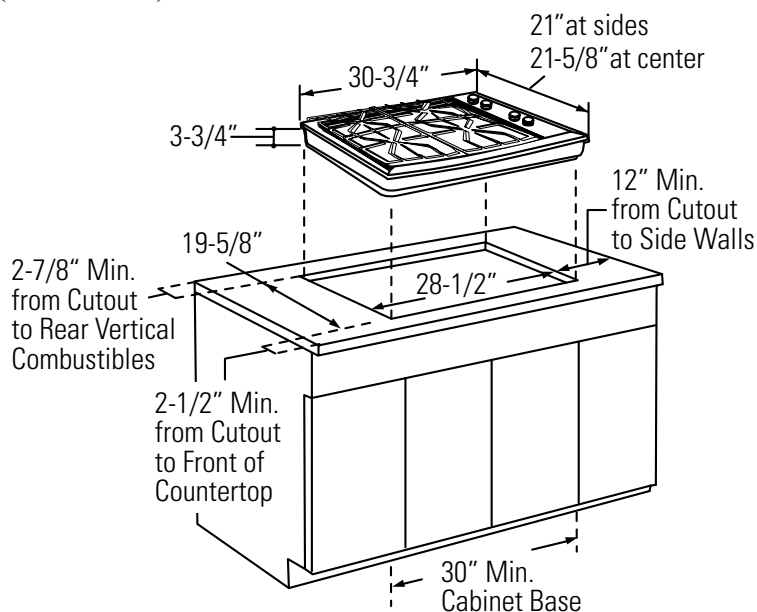


DIMENSIONS AND INSTALLATION INFORMATION (IN INCHES)



NOTE

The cooktop cutout is rectangular.
The bowed front edge of the cooktop will sit on top of the counter.

These cooktops may be installed in combination with a Monogram downdraft vent, a Monogram single oven or a Monogram warming drawer. See installation instructions for details.

Model ZGU384NSMSS - Natural Gas

Model ZGU384LSMSS - Liquid Propane

These stainless steel cooktops are factory set for natural or liquid propane gas. Be sure to order the correct model for the installation situation.

NOTE

Reference Instructions, GE Monogram 30" Stainless Steel Cooktop Installation, packed with product, for complete details.

The house gas supply should be at least 1" from the back wall.

The electrical outlet should be 12" below the countertop and within reach of the 4 ft. power cord.

FEATURES AND BENEFITS

DUAL-FLAME STACKED BURNERS

Provide complete 140°F simmer-to-rapid-boil flexibility on all burners; the burners are sealed to the cooktop for easy cleaning

HIGH-OUTPUT COOKING POWER

Delivered by an 18,000 BTU burner, totaling 50,000 BTUs*

SILENT, PRECISE SIMMERING

Delivers a consistent 140°F temperature without cycling on and off; no simmer plate required

ELECTRONIC IGNITION

Ensures a continuous flame and reignites automatically if accidentally extinguished

HAND-MACHINED, STAINLESS STEEL KNOB CONTROLS

Rotate with smooth precision; a red indicator light embedded in each knob makes it easy to view and select heat settings

INTERLOCKING, CONTINUOUS GRATES

Create a steady surface for cookware and are integrated into the cooktop for a clean, finished appearance

MODEL ZGU384NSMSS
(Natural Gas) Stainless steel

MODEL ZGU384LSMSS
(Liquid Propane) Stainless steel

*Natural Gas Model
Liquid Propane (15,000 BTU Burner, totaling 42,300 BTUs)



ELEVATE EVERYTHING

MONOGRAM