

Grill Range with Self-Cleaning Oven

JENN-AIR

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1 For Future Assistance

Congratulations on your choice of a Jenn-Air grill range. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new range.

In addition, you will find a booklet entitled "*Cooking Made Simple.*" It contains information on selecting cookware and provides baking, roasting and broiling tips.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the oven front frame.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card, record these numbers along with the purchase date below.

Model Number -----
Serial Number -----
Date of Purchase _____

IMPORTANT: *Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.*

If you have any questions, write us (include your model number and phone number) or call:

Jenn-Air Customer Assistance
Attn: CAIRSM Center
P.O. Box 2370
Cleveland, TN 37320
1-800-688-1100



For service information, see page 25.

NOTE: *In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.*

Important Safety Instructions

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

 	WARNING <ul style="list-style-type: none">• ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE• FOLLOW ALL INSTALLATION INSTRUCTIONS
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WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secure by a properly installed anti-tip device.

To check if device is properly installed, remove access panel and look underneath range to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

In Case of Fire

Turn off appliance and ventilating system to avoid spreading the flame. Extinguish flame then turn on ventilation system to remove smoke and odor.

◆ **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.



◆ **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

General Instructions

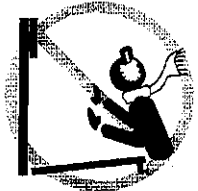
DO NOT operate with damaged cooking element or after a product malfunction until proper repair has been made.

WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.



If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface elements.

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

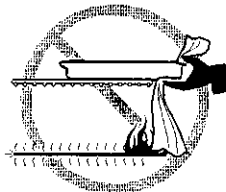


NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.



To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.



To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to line drip bowls or grill basin, or to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

LISTEN FOR A FAN. A fan noise should be heard during the broil and cleaning cycles, and may or may not be heard during the bake cycle depending on the model.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cooktop

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.



This appliance is equipped with different size surface elements. Select pans having flat bottoms large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.



Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.



To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

On conventional element ranges make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

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3 Important Safety Instructions

Glass-Ceramic Cooktop

(select models)

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burn.

Oven

Use care when opening door. Let hot air or steam escape before removing or replacing food.



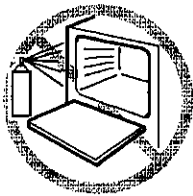
For proper oven operation and performance, do not block or obstruct oven vent duct.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Self-Cleaning Oven

Clean only parts listed in this guide. Do not clean door gasket. The 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.



Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking or flare-ups.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching or lifting the cooktop during a clean cycle.

Heating Elements

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door, areas around the door and oven window.

Child Safety

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.



Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

SAVE THESE INSTRUCTIONS

Ducting

Ducting Considerations

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from the cooktop surface. If the system does not, these are some ducting installation situations to check:

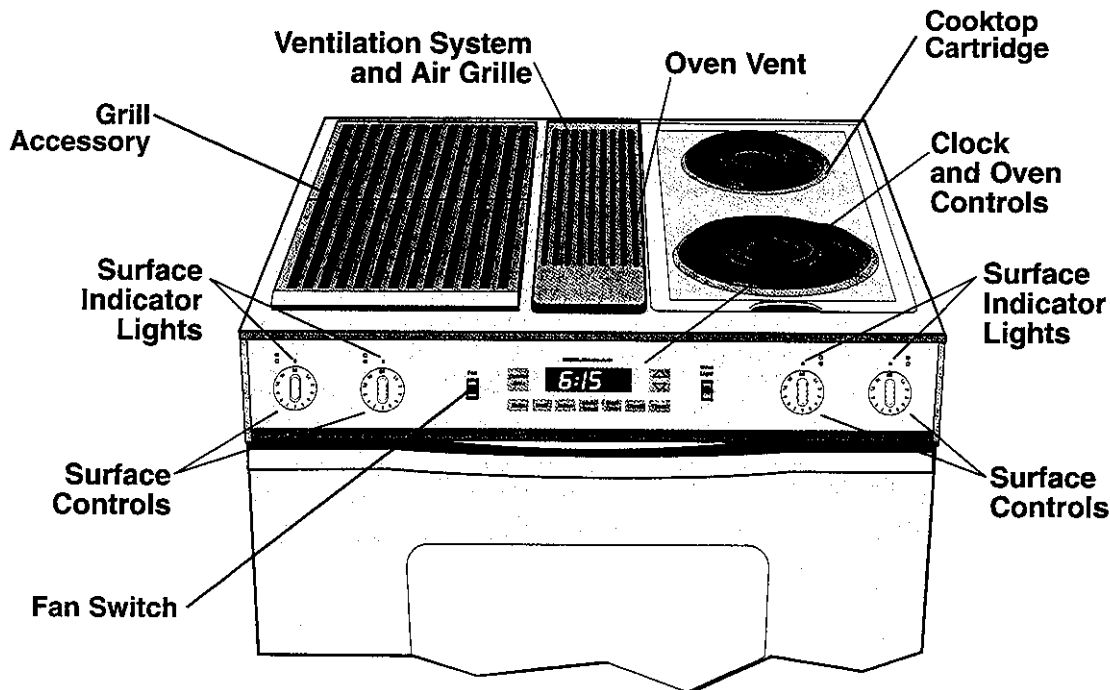
- ◆ 6" diameter round or 3 1/4" x 10" rectangular ducting should be used for duct lengths 10'-60'. *Note: 5" diameter round ducting may be used if the duct length is 10' or less.*
- ◆ No more than three 90° elbows should be used. Distance between elbows should be at least 18".

- ◆ Recommended Jenn-Air wall cap **MUST** be used. Make sure damper moves freely when ventilation system is operating.

