



PRO-STYLE® DUAL FUEL CONVECTION RANGES USE AND CARE GUIDE

CUISINIÈRES À CONVECTION À BI-COMBUSTIBLE PRO-STYLE® GUIDE D'UTILISATION ET D'ENTRETIEN









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

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-JENNAIR (1-800-536-6247)** or visit our website at www.jennair.ca.

Au Canada, pour assistance, installation ou service, composez le **1-800-JENNAIR (1-800-536-6247)**
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Table of Contents

SAFETY INFORMATION	3
 The Anti-Tip Bracket	4
PARTS AND FEATURES	6
 Range	6
Oven Interior.....	7
Electronic Oven Controls	7
COOKTOP FEATURES	8
 Burners.....	8
Chrome Electric Griddle.....	9
USING YOUR OVEN	10
 Control Panel.....	10
Display.....	10
Interactive Touch Display	10
Kitchen Timer	10
Setup Menu.....	11
Know Your Oven	16
Cooking Modes.....	18
Special Modes	23
CARE AND CLEANING	28
 Cooktop Surface.....	28
Sealed Surface Burners.....	28
Porcelain-Coated Grates and Caps	29
Griddle.....	29
Cooktop Controls.....	30
Stainless Steel.....	30
Control Panel.....	30
Door Exterior	30
Door Interior	31
Oven Racks.....	31
Oven Cavity.....	31
Self-Cleaning the Oven.....	31
Oven Lights	34
TROUBLESHOOTING	35
	
ASSISTANCE OR SERVICE	37
	
ACCESSORIES	37
	
WARRANTY	38



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.

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

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.



SAFETY INFORMATION

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 the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

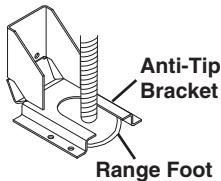
A child or adult can tip the range and be killed.

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

Re-engage the anti-tip bracket if the 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.



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.

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.
- **WARNING:** TO REDUCE THE RISK OF BURNS, DO NOT MOVE THE RANGE WHILE HOT. THIS RANGE IS PROVIDED WITH WHEELS TO FACILITATE MOVEMENT. TO REDUCE THE RISK OF INJURY DUE TO TIPPING OF THE APPLIANCE, VERIFY THE REINSTALLATION OF THE RANGE INTO THE ANTI-TIP DEVICE PROVIDED, AND EXTEND LEVELING FEET AFTER RETURNING THE RANGE TO THE ORIGINAL INSTALLED POSITION.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **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.
- 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.
- 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 range-top service without breaking due to the sudden change in temperature.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFETY INSTRUCTIONS

- 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.
 - 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.
 - Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
 - Disconnect the electrical supply before servicing the appliance.
 - Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
 - Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
 - Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- 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. Wipe off all excessive spillage before initiating the cleaning cycle.
- For units with ventilating hood –**
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
 - When flambéing foods under the hood, turn the fan on.

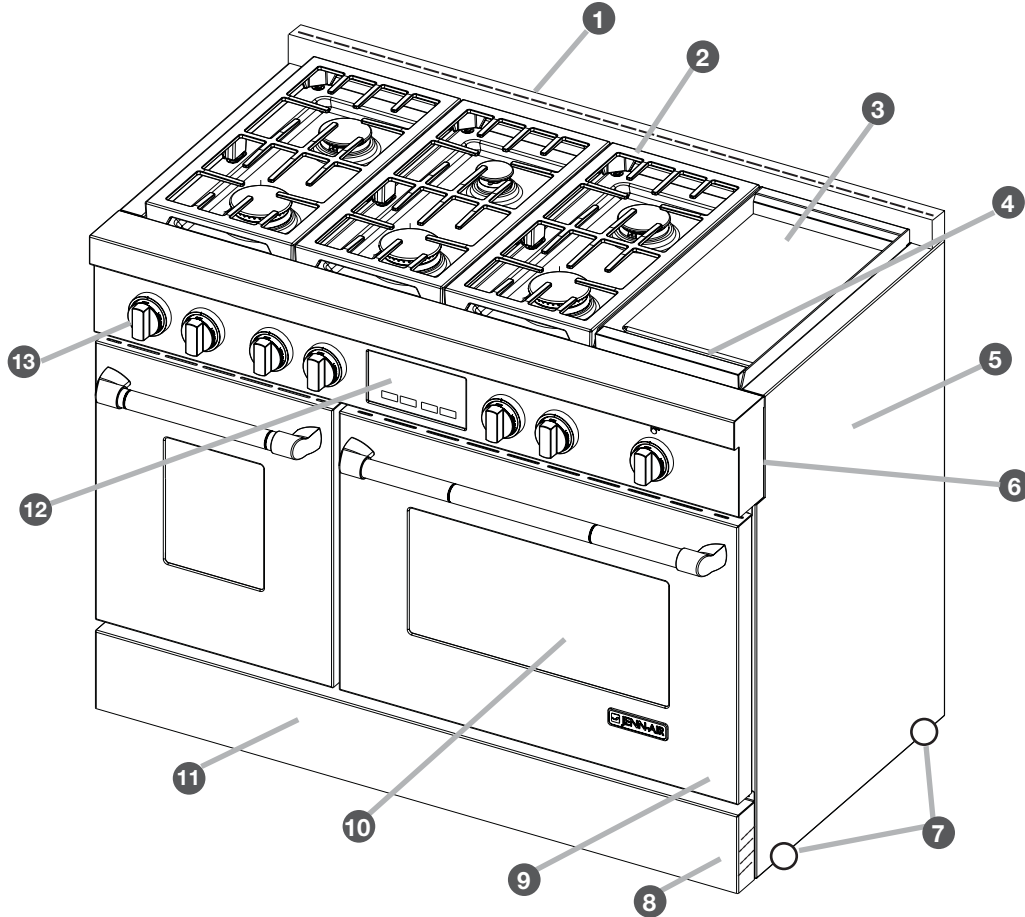
SAVE THESE INSTRUCTIONS



PARTS AND FEATURES

These instructions cover several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model. Refer to these instructions or the Frequently Asked Questions (FAQs) section of our website at www.jennair.com for more detailed instructions. In Canada, refer to the Customer Service Section at www.jennair.ca.

RANGE



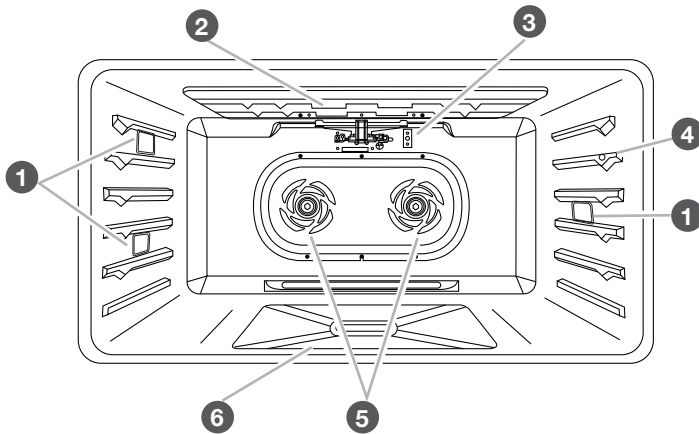
48" (121.9 cm) range shown

- | | |
|-------------------------------------|------------------------------|
| 1 Island trim | 8 Leveling rods |
| 2 Cooktop grate | 9 Oven doors |
| 3 Electric griddle (on some models) | 10 Window |
| 4 Drip tray | 11 Lower panel/kick plate |
| 5 Side panels | 12 Touch-screen oven control |
| 6 Console panel | 13 Control knobs |
| 7 Roller feet | |

See the "Accessories" section for additional attachments and options.



OVEN INTERIOR



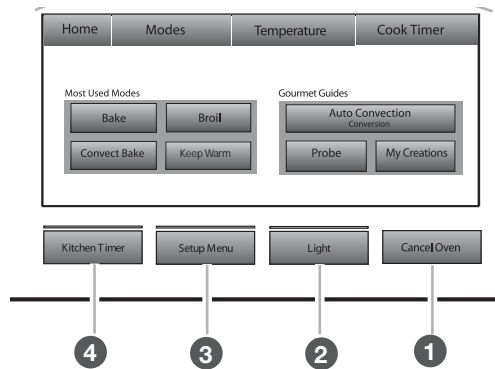
- 1 Halogen lights
- 2 Broil elements with broil reflector
- 3 Oven cavity sensor
- 4 Temperature probe jack (not available in the left oven cavity on 48" [121.9 cm] models)
- 5 Convection fan(s)
- 6 Bake burner cover

ELECTRONIC OVEN CONTROLS

The oven's controls are accessed through its control panel and interactive-touch display.

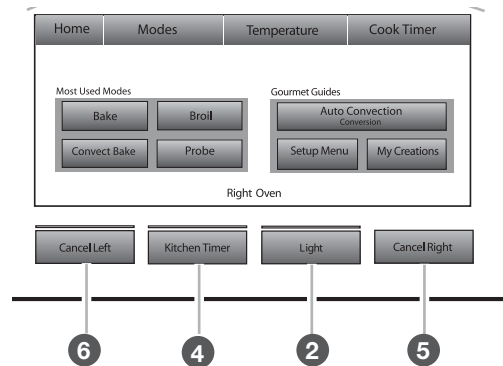
NOTE: Due to the sensitivity of the control panel, see the "Care and Cleaning" section for special instructions for cleaning.

30" (76.2 CM) AND 36" (91.4 CM)



- 1 Cancel oven
- 2 Oven light
- 3 Set-up menu

48" (121.9 CM)



- 4 Kitchen timer
- 5 Cancel right oven
- 6 Cancel left oven



COOKTOP FEATURES

BURNERS

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

BTU/hr	BURNER APPEARANCE	FEATURES
Ultra-Power stacked burner		This burner has an upper and lower level of flame. The Power Hi setting uses both flame levels at full power to provide the highest heat. It is ideal for cooking large quantities of food or liquid and using large pots and pans. The Simmer Hi and Lo settings use the upper flame only.
Medium burner		This burner is ideal for cooking smaller quantities of food and melting chocolate or butter.
Simmer burner		This burner reaches a low of 500 BTU/hr. It provides the gentle low temperatures required for simmering soups, stewing, and melting delicate ingredients like butter, cheese, and chocolate.

Igniting Burners:

- Electric igniters automatically light the surface burners when control knobs are turned to LITE.
- Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without any cookware on the grate.
- Visually check that the burner has lit. If the burner does not ignite, listen for the clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown fuse.
- Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.
- When the control knobs for any small or medium burner are turned to the Lite position, all small and medium burners will click. When the control knob for the large burner is turned to the Lite position, these burners will click independent of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.

REMEMBER: When range is in use or during the Self-Cleaning cycle, the entire cooktop area may become hot.

Flame-Sensing™ Reignition Feature

During cooktop use, if one or more burners are extinguished due to external causes (such as a water spill, wind, or ventilation draft), the ignition system will turn on to reignite the flame. When the flame comes back on, the system will stop sparking. If the draft in the room is not removed, occasional sparking may continue. Sparking may also occasionally occur when using the low setting on a burner.

To Set a Burner:

1. Push in and turn counterclockwise

to LITE.

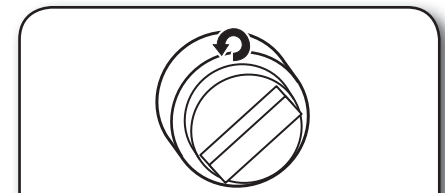
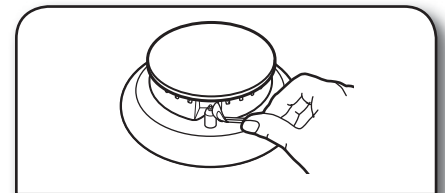
2. Turn knob counterclockwise

between HI and LO.

Push in one more time to get from LO to Simmer HI.

In Case of Power Failure

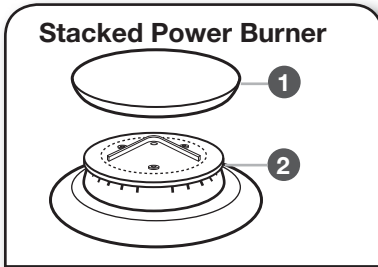
Hold a lit match near a burner and turn knob counterclockwise to HI. After burner lights, turn knob to desired setting.



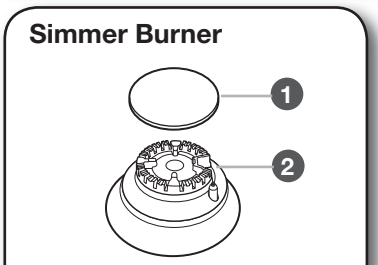
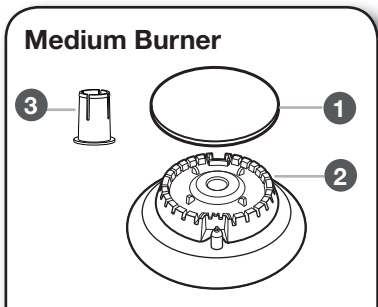


Sealed Surface Burners

Sealed surface burners are designed to minimize gaps and seams that can allow liquids and spills to get under the cooktop. This design makes cleanup quick and easy.



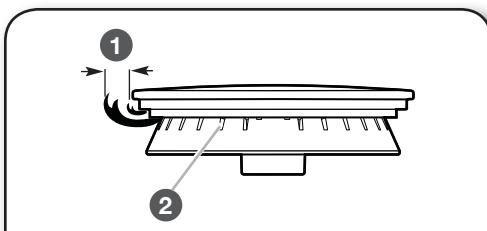
- 1 Burner cap
- 2 Burner base
- 3 Choke (for use with medium burner, propane only)



IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover, and routinely remove and clean the caps according to the "Care and Cleaning" section.

Gas opening: Gas must flow freely throughout the gas opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas opening. Keep spillovers out of the gas opening by always using a burner cap.



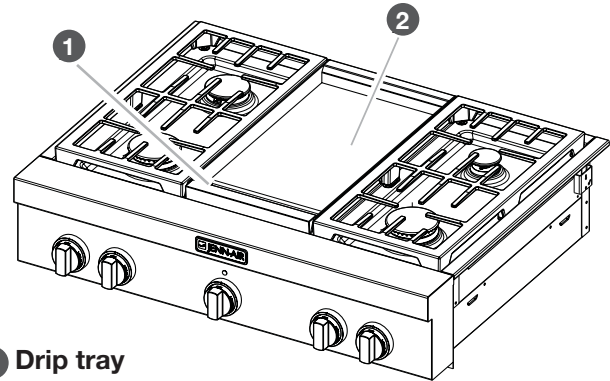
- 1 1-1/2" (2.5-3.8 cm)
- 2 Burner ports

Burner Ports:

Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

CHROME ELECTRIC GRIDDLE (on some models)

The chrome electric griddle provides the perfect cooking surface for grilled sandwiches, pancakes, eggs, burgers, sautéed vegetables, and many more family favorites. The attractive low-stick surface is designed to make cleanup easy.



