

JENN-AIR® 30" AND 45" (76.2 CM AND 114.3 CM)  
ELECTRIC DOWNDRAFT COOKTOP

TABLE DE CUISSON ÉLECTRIQUE À ASPIRATION  
PAR LE BAS JENN-AIR® DE 30" ET 45"  
(76,2 CM ET 114,3 CM)

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### Use & Care Guide

For questions about features, operation/performance, parts, accessories, or service in the U.S.A., call:  
**1-800-JennAir (1-800-536-6247)** or visit our website at **www.jennair.com**.  
In Canada, call: **1-800-536-6247**, or visit our website at **www.jennair.ca**.

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### Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composez le **1-800-536-6247** ou visitez notre site web à **www.jennair.ca**.

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**IMPORTANT: READ AND SAVE THESE INSTRUCTIONS.**

**FOR RESIDENTIAL USE ONLY.**

**IMPORTANT : LIRE ET CONSERVER CES INSTRUCTIONS.**

**POUR UTILISATION RÉSIDENIELLE UNIQUEMENT.**

**JENN-AIR®**

**W10298938B**

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## COOKTOP SAFETY

### 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.

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 cooktop, follow basic precautions, including the following:

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- Proper Installation – Be sure your cooktop is properly installed and grounded by a qualified technician.
- Never Use Your Cooktop for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the cooktop.
- User Servicing – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage on Cooktop – Flammable materials should not be stored 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 – This cooktop 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.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop 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 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.

## For units with ventilating hood –

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

## For units with coil elements –

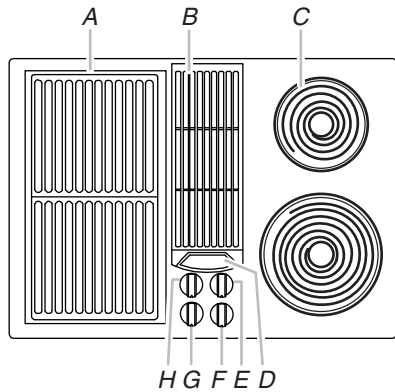
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.

## SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES

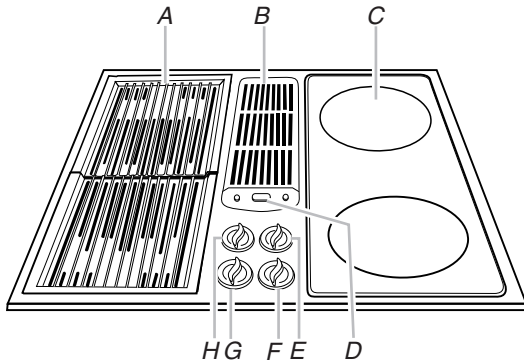
This manual covers different models. The cooktop you have purchased may have some or all of the items listed.

## 30" (76.2 cm) JED8130 Cooktop Layout and Features



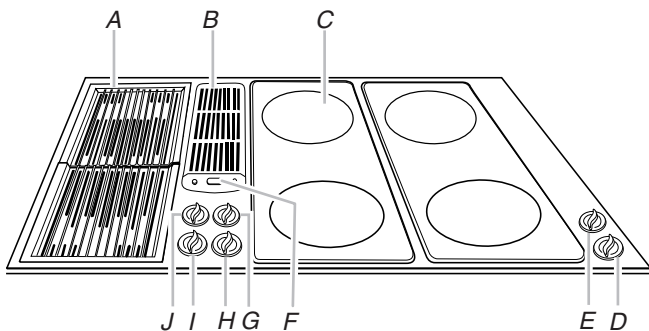
- A. Grill cartridge
- B. Exhaust fan vent grille
- C. Cooktop cartridge
- D. Exhaust fan control switch
- E. Right rear element control knob
- F. Right front element control knob
- G. Left front element control knob
- H. Left rear element control knob

## 30" (76.2 cm) JED8230 Cooktop Layout and Features



- A. Grill cartridge
- B. Exhaust fan vent grille
- C. Cooktop cartridge
- D. Exhaust fan control switch
- E. Right rear element control knob
- F. Right front element control knob
- G. Left front element control knob
- H. Left rear element control knob

