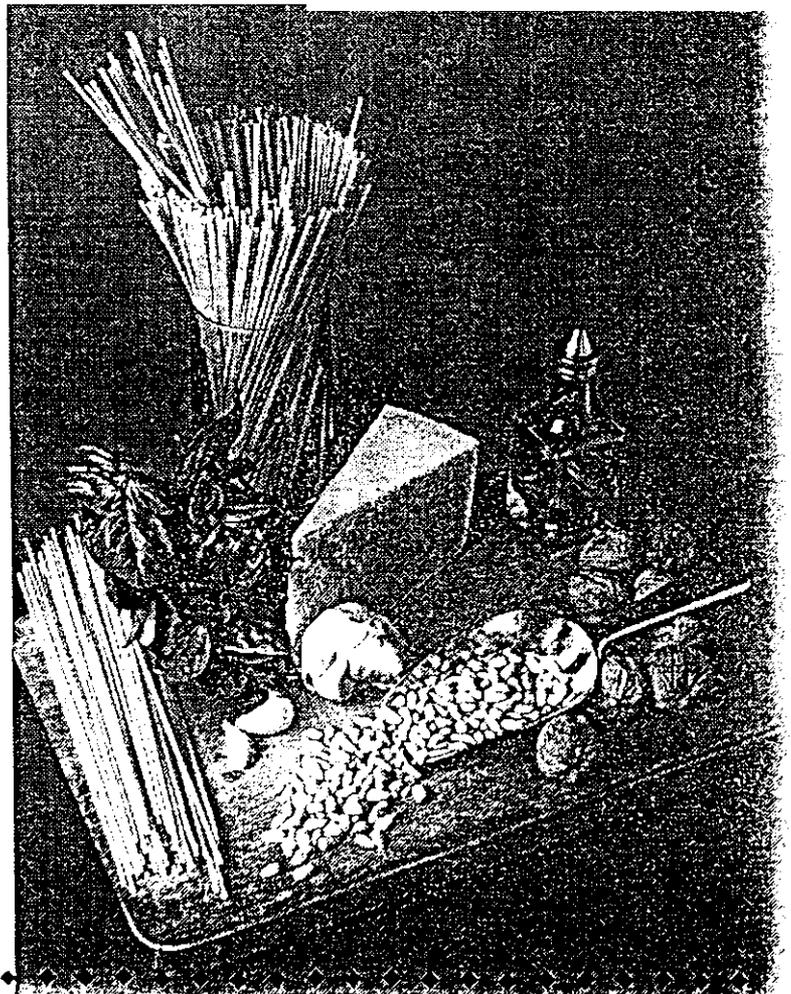


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1 For Future Assistance

Congratulations on your choice of a Jenn-Air gas range. The chart below describes the differences between the models.

	PRG3000P	PRG3610P	PRG4802P
Super Burners	4	4	6
Griddle	no	yes	yes
Ovens	1 Convec/ Conventional	1 Convec/ Conventional	1 Convec/Conventional 1 Standard Bake

As you use your new range, we know you will appreciate the many features that provide excellent performance, convenience and dependability. Your oven features flexibility in conventional baking or roasting, convection baking or roasting, and broiling.

Before you begin cooking with your new range, please take a few minutes to read and become familiar with the instructions in this book. On the following pages, you will find a wealth of information regarding all aspects of using your new range.

By following the instructions carefully, you will be able to fully enjoy and properly maintain your range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air gas range, write or call us. Be sure to provide the model number.

Jenn-Air
403 West Fourth Street North
Newton, Iowa 50208
515-791-8911
(Mon.-Fri., 8am -5pm Central Time)
Internet: <http://www.jennair.com>

Please record the following information should you need assistance in the future.

Model Number

Serial Number

These numbers are found on the serial plate under the aeration pans.

Please keep your sales receipt should any warranty service be required.

⚠ WARNING: If the information in this manual 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.
- ◆ Extinguish any open flame.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

	<p>⚠ WARNING</p> <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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NOTE: In our continuing effort to improve the quality of our appliances, it may be necessary to make changes to the appliance without revising this guide.

