



User Guide

Electric Induction Range

THANK YOU for purchasing this high-quality product. Register your range at www.jennair.com. In Canada, register your range at www.jennair.ca.

For future reference, please make a note of your product model and serial numbers. These can be found on the label located on the oven frame behind the top right side of the oven door.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.jennair.com.

Deberá tener a mano el número de modelo y de serie, que están ubicados en el marco del horno, detrás del lado derecho superior de la puerta del horno.

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Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

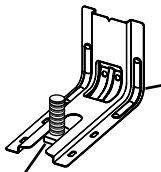
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



Anti-Tip Bracket

Range Foot

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

■ **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.

- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation.

This induction cooktop may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the cooktop and the receiver.
- Connecting the receiver into a different outlet.

It is the user's responsibility to correct any interference.

NOTE: People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is ON. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

IMPORTANT: Pan size, material, and positioning are very important to achieve the best results when using an induction cooktop. See "Induction Cooking" in the "Cooktop Use" section and the "Cookware" section before using the cooktop.

This device complies with Part 18 of the FCC Rules.

Key Usage Tips

AquaLift® Self-Cleaning Technology



AquaLift® Self-Cleaning Technology is a first-of-its-kind cleaning solution designed to minimize the time, temperature, and odors that ordinarily come with traditional self-cleaning methods. With AquaLift® Self-Cleaning Technology, an exclusive coating on the interior of the oven, is activated with heat and water to release baked-on soil. To use AquaLift® Self-Cleaning Technology, simply wipe out loose debris, pour water into the oven bottom, and run the AquaLift® Self-Cleaning cycle. When the cycle finishes in under 1 hour at a lower temperature than in traditional self-cleaning methods, just wipe out the remaining water and loose debris. See the "Clean Cycle" section for more detailed instructions. For additional information, frequently asked questions, and videos on using AquaLift® Self-Cleaning Technology, visit our website at <http://whirlpoolcorp.com/aqualift>.

Surface Temperatures

When the range is in use, all range surfaces may become hot, such as the knobs and oven door.

Baking Drawer

When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

Oven Vent

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

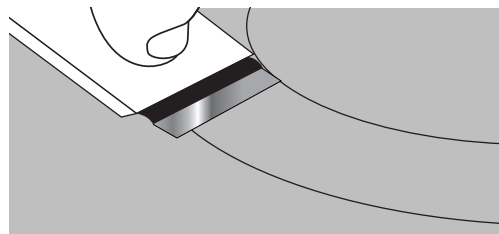
Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Ceramic Glass Cooktop Cleaning

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

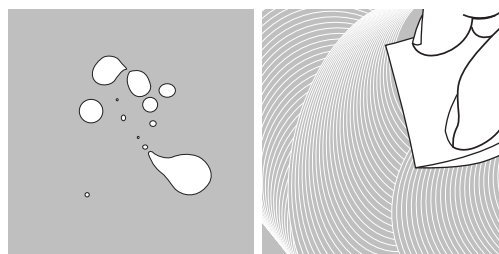
1. Remove food/residue with the Cooktop Scraper.



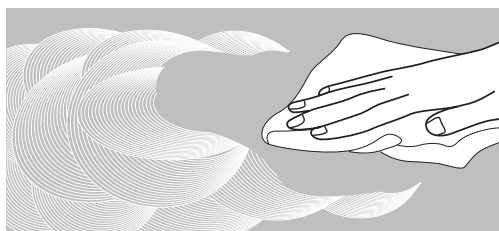
- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
 - Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order and includes the following:

- Cooktop Scraper
- affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the "Accessories" section for part numbers and information on ordering.

Feature Guide

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at www.jennair.com for more detailed instructions. In Canada, refer to the Product Help Section at www.jennair.ca.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.



| Keypad | Feature | Instructions |
|---|--------------------------------|---|
| OPTIONS/CLOCK | Clock | The Clock can use a 12- or 24-hour cycle. See the “Electronic Oven Controls” section. <ol style="list-style-type: none"> 1. Press OPTIONS/CLOCK until “CLOCK” is displayed. 2. Press START to change the time. 3. Press “3” for AM or “6” for PM. 4. Use the number keypad to set the time of day. 5. Press START to save the setting. |
| OPTIONS/CLOCK | Settings | Enables you to personalize the audible tones and oven operation to suit your needs. See the “Electronic Oven Controls” section. |
| LIGHT | Oven cavity light | The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press LIGHT to turn the light on and off. When the oven door is opened, the oven light will automatically come on. |
| TIMER SET/OFF | Oven timer | The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/OFF to begin the countdown. If enabled, one tone will sound at end of countdown. 4. Press TIMER SET/OFF again to cancel the Timer and return to the time of day. Do not press the Cancel keypad because the oven will turn off. 5. If the Timer is running but not in the display, press TIMER SET/OFF to display the countdown for 5 seconds. |
| START | Cooking start | The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed. |
| CANCEL UPPER CANCEL LOWER | Range function | The Cancel keypads stop any function for the appropriate oven, except the Clock and Timer. |
| BAKE (upper and lower ovens) | Baking and roasting | <ol style="list-style-type: none"> 1. Press BAKE for the desired oven. 2. Set the desired temperature between 170°F and 500°F (75°C and 260°C) for the upper oven or 170°F and 451°F (75°C and 233°C) for the lower oven, using the number keypads. The default temperature is 350°F (180°C). 3. Press START. 4. To change the temperature, repeat steps 2 and 3. 5. Press CANCEL for the desired oven when finished. |

| Keypad | Feature | Instructions |
|--|-----------------------------|--|
| BROIL | Broiling | <ol style="list-style-type: none"> 1. Press BROIL. 2. Press the number keypads to set the desired temperature. 3. Press START and allow the oven to preheat for 2 minutes. 4. To change the temperature, repeat steps 2 and 3. 5. Position the cookware in the oven and close the door. 6. Press CANCEL UPPER when finished. |
| MANUAL CONVECT MODES | Convection cooking | <ol style="list-style-type: none"> 1. Press MANUAL CONVECT MODES until the desired convection mode appears in the display. 2. Press START. 3. Press the number keypads to set the desired temperature. 4. Press START. 5. Insert food when prompted. 6. To change the temperature, repeat steps 3 and 4. 7. Press CANCEL UPPER when finished. |
| AUTO CONVECT MODES | Convection cooking | <ol style="list-style-type: none"> 1. Press AUTO CONVECT MODES until the desired convection mode appears in the display. 2. Press START. 3. Press the number keypads to set the desired temperature. 4. Press START. 5. Press the number keypads to set the desired cook time. 6. Press START. 7. Insert food when prompted. 8. To change the temperature, repeat steps 3 through 6. 9. Press CANCEL UPPER when finished. |
| KEEP WARM (upper and lower ovens) | Hold warm | <p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM for the desired oven. 2. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (75°C). 3. Press START. 4. Press CANCEL for the desired oven when finished. |
| PROOF | Proofing bread | <ol style="list-style-type: none"> 1. Place prepared dough in oven. Press PROOF. 2. Press START. Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity. 3. Press CANCEL UPPER when finished proofing. Refer to the “Proofing Bread” section for more information. |
| FAVORITE | Saved favorite | The Favorite keypad stores the oven mode, cook time, and temperature for your favorite recipe. To save or use favorite, see the “Favorite” section. |
| DELAY START | Delayed start | The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly. To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section. |
| COOK TIME | Timed cooking | Timed cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section. |
| AQUALIFT SELF CLEAN | Clean cycle | See the “Clean Cycle” section. |
| START (Hold 3 sec to Lock) | Oven control lockout | <ol style="list-style-type: none"> 1. Check that the oven is OFF. 2. Press and hold START (Hold 3 sec to Lock) for 3 seconds. 3. A tone will sound, and “Control Locked” will scroll, and then “Locked” will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout. |
| OPTIONS/CLOCK | Energy save | Press and hold OPTIONS/CLOCK for 3 seconds to change status. The display will scroll “Energy saver on.” or “Energy saver off.” If Energy Save is ON, the range will go into Sleep mode after 5 minutes of inactivity. Any keypad press will activate the display. If Energy Save is OFF, the display will be ON at all times. |

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL UPPER to clear. When the oven is not in use, the time of day is displayed. If the range is in Energy Save mode, the display will be blank when not in use.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Function has been entered.
- Reminder, repeating each minute after the end-of-cycle tones

Three Tones

Invalid keypad press

Four Tones

- End of cycle

Use the Options/Clock keypad to change the tone settings.