## 45" (114.3 cm) JED8345 Cooktop Layout and Features



- A. Grill cartridge
- B. Exhaust fan vent grille
- C. Cooktop cartridge
- D. Far right front element control knob
- E. Far right rear element control knob
- F. Exhaust fan control switch
- G. Right rear element control knob
- H. Right front element control knob
- I. Left front element control knob
- J. Left rear element control knob

# COOKTOP USE

## Cooktop Controls

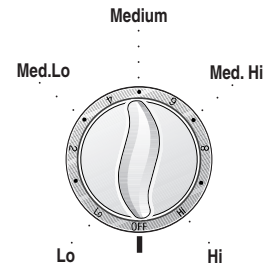
### **⚠ WARNING**



#### Fire Hazard

Turn off all controls when done cooking.  
Failure to do so can result in death or fire.

The controls can be set to anywhere between HI and LO.



#### To Use:

Push in and turn knob to desired heat setting.  
Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
<b>High</b>	<ul style="list-style-type: none"> <li>■ Bring liquid to a boil.</li> </ul>
<b>Med. Hi</b>	<ul style="list-style-type: none"> <li>■ Hold a rapid boil.</li> <li>■ Quickly brown or sear food.</li> </ul>
<b>Medium</b>	<ul style="list-style-type: none"> <li>■ Maintain a slow boil.</li> <li>■ Fry or sauté foods.</li> <li>■ Cook soups, sauces and gravies.</li> </ul>
<b>Med. Lo</b>	<ul style="list-style-type: none"> <li>■ Stew or steam food.</li> <li>■ Simmer.</li> </ul>
<b>Lo</b>	<ul style="list-style-type: none"> <li>■ Keep cooked foods warm.</li> </ul>

**REMEMBER:** When cooktop is in use, the entire cooktop area may become hot.

#### Cooktop On Indicator Light

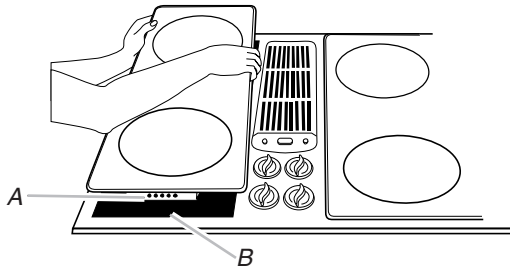
Each cooktop has a Cooktop On Indicator light. When the control knob is on, the light will glow.

## Cooktop Cartridge

Cooktop cartridges (conventional coil, halogen or radiant element) can be installed on either side of the downdraft air grille on models JED8230 and JED8345. Cartridges can be installed only on the left side on model JED8130. See the "Assistance or Service" section for information on ordering.

To Install Cooktop Cartridge:

1. Be sure control knobs are in the "Off" position and the cartridge is cool.
2. If the grill grates, element, and/or basin pan are in place, remove before installing a cooktop cartridge.
3. Clean porcelain basin of any grease accumulation. See the "Cooktop Care" section.
4. Position the cartridge terminal plug toward the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the cooktop.



A. Cartridge terminal plug  
B. Terminal receptacle

5. With the back of the cartridge raised, slide the cartridge toward the receptacle until the cartridge terminal plug is completely engaged.
6. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface.

To Remove Cooktop Cartridge:

1. Be sure control knobs are in the "Off" position and the cartridge is cool.
2. Lift up the edge of the cartridge until top of the cartridge clears the opening on the cooktop by about 2" (5.1 cm).  
**NOTE:** To avoid damaging the terminal plug, do not lift the cartridge too high while it is still engaged in the receptacle.
3. To disengage terminal, hold cartridge by the sides and pull away from the terminal receptacle. Lift out when it is fully unplugged.
4. To avoid damage, do not stack cartridges where they may fall or be damaged or store other materials on top of the glass ceramic cartridges.