- ◆ There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

Range at a Glance



Ventilation System and Air Grille

Use to capture smoke and steam. (See p. 12.)

Surface Indicator Lights

Will glow when a surface unit is on. (See p. 8.)

Fan Switch

To manually operate the ventilation system.

Surface Controls

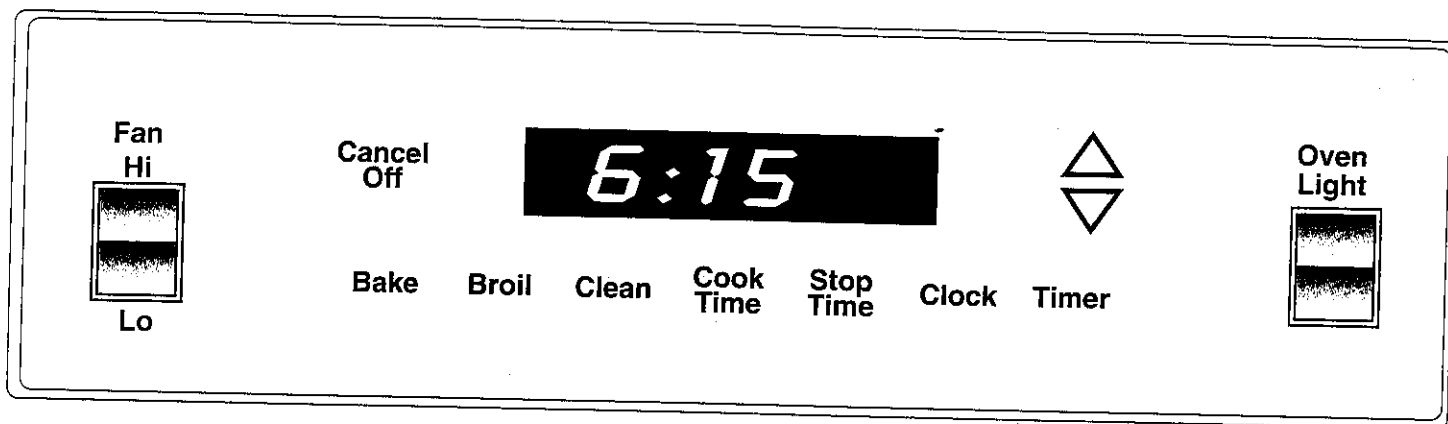
Use to provide flexibility in setting selection when using the cooktop elements or grill element. (See p. 8.)

Clock and Oven Controls

Use the electronic touch controls to set Clock or Oven functions. (Clock and Oven Operation - see pp. 5-7.)

5 Controls at a Glance

The control panel is designed for ease in programming. The display window on the electronic control shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps.



Electronic Clock and Oven Control

- ◆ Press the desired pad.
- ◆ Press, or press and hold, these pads to enter time, oven temperature or to select HI or LO broil.
- ◆ Press this pad to cancel all operations except the TIMER and CLOCK.



Cancel Off

NOTE: If more than 30 seconds elapse between pressing a function pad and a ▲ or ▼ pad, the program will be canceled and the display will return to the time of day.

Bake Pad

Use for baking or roasting.

1. Press **Bake** pad.
2. Press ▲ or ▼ pad until the correct oven temperature appears in the display.

See page 13 for additional information.

Broil Pad

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press ▲ or ▼ pad for HI or LO broil.

See page 15 for additional information.

Clean Pad

Use to set self-clean cycle.

1. Press **Clean** pad. "-- : --" will appear in the display.
2. Press ▲ or ▼ pad. "3:00" hours of cleaning time will automatically be entered.
3. If more or less cleaning time is desired, press ▲ or ▼ pad to select times between 2 to 4 hours.

See pages 17-18 for additional information.

Control Lockout Option

The control touch pads can be locked to prevent unwanted use. They will not function when locked.

If an oven function is currently being used, the controls cannot be locked.

The current time of day will remain in the display when this feature is activated.

Setting Control Lockout:

1. Press and hold the **Stop Time** and **Cancel/Off** pads at the same time for three seconds. The control will beep once indicating it is locked.
- ◆ OFF will appear in the display for 15 seconds if any pad is pressed.

To Cancel: Press and hold the **Stop Time** and the **Cancel/Off** pads at the same time for three seconds. The indicator word OFF will disappear in the display.

Cook Time/Stop Time Pads

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad and enter the desired cooking time.
2. Press the **Bake** pad and enter oven temperature.
3. To delay the start of cooking, press the **Stop Time** pad and enter the time you wish the oven to turn off.

See page 16 for additional information.

Setting the Clock

1. Press **Clock** pad.
2. Press or press and hold ▲ or ▼ pad until the correct time of day appears in the display.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when another function is displayed, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

Setting the Timer

The timer can be set from one minute (0HR:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **Timer** pad.
 - ◆ The indicator word **TIMER** will flash.
2. Press or press and hold the ▲ or ▼ pad until the correct time appears in the display.
Example of timer set for five minutes:



- ◆ The timer will start automatically after four seconds. A flashing colon indicates that the timer is in use during another function's operation.
- ◆ The last minute of the countdown will be displayed as seconds.

3. At the end of the time set, one long beep will sound. (To change the number of timer beeps, see below.)

To cancel: Press and hold the **Timer** pad for three seconds. The time of day will reappear in the display.

Control Options

Timer Beep Option

Option 1. One beep at the end of the timer operation, then, one beep every 30 seconds for the next five minutes or until the **Cancel/Off** pad is pressed.

Option 2. One beep at the end of the timer operation, then, one beep every minute for the next 12 hours or until the **Cancel/Off** pad is pressed.