Energy Save

The Energy Save mode puts the range into Sleep mode and reduces energy consumption.

To Activate the Energy Save Mode:

1. Press and hold OPTIONS/CLOCK for 3 seconds. "Energy saver on." will appear in the display.
2. The setting will be activated after 5 minutes.

To Deactivate the Energy Save Mode:

1. Press and hold OPTIONS/CLOCK for 3 seconds. "Energy saver off." will appear in the display.
2. The clock will reappear in the display and the range can be operated as usual.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Options/Clock keypad.

Use the Options/Clock keypad to scroll through the features that can be changed. Each press of the Options/Clock keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Then press START or CANCEL UPPER to exit and display the time of day. Details of all of the feature changes are explained in the following sections.

Press CANCEL UPPER to exit Settings.

Clock

The Clock can use a 12- or 24-hour cycle.

1. Press OPTIONS/CLOCK until "CLOCK" is displayed.
2. Press START to change the time.
3. Press "3" for AM or "6" for PM.
4. Use the number keypads to set the time of day.
5. Press START or CANCEL UPPER to exit and display the time of day.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press OPTIONS/CLOCK until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones. Reminder tones are still active when all tones are disabled.

1. Press OPTIONS/CLOCK until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Sound Volume

Sets the volume of the tone to either high or low.

1. Press OPTIONS/CLOCK until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

End-of-Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press OPTIONS/CLOCK until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

1. Press OPTIONS/CLOCK until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press OPTIONS/CLOCK until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

12/24 Hour Clock

1. Press OPTIONS/CLOCK until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not work.

1. Press OPTIONS/CLOCK until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain ON in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press OPTIONS/CLOCK until "SABBATH" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press OPTIONS/CLOCK until "12Hr AUTO_OFF" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL UPPER to exit and display the time of day.

Languages - Scrolling Display Text

Language options are English, Spanish, and French.

1. Press OPTIONS/CLOCK until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the "1" or "2" keypad to select the desired language.
4. Press START or CANCEL UPPER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

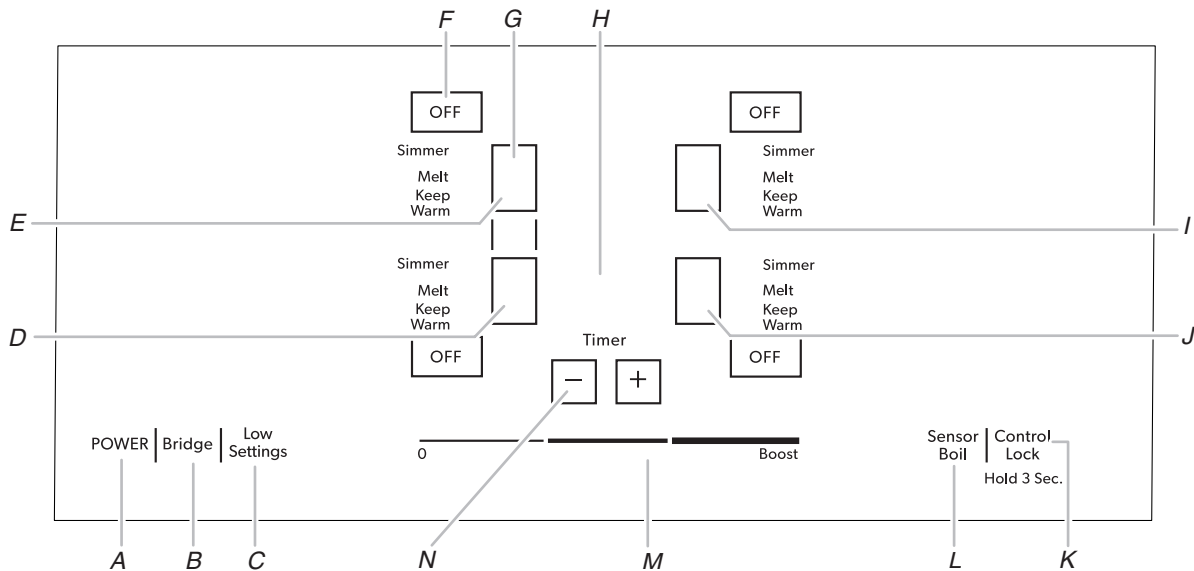
1. Press OPTIONS/CLOCK until "TEMP CALIB" is displayed.
2. On some models, press "1" to adjust the drawer temperature calibration. Press START, wait 10 seconds for the display to change, and then continue with Step 3.

OR

Press START to adjust the oven temperature calibration. Wait 10 seconds for the display to change, and then continue with Step 3.

3. Press the "3" keypad to increase the temperature in 5°F (3°C) increments or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The offset range is from -30°F to +30°F (-18°C to +18°C).
4. Press START or CANCEL UPPER to exit and display the time of day.

Cooktop



A. Cooktop power

B. Bridge

C. Low settings

D. Left front surface cooking area display

E. Left rear surface cooking area display

F. Surface cooking area OFF

G. Heat level display

H. Timer display

I. Right rear surface cooking area display

J. Right front surface cooking area display

K. Control lock

L. Sensor boil

M. Heat level slider

N. Timer (+/-)

Induction Cooking

Induction cooking is quite different from traditional forms of cooking. The heat is generated directly in the pan, keeping the cooking surface cooler than with a traditional element.

Induction cooking does not lose as much heat as traditional forms because all the heat is created in the pan itself.

The cooktop heats up or cools down quickly after the controls are set. It also stops heating when the pan is removed without turning off the power.

Food spilled on the cooktop surface will not burn because the glass is not heated. Induction cooking allows for immediate cleaning after use because the heat is created in the pan.

Pan size, material (see “Cookware” section), and positioning are very important to achieve maximum wattage.

The diameter of the pan’s base should be equal to the size of the element.

If the pan is too small, the burner does not sense the pan and will not activate.

Cooktop Controls

⚠ WARNING



Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

The touch-activated electronic controls offer a variety of heat settings for optimal cooking results. When melting foods, such as chocolate or butter, the surface cooking area can be set to the Melt and Hold function for minimal surface cooking area operation. For maximum surface cooking area operation, all cooktop touch-activated electronic controls can be set to the Performance Boost function when bringing liquids to a fast and rapid boil. Select the desired surface cooking area, and then press “Boost” on the heat level slider to immediately reach the highest setting.