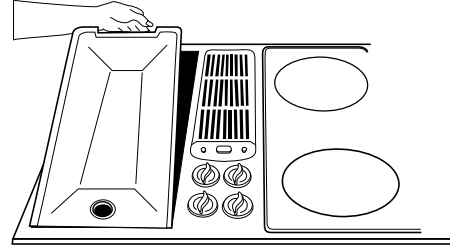
## Install Grill

The grill accessory consists of two black grill grates, a grill element and a basin pan. The grill can be installed on either side of the downdraft air grille on models JED8230 and JED8345. The grill can be installed only on the left side on model JED8130. See the "Assistance or Service" section for information on ordering.

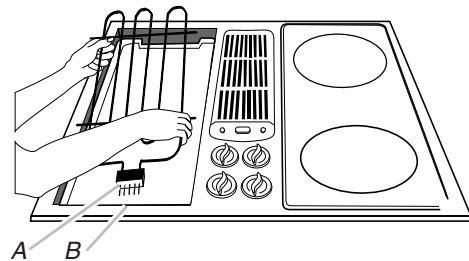
**NOTE:** The far right bay on Model JED8345 will only accept cooktop cartridges.

To Install Grill:

1. Be sure control knobs are in the "Off" position.
2. Place the basin liner pan into the empty basin.

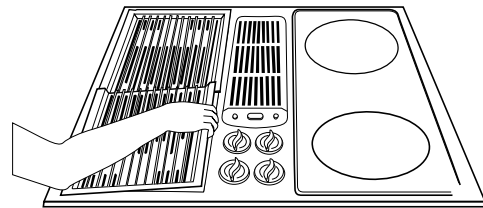


3. Position the grill element with the terminal plug toward the terminal receptacle. This receptacle is located at the front of the left side of the cooktop and at the back of the right side of the cooktop.



A. Grill element terminal plug  
B. Terminal receptacle

4. Slide the grill element toward the receptacle until the terminal plug is completely engaged and all four supports rest on the sides of the basin.
5. Place the grill grates on top of the cooktop.



To Remove Grill:

1. Be sure control knobs are in the "Off" position and the grill components are cool.
2. Remove the grill grates.
3. To remove grill element, pull away from receptacle until it is unplugged.

**NOTE:** To avoid damaging the terminal plug, do not lift the grill element too high while it is still engaged in the receptacle.

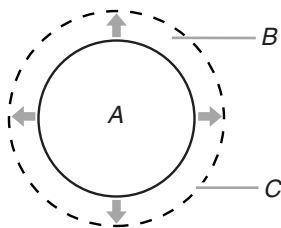
## Ceramic Glass (on some models)

The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.

It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see “General Cleaning” section.

- 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 using a scraper 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. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- 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.



A. Surface cooking area  
B. Cookware/canner  
C. ½" (1.3 cm) maximum overhang

- 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.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

## Coil Elements and Burner Bowls

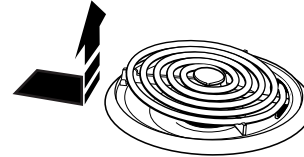
Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cookware. They also help catch spills.

Cookware should not extend more than ½" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color. For more information, see the “General Cleaning” section.

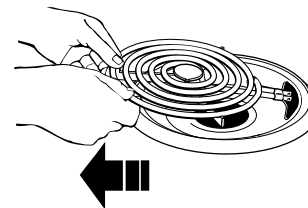
**NOTE:** Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the Off position.

### To Remove:

1. Push in the edge of coil element toward the receptacle. Then lift it enough to clear the burner bowl.



2. Pull the coil element straight away from the receptacle.



3. Lift out the burner bowl.

### To Replace:

1. Line up openings in the burner bowl with the coil element receptacle.



2. Holding the coil element as level as possible, slowly push the coil element terminal into the receptacle.
3. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the coil element opposite the receptacle.

## Grill Use

Before the first use, wash the grill grates and dry. See the “Cooktop Use” section. Then “season” the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping with paper towel. This procedure should be repeated after the grill grates are cleaned in the dishwasher (detergent may remove seasoning) or anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.