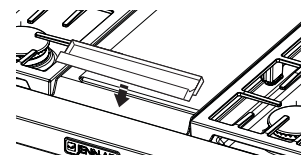
- 1 Drip tray
- 2 Griddle

The chrome electric griddle system provides an evenly heated cooking surface.

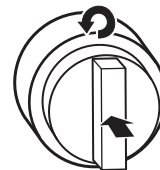
- Be sure plastic film has been removed and wash with hot water before first use.
- To avoid scratching the griddle, do not place any pots or pans on the griddle. Use only heat-resistant plastic or wooden utensils.
- The griddle surface is ready to use and does not need to be seasoned.
- Pouring cold water on a hot griddle may warp the griddle, resulting in an uneven cooking surface.

To Use:

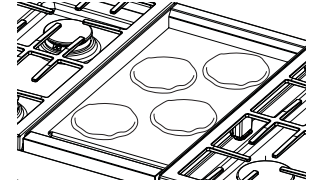
1. Position drip tray.



2. Push in and turn knob.



3. Place food on griddle



and cook to desired doneness.

The griddle light will turn off when the griddle has finished preheating. The griddle light will turn on and off during use to indicate that the griddle element is maintaining the selected surface temperature.



USING YOUR OVEN


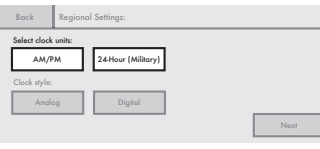
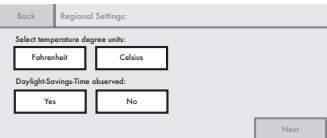
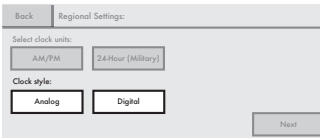
CONTROL PANEL


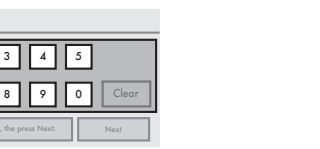
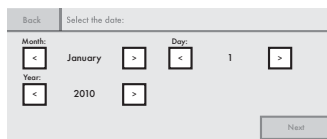

The control panel houses the control menu and function controls. The control keypads are very sensitive and require only a light touch to activate.

For more information about the individual controls, see their respective sections in these instructions.

Welcome Guide

This appears on the display the first time the oven is powered up. The Welcome Guide allows you to set up your new oven.

<h3>1. Select language.</h3> 	<h3>3. Select clock units.</h3> 
<h3>2. Select temperature units and daylight savings.</h3> 	<h3>4. Set clock style.</h3> 

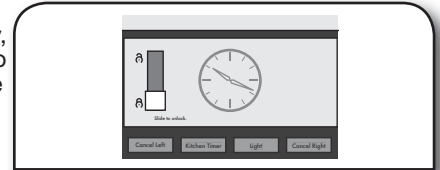
<h3>5. Enter current clock time.</h3> 	<h3>7. Select screen appearance.</h3> 
<h3>6. Select today's date.</h3> 	<h3>7. Select screen appearance.</h3> 

DISPLAY

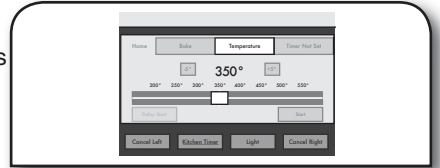
- When the oven(s) are in use (Active mode), the display shows the clock, mode, oven temperature, and timer, if set. If the timer is not set, you can set it from this screen.



- After approximately 2 minutes of inactivity, the display will go into Standby (sleep) mode and the backlight of the display will dim. When the oven is in operation, the display will remain active.
- During programming, the display shows menus and the appropriate selections for the respective cooking function.



Slide up bar to unlock screen and return to Home screen.



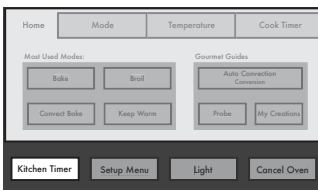
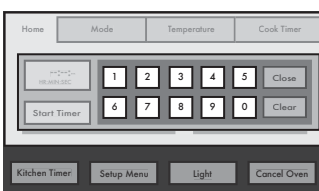



Example for Bake menu

INTERACTIVE TOUCH DISPLAY

From the Home and Modes menu, all automatic cooking programs can be activated; all manual cooking can be programmed; settings can be adjusted; and instructions, preparation, and tips can be accessed.

KITCHEN TIMER

The Kitchen Timer is an independent timer not associated with the Cook Timers.

<h3>1. Touch KITCHEN TIMER.</h3>  <p>30" (76.2 cm) and 36" (91.4 cm) models shown</p>	
<h3>2. Enter desired time.</h3> 	<h3>4. Touch START TIMER.</h3>  <p>When time reaches 0:00, tones will sound.</p>
<h3>3. Touch CLEAR to reset time.</h3>  <p>This clears Kitchen Timer back to (---:--:--).</p>	<h3>5. Touch OK or CLEAR, and then CLOSE.</h3>  <p>This exits and clears display.</p>



To Add Extra Time when Time Expires:

1. Touch ADD MORE TIME.

2. Enter time, and then touch START TIMER.

To unlock keypads/screens:

Slide up bar.

Slide to unlock.

To Adjust Kitchen Timer while Running:

1. Touch ADJUST.

2. Enter new time, and then touch START TIMER.

Automatic Lock

To activate:

1. Touch AUTOMATIC LOCK.

2. Touch ON and then SAVE.

3. Slide up bar to unlock

to continue using the control after setting Automatic Lock.

To Exit while Kitchen Timer Is Running:

1. Touch ADJUST.

2. Touch CLEAR and then CLOSE.

To deactivate:

Touch OFF and SAVE.

SETUP MENU

This oven provides the ability to control several of the default settings and access information through the on-screen display.

1. Touch SETUP MENU.

2. Use up and down arrows.

48" (121.9 cm) model shown

Lets you view and access settings. If the oven is in use, Setup Menu is disabled.

Setting Time

1. Touch SET TIME.

2. Enter time, and then touch SAVE.

Self-Clean

This setting is disabled while oven is in use.

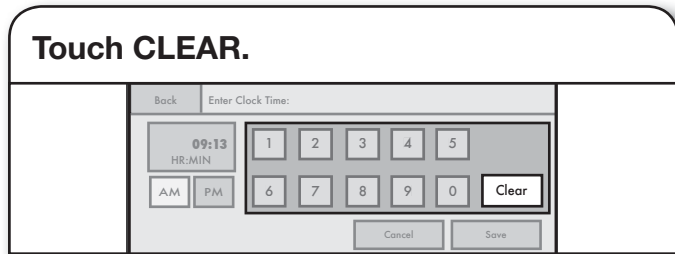
Lock Keypads Now

This function allows all the keypads to be locked. It is automatically disabled if the Kitchen Timer is running or the oven is in use.



USING YOUR OVEN

To clear clock to 00:00:



Setting Date

1. Touch SET DATE. **2. Choose date, and then touch SAVE.**

Setting Sound Volume

1. Touch SOUND VOLUME. **2. Adjust sounds, and then touch SAVE.**

Use the slider bar to adjust timer/alert or keypad-press sound levels. Then touch ON/OFF to toggle between settings for start-up and shut-down sounds.

When ON, the oven will make a sound when it transitions in and out of Idle mode. When OFF, no sound will be made.

NOTE: If the Cancel keypad is touched, the sound settings will go to the recommended level.

Setting Clock Options

1. Touch the down arrow keypad, and then touch CLOCK OPTIONS. **2. Select clock units and style, and then touch SAVE.**

Setting Screen Appearance

1. Touch the down arrow keypad, and then touch SCREEN APPEARANCE. **2. Select screen appearance, and then touch SAVE.**

Select the screen appearance to match your oven.

Setting Screen Brightness

1. Touch the down arrow keypad, and then touch SCREEN BRIGHTNESS. **2. Adjust screen brightness and idle setting, and then touch SAVE.**

Use slider bar. Choose "DIM THE SCREEN" or "TURN OFF THE SCREEN" for use when oven has been idle for 5 minutes.

NOTE: If the Cancel keypad is touched, the screen brightness will go to the recommended level.

Setting Language

1. Touch the down arrow keypad, and then touch LANGUAGE. **2. Select language, and then touch SAVE.**

NOTE: Touch the Cancel keypad to return to the default setting.

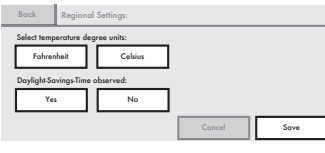


Making Regional Settings

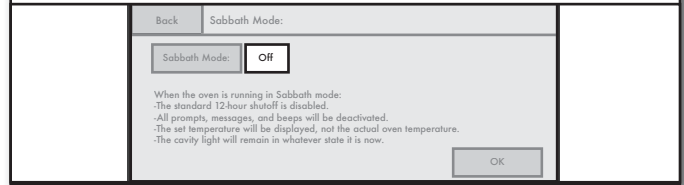
1. Touch the down arrow keypad, and then touch REGIONAL SETTINGS.



2. Select temperature units and daylight savings, and then touch SAVE.



2. Turn on Sabbath mode.



Read on-screen instructions and touch OFF to turn Sabbath mode on.

On 48" (121.9 cm) ranges, touch Left Oven or Right Oven keypad to select oven to set up.

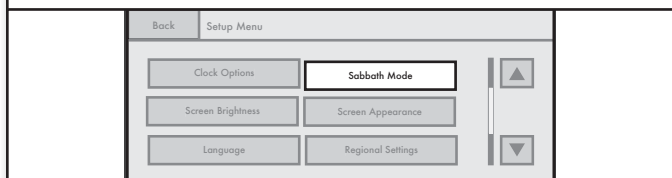
Sabbath Mode

- The Sabbath mode sets the oven to remain ON in a bake setting until turned off.
- A timed Sabbath mode can also be set to keep the oven ON for only part of the Sabbath.
- When the Sabbath mode is set, only the number, start, and cancel keys will function.
- No tones will sound and the display will not show messages or temperatures changes.
- The heat source icons will appear lit on the oven display throughout the Sabbath mode.
- 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.
- If a power failure occurs when the Sabbath mode is set, the oven will remain in Sabbath mode but will no longer be actively cooking. When power returns, the display will read "SABBATH MODE – Power outage has occurred." Touch CANCEL to return to the normal operating mode (non-Sabbath mode, not cooking).
- The Sabbath mode must be enabled each time it is used.
- Sabbath mode disables the 12-hour shutoff. All lights and displays are disabled so that no visible activity takes place when the oven door is opened.

NOTE: If you touch Sabbath mode while the temperature probe is set, the message "Probe not inserted" appears. Remove the probe and touch NEXT to enter the Sabbath mode. Touch CANCEL to return to the Bake mode.

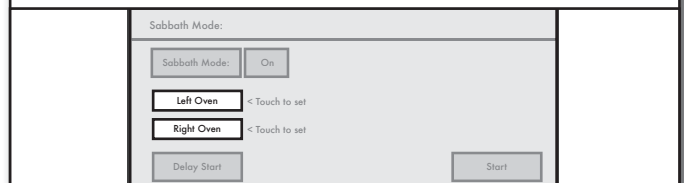
To Use Sabbath Mode:

1. Select SABBATH MODE.



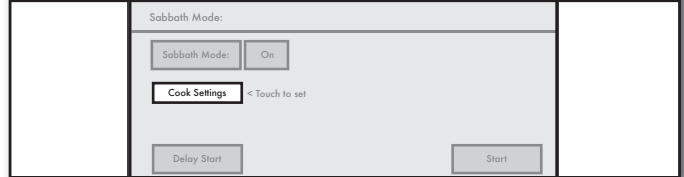
Use scroll bar until Sabbath mode appears and touch SABBATH MODE.

3. Select oven to set up.

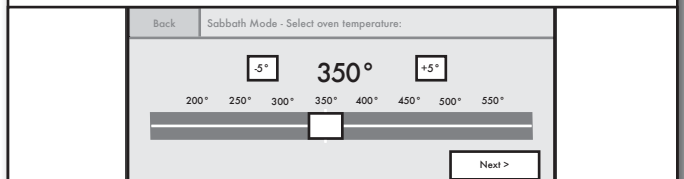


For single ovens:

Touch COOK SETTINGS.

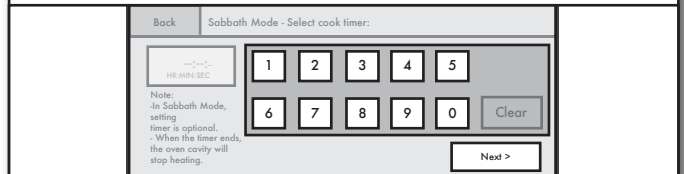


4. Select desired oven temperature, and then touch NEXT.



Use slider to enter desired temperature or touch -5°F (-1°C) or +5°F (+1°C) to decrease or increase the temperature.

5. If desired, set Cook Timer, and then touch NEXT (even if a Cook Timer is not desired).



On 48" (121.9 cm) ranges, repeat steps 1 through 5 to set the second oven, if desired.



USING YOUR OVEN

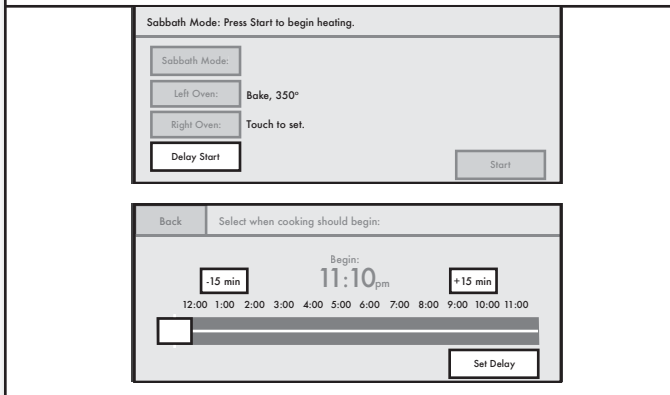
⚠️ WARNING

Food Poisoning Hazard

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

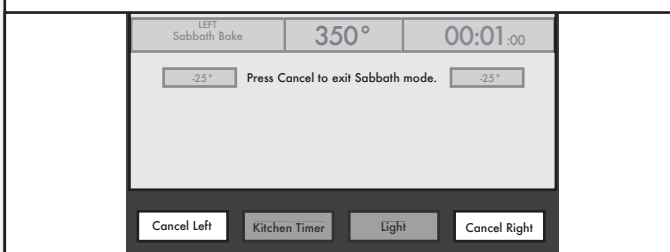
Doing so can result in food poisoning or sickness.