NOTE: Where 240V installation is not available, this cooktop will automatically adjust to 208V operation.

To Use

To Turn On the Cooktop:

1. Press POWER.

The indicator light above the Power keypad and a dash (“-”) in each surface cooking area will light to indicate that each surface cooking area is ready to be activated.

Inactivity for 60 seconds after the main power has been turned on will automatically turn off the power to the cooktop.

If a cooking function or the power slider is touched without first selecting a surface cooking area, all dashes (1 for each zone) will flash and an invalid tone will sound 4 times.

To Turn On a Surface Cooking Area:

2. Touch directly on the display area for the surface cooking area you want to use. See D, E, I, and J of previous illustration.

The current power level and indicator light will flash for 10 seconds and then remain ON.

Touching any other feature or the power slider stops the flashing, and then information for the keypad that was touched will be displayed.

When a surface cooking area is left at the “0” power level for 30 seconds, the surface cooking area will automatically turn off and display only the middle dash without the indicator light.

3. Select a heat setting from “1” through “9” by touching/sliding on the power slider. The heat setting will appear in the surface cooking area display.

The power slider consists of 9 positions plus a “Boost” position. When the user slides to “0,” “0” will be displayed. The surface cooking area will not turn on but remains active/selected.

When a surface cooking area is left at the “0” power level for 30 seconds, the zone will automatically turn off and display only the middle dash without the indicator light.

IMPORTANT: The heat setting for an active cooking area may be adjusted by a hand or cooking utensil above the heat level slider even if there is no contact with the cooktop glass. A beep will sound only if the slider moves to “0” or “Boost” or if the cooking area is turned off.

Use the following chart as a guide when setting heat levels.

| Setting | Recommended Use |
|------------|--|
| 9 to Boost | ■ Bring liquid to a boil. |
| 9 | ■ Start food cooking. |
| 7 to 8 | ■ Quickly brown or sear food. |
| 6 to 7 | ■ Hold a rapid boil. |
| 5 to 6 | ■ Fry poultry or meat. ■ Cook soups, sauces, and gravies. |
| 4 to 5 | ■ Maintain a slow boil. ■ Stew or steam food. |
| 3 to 5 | ■ Simmer. |
| 1 to 2 | ■ Keep cooked food warm. ■ Melt chocolate or butter. |
| Simmer | ■ Maintain a slow boil. |

Touching the TIMER “+” or “-” keypad will turn the cooktop timer on. “01” appears in the cooktop timer display, and then the cooktop timer can be set if desired.

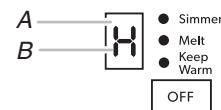
To Turn Off:

1. Touch OFF to turn off desired surface cooking area. One tone will sound when Off is pressed.
2. Touch POWER to turn off the cooktop when finished.

Hot Surface Indicator

If the cooktop power indicator light is ON, an “H” and a “0” will flash in the heat setting display of the cooking surface area that is too hot to touch.

If the cooktop power indicator light is OFF, an “H” will appear in the heat setting display of the cooking surface area that is too hot to touch.



A. Heat setting display
 B. Hot Surface indicator “H”

If the cooktop is ON when a power failure occurs, the Hot Surface indicator “H” will remain ON up to 45 minutes after the power is restored to the cooktop.

Sensor Boil (Right Front Cooking Area)

The Sensor Boil function automatically selects the ideal power level to boil water and has an audible beep when boiling is reached. Sensor Boil is available only on the right front cooking area.

When Using Sensor Boil:

- Use only water at room temperature.
- Do not add salt or any other ingredients to water until boiling is reached.

- Do not use a lid on a pot while using the Sensor Boil function.
- Do not use the Sensor Boil function if the surface cooking area is hot. "H" will appear in the display when the surface cooking area is hot.
- Do not change the power level or move the pot.
- Fill the pot at least one-third of the way full with at least 4 cups (946 mL) of water, but not up to the brim. Do not use Sensor Boil with more than approximately 7 qt (7 L) of water.
- For best results, use pots with a diameter between 9½" and 11" (24 cm and 28 cm).
- Do not use pressure cookers.
- The quality of the cookware being used may affect the performance of the Sensor Boil function.

To Use:

To Turn On:

1. Touch the display area for the right front surface cooking area to select it.
2. Put the pot on the right front surface cooking area for sensor boiling.
3. Touch SENSOR BOIL. "A" will appear in the display.
When the boiling point is reached, the cooktop will beep 3 times at regular intervals. After the third set of beeps, the cooktop will automatically switch to a lower power level suitable to maintain the boil.

To Turn Off:

Touch the surface cooking area Off keypad.

NOTE: The cooktop manages the Sensor Boil and Performance Boost functions automatically. In some cases, it may not be able to use the Sensor Boil and Performance Boost functions simultaneously.

Low Settings

The Low Settings function can be used with all surface cooking areas. Low Settings can be used on more than 1 surface cooking area at a time.

The Low Settings function allows you to select the Simmer, Melt, or Keep Warm function for a specific surface cooking area.

To Use

To Turn On:

1. Touch the display area for the desired surface cooking area to select it.
2. Touch LOW SETTINGS. "A" will appear in the display for the surface cooking area selected.
3. Press LOW SETTINGS until an indicator light next to the desired function is lit: Simmer, Melt, or Keep Warm.
The cooktop timer remains visible and can be set if desired.

To Turn Off:

Touch the surface cooking area Off keypad.

Bridge

The Bridge function can be activated when surface cooking areas are ON or OFF. The Bridge function allows you to use 2 cooking zones as an extra-large cooking zone.

To Turn On the Bridge:

1. Touch BRIDGE.
The heat setting levels for the 2 left surface cooking areas will default to "0" and can be set from a minimum of "1" to a maximum of "9." If the cooktop timer was active, it will turn off.
2. Slide a finger on the Heat Level Slider to change the power level up or down.
The selected heat level will show in the heat level display for each surface cooking area using the bridge.

To Turn Off the Bridge:

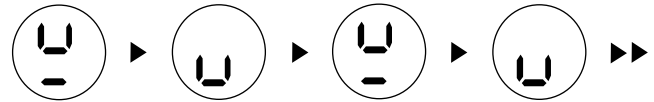
1. Touch BRIDGE.

The surface cooking areas will resume operation as 2 separate areas.

NOTE: Performance Boost cannot be used on the same elements in combination with the Bridge function.

Pan Detection

If the system cannot recognize the pan, or if the pan has been removed from the surface cooking area, the "replace pan" animation appears in the cooking area display as a reminder. See the following illustration.



If the pan is not placed within 30 seconds, the element(s) will switch off.

If the cooktop Timer is running when a pan is removed from the selected element, the countdown will continue until the element switches OFF.

Control Lock

The Control Lock avoids unintended use of the surface cooking areas.

If Control Lock is activated when power to the cooktop is OFF, the cooktop is locked out and the surface cooking areas cannot be turned on by the cooktop touch controls.

If Control Lock is activated when power to the cooktop is ON, all keypads are locked out except for the Power and Off keypads.

To Lock Cooktop:

Touch and hold the Control Lock keypad for 3 seconds. After 3 seconds, a tone will sound and the indicator light above the Control Lock keypad will light, indicating that the cooktop controls are in the lockout position.

If the cooktop is in use when Control Lock is activated, cooking will proceed as normal and any cooktop timers that have been set will continue their countdown.