Option 3. (default option) One beep at the end of the timer operation, then, no other beeps.

Setting the Timer Beeps

1. Press the **Timer** and **Cancel/Off** pads at the same time and hold for three seconds.
 - ◆ A single beep will sound.
 - ◆ Display will show current option - 1, 2 or 3.
2. Press the ▲ or ▼ pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

Clock Controlled Oven Cooking Beep Option

Option 1. (default option) Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Cancel/Off** pad is pressed.

Option 2. Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **Cancel/Off** pad is pressed.

Option 3. Four beeps at the end of cooking, then, no other beeps.

Setting Clock Controlled Oven Cooking Beeps

1. Press **Cook Time** and **Cancel/Off** pads at the same time and hold for three seconds.
 - ◆ A single beep will sound.
 - ◆ Display will show current option - 1, 2 or 3.
2. Press the ▲ or ▼ pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

7 Controls at a Glance

Cancel Clock Display Option

If you prefer that the time of day not be displayed:

To set: Press **Clock** and **Cancel/Off** pads at the same time and hold for three seconds.

When clock display is not shown, press **Clock** pad to briefly recall the time of day, if desired.

To restore: Press the **Clock** and **Cancel/Off** pads at the same time and hold for three seconds. The time of day will reappear in the display.

NOTE: Clock display is always displayed during any cooking operation.

Automatic Oven Turn Off Option

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

To Eliminate 12 Hour Turn Off

1. Press the **Clock** pad and hold for three seconds.
2. Press and hold the **▲** or **▼** pad until 8888 appears in the display. Current time of day will reappear in the display after four seconds.

To restore: Repeat steps 1 and 2. "12" will appear briefly in the display followed by the current time of day.

Oven Temperature Adjustment Option

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

To Adjust the Oven Temperature

1. Press the **Bake** pad.
2. Enter 550° by pressing **▲** pad.
3. Press and hold the **Bake** pad for several seconds until 0° appears in the display.
 - ◆ If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the **▲** or **▼** pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°.
 - ◆ The oven temperature can be **increased or decreased** by 5° to 35°.
5. The time of day will automatically reappear in the display.

It is not necessary to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

Oven Light

The oven light automatically comes on whenever the oven door is opened. Push the switch on the control panel to turn it on and off when the oven door is closed.



Surface Cooking CAUTIONS:

Before Cooking

- ◆ Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- ◆ Do not use the cooktop as a storage area for food or cookware.

During Cooking

- ◆ Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- ◆ Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- ◆ Never allow a pan to boil dry. This could damage the pan and the appliance.
- ◆ Never touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

After Cooking

- ◆ Be sure surface element and surface indicator light are off after cooking.
- ◆ Clean up messy spills as soon as possible.

Other Tips

- ◆ To eliminate the hazard of reaching over hot surface elements do not install cabinet storage directly above a unit.

If storage is provided, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.

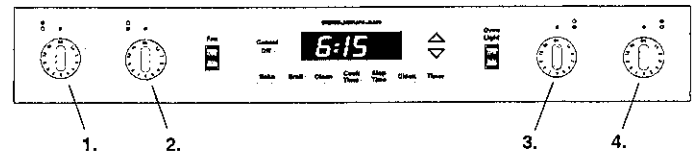
Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.

- ◆ Aerosol-type spray cans are **EXPLOSIVE** or highly flammable when exposed to heat. Avoid their use or storage near an appliance.
- ◆ Do not leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- ◆ Do not allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

Surface Controls

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the numbered settings.

Control Locations



1. Left rear element or grill
2. Left front element
3. Right front element
4. Right rear element

Setting the Controls

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.

Suggested Heat Settings

The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "Cooking Made Simple" booklet.

Setting	Uses
HI	Use to bring liquid to a boil, blanch, or reach pressure in a pressure cooker. Use for most grilling.
7-10 Med. Hi	Use to brown meat, heat oil for deep fat frying, saute or fry. Maintain fast boil for large amounts of liquids.
5-6 Med.	Use to maintain moderate to slow boil for large amounts of liquids and for most frying operations.
3-4 Med. Lo	Use to continue cooking covered foods and to maintain pressure in most pressure cookers and stew or steam operations.
LOW	Use to keep foods warm and melt chocolate and butter.

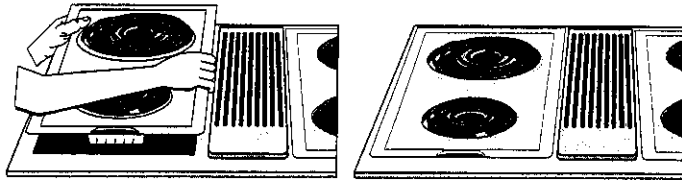
Surface Indicator Lights

There are four indicator lights - one for each element. When a surface control knob is turned on, the light will turn on. The light will turn off when the surface element is turned off.

9 Surface Cooking

Cooktop Cartridge Installation

Cooktop cartridges, either conventional coil, halogen or radiant element, can be installed on either side of the range. (See page 23 for all available cartridges and model numbers.)



To Install Cartridges

1. If the grill grates, element, and/or grill-rocks are in place, remove before installing a cooktop cartridge. Clean porcelain basin pan of any grease accumulation. (See page 21 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are turned **Off**. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the range.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the rangetop until it is flush with the surface. Your range is now ready to use.

To Remove Cartridges

1. Controls must be **Off** and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the range by about 2 inches. (Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.)
3. To disengage terminal, hold cartridge by the sides and pull away from the terminal receptacle. Lift out when fully unplugged.
4. A storage tray, Model A350, is available and can be used for storing a cartridge.
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or scratch the surface.