6. (Optional) Set desired time.



Touch DELAY START, use slide bar, and touch SET DELAY. When the start time is reached, the oven will automatically turn on.

7. Turn off oven.



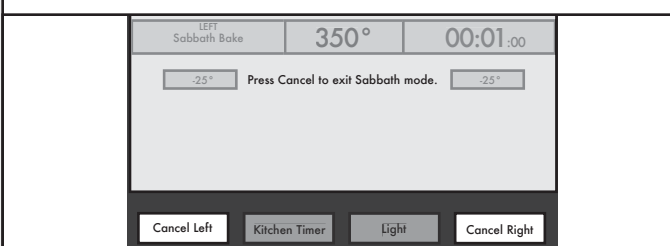
Touch CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off oven.

To Disable Sabbath Mode:

Sabbath mode will automatically be disabled when a cook time ends,

OR

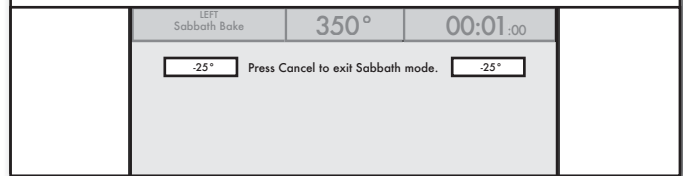
Touch CANCEL.



To Change Temperature:

The oven temperature can be changed when the oven(s) are in Sabbath mode. No tones will sound and the display will not change.

Touch -25°F (-14°C) or +25°F (+14°C).

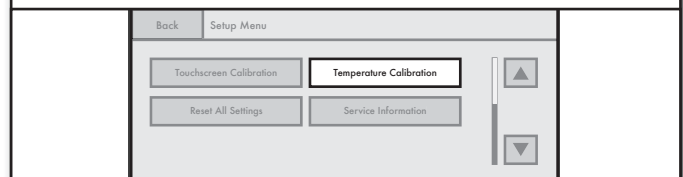


Touch -25°F (-14°C) or +25°F (+14°C) keypad once for each 25°F (14°C) temperature change desired.

NOTE: On double ovens, if both ovens are operating in Sabbath mode, the temperature of each oven can be changed independently.

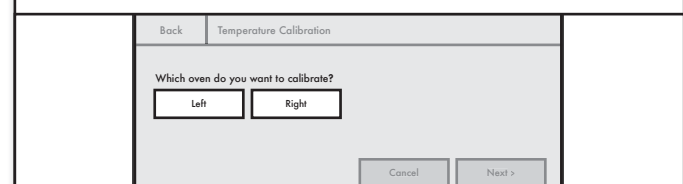
Making Temperature Calibrations

1. Touch TEMPERATURE CALIBRATION.

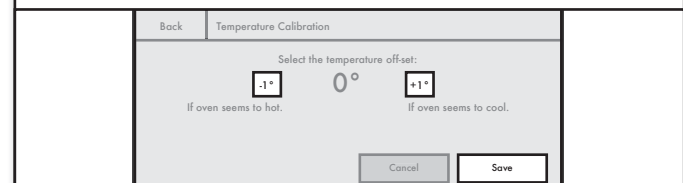


On 48" (121.9 cm) ranges only, select which oven to calibrate by touching LEFT or RIGHT.

2. Select oven.



3. Select temperature offset, and then touch SAVE.

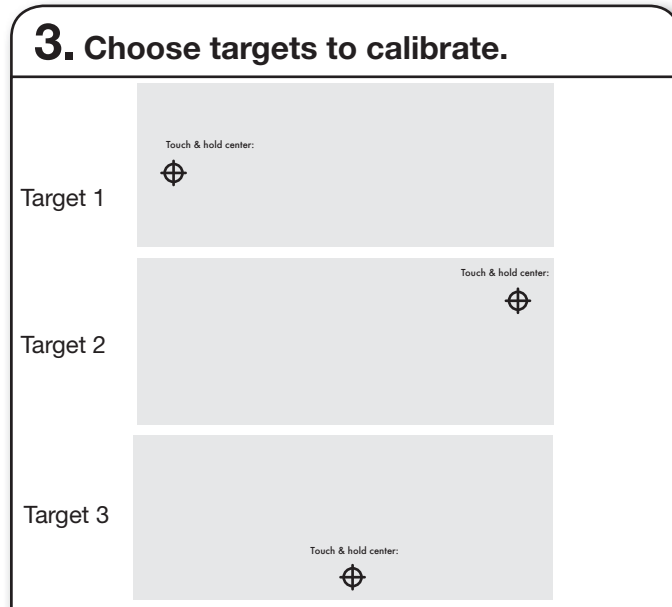
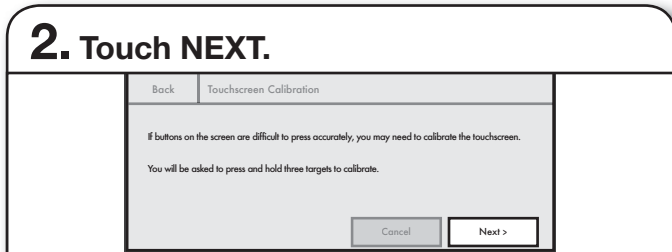
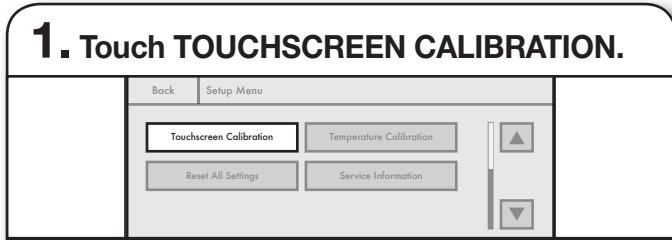


Press -1° keypad if oven seems too hot or +1° keypad if oven seems too cold. The oven can be adjusted $\pm 35^\circ\text{F}$.

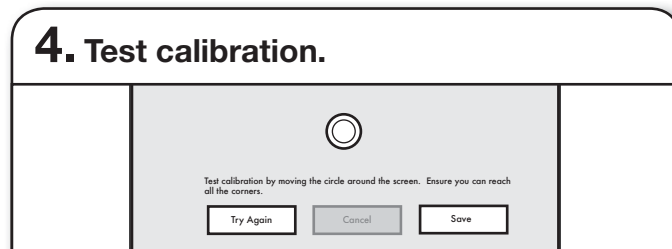


Making Touchscreen Calibrations

IMPORTANT: If the keypads on the screen are difficult to touch accurately, you may need to calibrate the touchscreen.



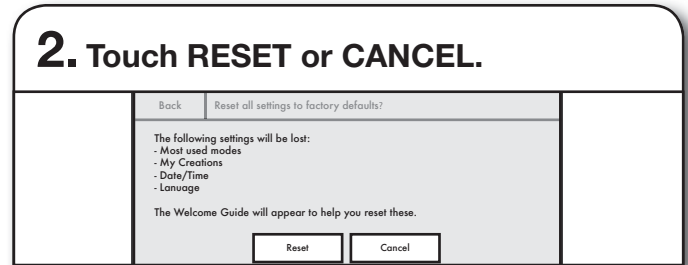
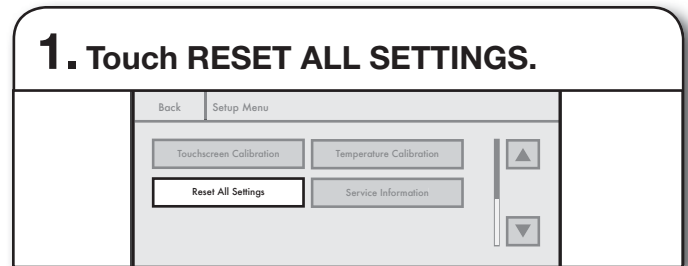
Touch, hold, and release 3 different targets to calibrate. Touch targets again within 10 seconds. If calibration fails, the process will restart at Step 2.



Test calibration by moving the circle around the screen. Ensure you can reach all the corners. Touch TRY AGAIN to run calibration again or touch SAVE to save the setting.

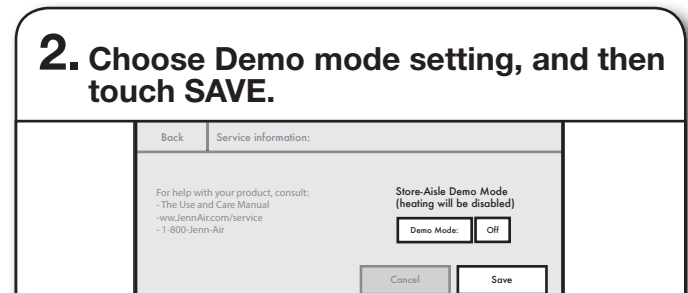
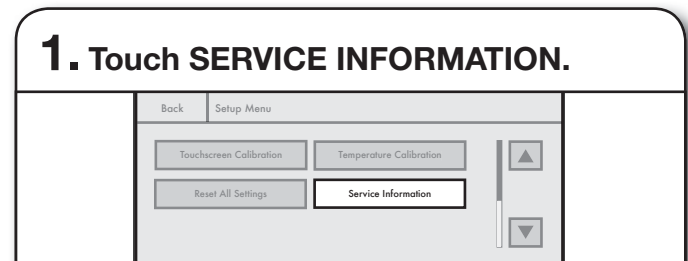
NOTE: If the Cancel keypad is touched, the Touchscreen Calibration will be canceled.

Resetting All Settings to Factory Defaults



If Reset is touched, the following settings will be lost: most-used modes, My Creations, Date/Time, Temperature Units, and Language. You will be returned to the Welcome Guide to reset settings.

Getting Service Information



Choose ON or OFF for Demo mode.

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

NOTE: If CANCEL is touched, the Service Information will go back to the default setting.



USING YOUR OVEN

KNOW YOUR OVEN

- Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.
- During oven use, the heating elements will not remain on but will cycle on and off throughout oven operation.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. 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.

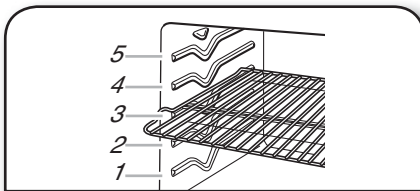
- For best cooking results, do not cover rack with foil because air must be able to move freely.

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.

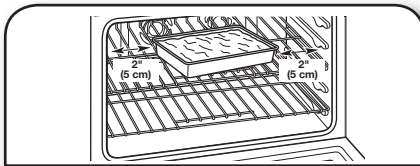
Racks

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



Bakeware

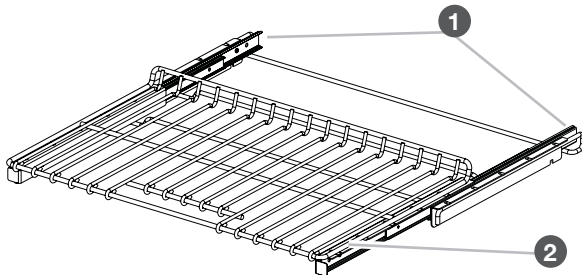
To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls.



Extendable Roller Rack

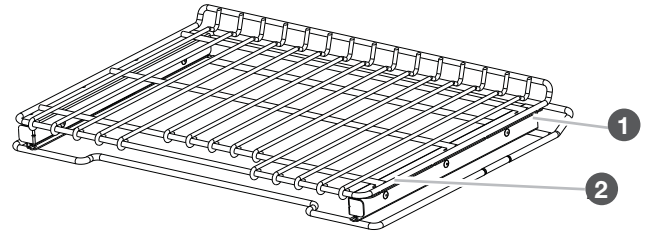
The extendable roller rack allows easy access to position and remove food in the oven. It can be used in rack positions 1 through 4. The extendable roller rack will not fit in position 5.

Open Position



- 1 Extendable roller rack
- 2 Sliding shelves

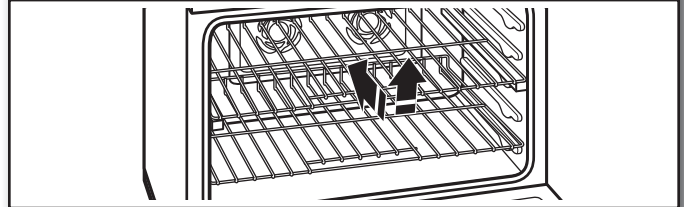
Closed and Engaged Position



- 1 Extendable roller rack
- 2 Sliding shelves

To remove the Extendable Roller Rack:

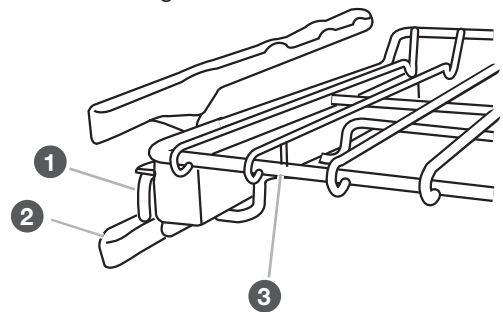
1. Lift up rack/shelf front and slide in.



Rack must be closed and engaged with sliding shelf. Using 2 hands, lift up on front edge of rack and sliding shelf together. Slowly push both to back wall of oven.

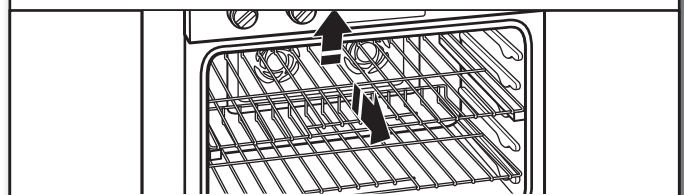
The front edge of the sliding shelf should sit on the rack guide located on the sides of the oven.

The front edge of the rack and the sliding shelf should be higher than the back edge.



- 1 Sliding shelf
- 2 Rack guide
- 3 Extendable roller rack

2. Lift up rack/shelf rear.

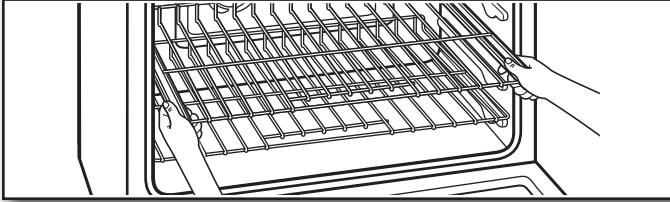


Using 2 hands, lift up back of rack and sliding shelf so that back and front are level on rack guide. Pull out.