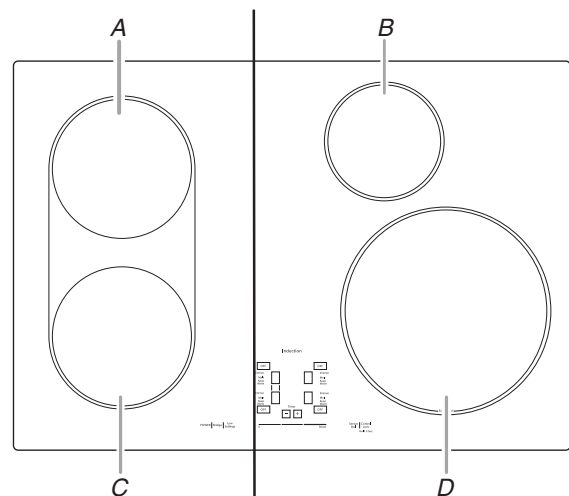
To Unlock Cooktop:

Touch and hold the Control Lock keypad for 3 seconds.

Performance Boost Function

This function allows you to increase the heat setting level above the maximum heat setting "9" for 10 minutes or less.

NOTE: Performance Boost function is available on only 1 surface cooking area at a time within a zone. See the following illustration for zones.



Zone 1
A. Surface cooking area 1
C. Surface cooking area 2

Zone 2
B. Surface cooking area 3
D. Surface cooking area 4

If you attempt to use Performance Boost on more than 1 surface cooking area in the same zone, "P" will briefly flash in the display, and then the first surface cooking area selected for Performance Boost will automatically be set back to the highest available power level. The last surface cooking area selected will be set to Performance Boost.

1. Check that a surface cooking area has been selected.
2. Touch BOOST on the heat level slider. "P" will appear in the display.
3. Touch BOOST again when finished. The "P" will no longer be visible in the display and the Performance Boost function will no longer be active. The surface cooking area turns back to the highest available power level.

NOTE: The Performance Boost function may automatically deactivate to keep the internal electronic components of the cooktop from becoming too hot.

Timer

Use the cooktop timer to set times from 1 to 90 minutes. The cooktop timer is independent of any other control settings. The Timer can be associated with only one surface element at a time, which is indicated by blinking LEDs. The Timer will not shut the surface element off at the end of the countdown.

To Use:

1. Touch TIMER "+" or "-." "01" appears in the cooktop timer display.
2. Touch TIMER "+" to increase the time in 1-minute increments.
OR
Touch TIMER "-" to decrease the time in 1-minute increments.
3. The cooktop Timer will start to count down after a few seconds.
To change the time, touch TIMER "+" or TIMER "-."
4. When the countdown is finished, "00" flashes and a tone will sound.

NOTE: The surface element being timed must remain active or the Timer will stop and reset to "00."

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Slider is moved to "0" power level.
- Slider is moved to "Boost" power level.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

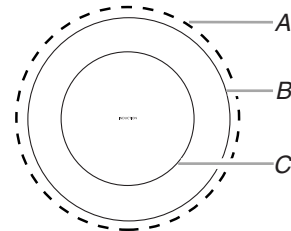
Ceramic Glass

Clean the cooktop after each use to help avoid scratches, pitting, abrasions, and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads, or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the "Range Care" section for additional information.

IMPORTANT: To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

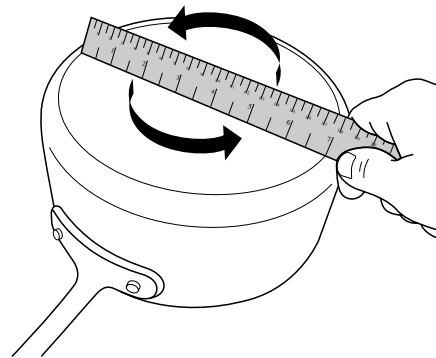
- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.

- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area. Minimum pan size is also noted on the cooktop with the inner ring, if applicable.



A. ½" (1.3 cm) maximum overhang
B. Outer edge of cooktop
C. Minimum pan size, if applicable

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed, or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



- To determine which pan to use on which induction element, measure the bottom of the flat area of your pan. Do not include the sides if they curve up. Use this measurement to help determine which induction element would best fit your pan. Manufacturer measurements listed on pans are usually for the top opening dimension. The flat bottom may be smaller.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.

Cookware

IMPORTANT: This range has induction cooktop elements. Pan size, material, and positioning are very important to achieve the best results. See “Induction Cooking” in the “Cooktop” section before using the cooktop.

Only ferromagnetic pans can be used for induction cooking.

Ferromagnetic Materials Include:

- Enameled steel
- Cast iron
- Stainless steel designed for induction cooking

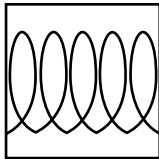
Non-Ferromagnetic Materials Include:

These types of pans will not work with induction cooking.

- Stainless steel
- Glass
- Ceramic
- Copper or aluminum pans

To find out whether your pans can be used with an induction cooktop, flip the pan over, hold a magnet to the bottom of the pan, and then see whether it sticks. If the magnet sticks to the bottom of the pan, the pan is ferromagnetic and can be used for induction cooking.

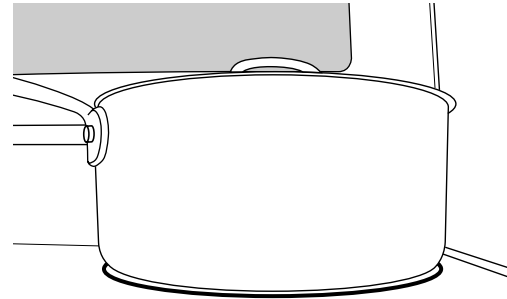
In addition, many manufacturers are now placing an “induction compatible” symbol on the bottom of their cookware or they will note compatibility on their packaging. See the following symbol.



The number on the surface cooking area heat-setting display will flash if no pan is placed on the surface cooking area, the pan is not made of the right material, or it is not the right size. It will stop flashing once a suitable pan is placed on the surface cooking area. If you take longer than 30 seconds to place the correct pan on the surface cooking area, the surface cooking area will turn off. If there is no activity for 90 seconds, the cooktop will turn off.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Choose the correct pan size for each surface cooking area. The diameter of the pan’s base should correspond to the size of the surface cooking area.



NOTE: Cookware manufacturers often give the diameter across the top of the pan. This is usually larger than the diameter of the base.

Pans with rough finishes may scratch the cooktop.

Home Canning

Canning can be performed on the induction cooktop. See the “Cookware” section to check if the canner will work on the induction cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than $\frac{1}{2}$ " (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

Oven

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off by the oven. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner. For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

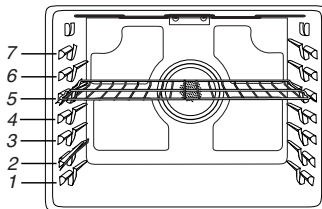
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as guides.