Important Safety Instructions 2

Read before operating your range

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room. This warning is based on safety considerations.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. **Loose-fitting or hanging garments** should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near range. This also applies to aerosol sprays and aerosol spray cans.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Select cookware large enough to properly contain food and avoid boilovers or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a range can ignite. Pan size is especially important in deep fat frying.
10. Never leave range unattended at **Hi** heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. **TYPE OF COOKWARE** - Avoid pans that are unstable and easily tipped. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
12. **HANDLES** - Always turn pan handles to the side or back of the range - not out into the room where they are easily hit. **COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS** to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
13. **CAUTION** - Do not store items of interest to children in cabinets above range-children climbing on the range to reach items could be seriously injured.
14. Do not touch surface burner areas or perimeter area around cooktop or interior surfaces of ovens. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns-among these surfaces are the upper door frame and door, oven vent opening and surfaces near the opening, and the top edge of the control panel.
15. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
16. Keep all controls "**Off**" when unit is not in use.
17. **GREASE** - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the range or in the vents. Wipe up spillovers immediately.
18. If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.
19. Do not use aluminum foil to line burner spillover bowl. Restriction of normal air flow may result in unsafe operation.
20. Clean only parts listed in this manual and use procedures recommended.
21. Always allow hot pans to cool in a safe place out of the reach of small children.
22. A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the range. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**
23. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
24. Keep oven vent ducts unobstructed. Your range is vented through the front top of the island trim, stub back or high shelf backsplash. Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.
25. 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 oven burner flame.
26. 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.
27. Before servicing your appliance, disconnect power to the range at the main fuse or circuit breaker panel and at the electrical receptacle.

3 Important Safety Instructions

28. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
29. Avoid placing the range in a main "traffic path" or in an isolated location with no counter space nearby. Visualize the oven in use before selecting a location. Remember that open oven doors may block a passageway and create a hazard.
30. Always remove soiled broiler pan from the broiler compartment after cooking for grease left in the pan may become hot enough to ignite.
31. Do not use oven for storage space.
32. **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
33. Be sure all packing materials are removed from the range before operating it to prevent fire or smoke damage should the packing material ignite.
34. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.
35. Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan to prevent exposure to the burner flame.
36. 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 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.
37. Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire.
38. When using this restaurant caliber appliance, use it with extreme care, as this type of appliance provides intense heat and can increase the accident potential.
39. During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan. This could heat and /or melt the handles.
40. For safety reasons and to avoid damage to the appliance never sit, stand or lean on the oven door or cooking surface.

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 range is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Additionally, users are also hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the range to the outdoors.