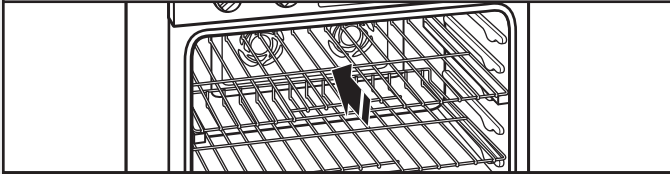
To Replace the Extendable Roller Rack:

1. Place on rack guide.



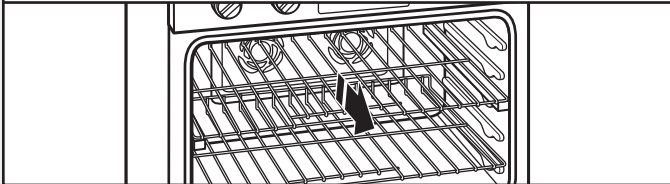
Using 2 hands, grasp front of the closed rack and sliding shelf. Place the closed rack and sliding shelf on the rack guide.

2. Slide in rack/shelf.



Slowly push the rack and sliding shelf to the back of oven until the back edge of the sliding shelf drops.

3. Pull rack/shelf forward.



Pull the rack and sliding shelf slightly forward until the front edge drops and the sliding shelf is on the rack guide.

Know your Racks

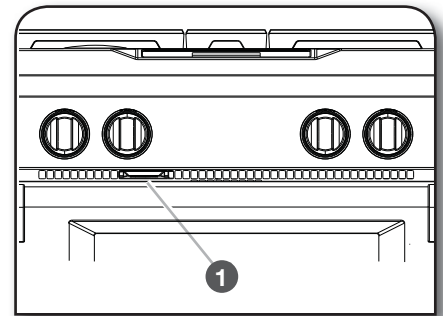
- To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack.
- Do not clean the extendable roller rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.
- See the "Care and Cleaning" section for more information.

Meat Thermometer

On models without a temperature probe, use a meat thermometer to determine whether meat, poultry, and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. A meat thermometer is not supplied with this appliance. Follow manufacturer's directions for using a meat thermometer.

Oven Vent

The oven vent should not be blocked or covered since it allows the release of hot air and moisture from the oven. 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.



1 Oven vent

Cooling Fan

The oven has a 2-speed cooling fan motor.

When the oven temperature reaches 475°F (246°C) or is in the Self-Cleaning cycle, the fan will operate at its highest speed to increase airflow and better exhaust the hotter air through the oven vent(s). An increase in noise may be noticeable until the oven cools.



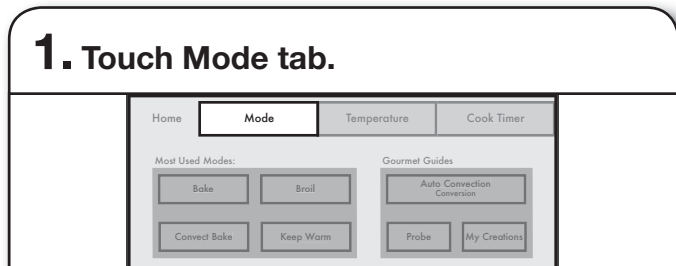
USING YOUR OVEN

COOKING MODES

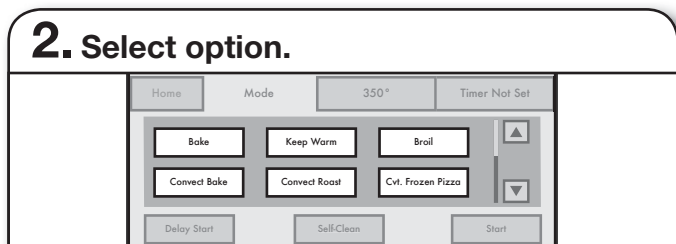
(BAKE, BROIL, KEEP WARM, CONV BAKE, CONV PASTRY, CONV ROAST, CONV/SLOW ROAST, CONV FROZEN PIZZA, PROOF, RAPID PROOF)

The Home tab allows for easy access to the most-used modes and Culinary Assistants.

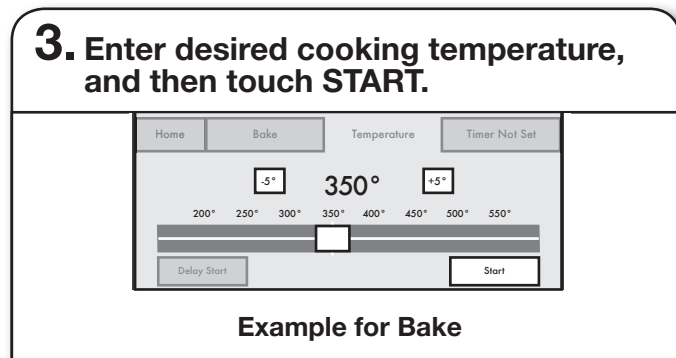
1. Touch Mode tab.



2. Select option.



3. Enter desired cooking temperature, and then touch START.



Example for Bake

Move slider to enter a desired cooking temperature or touch -5°F (-1°C) or +5°F (+1°C) keypads.

NOTE: See the desired cooking mode in the “Cooking Mode” section for more information.

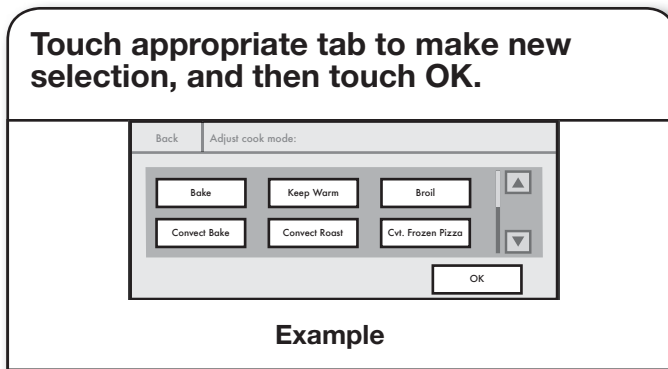
OPTIONS:

Cook Timer — See the “Cook Timer” section.

Delay Start — See the “Delay Start” section.

Changing a Mode, Temperature, or Cook Time while Oven Is Active

Touch appropriate tab to make new selection, and then touch OK.

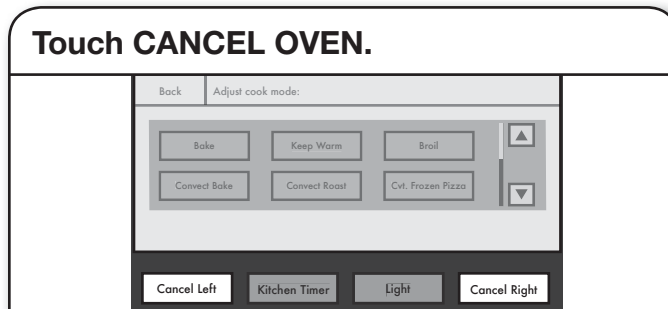


Example

Follow the instructions for the selected mode. See the desired cooking mode in the “Cooking Mode” section for more information.

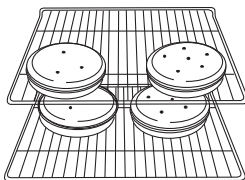
To Turn Off Oven:

Touch **CANCEL OVEN.**



Touch CANCEL LEFT or CANCEL RIGHT on 48" (121.9 cm) models.



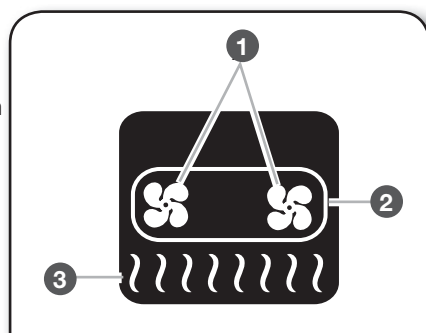
BAKED GOODS	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	TIPS
Cakes	Bake, Convection Bake	Three racks — 1, 3, 5 Two racks — 2 and 4 One rack — 3	 <p>For best results when baking cakes on 2 racks, place the cakes on the racks as shown.</p>
Cookies	Bake, Convection Bake	Three racks — 1, 3, 5 Two racks — 2 and 4, 1 and 4 (Convection Bake only) One rack — 3	

BAKE

The Bake mode relies primarily on heat from the lower bake element and radiant heat from the oven cavity to produce the perfect conditions for cakes, cookies, quick breads, yeast breads, meatloaf, and baked desserts. This mode is perfect for foods that require both upper and lower browning.

Know Your Bake Mode

- During baking, the appropriate heating elements and fan(s) will cycle on and off in intervals to maintain the oven temperature.
- Bake is used to cook up to 2 racks of food.
- For best results, allow the oven to preheat prior to placing food in the oven.
- If the oven door is opened during baking, the bake burner will turn off approximately 30 seconds after the door is opened. It will turn on again approximately 30 seconds after the door is closed.



- 1 Convection fan
- 2 Convection element
- 3 Bake element

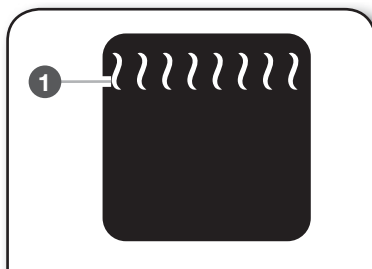
BROIL

The Broil mode uses intense heat from above to cook foods quickly and is ideal when you want rich, flavorful browning of exterior surfaces. Use for steak, chicken, pork, fish, or vegetables like onions and peppers. This mode can also brown and crisp desserts or casserole toppings.

Know Your Broil Mode

NOTE: This feature is not available on the left oven on 48" (121.9 cm) models.

- Broiling uses direct radiant heat to cook food.
- The broil burner cycles on and off in intervals to maintain the oven temperature.



- 1 Broil

- If the oven door is opened during broiling, the broil element will turn off in approximately 30 seconds. When the oven door is closed, the elements will come back on approximately 30 seconds after the door is closed.
- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the broiler pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- When broiling, changing the temperature allows more precise control. Lowering the temperature causes food to cook slower. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broiling temperatures.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry, or meat may not need to be turned.
- After broiling, remove the pan of food from the oven. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

To Use Broil:

It is not necessary to wait for the oven to preheat before putting food in unless recommended in the recipe. Position food on the grid on the broiler pan, then place pan in the center of the oven rack with the longest side parallel to the door. Continue with setting steps in the "Cooking Modes" section.

Keep Warm™ Option

The Keep Warm™ option allows hot cooked foods to stay at serving temperature. It can also be used at the end of a timed cook.

⚠ 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.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm™ function.

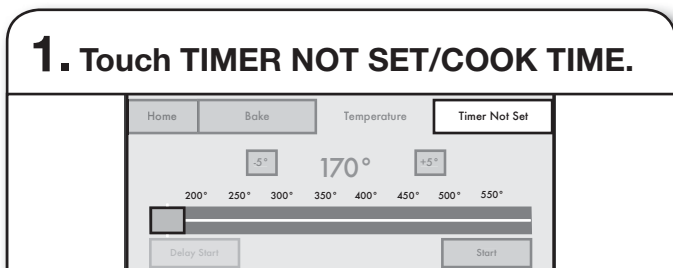


USING YOUR OVEN

To Use Keep Warm™ Option at the End of a Cooking Cycle:

During setup of cooking cycle:

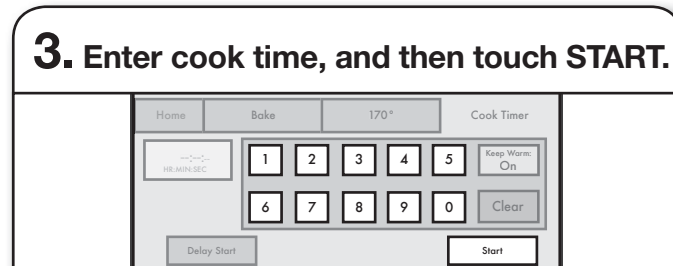
1. Touch TIMER NOT SET/COOK TIME.



2. Set KEEP WARM to ON.



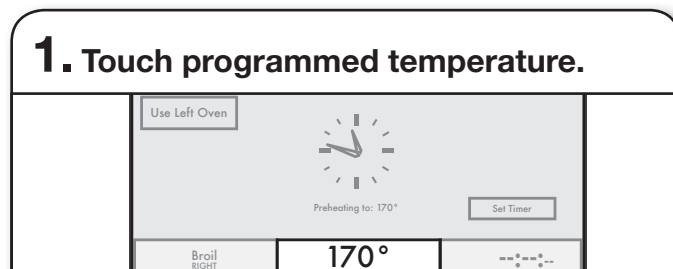
3. Enter cook time, and then touch START.



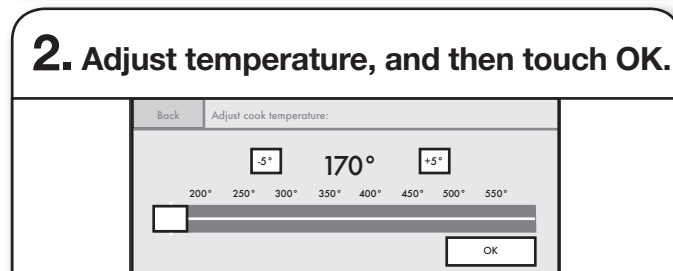
The oven will automatically go into Keep Warm™ mode when the cook timer ends.

To change the Keep Warm™ temperature during the Keep Warm™ cycle:

1. Touch programmed temperature.



2. Adjust temperature, and then touch OK.

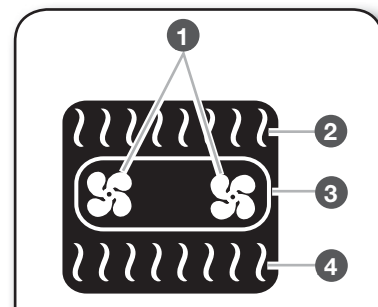


CONVECTION COOKING

Convection cooking can cook foods more evenly and faster than regular cooking.

- The convection elements are located in the rear of the oven cavity. They are assisted by the convection fans to provide balanced, efficient heating.

NOTE: The left oven cavity on 48" (121.9 cm) models has only one convection fan and no convection element.