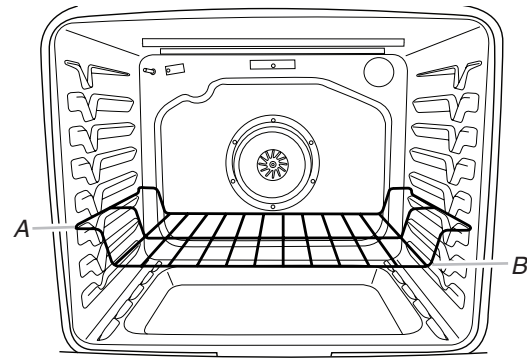


The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

| Flat Rack Position* | Type of Food |
|---------------------|--|
| 7 | Broiling/searing meats, hamburgers, steaks |
| 6 | Broiled meats, poultry, fish |
| 3 or 4 | Most baked goods, casseroles, frozen foods |
| 2 | Roasted meats |
| 1 | Large roasts or poultry |

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 2½ to 3½ minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

*If your model has a Max Capacity Oven Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



A. Ends of rack in position 3
B. Food in position 2

IMPORTANT: These rack positions are for flat racks. If a Max Capacity Oven Rack is used, the rack position must be adjusted as shown in the previous figure.

Multiple Rack Cooking

2-rack (non-convection): Use rack positions 2 and 5 or 3 and 6.

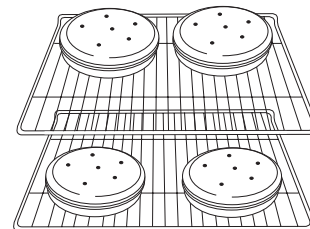
2-rack (convection): Use rack positions 2 and 5 or 3 and 6.

3-rack (convection): Use rack positions 2 and 7 and a Max Capacity Oven Rack in rack position 5.

Baking Cookies and Layer Cakes on 2 Racks

Baking Layer Cakes

For best results when baking cakes on 2 racks, use the Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.



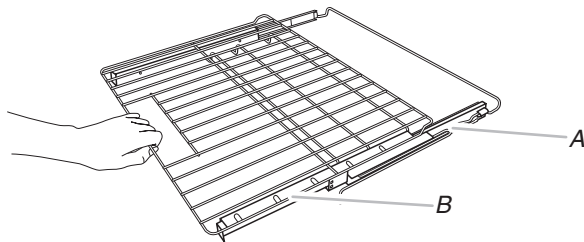
Baking Cookies

For best results when baking cookies on 2 racks, use the Convection Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5.

Roll-Out Rack

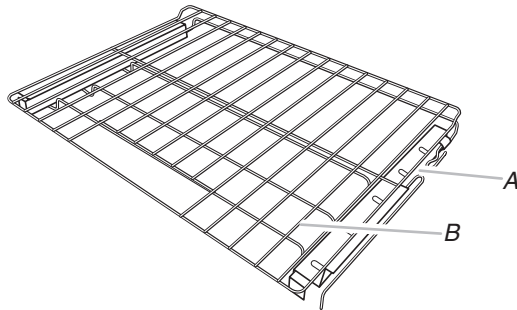
The roll-out rack allows easy access to position and remove food in the oven. It is not recommended to use the roll-out rack in the top rack, position 7, or the bottom rack, position 1.

Open Position



A. Rack frame
B. Sliding rack

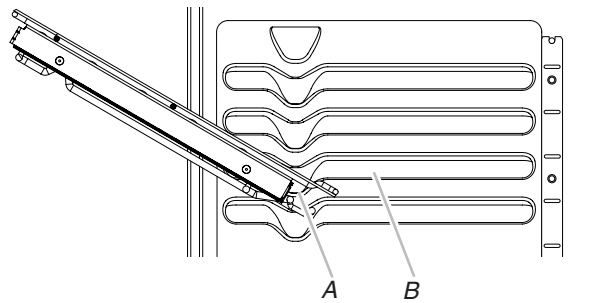
Closed and Engaged Position



A. Rack frame
B. Sliding rack

To Insert Roll-Out Rack

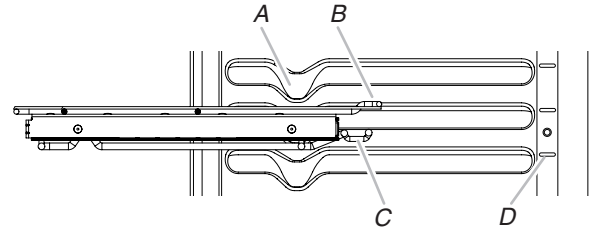
1. Angle the front of the rack assembly up, and then insert the rack frame into the "V" cutout in the rack guides of the oven cavity.



A. "V" cutout
B. Rack guides

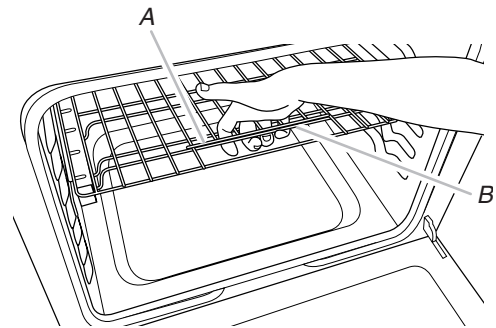
2. Keep rack assembly lifted up at an angle, and then push in to bypass the lower "V" cutout.

3. Lower the front of the rack assembly, and then gently slide rack assembly into oven, bypassing the "V" cutouts. Push the rack assembly into the oven until it stops at the ladder in the back of the oven.



A. "V" cutout
B. Rack guides
C. Ladder hook
D. Ladder

4. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly, and then push the rack assembly to the back of the oven. Lower the front of the rack assembly so the ladder hook engages with the ladder on both sides of the oven.



A. Sliding rack
B. Front crossbar

To Remove Roll-Out Rack

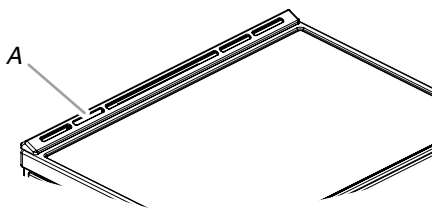
1. Push the sliding rack in completely so that it is in the closed and engaged position.
2. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly to disengage the ladder hook from the ladders at the rear of the oven, and then pull the rack assembly forward.
3. Using 2 hands, gently pull the sliding rack and the rack frame at the same time to the "V" cutout. Angle the rack so that the front is higher than the back, and then gently pull rack past "V" cutout and then out of the oven.

To avoid damage to the sliding rack, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the roll-out rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.

See the "General Cleaning" section for more information.

Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press OPTIONS/CLOCK until “SABBATH” is displayed. “OFF. Press (1) for On” will scroll in the display.
2. Press the “1” keypad. “ON. Press (1) for Off” will scroll in the display. Sabbath mode can be activated for baking.
3. Press START or CANCEL UPPER to exit and display the time of day.

NOTE: To disable the Sabbath mode, repeat steps 1 through 3 to change the status from “SABBATH ON” to “SABBATH OFF.”

To Activate Sabbath Mode:

1. Press BAKE for the desired oven.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press START.
For timed cooking in Sabbath mode, press COOK TIME and then the number keypads to set the desired cook time.
4. Press OPTIONS/CLOCK. Three tones will sound. Then press “7.” “SAb” will appear in the display.

To Adjust Temperature (When Sabbath Mode Is Running):

1. Press the number keypad as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display. The scrolling text will be shown on the display as it was before the keypad was pressed.

2. Press START.

To Deactivate Sabbath Mode:

Press OPTIONS/CLOCK, and then press “7” to return to regular baking, or press CANCEL for the desired oven to turn off the range.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and Bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during Bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in, unless it is recommended in the recipe.