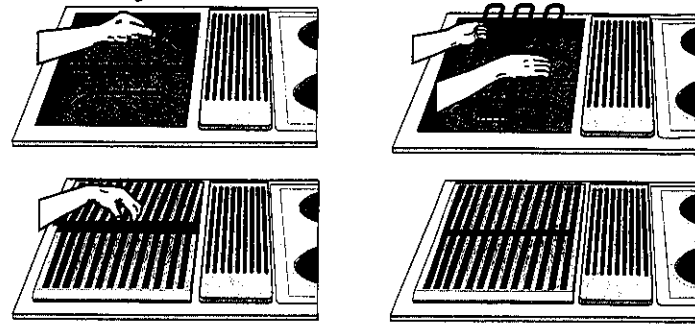
Home Canning

Canning should be done on the conventional coil cartridge only. Canning element accessory, Model A145A, makes it possible to use large oversized canners with the conventional coil cartridge.

For additional information, refer to use and care manual packaged with your cartridge.

Grill Installation

The grill accessory consists of two black grill grates, a grill element and two grill-rocks. It may be installed on the left side of the cooktop only.



To Install Grill

1. Before installing grill components, be certain controls are **Off**.
2. Place the two grill-rocks into the left side empty basin pan with their handles running parallel to the front of the range. (These grill-rocks must be used since they support the grill element.)
3. Position the grill element with the terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should now rest on the handles of the grill-rocks.
4. Place the black grill grates on the top of the cooktop.

To Remove Grill

1. Be sure controls are **Off**. Remove grill components when they are cool.
2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element more than 2 inches above the cooktop surface while it is engaged in the receptacle could damage the terminal plug.)
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

Installing Other Grill Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

Note: Accessory options are shown on page 23.

Using the Grill

- ◆ Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping with paper towel.

This procedure should be repeated when either: **a)** cleaning in the dishwasher since the detergent may remove seasoning or **b)** anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.

- ◆ Preheat the grill on **Hi** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- ◆ Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.
- ◆ Excessive amounts of fat should be trimmed from meats. Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flare-up problems.
- ◆ Allowing excessive amounts of grease or drippings to constantly flare-up voids the warranty on the grill grates.
- ◆ Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- ◆ Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- ◆ **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**
- ◆ **SHOULD EXCESS GREASE CAUSE SUSTAINED FLARE-UPS:**

1. Turn on the fan manually.
2. Immediately turn grill controls to **Off**.
3. Remove meat from grill.

IMPORTANT

- ◆ Do not use aluminum foil inside the grill area.
- ◆ Do not use charcoal or wood chips in the grill area.
- ◆ Do not allow grill liner pan to become overloaded with grease. Clean frequently.
- ◆ Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- ◆ Be sure to follow directions on this page for using the grill.
- ◆ Suggested cooking times and control settings (see page 11) are approximate due to variations in the foods and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- ◆ For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ inch will grill better than thinner cuts.
- ◆ Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- ◆ For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- ◆ When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor.

Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating. (See Using the Grill section.)
- ◆ There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- ◆ Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- ◆ Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.

11 Surface Cooking

Grill Guide

Preheat grill on **Hi** 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (1 - 1 1/4"): Rare Medium Well	Hi Hi Hi	10 to 17 minutes 20 to 25 minutes 25 to 32 minutes	Turn after 8 to 10 minutes. Turn after 13 to 15 minutes. Turn after 15 to 17 minutes.
Hamburgers (3-4 oz.)	10	15 to 25 minutes	Turn after half the time.
Pork Chops (1/2 - 3/4")	10	25 to 40 minutes	Turn occasionally.
Ham Slices (1/2")	Hi	10 to 15 minutes	Turn once.
Fully-cooked Sausages: Hot Dogs Polish Fresh Sausage: Links & Patties	Hi Hi 10	5 to 15 minutes 10 to 20 minutes 15 to 20 minutes	Turn occasionally. Turn once. Turn occasionally.
Chicken: Boneless: Breasts Bone-in: Breasts, Drumsticks & Thighs	10 10	25 to 35 minutes 45 to 60 minutes	Turn occasionally. Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish: Steaks (1")	10	20 to 30 minutes	Brush with butter. Turn after half the time.
Shrimp: (skewered)	10	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread, Bruschetta Hot Dog Buns, Hamburger Buns	Hi 10	2 to 4 minutes 2 to 3 minutes	Turn after half the time.
Fruits & Vegetables: Pineapple Rings Pepper Rings (1/2" rings) Summer Squash (1/2" lengthwise slices)	Hi Hi Hi	8 to 10 minutes 7 to 9 minutes 8 to 12 minutes	Turn after half the time. Brush with oil. Turn after half the time. Brush with butter. Turn occasionally.

Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats, control switches, and voltage.

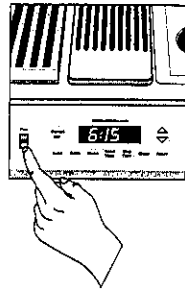
Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on your cooktop, grill and grill accessories.

- ◆ To operate the ventilation system manually, push the switch located on the control panel.
- ◆ The ventilation system will operate **automatically** when the grill element is in use.
- ◆ Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot pans.

To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire air grille.

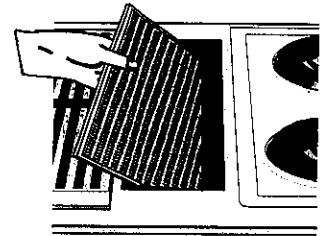
- ◆ The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



Care and Cleaning of the Ventilation System

- ◆ **Air Grille:** The air grille lifts off easily. Wipe clean or wash in dishwasher or sink with mild household detergents. To prevent scratching the surface, do not use abrasive cleaners or scrubbing pads.
- ◆ **Filter:** Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and detergent or in dishwasher.

IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening. The bottom should rest against the right side of the vent chamber at the bottom. (*Note: If filter is flat against the fan wall, ventilation effectiveness is reduced.*)



- ◆ **Ventilation Chamber:** This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It can be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

NOTE: the oven vent is located under the air grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent. Remove the air grille before self-cleaning the oven. (See pg. 17.)

13 Oven Operation

! Oven Operation CAUTIONS:

- ◆ Be sure all packing material is removed from oven before turning on.
- ◆ Do not use oven for storing food or cookware.
- ◆ Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near the oven.
- ◆ Follow the manufacturer's directions when using oven cooking bags.
- ◆ **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- ◆ Allow steam and hot air to escape before reaching into the oven to check, add or remove food.

For additional baking and roasting tips, see "Cooking Made Simple" booklet.

Setting the Controls for Baking and Roasting

1. Press **Bake** pad.

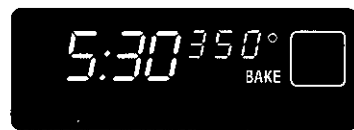
- ◆ BAKE will flash in display.
- ◆ 000 will light in display.

Bake



2. Press or press and hold the ▼ or ▲ pad to select oven temperature.

- ◆ 350° will light when either pad is pressed.
- ◆ Oven temperature can be set from 100° to 550°.



3. There will be a four second delay before oven turns on.

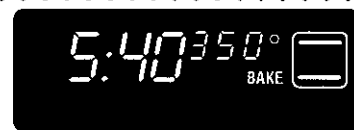
When the oven turns on:

- ◆ PREHEAT indicator will light in the display.
- ◆ The BAKE symbol will light in display.
- ◆ 100° or the actual oven temperature will appear in the display.
- ◆ The temperature will increase by 5° until the oven reaches the preselected temperature.
- ◆ Press the **Bake** pad to recall the preselected temperature during preheat.



4. Allow 8-15 minutes for the oven to preheat.

- ◆ A single beep will indicate that the oven has preheated.
- ◆ The PREHEAT indicator will turn off.



5. Place food in the oven.

NOTE: To change the oven temperature during cooking, press the ▼ or ▲ pad for the desired temperature.

6. Check cooking progress at the minimum cooking time.
Cook longer if needed.

7. Press **Cancel/Off** pad and remove food from the oven.

- ◆ Time of day will reappear in the display.

Cancel
Off

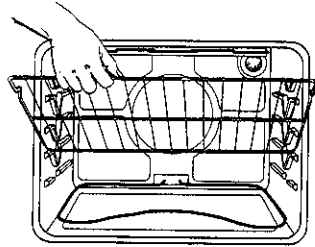


NOTE: If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 7.

Oven Racks

CAUTION: Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. One flat and one offset. The use of the offset rack is denoted in the list below as an "o" after the rack number. They are designed with a lock-stop edge.



To remove: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

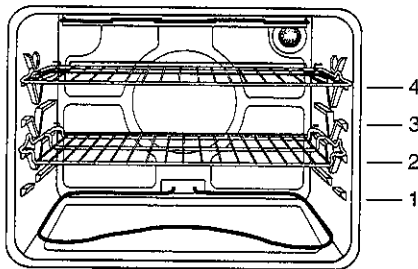
Rack Positions

RACK 4o (offset rack on #4):

Used for most broiling.

RACK 3:

Used for most baked goods on a cookie sheet and cakes (sheet and layer).



RACK 3o (offset rack on #3):

Used for baked goods, frozen convenience foods, fruit pies and cream pies.

RACK 2:

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 2o (offset rack on #2):

Roasting, breads and angelfood cake.

RACK 1:

Used for roasting large cuts of meat and poultry, frozen pies, and dessert souffles.

Multiple Rack Cooking:

Two rack: Use rack positions #2o and #4.

Baking Chart

Product and Type	Pan Size	Rack Position*	Temp. (°F) Preheated	Time**
CAKE				
White - 2 layers	9"	3o or 3	350°	25-30
Chocolate - 2 layers	9"	3o or 3	350°	30-35
Angel Food	tube	2o or 2	375°	30-40
Pound Cake	9x5 loaf	2	325°	55-65
Cupcakes	2 pans	2o & 4	350°	15-25
Sheet Cake	9x13"	3 or 3o	350°	30-40
PIES				
Two-Crust Fruit, fresh	9"	3o	375°-425°	45-60
One-Crust Custard, fresh	9"	1	350°-400°	40-60
Meringue	9"	3o	350°-400°	8-12
Pie-Shell	9"	2	450°	8-12
COOKIES				
Chocolate-Chip		3o or 3	350°-375°	7-11
Sugar		3o or 3	350°-400°	7-11
Brownies	9x13"	3o	350°	25-31
BREADS, YEAST				
Loaf	9x5 loaf	1 or 2o	375°	18-28
Rolls		3o	375°-400°	12-15
BREADS, QUICK				
Loaf, Nut, Fruit	8x4 loaf 8x8"	2o	350°-375°	50-65
Cornbread		3o	400°-450°	15-30
Biscuits		3 or 3o	400°-425°	8-15
Muffins		3o	375°-425°	15-25

*An "o" after a rack number implies that the offset rack should be used.

**The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

15 Oven Operation

Broiling

◆ For best results, use a pan designed for broiling.

◆ For additional broiling tips, refer to the "Cooking Made Simple" booklet.

Setting the Controls for Broiling

1. Press the **Broil** pad.

- ◆ BROIL will flash in the display.
- ◆ 000 will light in the display.