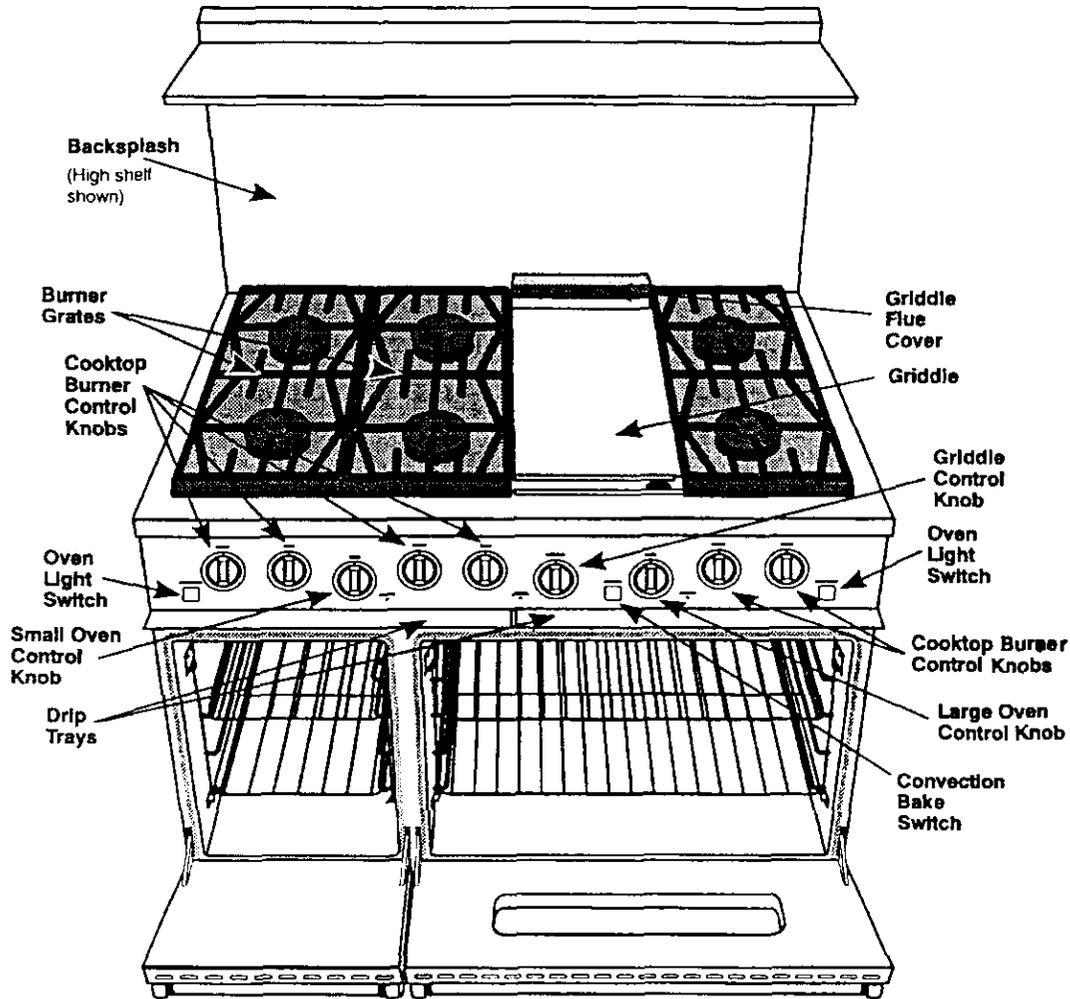
WARNING

To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

If the range is moved from the wall for cleaning, be sure the anti-tip device is engaged when the range is replaced. To check, trip circuit breaker to disconnect power, remove access panel and look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot. Replace the access panel and reset circuit breaker. The anti-tip device secures the rear leveling leg to the floor when properly engaged.

**SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE**

Controls at a Glance 4



Model PRG4802P

Cooktop Burner Controls

Use to provide variable heat to range surface burners.
(See page 5.)

Oven Control

Use to set oven for baking, convection, broiling.
(See page 8.)

Small Oven Control (select models)

Use to set oven for baking. (See page 8.)

Convection Bake Switch

Use to turn the convection fan on and off. (See page 8.)

Light Switch(s)

Use to turn oven lights on and off.

Drip Trays

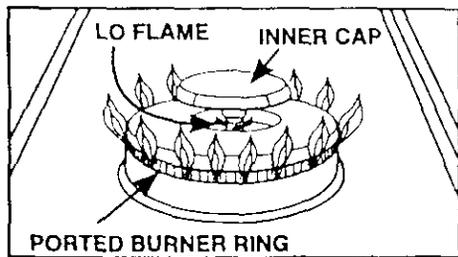
Use to collect drippings from griddle and surface burners.
(See page 7.)

Griddle Control (select models)

Use to provide variable heat to griddle surface.
(See page 7.)

5 Surface Cooking

Surface Burners



Your range is equipped with three part burners. The center caps cover the low flame settings from boilovers. These caps also spread the flame out to avoid too much heat in pan centers.

The burners have a solid state ignitor. When the control knob is turned on, gas will flow into the burner and the ignitor will spark to light.

A properly adjusted burner with clean ports will light within a few seconds. The flame will be blue with a clearly defined inner cone. There should be no trace of yellow in the flame. A yellow flame indicates an improper air/gas mixture and should be adjusted by a service technician. (During initial use, dust in the line or in the air may briefly cause an orange flame.)