Broiling

When broiling, preheat the oven for 2 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

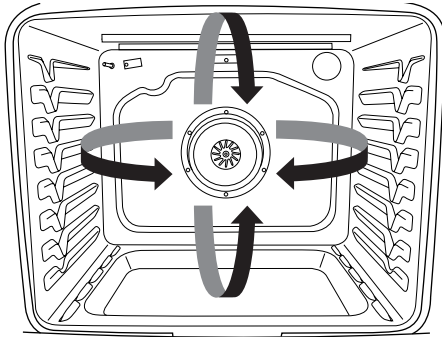
Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Use rack 6 or 7 for broiling. Refer to the “Positioning Racks and Bakeware” section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
If you would like to purchase a broiler pan, one may be ordered. See the “Accessories” section.

Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.



During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

With convection cooking, most foods can be cooked at a lower temperature and/or a shorter cooking time than in a standard thermal oven. When using Manual Convection modes, reduce the time and temperature when setting the oven. Use the following chart as a guide.

| Convection Mode | Time/Temperature Guidelines |
|------------------|--|
| Convection Bake | 25°F (15°C) lower temperature, possible shortened cooking time |
| Convection Roast | Cooking time shortened by up to 30% |
| Convection Broil | Shortened cooking time |

When using Auto Convection modes, the oven will automatically adjust the time and temperature for the selected mode.

Convection Modes

Manual Convection Modes:

Convection Bake - Multiple-rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes

Convection Roast - Whole chicken or turkey, vegetables, pork roasts, beef roasts

Convection Broil - Thicker cuts or unevenly shaped pieces of meat, fish, or poultry

Auto Convection Modes:

Meats - Chicken: whole and pieces; meat loaf; roasts: pork, beef, ham

Baked Goods - Biscuits, quick breads, yeast breads, cakes, cookies, casseroles

Others - Frozen convenience foods: french fries, nuggets, fish sticks, lasagna, pizza

Proofing Bread

Proofing bread prepares the dough for baking by activating the yeast. Follow the recipe directions as a guide. Proof should be used for fresh dough, thawed dough, and for the first and second rise.

To Proof:

Before first proofing, place the dough in a lightly greased bowl and cover loosely with wax paper, coated with shortening. Place on rack guide 2 and close the oven door.

NOTE: If the temperature of the oven is greater than 120°F (49°C), "Oven Cooling" will be displayed until the temperature is less than 120°F (49°C).

1. Press PROOF.
2. Press START.

Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity.

3. Press CANCEL UPPER when finished proofing.

Before second proofing, shape the dough, place it in baking pan(s), and cover loosely. Follow the same placement and control steps above. Before baking, remove the cover.

NOTE: If the oven temperature is greater than 120°F (49°C), the display will indicate "Oven Cooling" until the temperature is below 120°F (49°C).

Favorite

Favorite stores the oven mode and temperature for your favorite recipe. Favorite can only be stored for the upper oven.

To Save a Recipe:

1. While the oven is being used for Bake, Broil, Convection Bake, Convection Roast, or Convection Broil, press and hold FAVORITE for 3 seconds.
2. The current oven mode, cook time, and temperature will be displayed. "SAVED" will be displayed. The recipe has been saved.

NOTE: Only one recipe can be saved at a time. Saving a new recipe will overwrite a previously saved recipe.

To Select the Favorite Recipe:

1. Press FAVORITE. The saved oven mode and temperature will be displayed.
NOTE: Favorite does not store cook times.
2. Press START.
3. Once the recipe is selected, oven will begin preheating to the set program.
4. To change the temperature, press the number keypads to set the desired temperature.
5. Press START.
6. To change the cook time, press COOK TIME.
7. Press the number keypads to set the desired cook time.
8. Press START.
9. Press CANCEL when finished cooking.

Cook Time

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press BAKE or BROIL, or press AUTO CONVECT MODES or MANUAL CONVECT MODES until the desired convection mode appears on the display.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL for the desired oven to clear the display.

To Set a Delayed Timed Cook:

1. Press BAKE or BROIL, or press AUTO CONVECT MODES or MANUAL CONVECT MODES until the desired convection mode appears on the display.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press number keypads to enter the length of time to cook.
5. Press DELAY START.
6. Press number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 2 through 7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL for the desired oven to clear the display.

Baking Drawer

⚠ WARNING

Food Poisoning Hazard

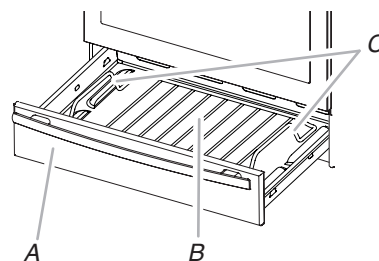
Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Baking Drawer is highly recommended for baking frozen foods. Use the temperature and medium cook time given on the frozen food packaging. For example, if the packaging suggests a cook time of 15 to 20 minutes, set the Cook Time for 17 minutes. Check food for doneness before removing from the Baking Drawer.

The Baking Drawer may also be used for conventional baking and keeping hot cooked foods warm. It is not recommended to prepare foods taller than the height of the Baking Drawer rack handles or foods that may rise above 2½" (6.4 cm) in the Baking Drawer.

IMPORTANT: Always use the Baking Drawer rack when using the Baking Drawer.



A. Baking Drawer
B. Baking Drawer rack
C. Baking Drawer rack handles

See the "General Cleaning" section for more information.

To Bake with the Baking Drawer:

1. Press LOWER OVEN BAKE.
2. Set the desired temperature between 170°F and 451°F (75°C and 233°C) using the number keypads. The default temperature is 350°F (180°C).
3. Press START.
4. To change the temperature, repeat steps 2 and 3.
5. Press CANCEL LOWER when finished.
6. Remove food from the Baking Drawer.

To Keep Warm with the Baking Drawer:

Food must be at serving temperature before placing it in the warmed Baking Drawer.

1. Place food in the baking drawer.
2. Press LOWER OVEN KEEP WARM.
3. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (75°C).
4. Press START.
5. Press CANCEL LOWER when finished.
6. Remove food from the Baking Drawer.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the OFF position.

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb by turning clockwise.
5. Replace bulb cover by turning clockwise.
6. Plug in range or reconnect power.

Clean Cycle

AquaLift®

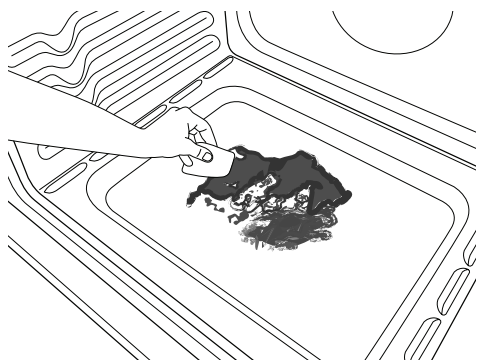
Self-Cleaning Technology

AquaLift® Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

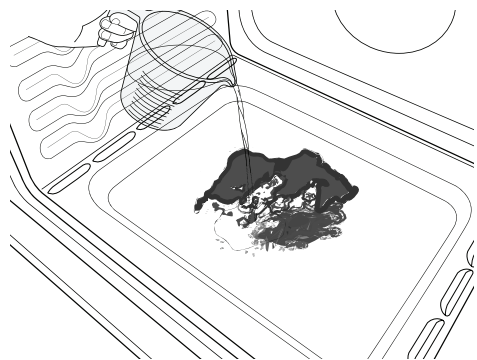
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), “Oven Cooling” will appear in the display and the Clean cycle will not be activated until the oven cavity cools down.

To Clean:

1. Remove all racks and accessories from the oven cavity and wipe excess soil. Use a plastic scraper to remove easily removed soils.