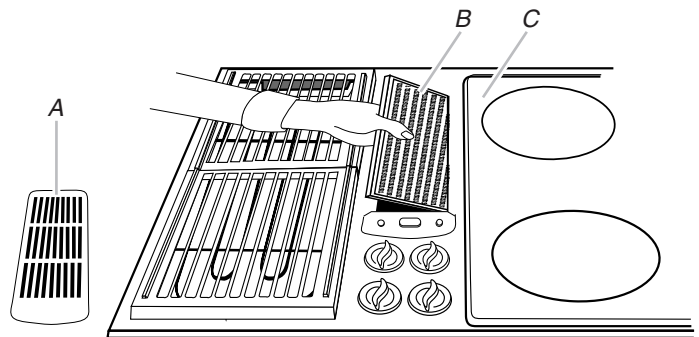
- Preheat the grill on Hi for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- For the attractive “branded” look on steaks, be sure grill is preheated.
- Allow space between food on the grill.
- Use nonmetallic spatulas or utensils to avoid damaging the nonstick grill grate finish.



- Excessive flare-ups indicate that the grill interior needs to be cleaned, or that excessive amounts of fat are in the meat, or that the meat was not properly trimmed. Only a normal amount of fat is necessary to produce the smoke needed for that smoked, “outdoor” flavor.
- Excessive fat can create cleaning and flare-up problems. Allowing excessive amounts of grease or drippings to constantly flare-up voids the warranty on the grill grates.
- If excess grease causes sustained flare-ups:
  - Turn on the fan manually.
  - Immediately turn grill controls to Off.
  - Remove meat from grill.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- Do not leave the grill unattended while cooking.
- For best results, buy top grade meat. Meat that is at least ¾" (1.9 cm) thick will grill better than thinner cuts.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- When basting meats or applying sauces to foods, remember that excessive amounts accumulate inside the grill and do not improve the food flavor. Anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be “seasoned” prior to preheating. See the “Grill Use” section.
- There are many meat marinades that will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- Steaks, chops and hamburgers should be turned only once to avoid loss of juices.
- For even cooking, foods such as chicken quarters should be turned several times.
- To check for doneness of meats and poultry, use an instant read thermometer or make a small cut in the center of the food. This will avoid loss of juices.
- To avoid damage to the grill, do not use aluminum foil, charcoal or wood chips.
- To avoid damage to cookware, do not place cookware on the grill when in use. Food should be cooked directly on the grill grate.
- Do not allow grill basin pan to become overloaded with grease.
- Clean the grill grates frequently. See the “Cooktop Care” section.

Before removing or replacing grill, make sure the control knobs are turned to OFF. Allow the grill to cool completely before handling.

## Downdraft Ventilation System



A. Vent grille (already removed)  
 B. Removable grease filter  
 C. Radiant element cartridge

The downdraft ventilation system will operate automatically on Hi while the grill element is in use.

The downdraft ventilation system consists of a vent grille, filter and vent fan. The downdraft ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop.

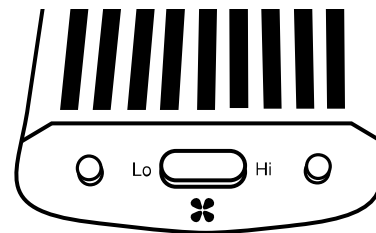
**IMPORTANT:** For optimal performance, operate downdraft ventilation system with the filter properly installed.

To avoid the buildup of grease, the filter should be cleaned often.

For more information on proper filter placement and cleaning, see “Downdraft Ventilation System” in the “General Cleaning” section.

### To Use Manually:

Push the vent fan switch to the left for Lo speed or to the right for Hi speed.



## Home Canning

Canning should be done only on the conventional coil cartridge. See the “Assistance or Service” section for information on ordering the canning element.

- Center the canner on the coil element. Canners should not extend more than ½" (1.3 cm) beyond the surface of the element.
- Do not place canner on 2 coil elements at the same time.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

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## Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element or surface burner.