To Set Controls

1. Place a pan on the burner grate.
2. Push in on the control knob and turn the knob counterclockwise to the **Lite** setting. A clicking sound will be heard until the burner lights.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, wait 5 minutes for gas odor to disappear before relighting the burner.

Notes . . .

- ◆ All burner ignitors will spark when any surface burner is turned on.
- ◆ Surface burners may be difficult to light at times due to air in the gas line. This may occur:
 - a) during installation
 - b) if range is disconnected from the main gas supply
 - c) if the appliance has not been used for several days

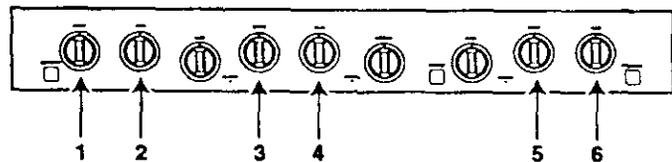
To remove air in the gas line, hold a lighted match next to the burner head and turn the control knob on.

- ◆ If using propane gas, a slight pop may occur when the burner is turned off. This is normal.
- ◆ The burner flame may appear separated from the port, if a pan is not placed on the grate.

Control Locations

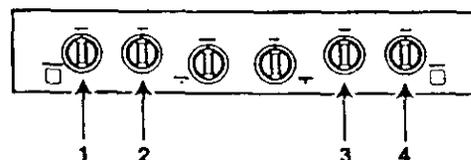
All burners have a 15,000 BTU rating on the HI setting when using natural gas.

MODEL PRG4802P



1. Left front surface burner.
2. Left rear surface burner.
3. Center front surface burner.
4. Center rear surface burner.
5. Right front surface burner.
6. Right rear surface burner.

MODEL PRG3610P/PRG3000P



1. Left front surface burner.
2. Left rear surface burner.
3. Center front surface burner.
4. Center rear surface burner.

Suggested Control Settings

The controls provide an infinite number of settings between **HI** and **LO**. Simply adjust your flame to fit your needs.

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best results. The following settings are provided as guidelines.

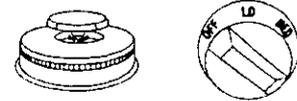
HI A fast heat to start cooking quickly and to bring liquids to a boil.



MED For most frying, sauteing, and slow boil of large amounts of food.



LO* For simmering and melting butter or chocolate.



* The **LO** setting utilizes only the inner burner. However, when using this setting always light the entire burner first.

* The **LO** setting does not automatically relight, if it should go out during use.

Operating During Power Failure

To operate the surface burners during a power failure:

1. Hold a lighted match near the burner ports.
2. Push in and turn the control knob slowly to the **Lite** setting.
3. Adjust the flame as desired.

CAUTION: When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike a match first and hold it in position before turning the knob to the **Lite** position.

NOTE: The broiler, oven or griddle burners cannot be turned on during a power failure.

Cookware Selection

To achieve optimum cooking performance, use professional cookware. This type of cookware can be found at department stores, specialty cooking stores or restaurant supply stores.

Handles on regular cookware may melt or bubble due to the flame size on the large professional size burners.

Thin, single-ply stainless steel is not recommended because of hot spots and potential burning of food.

Size of Cookware

- ◆ Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety considerations. Adjusting the size of the flame to fit the size of the cookware also helps to save fuel.
- ◆ Pans which extend more than two inches beyond the grate or touch the cooktop may cause heat to build up, resulting in damage to the burner grate, burner or cooktop.
- ◆ Speciality items such as woks with a support ring, which restrict air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Use Jenn-Air flat bottom wok accessory, Model AO142 to prevent this from happening.