Broil



2. Press the ▲ pad to select **Hi** (high) broil or the ▼ pad to set **Lo** (low) broil.

- ◆ Select HI broil for normal broiling.
- ◆ Select LO broil for low temperature broiling of longer cooking foods such as poultry.

Hi →



Lo →



3. There will be a four second delay before oven turns on.
When oven turns on:

- ◆ The BROIL symbol will light in display.

BROIL SYMBOL



4. For optimum browning, preheat broil element for 3-4 minutes before adding food.

Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

5. Place food in the oven. Leave oven door opened to the broil stop position (about four inches).

6. Turn meat once about half way through cooking.

7. Press **Cancel/Off** pad. Remove food and broiler pan from the oven.
◆ Time of day will reappear in display.

Cancel
Off



NOTE: A fan comes on during the BROIL cycle. If it does not, contact an authorized servicer.

Broiling Chart

Type of Meat	Rack Position*	Doneness	Total Cook Time (Minutes)**
Bacon	4o	Well Done	4-6 min.
Beef Steaks -- 1" thick	4o	Medium	15-18 min.
	4o	Well	19-22 min.
Chicken -- Pieces	3	Well Done	(LO Broil) 30-40 min.
Fish -- Steaks, 1" thick	4o	Flaky	10-15 min. (no turning)
Ground Beef -- Patties, 3/4" thick	4o	Well Done	12-15 min.
Ham -- Precooked Slice, 1/2" thick	4o	Warm	8-10 min.
Pork Chops -- 1" thick	3	Well Done	20-25 min.

* The top rack position is #4. A "o" after the rack position implies offset rack.
** Broiling times are approximate and may vary depending on the meat.

Clock Controlled Oven Cooking

CAUTION

- ◆ Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- ◆ Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies and breads.

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

Clock Controlled Oven Cooking is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self-cleaning.

◆ **Immediate Start:** Oven turns on immediately and automatically turns off at a preset time.

◆ **Delayed Start:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can only be set for up to 11 hours and 59 minutes (11:59).

Setting the Controls for Clock Controlled Oven Cooking

To Start Immediately and Turn Off Automatically:

1. Press the **Cook Time** pad.

- ◆ 0:00 will light in display.
- ◆ COOK TIME will flash in the display.

Cook Time

then



2. Press or press and hold ▲ or ▼ pad to enter cooking time.

NOTE: If Bake pad is not selected in 4 seconds, beeps will sound.

3. Press **Bake** pad.

- ◆ 000 will light in display.
- ◆ BAKE will flash in display.

Bake

then



4. Press or press and hold ▲ or ▼ pad to enter oven temperature.

NOTE: If more than 30 seconds elapse between pressing the Bake pad and setting a temperature, the display will return to the time of day.

5. If You Wish to Delay the Start of Cooking: (if not, skip to #6)

- a. Press **Stop Time** pad.

- ◆ STOP TIME will flash in display.

- b. Press or press and hold ▲ or ▼ pad to enter time of day you wish the oven to turn off.

Stop Time

then



- c. Press **Clock** pad.

- ◆ Time of day will reappear in the display.

- d. DELAY BAKE will remain in display to show the oven is set for a delayed cook operation.

Clock



6. When the oven turns on, the oven temperature and the BAKE symbol will light in display.

NOTE: It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.

7. Oven will turn off. Four beeps will sound and END will light in the display. A beep will sound every 30 seconds for the next 5 minutes.

NOTE: See page 6 if you wish to change the end of cooking reminder beeps.

8. Press **Cancel/Off** pad. Beeps will stop and time of day will reappear in display. Remove food from oven.

Cancel Off



17 Care and Cleaning

Self-Clean Oven

Self-Clean CAUTIONS:

- ◆ It is normal for parts of the range to become hot during a clean cycle.
- ◆ Avoid touching cooktop, door or window area during a clean cycle.
- ◆ To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- ◆ **Do not use commercial oven cleaners** on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

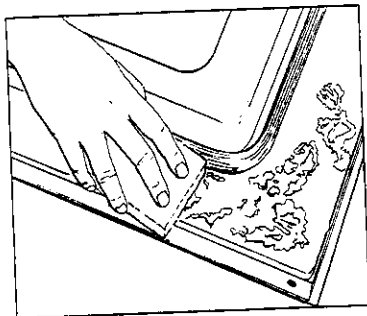
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

Before Self-Cleaning

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. **The oven racks will discolor and may not slide easily after a self-clean cycle.**

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a nonabrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 to 1½ inches).

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. **The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.** Remove the air grille before self-cleaning to avoid discoloration of air grille.

During Clean Cycle

When the LOCK indicator word lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK indicator word is displayed.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven. If odor is strong, turn on the ventilation system to exhaust odors outdoors.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage oven.

After Self-Cleaning

About one hour after the end of the clean cycle, the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Setting the Controls for Self Clean

1. Close oven door.

2. Press **Clean** pad.

- ◆ "--:--" will light in display.
- ◆ CLEAN will flash in display.
- LOCK indicator word will appear.
- ◆ Door cannot be opened when LOCK is displayed.
- ◆ If door is not closed or locked, beeps will sound and "door" will flash in display.

Clean



3. Press ▲ or ▼ pad to select clean time or change clean time.

- ◆ Oven is preset to clean for 3 hours. Or,
- ◆ Select 2 hours for light soil up to 4 hours for heavy soil.



4. IF YOU WISH TO DELAY THE START OF CLEANING (if not, skip to #6):

- a. Press **Stop Time** pad.
- b. Press ▲ or ▼ pad to select the time of day you wish the oven to turn off.
- c. Press **Clock** pad and time of day will reappear in display.
- d. DELAY CLEAN will remain in display to show the oven is set for delayed clean operation.