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

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
<b>Aluminum</b>	<ul style="list-style-type: none"><li>■ Heats quickly and evenly.</li><li>■ Suitable for all types of cooking.</li><li>■ Medium or heavy thickness is best for most cooking tasks.</li></ul>
<b>Cast iron</b>	<ul style="list-style-type: none"><li>■ Heats slowly and evenly.</li><li>■ Good for browning and frying.</li><li>■ Maintains heat for slow cooking.</li></ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li><li>■ Heats slowly, but unevenly.</li><li>■ Ideal results on low to medium heat settings.</li></ul>
<b>Copper</b>	<ul style="list-style-type: none"><li>■ Heats very quickly and evenly.</li></ul>
<b>Earthenware</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li><li>■ Use on low heat settings.</li></ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"><li>■ See stainless steel or cast iron.</li></ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"><li>■ Heats quickly, but unevenly.</li><li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li></ul>

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## COOKTOP CARE

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### General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the cooktop is cool. Always follow label instructions on cleaning products.

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

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### CERAMIC GLASS

To avoid damage to ceramic glass, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Cooktop Polishing Creme is recommended for regular use to help avoid scratches, pitting and abrasions, and to condition the cooktop. It may be ordered as an accessory. See "Assistance or Service" to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See "Assistance or Service" to order. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

#### Cleaning Method:

#### Light to moderate soil

- Paper towels or clean damp sponge

#### Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:

Scrape sugary spills while the cooktop is still warm. You may want to wear oven mitts while doing so.

- Cooktop Polishing Creme and clean damp paper towel:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

#### Heavy soil, dark streaks, specks and discoloration

- Cooktop Polishing Creme or nonabrasive cleanser:

Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

#### Burned-on soil

- Cooktop Polishing Creme and Cooktop Scraper:

Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

#### Metal marks from aluminum and copper

- Cooktop Polishing Creme:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear but after many cleanings become less noticeable.

#### Tiny scratches and abrasions

- Cooktop Polishing Creme:

Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.



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## EXTERIOR PORCELAIN ENAMEL SURFACES

(on some models)

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

### Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad.
- All Purpose Appliance Cleaner Part Number 31682 (not included):  
See "Assistance or Service" section to order.

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## COOKTOP CONTROLS

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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.

Do not remove seals under knobs.

### Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove.
- When replacing knobs, make sure they are in the OFF position.

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## STAINLESS STEEL (on some models)

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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.

Rub in direction of grain to avoid damaging.

### Cleaning Method:

- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots.

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## COIL ELEMENTS

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### Cleaning Method:

- Damp cloth: Make sure control knobs are off and elements are cool.

Do not clean or immerse in water. Soil will burn off when hot.

For more information, see "Coil Elements and Burner Bowls."

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## BURNER BOWLS

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### Cleaning Method:

#### Chrome only

It is not recommended to wash chrome bowls in a dishwasher.

- Solution of 1 cup (125 mL) ammonia to 1 gal. (3.75 L) water:  
Soak for 20 minutes, then scrub with stainless steel-wool pad.
- Oven cleaner: Follow product label instructions.
- Mildly abrasive cleanser: Scrub with wet scouring pad.

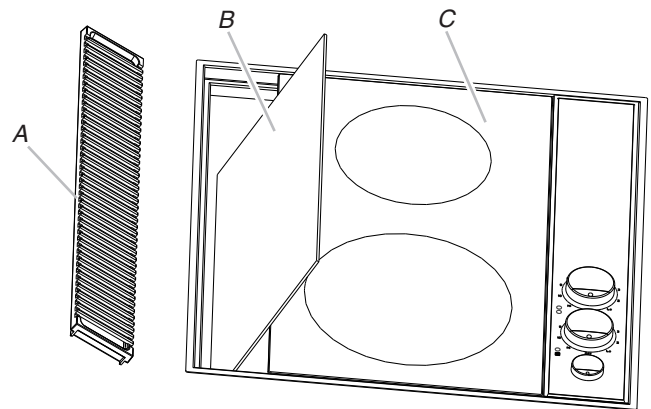
#### Porcelain enamel only

- Dishwasher

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## DOWNDRAFT VENTILATION SYSTEM

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A. Vent grille (already removed)  
B. Removable grease filter  
C. Radiant element cartridge

### Vent Grille

#### Cleaning Method:

- Grasp the opening and lift the vent grille off the cooktop.
- Wipe clean or wash in sink:  
Nonabrasive plastic scrubbing pad and mildly abrasive cleanser
- Dishwasher:  
Use mild detergent.