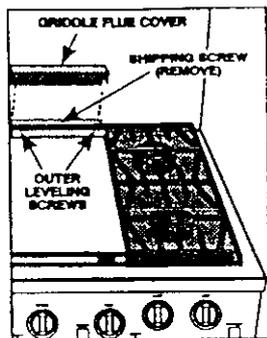
Canning

- ◆ When canning, use the **HI** setting just until the water comes to a boil or pressure is reached in the pressure canner. Then, reduce to the lowest flame setting that maintains the boil or pressure.
- ◆ Prolonged use of the **HI** setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

7 Griddle (select models)

Leveling the Griddle

1. After the range is in position, remove the flue cover by carefully lifting it straight upward. Then, remove the rear shipping screw (see diagram).
2. Turn the outer screws (see diagram) to level the griddle or to provide a forward slope to help grease and oils to drain away from the food being cooked.



Griddle Guide			
Preheat at specified setting until the griddle light cycles off.			
Food Items	Control Setting*	Approximate Cooking Time (Minutes)	
		1st Side	2nd Side
Bacon	350°	2-3	2-3
Eggs	250°	2-3	(1)
French Toast	350°	2-3	2-3
Grilled Cheese Sandwiches	350°	2-3	2-3
Hamburgers	325°	5-6	5-6
Pancakes	375°	1-2	1-2
Sausage Patties	350°	2-4	2-3

* These are suggested guides for control settings and times. Factors, such as low gas pressure, may affect the times and control settings.

Seasoning the Griddle

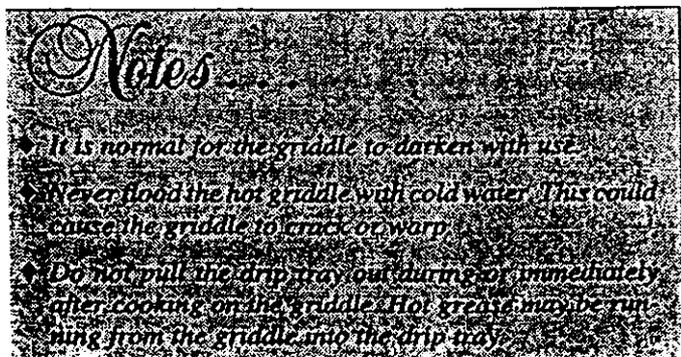
The griddle is non-rusting stainless steel and should be seasoned before the first use and occasionally thereafter, if not used for an extended period of time. Follow the directions below:

1. Clean the griddle thoroughly with hot, soapy water.
2. Rinse with a mixture of 1 quart water and 1 cup white vinegar. Dry thoroughly.
3. Pour 1 teaspoon vegetable oil into the center of the griddle (do not use corn oil as it gets sticky) and rub over the entire surface of the griddle using a heavy cloth.
4. Turn the control knob to 350°F. When smoke appears, turn the control off and allow the griddle to cool.
5. Repeat steps 3 and 4.
6. After the griddle is cool, wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

When properly seasoned, it can be used without additional oil. However, a light mist of vegetable spray applied to a cool griddle before cooking, makes delicate foods easier to turn.

Using the Griddle

1. Season the griddle as described above.
2. Before starting to cook on the griddle, be sure the drip tray is empty and in place.
3. Preheat the griddle at the specified setting. **The griddle light will turn off when the griddle is preheated.**

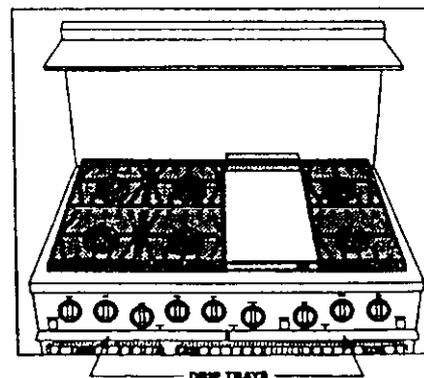


Cleaning the Griddle

1. Clean the griddle of grease and food, using a square edged metal spatula, while it is still hot.
2. Cool to a lukewarm temperature, rub the surface lightly with vegetable oil (do not use corn oil, it gets sticky), and thoroughly wipe the griddle with a heavy coarse cloth or burlap to remove any remaining food particles.
3. If grease or food soils remain, or if there is heat discoloration, follow directions below:
For grease build-up: Use 1 tablespoon of vinegar in 1/2 cup water and clean with a scouring pad.
For heat discoloration: use a non-toxic stainless steel cleaner.
For food soil: use a griddle stone (fine grained pumice) or a griddle pan cleaner. These are available at a restaurant supply store. Follow manufacturer's directions.
4. If hot soapy water, vinegar, scouring powder, or steel wool pads are used to clean the griddle, it **MUST** be reseasoned.