- 1 Convection fans
- 2 Broil element
- 3 Convection element
- 4 Bake element

CONVECT BAKE

The Convection Bake mode uses multiple elements and a fan to circulate hot air throughout the oven, resulting in baking 10–20% faster than traditional baking. Convection baking can be used for most baked goods, but it is exceptional for baking cookies, biscuits, pies, pasta dishes, casseroles, and frozen or convenience foods.

Know Your Convection Bake Mode

- When cooking an oven meal with several different types of foods, be sure to select recipes that require similar temperatures. Cookware should sit in the oven with at least 1" (2.5 cm) of space between the cookware and the sides of the oven.
- During convection baking preheat, the convection, bake, and broil elements all heat the oven cavity. After preheat, the convection, bake, and broil elements and the fans will cycle on and off in intervals to maintain oven temperature.
- If the oven door is opened during convection baking, the fans turn off immediately when the door is opened and turn on immediately when the door is closed. Convection, bake, and broil elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.
- Check food at shortest recommended package or recipe time. Allow more time for baking when using multiple racks.
- Use cookie sheets with no sides to allow air to move freely around the food.

CONVECT PASTRY

This mode provides progressive baking, first promoting maximum rise of flaky, delicate dough and finishing with the right balance of heat to promote golden browning. The recipe temperature does not need to be reduced for this mode. Convection Pastry is ideal for single- or multi-rack baking of cream puffs, turnovers, and croissants.

CONVECT ROAST

The Convection Roast mode uses multiple elements and a fan to stream heated air throughout the cavity. The circulating air caramelizes food surfaces for enhanced flavor while maintaining moist and tender interiors. Convection Roast is perfect for roasting meats, poultry, firm-fleshed fish, and vegetables. The consistent and even heat distribution speeds cooking up to 25% compared to traditional roasting. The recipe temperature does not need to be reduced for this mode.



Know Your Convection Roast Mode

- If the oven door is opened during convection roasting, the fans turn off immediately and turn on immediately when the door is closed. Bake, broil, and convection elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.
- The cook time should be reduced 15–30%. It is not necessary to reduce the oven temperature.
- For best results, use a broiler pan, grid, and roasting rack designed to drain juices and help avoid spatter and smoke.

Before Using Convection Roast:

- It is not necessary to wait for the oven to preheat before putting in food, unless recommended in the recipe.
- Use the roasting rack on top of the broiler pan and grid. This holds the food above the grid and allows air to circulate completely around all surfaces.

CONVECT SLOW ROAST

The Convection Slow Roast mode uses low temperatures to help retain moisture for longer cooking times, resulting in more tender meat. Convection Slow Roast is particularly good for medium to large cuts of beef, poultry, and pork as well as less-tender cuts of meat. Food can be cooked up to 12 hours. The recipe temperature does not need to be reduced for this mode.

Know Your Convection Slow Roast Mode

- Food should be completely thawed.
- Cover foods to keep food moist.
- Prior to slow roasting, meat can be pan-seared or broiled on sides to enhance browning, flavor, and tenderness.

CONVECT FROZEN PIZZA

Convection Frozen Pizza is used to bake thick- or thin-crust frozen pizzas. During Convection Frozen Pizza, the broil, convection, and bake elements will cycle on and off in intervals to maintain oven temperature. The convection fans remain on continuously to circulate hot oven air around the pizza.

Know Your Convection Frozen Pizza Mode

- If the oven door is opened during Convection Frozen Pizza, the fans turn off immediately. They will turn back on immediately after the door is closed. The bake, broil, and convection elements will turn off approximately 30 seconds after the door is closed.
- The bake temperature should be reduced 25°F (14°C) from the temperature recommended on the package.
- The bake time may be slightly less than stated on the package, depending on the pizza.
- A pizza stone may be used with the Convection Frozen Pizza mode.
- Use Convection Frozen Pizza with 1-rack baking.
- Allow the oven to preheat completely before placing your pizza in the oven.

PROOF

The Proof cycle prepares dough for baking by activating the yeast. Follow recipe or package for number of times to proof dough.

Know Your Proof Mode

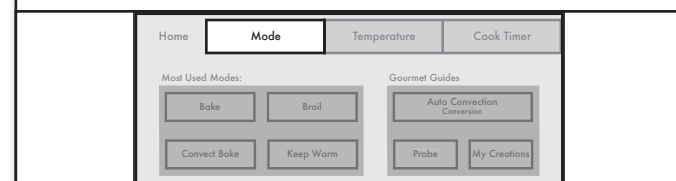
- The set temperature of 100°F (38°C) cannot be changed.
- The Proof mode can be used even if the temperature is above the preset temperature for the Proof mode.

Before Using Proof:

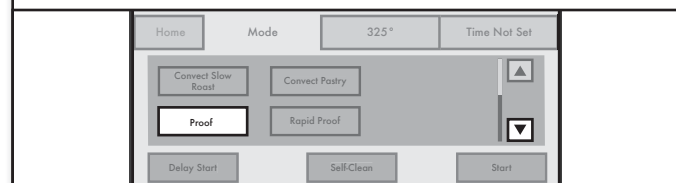
1. Place dough in a lightly greased bowl. Place bowl on rack position 3.
2. Place the food in the oven and close the door.

To Use Proof:

1. Touch MODE.



2. Touch the down arrow, and then touch PROOF.



3. Touch START or touch TIMER NOT SET and then START.



Timer Not Set sets a cook time. See the “Cook Timer” section.

Prepare Dough before Second Proofing:

Shape dough, place in baking pan(s), coat with cooking spray, and cover loosely. Follow same placement and control steps above. Before baking, remove cover.



USING YOUR OVEN

RAPID PROOF

Rapid Proof is used to proof frozen dough. The Rapid Proof mode requires the oven be preheated and then canceled.

Know Your Rapid Proof Mode

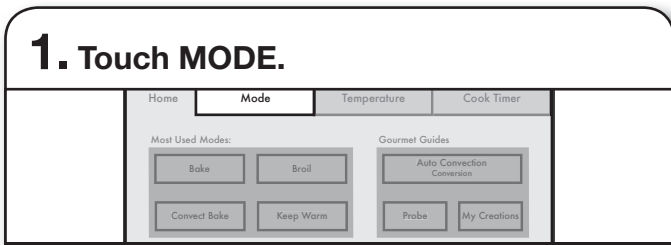
- The set temperature of 200°F (93°C) cannot be changed.
- The Rapid Proof mode can be used even if the temperature is above the preset temperature for the Rapid Proof mode.

Before Using Rapid Proof:

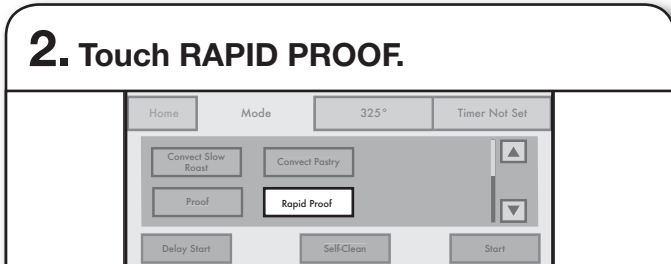
1. Place frozen dough in a lightly greased bowl. Cover bowl with damp towel. Place bowl on rack position 3.
2. Place the food in the oven and close the door.

To Use Rapid Proof:

1. Touch MODE.



2. Touch RAPID PROOF.

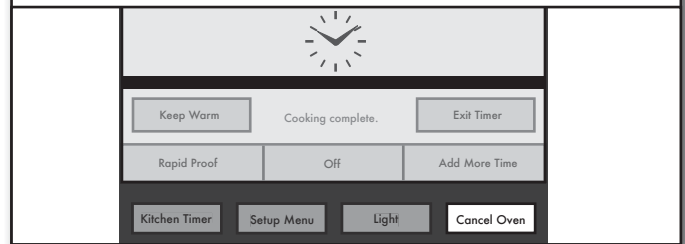


3. Touch START or touch TIMER NOT SET and then START.



Timer Not Set sets a cook time. See the “Cook Timer” section.

4. Proof for 10 minutes, and then touch CANCEL.



IMPORTANT: By not pressing CANCEL after 10 minutes, the dough may burn or dry out.

5. Leave dough in oven until desired height is reached.

6. Remove dough from oven.

7. Preheat oven according to recipe.

8. Insert dough in oven after reaching desired temperature.



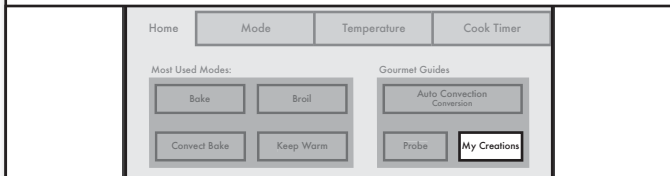
SPECIAL MODES

MY CREATIONS

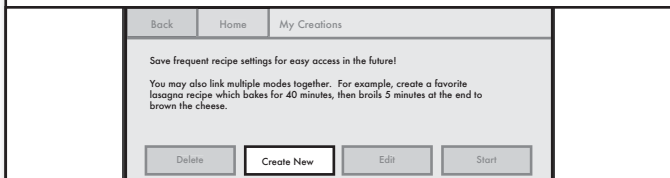
My Creations allows the customization of cooking processes. When My Creations is selected from the Main menu, a list of existing recipes is presented along with the ability to create more.

NOTE: If the model is a double oven, first select the oven.

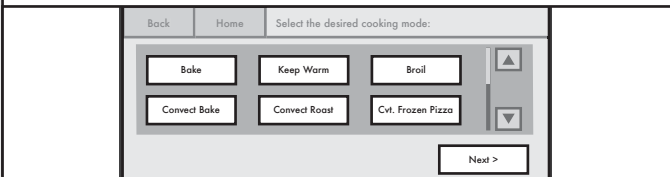
1. Touch MY CREATIONS.



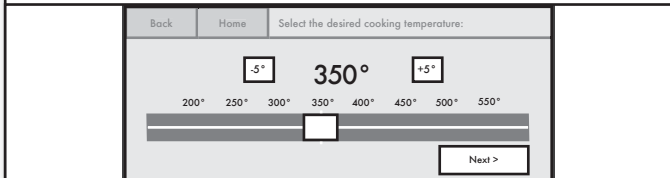
2. Touch CREATE NEW.



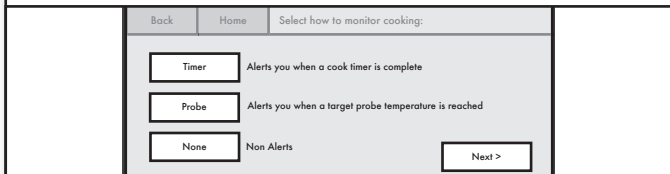
3. Select desired cooking mode, and then touch NEXT.



4. Enter desired cooking temperature, and then touch NEXT.

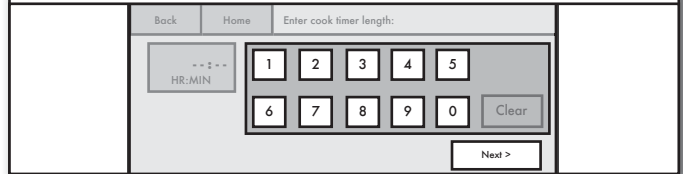


5. Select how to monitor cooking, and then touch NEXT.

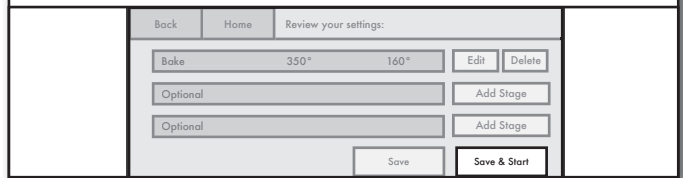


If Timer Is Chosen:

6. Enter cook timer length, and then touch NEXT.

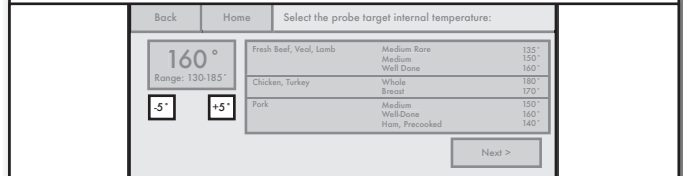


7. Touch SAVE & START.

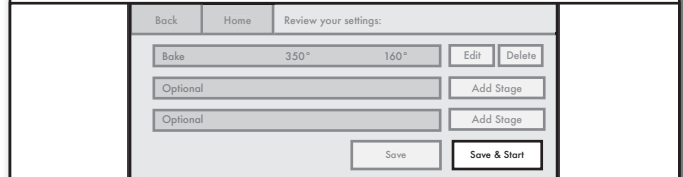


If Probe Is Chosen:

8. Select probe internal temperature.

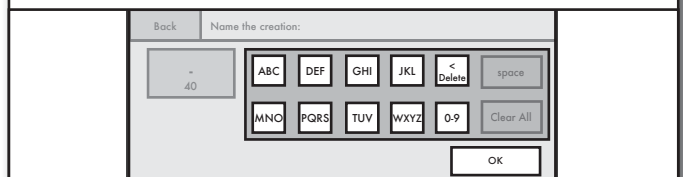


9. Enter new stage information, and then touch SAVE & START.



Touch ADD STAGE. Touch EDIT next to a stage to re-enter settings, if desired. Touch DELETE to immediately delete stage. Touch SAVE & START to save stage.

10. Enter food name, and then touch OK.



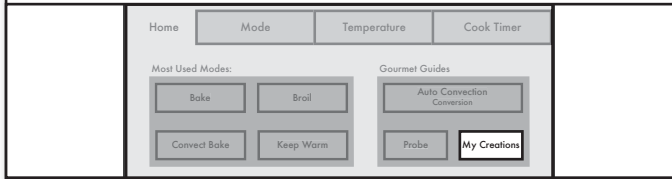
Touch a keypad repeatedly to cycle through its letters. For example, press "ABC" once to enter "a," twice to enter "b" and three times to enter "c." After 2 seconds, the letter is accepted and the cursor moves to the next position. A name cannot exceed 40 characters, including spaces. Touch DELETE to delete the last character in the text box.