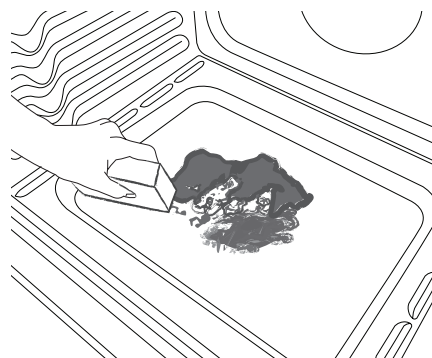
2. Pour 2 cups (16 oz [500 mL]) of distilled or filtered water onto the bottom of the empty oven and close the oven door.



IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START on the oven control panel.
4. Allow 40 minutes for cleaning and cool down. A beep will sound when the Clean cycle is complete.
5. Press CANCEL UPPER at the end of the cycle. Cancel Upper may be pressed at any time to stop the Clean cycle.

6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 2 cups (16 oz [500 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a non-scratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

IMPORTANT: Do not use oven cleaners. The use of chemicals, including commercial oven cleaners or metal scouring pads, may cause permanent damage to the porcelain surface of the oven interior.

NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.
- Nonabrasive scrub sponges or eraser-style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door, and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- affresh® Kitchen Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls, and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the “Accessories” section for information on ordering.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the “Accessories” section for more information.
- For assistance with AquaLift® Technology, call 1-877-258-0808 in the U.S.A. or 1-800-807-6777 in Canada, or visit our website at <http://whirlpoolcorp.com/aqualift>.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are OFF and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit our website at www.jennair.com. In Canada, visit our website at www.jennair.ca.

Soap, water, and a soft cloth or sponge are suggested first, unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:
Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the "Accessories" section for more information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016:
See the "Accessories" section for more information.

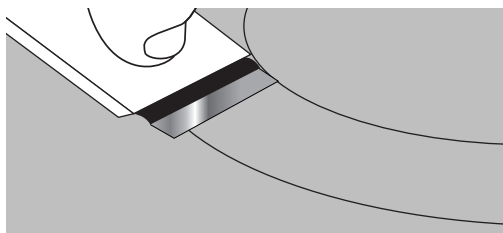
METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

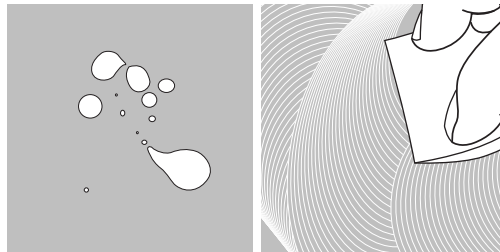
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

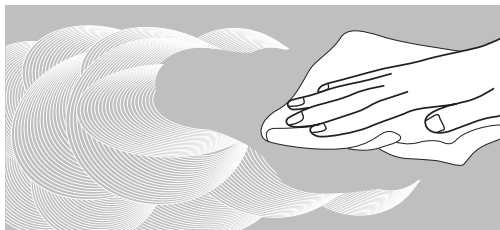
Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
- Allow the cleaner to dry to a white haze before proceeding to Step 3.

3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

The Complete Cooktop Cleaner Kit is available for order including the following:

- Cooktop Scraper
- affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the "Accessories" section for part numbers and information on ordering.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
Pull knobs straight away from control panel to remove.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the "Accessories" section for more information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

BAKING DRAWER

Check that baking drawer is cool and empty before cleaning.

Baking drawer can be removed for easier cleaning. See the “Removing the Baking Drawer” section for instructions.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

- Mild detergent

OVEN CAVITY

Use Aqualift® Technology regularly to clean oven spills.

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

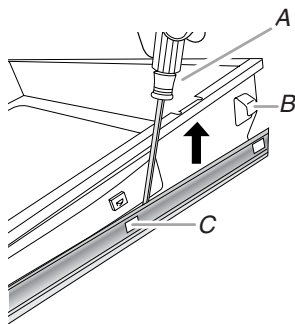
- Clean cycle:
See the “Clean Cycle” section first.

Remove/Replace Drawer

Remove all items from inside the baking drawer, and then allow the range to cool completely before attempting to remove the drawer.

To Remove:

1. Open the drawer to its fully open position.
2. Using a flat-blade screwdriver, gently loosen the drawer from the glide alignment notch, and then lift up the drawer alignment tab from the glide.

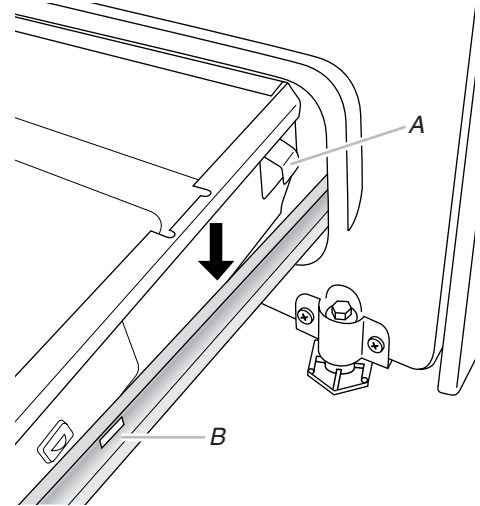


A. Flat-blade screwdriver
B. Drawer alignment tab
C. Drawer glide notch

3. Repeat Step 2 on the other side. The drawer is no longer attached to the drawer glides. Using both hands, pick up the drawer to complete the removal.

To Replace:

1. Align the forward drawer notches with the notches in the drawer glides on both sides. Place the rear alignment tabs into the drawer glides on both sides.



A. Drawer alignment tab
B. Drawer glide notch

2. Push the drawer in all the way.
3. Gently open and close the drawer to ensure it is seated properly on the glides on both sides.

Troubleshooting

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit <https://jennair.custhelp.com>.

In Canada, visit <http://www.jennair.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

Jenn-Air Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

In Canada:

Jenn-Air Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Operation

| Problem | Possible Causes and/or Solutions |
|---|---|
| Nothing will operate | <p>Power supply cord is unplugged - Plug into a grounded outlet.</p> <p>Household fuse is blown or a circuit breaker is tripped - Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> |
| Cooktop will not operate | <p>The control knob is set incorrectly - Touch the display area on the control panel to select a cooking surface before selecting a function.</p> <p>The cooktop control lockout is set - See "Control Lock" in the "Cooktop" section.</p> <p>Cooktop is turned off - The Power keypad was unintentionally touched. Press POWER again. Reset the cooktop.</p> |
| Cooktop cooking results not what expected | <p>Improper cookware being used - See "Cookware" section.</p> <p>Cooktop control set to incorrect heat level - See "Cooktop Controls" in the "Cooktop" section.</p> <p>Range is not level - Level the range. See the Installation Instructions.</p> |
| Oven will not operate | <p>The electronic oven control was set incorrectly - See "Electronic Oven Controls" section.</p> <p>Delay Start is set - See "Cook Time" section.</p> <p>The oven control lockout is set - See the Control Lock keypad feature in the "Feature Guide" section.</p> <p>The range is in Demo mode - Demo mode will deactivate all oven elements. See "Demo Mode" in the "Electronic Oven Controls" section.</p> |
| Oven temperature too high or too low | <p>Oven temperature calibration needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p> |
| Oven indicator lights flash | <p>Needs service (Oven indicator lights are flashing.) - See "Control Display" in the "Electronic Oven Controls" section. If the indicator light(s) keep flashing, call for service. See the "Warranty" section for contact information.</p> |
| Oven control displays messages | <p>Power failure (Display shows flashing time.) - Clear the display. On some models, reset the clock, if needed. See "Clock" keypad feature in the "Feature Guide" section.</p> <p>Error code (Display shows letter followed by number.) - Press CANCEL to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See "Warranty" for contact information.</p> |
| Cooktop display shows messages | <p>Improper pan being used ("replace pan" animation showing in the display when you place a saucepan on an induction surface cooking area) - See "Pan Detection" in the "Cooktop" section. Check that the saucepan is ferromagnetic. Check that the diameter of the saucepan is large enough. Center the saucepan on the surface cooking area. Allow the saucepan to cool down in the event that it has become hot when used. Switch the surface cooking area off and then on again. If the display still does not light up, turn power off at the circuit breaker. Wait 20 seconds and turn power back on.</p> <p>Long cooking time (Performance Boost function display flashing and switching off) - The Performance Boost function operates the surface cooking area with the most power. During long cooking times, it is possible that the function will switch the surface cooking area off to keep the cooktop from overheating. You can continue to use the cooktop if the display is not flashing.</p> <p>Error code (display flashing "Er" and numbers) - If an "Er" and a series of numbers appear in the display panel, turn power off at the circuit breaker. Turn on again. If problem continues, call customer service. See the "Warranty" section for contact information.</p> |