Drip Tray(s)

The drip tray(s) collect grease and other liquids created while using the griddle or spillovers while using the surface burners. Check the drip tray(s) periodically to prevent grease from spilling over. Empty the drip tray(s) after they are cool.



Model PRG4802P

Ignition System

Be sure the oven control is set in the OFF position prior to supplying gas to the range.

Your appliance features pilotless ignition. The oven bake and broil burners are equipped with an electric glow ignitor and safety system which ignites the gas. The burner will light within 4 seconds.

With this ignition system, the oven will not operate during a power failure or if the oven is disconnected from the wall outlet. **No attempt should be made to operate the oven during a power failure.**

Oven Controls

Oven Light Switch -- push on the top of the OVEN LIGHT switch(s) to turn the oven light(s) on. Push on the bottom of the switch(s) to turn the light(s) off.

Convect Switch -- push on the top of the CONVECT switch to turn the convection fan ON. Push on the bottom of the switch to turn the convection fan OFF. Avoid using the convection fan while broiling. Conventional heat is more effective when broiling.

Oven Knob -- use to set oven temperature for baking or convection baking or to select broiling. Be sure the indicator line is positioned with the exact temperature desired.

Small Oven Knob (Model PRG4802P only) -- use to set oven temperature for baking. (This oven is not designed to broil or convection bake.) Turn the control knob to the temperature desired.

Oven Indicator Light(s) -- the light(s) will glow until the desired temperature is reached. As the burners cycle to maintain the selected temperature the lights will cycle on and off as well.

Notes . . .

- ◆ Turn the oven and broiler burners ON one at a time to 450°F. Allow to heat for 20-30 minutes to burn off the manufacturing oils used by the factory. Turn on the overhead hood to remove the odor from the room.
- ◆ During any cooking process moisture evaporates from the food. The amount of moisture depends on the moisture content of the food. This moisture will condense on any surface that is cooler than the inside of the oven, such as the control panel or the top of the door.

Setting the Controls

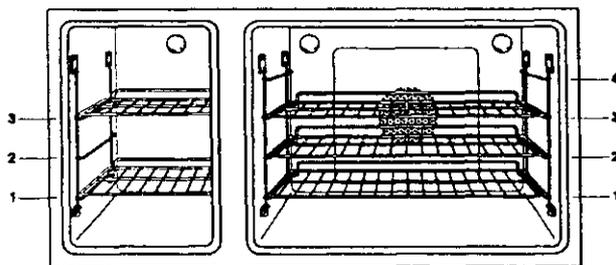
1. Place oven racks on proper rack positions.
2. Turn OVEN knob to desired temperature.
3. Turn on the CONVECT fan if convection cooking is desired. When the OVEN indicator light cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN indicator light will cycle on and off throughout the baking process. Preheat only when necessary. Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn OVEN knob and CONVECT fan, if selected, OFF.

Rack Positions

The rack positions noted are recommended for the best browning results and most efficient cooking times.

To remove racks pull forward to the stop position; lift up on the front of the rack and pull out. To replace racks tilt the front of the rack up and place between rack slides. Slide the rack back until it clears the stop position. Lower the front and slide the rack straight in.

Do not use aluminum foil to cover the oven racks or to line the oven bottom. Baking results will be affected and it may damage the oven.