### Removable Grease Filter

The filter is a permanent type and should be cleaned when soiled.

#### Cleaning Method:

- Turn off the downdraft ventilation system before removing the filter.
- Remove vent grille then lift the filter out of the vent chamber.
- Clean the filter in the sink with warm water and detergent or in the dishwasher.
- Replace the filter.

The filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening. The bottom of the filter should rest against the right side of the vent chamber at the bottom.

If the filter is flat against the fan wall, ventilation effectiveness will be reduced.

### Ventilation Chamber

The ventilation chamber, which houses the filter, should be cleaned in the event of spills or when it becomes coated with a film of grease.

#### Cleaning Method:

- Mild household detergent or cleanser and paper towel, damp cloth or sponge:  
Apply detergent or cleanser to paper towel, damp cloth or sponge, not directly to the ventilation chamber.

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## GRILL ASSEMBLY

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### Basin and Basin Pan

The basin pan and basin are located under the grill element and/or cartridges. Clean the basin and basin pan after each use of the grill.

#### Cleaning Method:

- Make sure control knobs are in the “Off” position and the grates and element are cool.
- Remove grates and element. See the “Install Grill” section.
- Lift the basin pan out of the basin then lift out the basin.
- Wipe clean or wash in sink:  
Nonabrasive plastic scrubbing pad and mildly abrasive cleanser
- Dishwasher:  
Use mild detergent.

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## GRATES

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The grates are cast aluminum and have a nonstick finish. To avoid damaging the cooktop finish, food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop and grates are cool. To avoid chipping, do not bang grates against each other or hard surfaces such as cast iron cookware.

#### Cleaning Method:

- Nonabrasive plastic scrubbing pad and cleaner that state they are recommended for nonstick surfaces.  
Clean as soon as cooktop and grates are cool.

#### Dishwasher:

Use the most aggressive cycle. “Season” grates after cleaning in the dishwasher. See the “Grill Use” section.

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## GREASE JAR

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A grease jar is located below the grill basin pan under the countertop. Check periodically to avoid spillovers. The jar can be replaced with any heat tempered jar, such as a canning jar, that has a standard screw neck. See the “Assistance or Service” section for information on ordering.

- Unscrew jar to remove.

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# TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

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### Nothing will operate

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- **Has a household fuse blown, or has a circuit breaker tripped?**  
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

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### Cooktop will not operate

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- **Is the control knob set correctly?**  
Push in knob before turning to a setting.

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### Excessive heat around cookware on cooktop

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- **Is the cookware the proper size?**  
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

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### Cooktop cooking results not what expected

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- **Is the proper cookware being used?**  
See “Cookware” section.
- **Is the control knob set to the proper heat level?**  
See “Cooktop Controls” section.
- **Is the appliance level?**  
Level the appliance. See the Installation Instructions.

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### Downdraft performance not what expected

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- **Is the filter clean?**  
See “General Cleaning” section for instructions on cleaning the filter.

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# ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

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## In the U.S.A.

### If the problem is not due to one of the items listed in the “Troubleshooting” section...

Call the dealer from whom your appliance was purchased, or call Jenn-Air at **1-800-JENNAIR (1-800-536-6247)** to locate an authorized service company. When calling, please know the purchase date and the complete model and serial number of your appliance. Be sure to retain proof of purchase to verify warranty status.

If the dealer or service company cannot resolve your problem, write to:

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

Web address: [www.jennair.com](http://www.jennair.com)

Or call: **1-800-JENNAIR (1-800-536-6247)**

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call: **1-800-688-2080**.

**NOTE:** When writing or calling about a service problem, please include the following information:

1. Your name, address and daytime telephone number.
2. Appliance model number and serial number.
3. Name and address of your dealer or servicer.
4. A clear description of the problem you are having.
5. Proof of purchase (sales receipt).