Stop Time then



Clock



5. When the oven turns on the clean symbol will light in the display.

CLEAN SYMBOL



6. About one hour after the clean cycle ends, the LOCK indicator word will turn off. The oven door can be opened.



TO CANCEL CLEAN CYCLE:

1. Press **Cancel/Off** pad.
2. If LOCK is NOT displayed, open oven door.
If LOCK is displayed, allow oven to cool about one hour then open oven door.

Cancel Off



LOCK IS STILL ENGAGED.
DOOR CANNOT BE
OPENED UNTIL LOCK IS
NO LONGER DISPLAYED.

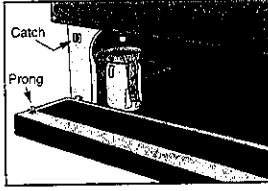
NOTE: A fan comes on during cleaning. Call an authorized servicer if fan does not operate.

19 Care and Cleaning

▲ Cleaning CAUTIONS:

- ◆ Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- ◆ To prevent staining or discoloration, clean appliance after each use.
- ◆ If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Access Panel	<ul style="list-style-type: none"> ◆ The access panel is easily opened or removed. To open panel, grasp upper corners and pull forward and down. To close panel, lift up and insert prongs into catches in the range. <p>To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access panel for storage.</p> 
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> ◆ Place soapy cloth over insert and pan; let soak to loosen soil. ◆ Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. ◆ Broiler pan and insert can be cleaned in dishwasher.
Clock & Control Pad Area	<ul style="list-style-type: none"> ◆ To activate "Control Lock" for cleaning, see page 5. ◆ Wipe with a damp cloth and dry. ◆ Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area. ◆ Do not use abrasive cleaners.
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs in the OFF position by pulling forward. ◆ Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. ◆ Turn on each element to be sure the knobs have been correctly replaced.
Glass Oven window Oven Door	<ul style="list-style-type: none"> ◆ Avoid using excessive amounts of water which may seep under or behind glass. ◆ Wash with soap and water or glass cleaner. ◆ Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass.
Metal Finishes Trim parts	<ul style="list-style-type: none"> ◆ Wash with soap and water, a glass cleaner, or mild liquid sprays. ◆ Do not use excessive amounts of water. ◆ To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.
Oven Interior	<ul style="list-style-type: none"> ◆ Follow instructions on pages 17-18 for Self-Cleaning Oven. To remove occasional spillovers between cleaning, use a soap-filled pad or mild cleanser. Rinse well.

Cleaning Chart – continued

Parts	Cleaning Procedure
Oven Racks	<ul style="list-style-type: none"> ◆ Clean with soapy water. ◆ Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. <p>Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</p>
Plastic Finishes Door handles End caps	<ul style="list-style-type: none"> ◆ When cool, clean with soap and water, rinse and dry. ◆ Use a glass cleaner and a soft cloth. <p>NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.</p> <p>NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.</p>
Stainless Steel	<ul style="list-style-type: none"> ◆ DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. ◆ ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. ◆ Daily Cleaning/Light Soil — wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar multi-surface cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008). ◆ Moderate/Heavy Soil — wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite pad; rub evenly with the grain. Rinse and Dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008). ◆ Discoloration: using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008).

Grill Accessory

Element	<ul style="list-style-type: none"> ◆ Never immerse in water. Most soil will burn off during use. The terminal block may be wiped with warm soapy water. Do not use abrasive cleaners or materials. Dry thoroughly before reinserting in the cooktop.
Grates Cast aluminum coated with Excalibur® non-stick finish	<ul style="list-style-type: none"> ◆ Wash cool grates (DO NOT IMMERSER HOT GRILL GRATES IN WATER) with detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again. ◆ Remove stubborn soils with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces. ◆ If grates were washed in the dishwasher, season with oil prior to grilling. ◆ Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.

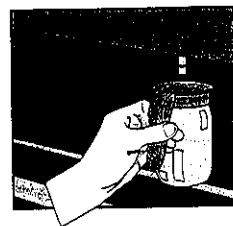
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21 Care and Cleaning

Grill Accessory Cleaning Chart – continued

Parts

Cleaning Procedure



Grease Jar

◆ The container is located on the left side behind the bottom access panel, underneath the range. (See page 19 for opening access panel.) It collects grease and other liquids created while grilling or using some of the accessories. Check each time after grilling and empty when grease is noticeable. To remove, simply grasp the handle, and pull from the bracket holding the container.

◆ The container and screw-on handle can be washed in hot, soapy water or in the dishwasher. The container may be replaced with any heat-tempered jar, such as a canning jar, which has a standard screw neck.

Grill Rocks

Cast-iron coated with porcelain enamel

◆ The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy*, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.

◆ An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions; spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

Porcelain Basin Pan

This area located under the grill-rocks and/or cartridges. Clean after each use of the grill.

◆ To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or Easy Off Kitchen Cleaner. For easier cleanup: a) spray with a household cleanser; b) cover with paper towels; c) add small amount of hot water to keep the paper towels moist; d) cover and wait 15 minutes; and e) wipe clean.

◆ To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.

◆ To remove stubborn soil, spray with an oven cleaner, let soak overnight, wipe clean, rinse and dry.