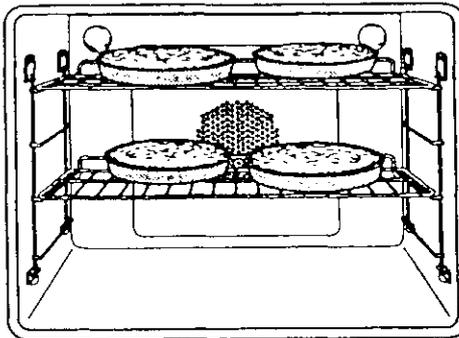
MODEL PRG4802P

- ▲ **Rack Position #4 (large oven only):**
Two rack baking, oven meals.
- ▲ **Rack Position #3:**
Two rack baking, oven meals.
- ▲ **Rack Position #2:**
Most baked goods and roasting small cuts of meat.
- ▲ **Rack Position #1:**
Large cuts of meat and large poultry, angel food cake.
- ▲ **Multiple Rack Cooking (large oven only):**
Two racks, use #2 and #4 or #1 and #3.
Three racks, use #1, #2, #3 or #2, #3, #4.

9 Baking

Baking Recommendations

- ▶ Use tested recipes from reliable sources.
- ▶ Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 8 to 13 minutes; place food in oven after Oven Indicator Light cycles off.
- ▶ Arrange oven racks before turning on oven. Follow suggested rack positions on page 8.
- ▶ Allow about 2 inches of space between the oven side walls and pans to allow proper air circulation.
- ▶ When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See diagram.)
- ▶ To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven **OFF** before removing food.



Stagger Pans

◆ Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as the only indicators.

◆ Use good quality baking pans and the size recommended in the recipe. Cookie sheets should be without sides and made of shiny aluminum (especially important for convection baking). The best size to use is 16" x 12".

◆ Dull, dark, enameled or glass pans will produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.

◆ Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

◆ If edge of pie crust browns too quickly, fold a strip of foil around rim of crust, covering edge.

◆ **Convection baking** -- set the oven temperature 25°F lower than the recipe recommends. Times will be similar or a few minutes less than the recipe directions.

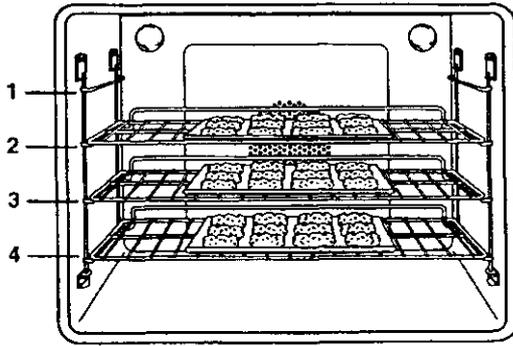
Baking Chart

Product and Type	Pan Size	Rack Position	Convection Bake*		Conventional Bake		
			Temp(°F) Preheated***	Time**	Temp(°F) Preheated	Time**	
CAKES: White	9" round	2	325°	25-30	350°	30-35	
	Chocolate	9" round	2	325°	350°	30-35	
	Angel Food	10" tube	1	325-350°	28-40	350-375°	30-42
	Pound Cake	9x5" loaf	2	300°	60-65	325°	65-70
	Sheet Cake	9x13"	2	325°	33-38	350°	30-40
PIES:	Two Crust - Fruit, Fresh	9"	2	350°-400°	50-60	375°-425°	50-60
		9"	2	350°-400°	50-60	375°-425°	60-70
	One Crust - Custard, Fresh	9"	2	325°-375°	35-45	350°-400°	45-60
		9"	2	425°	6-8	450°	7-9
COOKIES: Chocolate Chip	9x13"	2	325°-350°	8-11	350°-375°	9-12	
		2	325°-350°	6-8	350°-375°	7-10	
		2	325°-375°	6-8	350°-400°	7-10	
		2	325°	20-26	350°	25-31	
BREADS, YEAST: Loaf	9x5" loaf	2	350°	14-16	375°	15-18	
		2	325°-375°	10-13	350°-400°	12-15	
BREADS, QUICK: Loaf, Nut, Fruit	8x4" loaf	2	325°-350°	40-55	350°-375°	45-60	
		2	375°-400°	7-11	400°-425°	8-15	
		2	375°-400°	14-19	400°-425°	15-22	