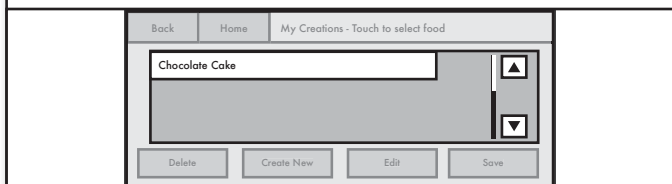
USING YOUR OVEN

To Edit or Delete after Saving Settings:

1. Touch MY CREATIONS.

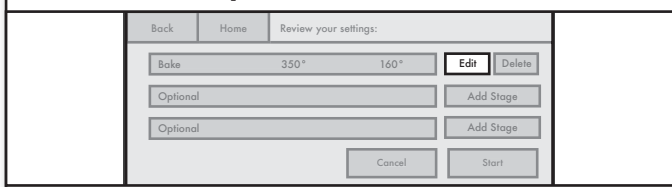


2. Select setting name to edit or delete.



Scroll to find name if needed. Touch EDIT or DELETE.

3. Select steps to edit.



Touch EDIT for each desired step, and then follow the instructions. When finished, touch START & SAVE or just touch SAVE to save without starting the cycle.

AUTO CONVECTION CONVERSION

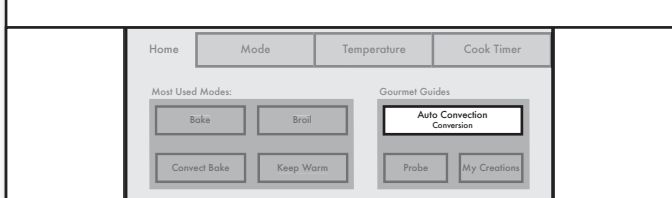
Convection temperatures and/or times differ from those of standard cooking. The oven can automatically reduce the standard recipe temperature and/or time for convection cooking.

By selecting Auto Convection Conversion, you can select a category, then enter a temperature and time according to the recipe or package instructions. The oven will convert the time and/or temperature you entered.

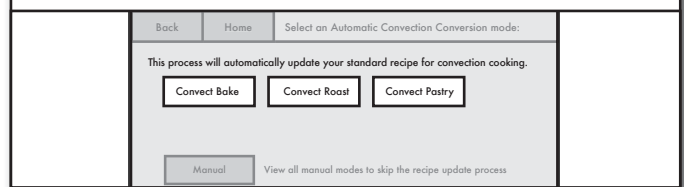
The conversion may not be exact because foods are grouped in general categories.

To Use Auto Convection Conversion:

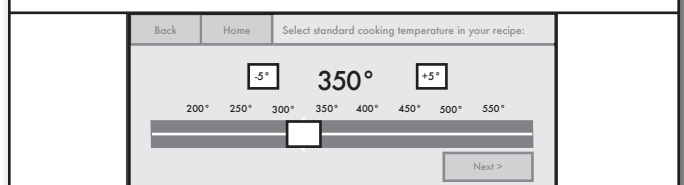
1. Touch AUTO CONVECTION CONVERSION.



2. Select Recipe Conversion Mode.

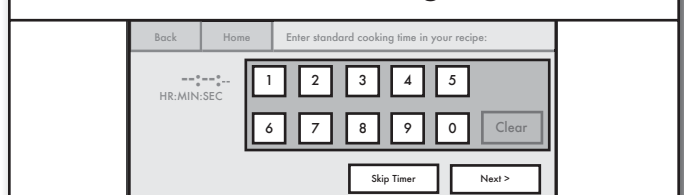


3. Enter desired cooking temperature, and then touch NEXT.



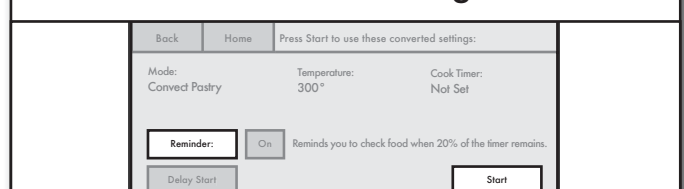
Touch a keypad or use the slide bar.

4. Enter standard cooking time.



Touch NEXT or SKIP TIMER.

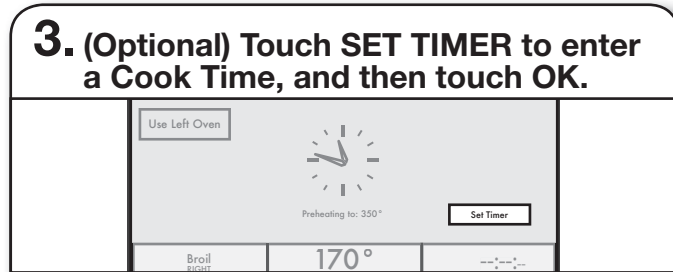
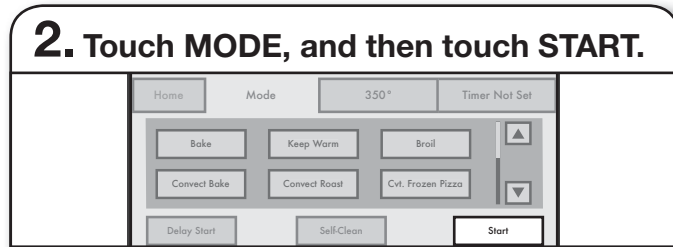
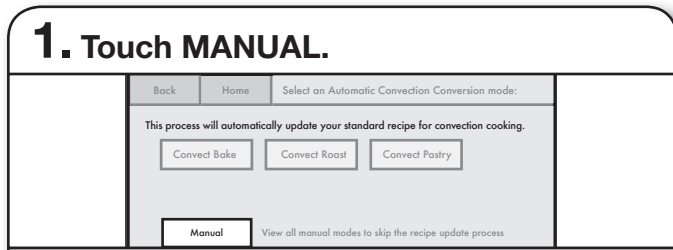
5. Choose Reminder setting.



Toggle on or off. Then touch START. This setting reminds you to check food when 20% of the timer remains. If Skip Timer is chosen, you will review your converted settings and be able to set Reminder and Delay Start. When the preheat signal sounds, place the food in the oven and close the door.



For Manual:



COOK TIMER

The Cook Timer allows the oven to cook for a programmed length of time. The Cook Timer can be accessed by touching COOK TIMER or TIMER NOT SET whenever available.

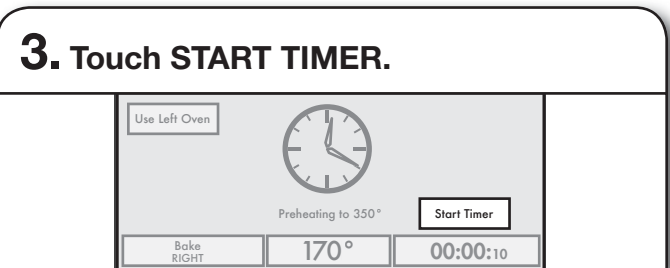
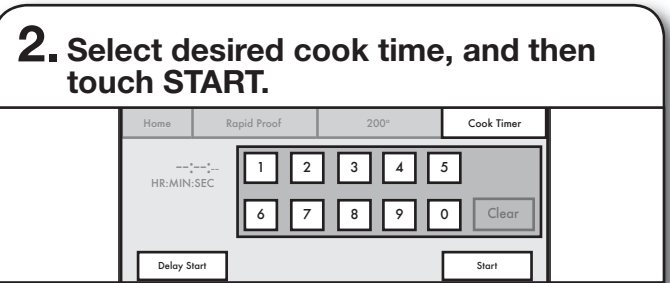
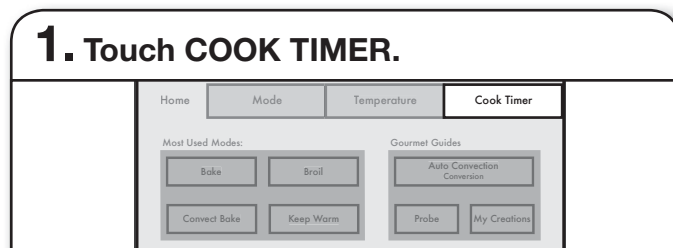
Know Your Cook Timer

The Cook Timer countdown is started several ways:

- Touching START TIMER starts the countdown immediately.
- Opening, then closing the door before preheat is complete starts the timer as soon as preheat is complete.
- Opening, then closing the door when preheat is complete starts the countdown immediately.
- Cook Timer countdown will automatically start 2 minutes after the preheat signal if none of the above activities have occurred.
- The Cook Timer cannot be set for Convection Slow Roast.

NOTE: The control will signal when 20% of the cook time remains.

To Use Cook Timer:



When the preheat signal sounds, place the food in the oven and close the door. If a Delay Start is programmed, place the food in the oven when setting the mode.

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.

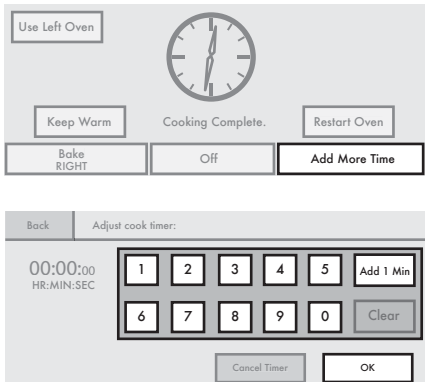
NOTE: Do not use Delay Start for items that require a preheated oven, such as cakes, cookies, and breads. If food is in the oven during preheat, it may become overcooked.



USING YOUR OVEN

When Cook Timer Ends, if Needed:

4. Select ADD MORE TIME.



Enter amount with number keypads or touch ADD 1 MIN to set time in 1-minute increments. Touch OK.

To reset previously set time:

5. Touch RESTART FOR.



This will add the same time that was previously entered.

TEMPERATURE PROBE

The temperature probe accurately measures the internal temperature of meat, poultry, and casseroles and should be used in determining the doneness of food. It can be used during Bake, Convect Bake, and Convect Roast. The oven will beep when the food has reached the target temperature.

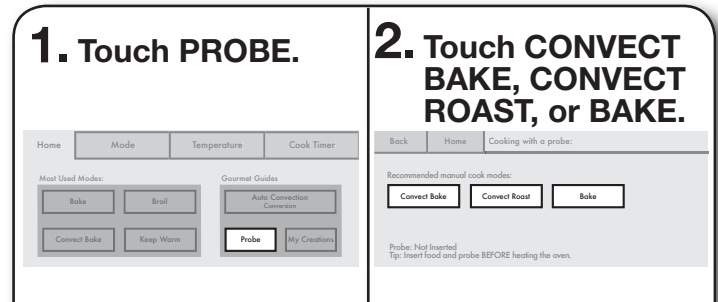
Know Your Temperature Probe

- Always unplug and remove the temperature probe from the oven when removing food.
- The temperature probe is not available in the left oven cavity on 48" (121.9 cm) models.

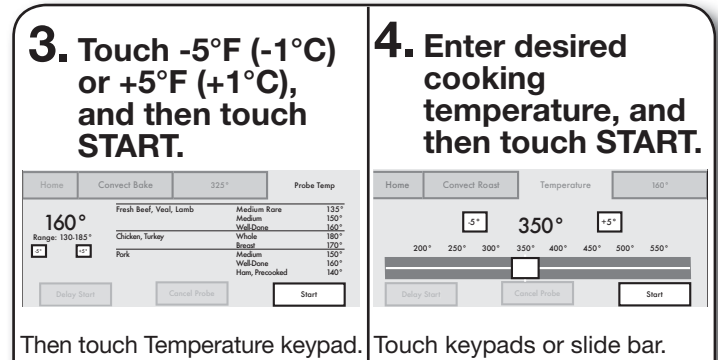
Before Using Temperature Probe:

- Remove any racks above the food that are not in use.
- Insert the probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.
- Place food in oven and connect the temperature probe to the jack.
- Keep probe as far away from heat source as possible. Close oven door.

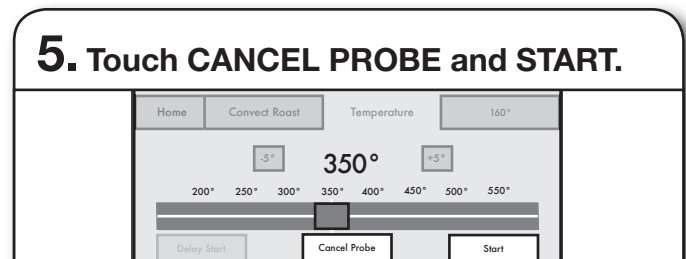
To Use Temperature Probe:



To Adjust Probe Temperature, if Needed:



To Remove Probe Temperature but Keep Current Mode and Cavity Temperature:





DELAY START

! 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.

Delay Start allows the oven(s) to be set to turn on at a certain time of day and cook for a set length of time.

Delay Start should not be used for food such as breads and cakes because they may not bake properly.

Delay Start is available with any cycle that has a Delay Start keypad.

To Set a Delay Start:

1. Touch DELAY START.

2. Enter desired start time, and then touch SET DELAY.

Touch keypad or slide bar.

To Delay with Cook Timer:

1. Select TIMER NOT SET or COOK TIMER.

2. Select desired cook time, and then touch DELAY START.

3. Enter desired start and end times, and then touch SET DELAY.

Touch the 15 Min keypad(s) or slide the bar. The difference between the start and end times should equal the cook time.

To Delay with Probe:

After selecting cooking mode:

1. Touch DELAY START.

2. Enter desired start time, and then touch SET DELAY.

Touch the 15 Min keypad(s) or slide the bar. The oven will automatically keep the food warm when the probe reaches the target temperature.

To Cancel Delay Start Only:

1. Touch CANCEL DELAY.

2. Enter Cook Time, and then touch START.

NOTE: To cancel Cook cycle and Delay Start, touch CANCEL OVEN.



CARE AND CLEANING

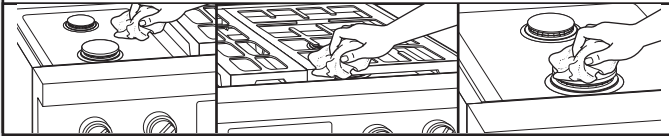
IMPORTANT:

- Before cleaning, make sure all controls are OFF and the oven and cooktop are cool. Do not use oven cleaners, bleach, or rust removers.
- Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

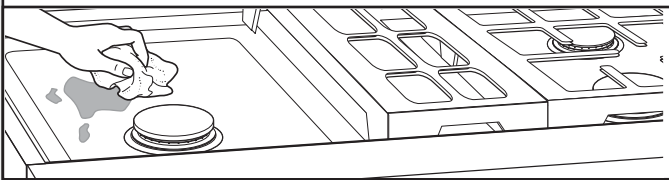
COOKTOP SURFACE

After Each Use:

1. Wipe off cooktop, grates, and caps.



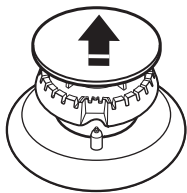
2. Clean food spills.