| Problem | Possible Causes and/or Solutions |
|--|--|
| <p>Is the display flashing “F” or “C” and numbers? If “F” or “C” and a number are alternately flashing on the display, refer to the following for possible solutions:</p> | |
| <p>Cooktop has turned off and is beeping every 10 seconds</p> | <p>An object, liquids, or soils are putting pressure on the control panel - Thoroughly wipe or remove any object on touch keys.</p> |
| <p>F42, F43</p> | <p>The power voltage is too low or too high - Turn off the cooktop. Wait 5 seconds, and then turn it back on. If this continues, contact a qualified electrician.</p> |
| <p>C81, C82, C83</p> | <p>The surface cooking area has overheated - The surface cooking area automatic shutoff was activated. Wait 5 minutes for it to cool down, and then turn it back on.</p> |
| <p>F12, F21, F25, F36, F37, F40, F47, F56, F58, 560, F61, F62, F63, F64</p> | <p>Call for service. See the “Warranty” section for contact information.</p> |
| <p>Clean cycle did not work on all spills</p> | <p>Several cooking cycles between Clean cycles or spills on oven walls and doors - Run additional Clean cycles. Use the AquaLift® Technology Cleaning Kit. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” section for more information.</p> |
| <p>Mineral deposits are left on the oven bottom after the Clean cycle</p> | <p>Tap water was used in the Clean cycle - Use distilled or filtered water in the Clean cycle. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> <p>Range is not level - Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation Instructions. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> |
| <p>Oven cooking results not what expected</p> | <p>Range is not level - Level the range. See the Installation Instructions.</p> <p>The set temperature was incorrect - Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature is calibrated incorrectly - See “Oven Temperature Offset Control” in the “Electronic Oven Controls” section.</p> <p>Oven was not preheated - See “Baking and Roasting” section.</p> <p>Racks were positioned improperly - See “Positioning Racks and Bakeware” section.</p> <p>Not enough air circulation around bakeware - See “Positioning Racks and Bakeware” section.</p> <p>Batter distributed unevenly in pan - Check that batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware - Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light-colored bakeware - Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time was used - Adjust cooking time.</p> <p>Oven door was not closed - Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking - Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom - Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly - Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p> <p>Temperature scale was changed from Fahrenheit to Celsius - Foods are overdone or burnt even at low temperatures. See “Fahrenheit and Celsius” in the “Electronic Oven Controls” section.</p> |

Noises

| Problem | Possible Causes and/or Solutions |
|--|--|
| Operational cooktop sounds The following are some normal sounds with the explanations. These sounds are normal operational noises. | |
| Low humming | This occurs when cooking at high power. The cause of this is the amount of energy that is transmitted from the appliance to the cookware - This sound will lessen or go away when the power is turned down. |
| Crackling | Cookware is used that consists of different materials. The noise is caused by vibrations in the joint faces between the different layers - The sound may change depending on the amount and type of food being cooked. |
| Fan noise | The electronics require a controlled temperature in order to function reliably - The cooktop is fitted with a fan that runs at various speeds according to the temperature detected. The fan may also continue to run even after the cooktop has been switched off if the temperature it detects is too high. |

Accessories

For accessories in the U.S.A., you can visit our website at www.jennair.com or call us at **1-800-JENNAIR (1-800-536-6247)**.

In Canada, visit our website at www.jennair.ca or call us at **1-800-JENNAIR (1-800-536-6247)**.

Complete Cooktop Cleaner Kit

(ceramic glass models)
(includes cleaner, protectant, protectant applicator, scraper, and cleaner pads)

Order Part Number 31605

Cooktop Protectant

(ceramic glass models)

Order Part Number 31463A

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Order Part Number W10355049

affresh® Cooktop Cleaner

(ceramic glass models)

Order Part Number W10355051

Cooktop Cleaning Pads

(ceramic glass models)

Order Part Number W10391473

affresh® Stainless Steel Cleaner

(stainless steel models)

Order Part Number W10355016

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

AquaLift® Oven Cleaning Kit

Order Part Number W10423113RP

Cooktop Scraper

(ceramic glass models)

Order Part Number WA906B

Granite Cleaner and Polish

Order Part Number W10275756

Gas Grate and Drip Pan Cleaner

Order Part Number 31617A

Gourmet Griddle

Order Part Number W10432539

Heavy Duty Flat Oven Rack

Order Part Number W10554005

Split Oven Rack

Order Part Number 4396927

HD Max Capacity Oven Rack

Order Part Number W10554006

Sliding Flat Oven Rack

Order Part Number W10554008

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

Trim Assembly

5/8" (1.7 cm) White - Order Part Number W10675027

5/8" (1.7 cm) Black - Order Part Number W10675026

5/8" (1.7 cm) Stainless Steel - Order Part Number W10675028

1 1/8" (2.9 cm) White - Order Part Number W10731885

1 1/8" (2.9 cm) Black - Order Part Number W10731886

1 1/8" (2.9 cm) Stainless Steel - Order Part Number W10731887

Backsplash Assembly

White - Order Part Number W10655448

Black - Order Part Number W10655449

Stainless Steel - Order Part Number W10655450

Grill Kit

Order Part Number W10432545

JENN-AIR® MAJOR APPLIANCE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit <https://jennair.custhelp.com>.
2. All warranty service is provided exclusively by our authorized Jenn-Air Service Providers. In the U.S. and Canada, direct all requests for warranty service to:



Jenn-Air Customer eXperience Center
1-800-JENNAIR (1-800-536-6247).

<https://jennair.custhelp.com>

If outside the 50 United States or Canada, contact your authorized Jenn-Air dealer to determine whether another warranty applies.

TWO YEAR LIMITED WARRANTY

WHAT IS COVERED

For two years from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Jenn-Air brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Jenn-Air") will pay for Factory Specified Replacement Parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a Jenn-Air designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).
5. Defects or damage caused by the use of non-genuine Jenn-Air parts or accessories.
6. Conversion of products from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Jenn-Air.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to Jenn-Air within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food or medicine loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized Jenn-Air servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Jenn-Air makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Jenn-Air or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. JENN-AIR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