Note: Clean the grease drain on the left side of the cooktop after each use of the grill or grill accessories. To clean: Pour about $\frac{1}{3}$ cup of very hot tap water mixed with 1 teaspoon dish detergent down the drain. In the event the drain is clogged, due to large food particles being trapped, use the nylon string that was packaged with your range. To use the nylon string, simply insert one end into the drain opening in the basin pan. Feed the nylon string down until it is visible under the range. Now pull up on the end extending out from the top while holding a paper towel around the string, to clean the string as it is being pulled. This should free any trapped particles of food. Pour another $\frac{1}{3}$ cup of very hot water mixed with dish detergent to assure the drain is opened and clear.

* Brand names are trademarks of the respective manufacturers.

Cleaning Products

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

- ◆ **Glass Cleaners** - Cinch, Glass Plus, Windex. (Avoid glass cleaners with ammonia on glass-ceramic cooking surfaces.)
- ◆ **Dishwashing Liquid Detergents** - Dawn, Ivory, Joy.
- ◆ **Mild Liquid Spray Cleaners** - Fantastik, Formula 409.
- ◆ **Multi-Surface Cleaners** - Formula 409 Glass & Surface, Windex Glass & Surface.
- ◆ **Nonabrasive Cleaners** - Bon Ami, paste of baking soda and water.
- ◆ **Mildly Abrasive Powder or Liquid Cleaners** - Ajax, Barkeepers Friend, Cameo, Soft Scrub, Smart Cleanser. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same type of appliance finish.)
- ◆ **Nonabrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges** - Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, Scotch-Brite No Scratch Pads.
- ◆ **Abrasive Scouring Pads** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

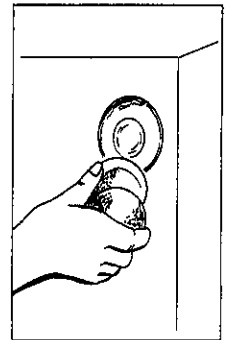
Oven Light

⚠ CAUTIONS:

- ◆ Disconnect power to range before replacing light bulb.
- ◆ Use a dry potholder to prevent possible harm to hands when replacing bulb.
- ◆ Be sure bulb is cool before touching bulb.
- ◆ Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

To replace oven light bulb:

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on the bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Servicer for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb*. A bulb with a brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.



Leveling Legs

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.

23 Available Accessories

Accessories



Electric Griddle – Model A302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.



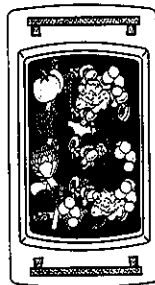
Grill Cover – Model A341

Attractive grill cover protects grill when not in use. Textured steel in black or white with molded handles.



Electric Rotiss-Kebab – Model A312

Enjoy the great flavor of rotissed foods indoors all year around and make parties more fun by serving attractive shish kebabs and rotissed meats and poultry. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



Cooker-Steamer – Model A335

Ideal for anything you steam, blanch, poach or stew. Includes a dual-position basket and see-through cover. Attractive black non-stick finish.



Canning Element – Model A145A

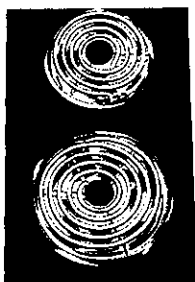
Special canning element plugs into *conventional coil cooktop cartridge* raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.



Gas or Electric Wok Accessory – Model AO142

Ideal for stir frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges.

Cooktop Cartridges



Conventional
Coil



Halogen



Radiant

Conventional Coil	A100B-Black Porcelain A100S- Stainless Steel A100W-White Porcelain
Halogen	A126B-Black A126W-White
Radiant	A122B-Black A122W-White

Check these points if . . .

Part or all of the appliance does not work.

- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface and/or oven controls have been properly set. See pages 8 and 13.
- Check if oven door is unlocked after a self-clean cycle. See pages 17-18.
- Check if oven is set for a delayed cook or clean program. See page 16 or 18.

Surface or oven elements fail to operate or heat food.

- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface and/or oven controls have been properly set. See pages 8 and 13.
- Check if cartridge is properly installed. See page 9.
- Check if oven is set in a delayed oven operation.

Baking results are not what you expected.

- Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.
- Check rack positions. See page 14.
- Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See "**Cooking Made Simple**" booklet for more information on bakeware.
- Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
- Check pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven walls.
- Check to make sure range is level.

Baking results differ from previous oven.

- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See page 7 for instructions on adjusting the oven temperature.
NOTE: It is not recommended to adjust the temperature if only one or two recipes are in question.

Food is not broiling properly.

- Check oven setting. See page 15.
- Check oven rack positions. See page 15.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4-inches).

Oven smokes excessively during broiling.

- Food too close to element. See page 15 for more information.
- Broiler insert covered with aluminum foil.
- Trim excess fat from meat prior to broiling.
- A soiled broiler pan was used.

Oven will not self-clean.

- Check to make sure controls are set properly. See page 18.
- Check to make sure the cycle is not set for a delayed start.
- Check if door is closed.

25 Before You Call for Service

Oven did not clean properly.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and or acid foods, were not removed prior to the self-clean cycle.

Oven door will not unlock after self-clean cycle.

- Oven interior is still hot. Allow about one hour for the a oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.
- Electric current coming to oven may be off.

Moisture condensation collects on oven window.

- This is normal when cooking food high in moisture.
- Excessive moisture was used when cleaning the window.

There is a strong odor when oven is turned on.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

"F" plus a number appears in display.

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **Cancel/Off** pad. If the fault code and beeps continue, disconnect power to the appliance and call an authorized servicer.

If You Need Service:

- ◆ Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100 or 1-423-472-3333 to locate an authorized service company.
- ◆ Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (next page) for further information of owner's responsibilities for warranty service.
- ◆ If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIRSM Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-688-1100 or 1-423-472-3333.

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

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- ◆ User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface, broil and bake elements on electric cooking appliances.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.



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