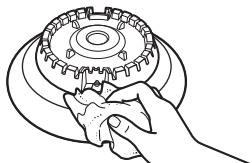
To preserve the finish, clean food spills containing acids, such as vinegar and tomato, as soon as the entire appliance is cool.

SEALED SURFACE BURNERS

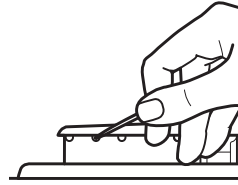
1. Remove burner cap and base.



2. Clean gas opening with damp cloth.



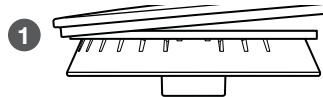
3. Clean clogged burner ports.



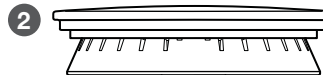
Use a straight pin. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.

4. Replace burner cap.

Stacked Power Burner



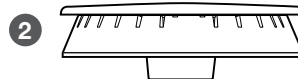
1 Incorrect
2 Correct



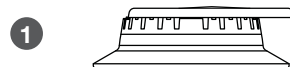
Medium Burner



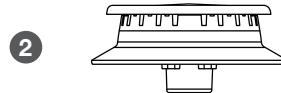
1 Incorrect
2 Correct



Simmer/Melt Burner



1 Incorrect
2 Correct



Make sure alignment pins are properly aligned with burner cap.

5. Turn on burner.

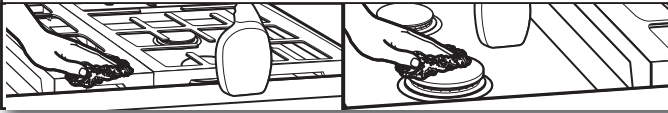


If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.



PORCELAIN-COATED GRATES AND CAPS

Use scrub and cleanser.



Clean with a nonabrasive nylon scrub pad and mildly abrasive cleanser.

Know Your Grates and Caps

- Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- Do not reassemble caps on burners while wet.
- Do not clean in the Self-Cleaning cycle.
- Do not clean in dishwasher.

GRIDDLE

Tips:

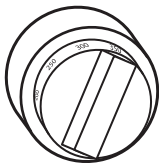
- Prior to cleaning the griddle, make sure that all cooktop burners have been turned off and the oven controls have been locked.
- For best results, clean the griddle shortly after removing the food.

Do Not Use:

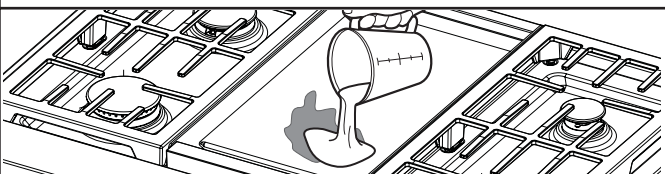
- Soap
- Abrasive materials
- Cleaning materials, including stainless steel cleaner

After Each Use:

1. Heat for 10 to 15 minutes at 300°F (149°C).

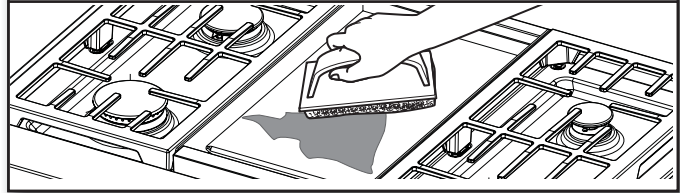


2. Pour water on soiled area.



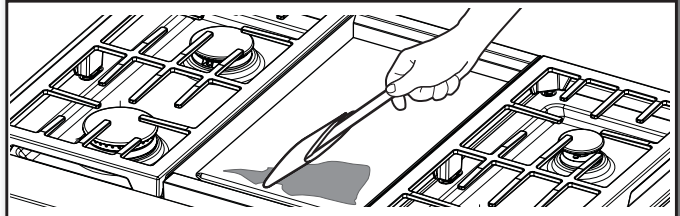
Using a measuring cup, pour up to 1 cup (236.6 mL) tap water over the soiled area. Start at the back, allowing the water to run toward the drip tray in the front. Allow the water to bubble on the griddle for 3–4 seconds.

3. Scrape residue into drip tray.



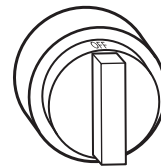
Use a pad holder or wooden spoon with non-scratch pad. Use pressure on soiled areas. Repeat if needed for heavy soils.

4. Remove remaining residue.

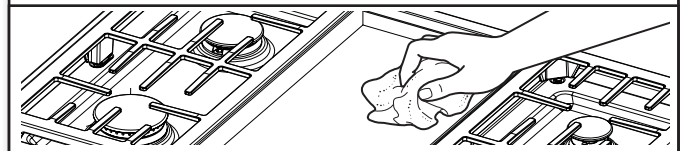


Fold a damp towel and, with the pad holder or wooden spoon, go over the griddle to remove remaining residue.

5. Turn off griddle and let cool.

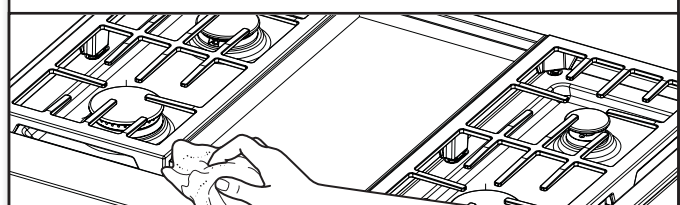


6. Wipe off griddle.



Once cool, wipe the griddle with a clean, damp terry cloth towel. Then buff with a microfiber cloth. If streaking, rainbowing, or ghosting occurs, use a mixture of 1 part white vinegar to 2 parts water on a towel to wipe the griddle.

7. Remove, empty, and clean drip tray.



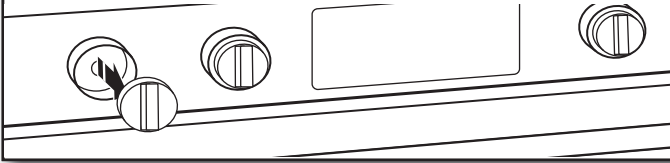
Clean the drip tray with warm, soapy water. Wipe the area under the drip tray clean. Once dry, put the drip tray back in position.



CARE AND CLEANING

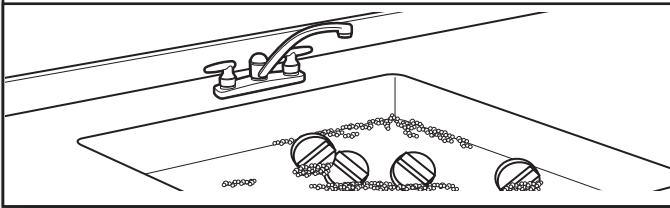
COOKTOP CONTROLS

1. Remove knobs.



Pull the knobs straight away from the control panel to remove.

2. Clean with warm, soapy water.

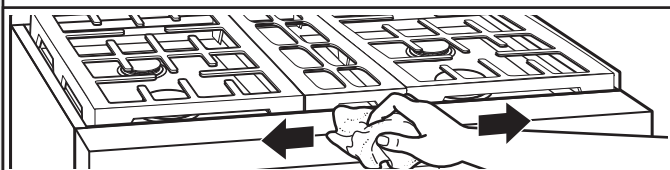


Know Your Cooktop Controls

- 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.
- Do not remove seals under knobs.
- When replacing knobs after cleaning either the surface burner controls or the griddle module control, make sure the knobs are replaced to the correct location. The power burner knobs have power settings, and the griddle knob has temperature settings. All other knobs have Hi, Med, and Lo settings only.

STAINLESS STEEL (on some models)

Use cleaner or wipes.



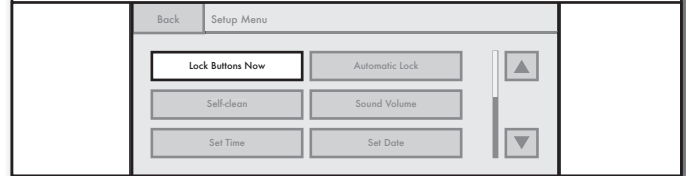
Use affresh® Stainless Steel Cleaner or affresh® Stainless Steel Cleaning Wipes (not included). Rub in direction of grain to avoid possible damage to the steel surface.

Do Not Use:

- Soap-filled scouring pads
- Abrasive cleaners
- Cooktop polishing creme
- Steel-wool pads
- Gritty washcloths
- Abrasive paper towels

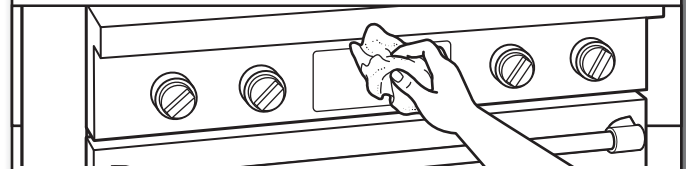
CONTROL PANEL

1. Activate LOCK BUTTONS NOW.



Locking buttons avoids touch screen activation during cleaning.

2. Apply cleaner.



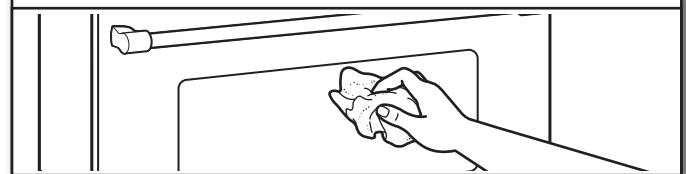
Apply glass cleaner to soft cloth or sponge, not directly on panel, or use affresh® Kitchen and Appliance Cleaner (not included).

Do Not Use:

- Abrasive cleaners
- Steel-wool pads
- Gritty washcloths
- Abrasive paper towels

DOOR EXTERIOR

Apply cleaner.



Apply glass cleaner to soft cloth or sponge, not directly on panel, or use affresh® Kitchen and Appliance Cleaner (not included).



DOOR INTERIOR

1. Wipe away any deposits.



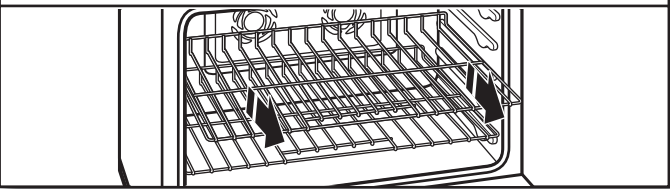
Use a damp sponge.

2. Use Self-Cleaning cycle.

See the “Self-Cleaning the Oven” section.

OVEN RACKS

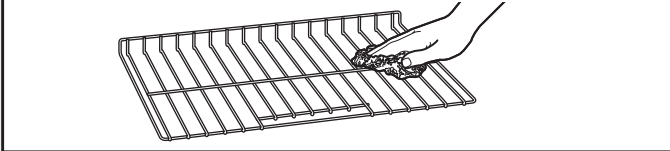
1. Empty out oven and remove racks.



Remove broiler pan, grid, cookware, and bakeware and, on some models, the temperature probe from the oven.

IMPORTANT: Remove racks before the Self-Cleaning cycle to avoid discoloring and difficulty sliding.

2. Use steel-wool pad.



OVEN CAVITY

- 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.

SELF-CLEANING THE OVEN

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

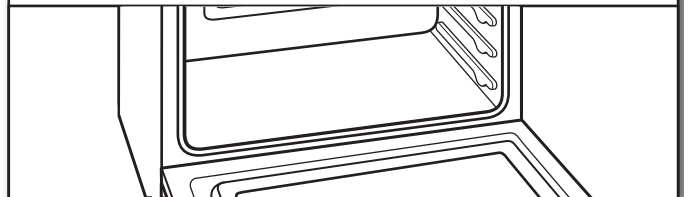
Failure to follow these instructions can result in burns.

IMPORTANT:

- The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.
- Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.
- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See “Oven Vent” in the “Know Your Oven” section.
- Do not clean, rub, damage, or move the oven door gasket. The door gasket is essential for a good seal.

To Prepare Oven:

1. Empty out oven and remove racks.



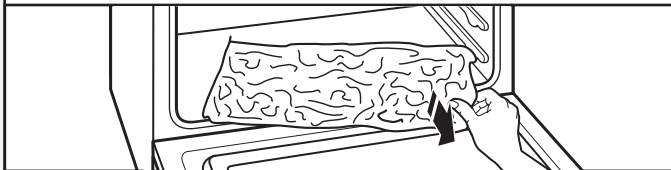
Remove broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.

IMPORTANT: Remove racks before the Self-Cleaning cycle to avoid discoloring and difficulty sliding.



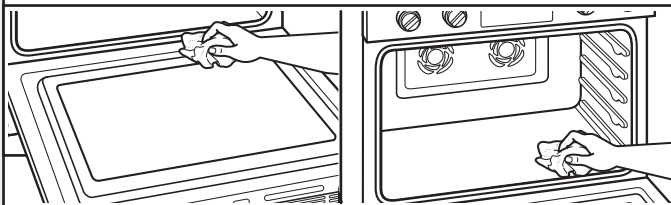
CARE AND CLEANING

2. Remove any foil from oven.



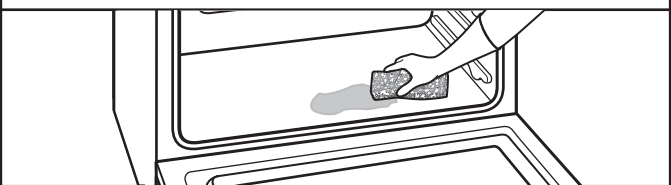
Foil may burn or melt, damaging the oven.

3. Hand clean.



With a damp cloth, hand clean the inside door edge and 1½" (3.8 cm) of the area around the inside oven cavity frame. Be certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame.

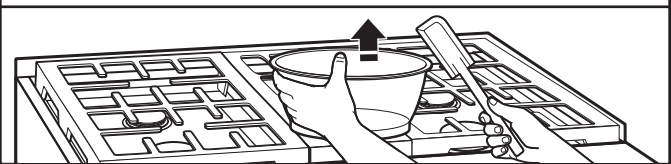
4. Wipe out loose soil.



Wiping out soil reduces smoke and avoids damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.

To Prepare Cooktop:

Remove plastic items.



Plastic items may melt.

How the Cycle Works

IMPORTANT:

- The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.
- The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.
- The oven is preset for a 3-hour 30-minute Self-Cleaning cycle; however, the time can be changed.