User's guides, service manuals and parts information are available from Jenn-Air Brand Home Appliances, Customer eXperience Center.

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## Accessories

### Cooktop Cleaner

(ceramic glass models)  
Order Part Number 31464

### Cooktop Protectant

(ceramic glass models)  
Order Part Number 31463

### Cooktop Scraper

(ceramic glass models)  
Order Part Number WA906B

### Stainless Steel Cleaner and Polish

(stainless steel models)  
Order Part Number 31462

### All-Purpose Appliance Cleaner

Order Part Number 31682

### Electric Griddle

(black nonstick)  
Order Model Number JEA8200ADX

### Grill Cover

(textured steel in black or white)  
Order Model Number A341

### Wok Accessories

(nonstick finish, wood handles, cover, steaming rack, rice paddles, flat bottom and cooking tips)  
Order Model Number A0142

### Canning Element

(use with conventional coil cooktop only)  
Order Model Number A0145A

### Electric Grill Accessories

(element, 2 grill grates and basin liner pan)  
Order Model Number AW8000ADB

### Surface Wall Cap Dampers

Jenn-Air® 6" (15.2 cm) round surface wall cap damper  
Order Part Number A406  
Jenn-Air® 3¼" x 10" (8.3 x 25.4 cm) round surface wall cap damper  
Order Part Number A403

### Grease Collection Jar

Order Part Number 8312P120-60

### Replacement Grease Filter

Order Part Number 8312P121-60

### Conventional Coil Cartridge

Black Porcelain - Order Model Number JEA7000ADB  
Stainless Steel - Order Model Number JEA7000ADS  
White Porcelain - Order Model Number JEA7000ADW

### Halogen Cartridge

Black - Order Model Number JEA8130ADB  
White - Order Model Number JEA8130ADW

### Radiant Cartridge

Black - Order Model Number JEA8120ADB  
White - Order Model Number JEA8120ADW

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## In Canada

### If the problem is not due to one of the items listed in the "Troubleshooting" section...

Call the dealer from whom your appliance was purchased, or call Jenn-Air at **1-800-JENNAIR (1-800-536-6247)** to locate an authorized service company. When calling, please know the purchase date and the complete model and serial number of your appliance. Be sure to retain proof of purchase to verify warranty status.

If the dealer or service company cannot resolve your problem, write to:

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

Web address: [www.jennair.ca](http://www.jennair.ca)

Or call: **1-800-JENNAIR (1-800-536-6247)**.

**NOTE:** When writing or calling about a service problem, please include the following information:

1. Your name, address and daytime telephone number.
2. Appliance model number and serial number.
3. Name and address of your dealer or servicer.
4. A clear description of the problem you are having.
5. Proof of purchase (sales receipt).

User's guides, service manuals and parts information are available from Jenn-Air Brand Home Appliances, Customer eXperience Centre.

# JENN-AIR® COOKING APPLIANCE WARRANTY

## LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is 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 parts and repair labor to correct defects in materials or workmanship. 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. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

## SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Jenn-Air will pay for factory specified parts for the following components (if applicable to the product) if defective in materials or workmanship:

- Electric element
- Touch Pad and microprocessor
- Glass ceramic cooktop: if due to thermal breakage
- Electronic controls
- Magnetron tube
- Sealed gas burners

## ITEMS EXCLUDED FROM WARRANTY

### This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Jenn-Air.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Jenn-Air within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Jenn-Air servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

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

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. 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, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling us at **1-800-JENNAIR (1-800-536-6247)**. 2/13