Use the following chart as a guide to determine the desired cleaning level:

CLEANING LEVEL	TOTAL CLEANING TIME (includes a 30-minute cool-down time)
Light	3 hours 30 minutes
Medium	4 hours
Heavy	4 hours 30 minutes

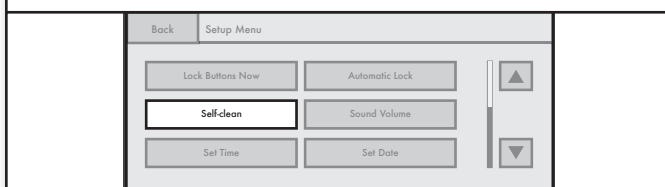
Once the oven has completely cooled:

- Remove ash with a damp cloth.
- If soil remains after wiping, that means the length of the Self-Cleaning cycle was not long enough for the amount of soil in the oven. Repeat the Self-Cleaning cycle if desired or the soil will be removed during the next Self-Cleaning cycle.
- To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.
- The oven lights will not light during the Self-Cleaning cycle.
- On 48" (121.9 cm) ranges, only one oven can self-clean at a time. If one oven is self-cleaning, the other oven cannot be set or turned on.

NOTE: The oven has a 2-speed cooling fan motor. During self-cleaning, the fan(s) will operate at their highest speed to increase airflow to better exhaust the hotter air through the oven vent(s). An increase of noise may be noticeable during and after the Self-Cleaning cycle until the oven cools.

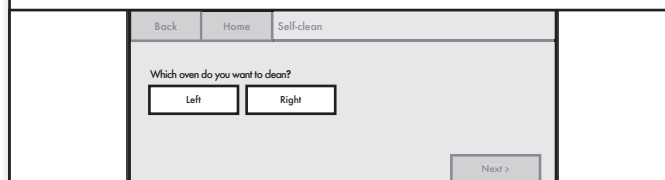
To Use Self-Clean:

1. Touch SELF-CLEAN.



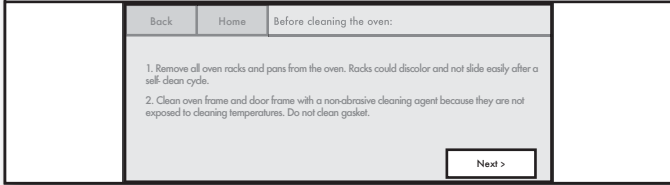
If Accessing Self-Clean by Using the Setup Menu on 48" (121.9 cm) Ranges:

2. Select oven to clean.

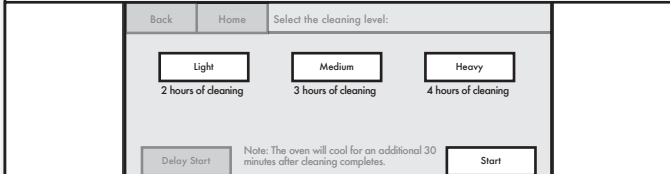




3. Touch NEXT.



4. Select cleaning level.

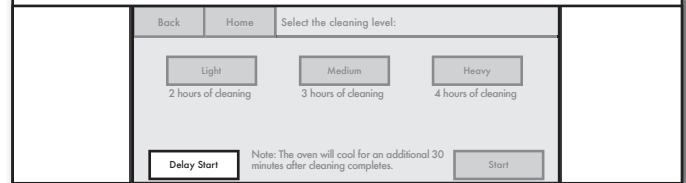


The door(s) will lock.

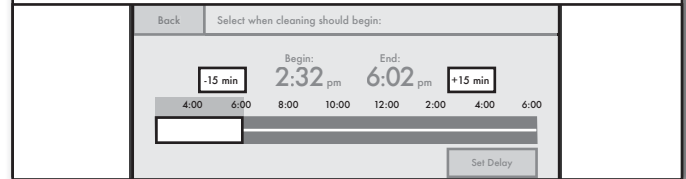
NOTE: The oven will cool for an additional 30 minutes after cleaning is completed.

To Delay for Self-Clean:

5. Touch DELAY START.



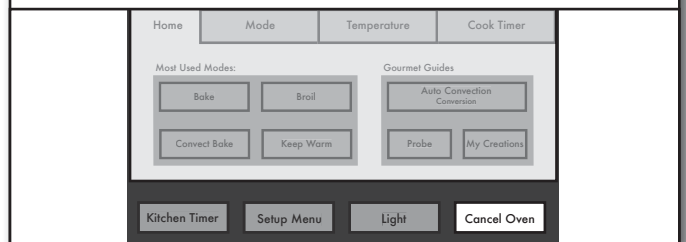
6. Enter desired start time.



The oven will calculate the end time based on your cleaning level choice. The oven will cool for an additional 30 minutes after cleaning is completed.

To Stop Self-Clean Any Time:

Touch CANCEL OVEN.



Touch CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" (121.9 cm) oven models). If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.



CARE AND CLEANING

OVEN LIGHTS

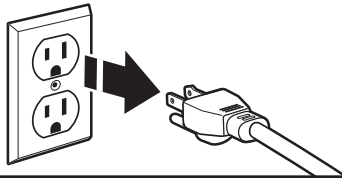
The oven lights are 120-volt, 25-watt maximum halogen bulbs. They will come on when the oven door is opened.

On 48" (121.9 cm) ranges, both the left and right oven lights turn on or off when Oven Light is touched. The oven lights will not work during the Self-Cleaning cycle. When the oven door is closed, touch OVEN LIGHT to turn light on or off.

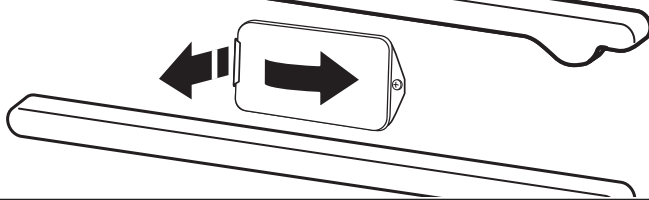
To Replace:

Before replacing the bulb, make sure the oven is OFF and cool.

1. Disconnect power.

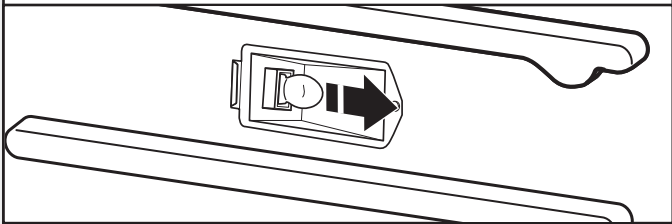


2. Remove glass light cover.

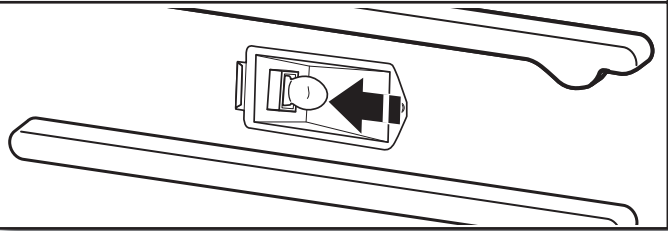


Grasp the front edge, and pull away from the oven.

3. Remove bulb from socket.

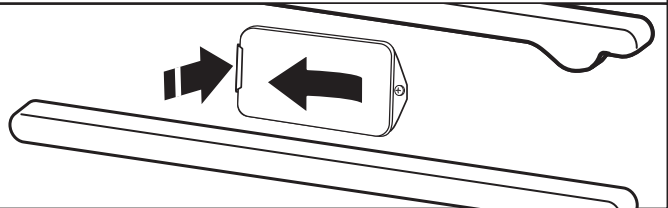


4. Replace bulb.



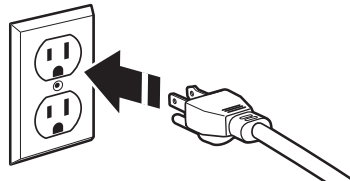
Use a tissue or wear cotton gloves to handle the bulb. To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers.

5. Replace bulb cover.



Snap back into the wall.

6. Reconnect power.





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” section in these instructions and scan the code there with your mobile device, or visit <https://jennair.custhelp.com>. In Canada, visit <http://www.jennair.ca>.

If you experience	Possible Causes	Solution
Nothing will operate.	A household fuse has blown or a circuit breaker has tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Surface burners will not operate.	This is the first time the surface burners have been used.	Turn on any one of the surface burner knobs to release air from the gas lines.
	The control knob is not set correctly.	Push in knob before turning to a setting.
	The burner ports are clogged.	Clean clogged burner ports with a straight pin.
Surface burner flames are uneven, yellow, and/or noisy.	The burner ports are clogged.	Clean clogged burner ports with a straight pin.
	On models with caps, the burner caps are not positioned properly.	Make sure alignment pins are properly aligned with the burner cap.
	Propane gas is being used.	The range may have been converted improperly. Contact a trained repair specialist.
Surface burner makes popping noises.	The burner is wet.	Let it dry.
Burner sparks but does not light.	There is continuous sparking, but the burner does not light.	Discontinue use of the surface burner and contact a service technician.
Excessive heat around cookware on cooktop.	The cookware is not the proper size.	Use cookware about the same size as the surface cooking area or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.
Cooktop cooking results not what expected.	The proper cookware is not being used.	Use medium-to-heavy cookware made of the material that cooks food the way you want. The best cookware should have a flat bottom, straight sides, and a well-fitting lid.
	The control knob is not set to the proper heat level.	Set the Cooktop Control to HI, MED, or LO, depending upon the type of cooking you want to do.
	The range is not level.	The range must be level for the griddle to operate properly. See the Installation Instructions for leveling instructions.
Oven will not operate.	This is the first time the oven has been used.	Turn on any one of the surface burner knobs to release air from the gas lines.
	The electronic oven control is not set correctly.	Make sure you have followed the instructions for the function you want to perform.
	A Delay Start has been set.	This will cause the oven to start at a later time.
	On some models, Lock Buttons Now is set.	All the buttons will be locked. Slide the bar up on the main screen to unlock the button/screen.
	On some models, the Sabbath mode is set.	This mode allows oven operation in keeping with the Jewish Sabbath. When set, only the number and start keys will function.
Oven temperature too high or too low.	The oven temperature calibration needs adjustment.	Select the temperature offset up to ±35°F.
Cooling fan runs during baking, broiling, or cleaning.		It is normal for the fan to automatically run while the oven is in use or for some time after the oven is shut off to cool the electronic control.



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” section in these instructions and scan the code there with your mobile device, or visit <https://jennair.custhelp.com>. In Canada, visit <http://www.jennair.ca>.

If you experience	Possible Causes	Solution
Gas range noises during Bake and Broil operations.	Noises that may be heard during the Bake and Broil operations: Whooshing, poof, clicking, snaps, pop — These sounds are normal operational noises that can be heard each time the Bake or Broil burners ignite during the cycle.	<ul style="list-style-type: none"> ■ A pop can be heard when the gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass. ■ The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass. ■ A whooshing or poof sound is heard when the bake or broil burner ignites. ■ On some models, a clicking sound can be heard when the convection fan relay cycles on and off.
Display shows messages.	The display is showing a letter followed by a number.	Clear the display. If a letter followed by a number reappears, call for service.
Self-Cleaning cycle will not operate.	The oven door is open.	Close the oven door all the way.
	The function has not been entered.	Make sure you have properly followed the Self-Cleaning cycle instructions.
	On some models, a delay start Self-Cleaning cycle has been set.	This will cause the oven to start the Self-Cleaning cycle at a later time.
	A Delay Start has been set.	This will prevent the oven from starting any function until the delayed start time is reached or has been canceled.
	On 48" (121.9 cm) ranges, one oven is self-cleaning.	When one oven is self-cleaning, the other oven cannot be set to self-clean.
Oven cooking results not what expected.	The proper temperature is not set.	Double-check the recipe in a reliable cookbook.
	The proper oven temperature calibration is not set.	Select the temperature offset up to $\pm 35^{\circ}\text{F}$ to increase or decrease the temperature as desired.
	The oven was not preheated.	If the proper steps are followed when setting the desired function, the oven will preheat before cooking.
	The proper bakeware is not being used.	Make sure the bakeware used is appropriate for the food being cooked.
	The racks are not positioned properly.	Place racks so there is adequate space above each food item.
	There is not proper air circulation around bakeware.	Allow 2" (5.0 cm) of space around bakeware and oven walls.
	The batter is not evenly distributed in the pan.	Check that batter is level in the pan.
	The proper length of time is not being used.	Adjust cooking time.
	The oven door has been opened while cooking.	Oven peeking releases oven heat and can result in longer cooking times.
	Baked items are too brown on the bottom.	Move rack to higher position in the oven.
Pie crust edges are browning early.	Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.	

ASSISTANCE OR SERVICE



Before calling for assistance or service, please check the “Troubleshooting” section. 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 numbers of your appliance. This information will help us to better respond to your request.

If You Need Replacement Parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new Jenn-Air® appliance.

To locate factory specified parts in your area, call us or your nearest Jenn-Air designated service center.

IN THE U.S.A.

Call the Jenn-Air Customer eXperience Center toll-free: **1-800-JENNAIR (1-800-536-6247)** or visit our website at www.jennair.com.

Our consultants provide assistance with:

- Scheduling of service. Jenn-Air® appliances designated service technicians are trained to fulfill the product warranty and provide after-warranty service anywhere in the United States.
- Features and specifications on our full line of appliances.
- Referrals to local Jenn-Air® appliance dealers.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).

For further assistance

If you need further assistance, you can write to Jenn-Air with any questions or concerns at:

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

Please include a daytime phone number in your correspondence.

IN CANADA

Call the Jenn-Air Canada Customer eXperience Centre toll-free: **1-800-JENNAIR (1-800-536-6247)** or visit our website at www.jennair.ca.

Our consultants provide assistance with:

- Scheduling of service. Jenn-Air® appliances designated service technicians are trained to fulfill the product warranty and provide after-warranty service anywhere in Canada.
- Features and specifications on our full line of appliances.
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- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.

For further assistance

If you need further assistance, you can write to Jenn-Air Canada with any questions or concerns at:

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

Please include a daytime phone number in your correspondence.

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)**. Or see the “Accessories” brochure to order.

affresh® Stainless Steel Cleaner

(stainless steel models)

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Gas Grate/Drip Pan Cleaner

affresh® Kitchen and Appliance Cleaner

Stainless Steel Griddle Cover

Wok Ring

Extendable Roller Rack with Handle

Broiler Pan Kit

JENN-AIR® COOKING 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.

FIVE YEAR LIMITED WARRANTY

WHAT IS COVERED

TWO YEAR LIMITED WARRANTY (PARTS & LABOR)

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.

THIRD THROUGH FIFTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the third through fifth years from the date of original purchase, when this major appliance is installed, 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 to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 5-year warranty on the below named parts only and does not include repair labor.

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

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.

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