**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name \_\_\_\_\_

Address \_\_\_\_\_

Phone number \_\_\_\_\_

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Purchase date \_\_\_\_\_

4. Les dommages imputables à : accident, modification, usage impropre ou abusif, incendie, inondation, actes de Dieu, installation fautive ou installation non conforme aux codes d'électricité ou de plomberie, ou l'utilisation de pièces consommables ou de produits nettoyants non approuvés par Jenn-Air.
5. Les défauts apparents, notamment les éraflures, les bosses, fissures ou tout autre dommage au fini du gros appareil ménager, à moins que ces dommages soient dus à des vices de matériaux ou de fabrication et soient signalés à Jenn-Air dans les 30 jours suivant la date d'achat.
6. Toute perte d'aliments due à une défaillance du réfrigérateur ou du congélateur.
7. Les coûts associés au transport du gros appareil ménager du domicile pour réparation. Ce gros appareil ménager est conçu pour être réparé à domicile et seul le service à domicile est couvert par la présente garantie.
8. Les réparations aux pièces ou systèmes résultant d'une modification non autorisée faite à l'appareil.
9. Les frais de transport pour le service d'un produit si votre gros appareil est situé dans une région éloignée où un service d'entretien Jenn-Air autorisé n'est pas disponible.
10. La dépose et la réinstallation de votre gros appareil si celui-ci est installé dans un endroit inaccessible ou n'est pas installé conformément aux instructions d'installation fournies.
11. Les gros appareils ménagers dont les numéros de série et de modèle originaux ont été enlevés, modifiés ou qui ne peuvent pas être facilement identifiés. La présente garantie est nulle si le numéro de série d'usine a été modifié ou enlevé du gros appareil ménager.

**Le coût d'une réparation ou d'un remplacement dans le cadre de ces circonstances exclues est à la charge du client.**

**CLAUSE D'EXONÉRATION DE RESPONSABILITÉ AU TITRE DES GARANTIES IMPLICITES; LIMITATION DES RECOURS**

LE SEUL ET EXCLUSIF RECOURS DU CLIENT DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE CI-DESSUS. LES GARANTIES IMPLICITES, Y COMPRIS LES GARANTIES APPLICABLES DE QUALITÉ MARCHANDE ET D'APTITUDE À UN USAGE PARTICULIER, SONT LIMITÉES À UN AN OU À LA PLUS COURTE PÉRIODE AUTORISÉE PAR LA LOI. JENN-AIR N'ASSUME AUCUNE RESPONSABILITÉ POUR LES DOMMAGES FORTUITS OU INDIRECTS. CERTAINES JURIDICTIONS NE PERMETTENT PAS L'EXCLUSION OU LA LIMITATION DES DOMMAGES FORTUITS OU INDIRECTS, OU LES LIMITATIONS DE LA DURÉE DES GARANTIES IMPLICITES DE QUALITÉ MARCHANDE OU D'APTITUDE À UN USAGE PARTICULIER, DE SORTE QUE CES EXCLUSIONS OU LIMITATIONS PEUVENT NE PAS S'APPLIQUER DANS VOTRE CAS. CETTE GARANTIE VOUS CONFÈRE DES DROITS JURIDIQUES SPÉCIFIQUES ET VOUS POUVEZ ÉGALEMENT JOUIR D'AUTRES DROITS QUI PEUVENT VARIER D'UNE JURIDICTION À UNE AUTRE.

Si vous résidez à l'extérieur du Canada et des 50 États des États-Unis, contactez votre marchand Jenn-Air autorisé pour déterminer si une autre garantie s'applique.

Si vous avez besoin de service, voir d'abord la section "Dépannage" du Guide d'utilisation et d'entretien. Après avoir vérifié la section "Dépannage", de l'aide supplémentaire peut être trouvée en vérifiant la section "Assistance ou service" ou en nous appelant au **1-800-JENNAIR (1-800-536-6247)**.

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**Conservez ce manuel et votre reçu de vente ensemble pour référence ultérieure. Pour le service sous garantie, vous devez présenter un document prouvant la date d'achat ou d'installation.**

Inscrivez les renseignements suivants au sujet de votre gros appareil ménager pour mieux vous aider à obtenir assistance ou service en cas de besoin. Vous devrez connaître le numéro de modèle et le numéro de série au complet. Vous trouverez ces renseignements sur la plaque signalétique située sur le produit.

Nom du marchand \_\_\_\_\_  
 Adresse \_\_\_\_\_  
 Numéro de téléphone \_\_\_\_\_  
 Numéro de modèle \_\_\_\_\_  
 Numéro de série \_\_\_\_\_  
 Date d'achat \_\_\_\_\_