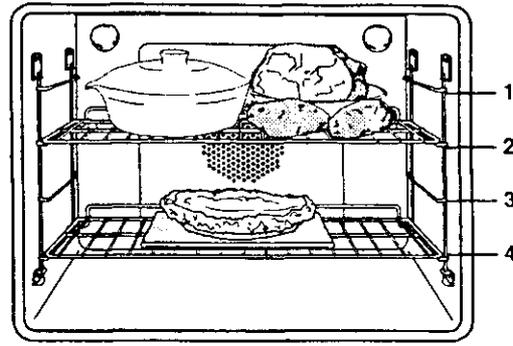
* For convection baking, turn on the **Convect Switch**.

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

*** The convect temperature is 25°F lower than recommended on package or recipe.



Three Rack Baking



Oven Meals

Convection Cooking on Multiple Racks

The convection bake method is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning.

To obtain the best results in multiple rack convection cooking, follow these suggestions:

- ◆ Use temperature and times in this manual as a guide for best results.
- ◆ For two rack baking, rack position #2 and #4 or #1 and #3 are best for most baked products.
- ◆ For three rack baking use positions #1, #2 and #3 or #2, #3 and #4.
- ◆ Stagger small pans, such as layer cake pans, in the oven.
- ◆ Oven meals are recommended for energy conservation. Use rack positions #1 and 3 or #1 and 4. (See above).
- ◆ Cookie sheets should be placed lengthwise, side to side, in front of the fan for more even browning. (See above left).
- ◆ Three rack baking may be used when baking cookies, rolls, frozen convenience foods, appetizers and snack foods.

Convection Cooking of Frozen Convenience Foods

- ◆ Use the **Convect** mode for frozen convenience foods.
- ◆ *Preheating the oven is not necessary.*
- ◆ Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Convect cooking times will be similar. See chart below for some exceptions and examples.
- ◆ Center foods in the oven. If more than one food item is being cooked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- ◆ Most foods are cooked on rack position #2.
- ◆ For multiple rack cooking, use racks #1 and #3 or #2 and #4.

Note: Convection times will be similar to the conventional times because the oven is not preheated. The time savings comes from not having to preheat the oven.

Here are a few examples of times and temperatures:

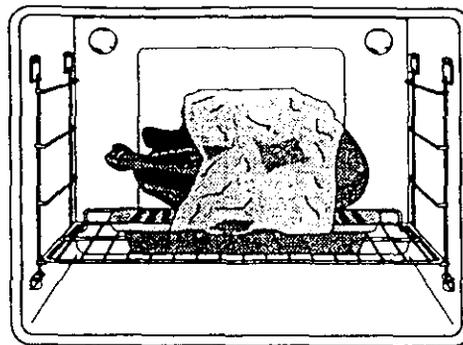
Frozen Convenience Foods	Rack Position	Convection Bake Not Preheated		Conventional Bake Preheated	
		Minutes*	Temp.* F	Minutes*	Temp.* F
Chicken, fried	2	40-45	375°	45-55	375°
Fish, sticks	2	13-17	400°	12-15	400°
French fries	2	15-20	450°	15-20	450°
Pizza	2	13-18	400°	12-15	400°

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

11 Roasting

Roasting Recommendations

- ◆ *Preheating is not necessary.*
- ◆ Place tender cuts of meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Select convection or conventional roasting. (Less tender cuts of meat need to be cooked by moist heat in a covered pan using conventional roasting.)
- ◆ Meats cooked in oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven.
- ◆ Do not use a roasting pan with high sides when convection roasting.
- ◆ Place roast fat side up to allow self basting of meat during roasting.
- ◆ **Use a meat thermometer.** The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkey insert the tip of the thermometer into the thickest part of the inner thigh.
- ◆ Allow about 15 minutes "standing time" before carving to prevent loss of juices.
- ◆ Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent over browning. (See above.)
- ◆ A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.



Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- ◆ Recommended roasting temperature is 325°F. For best results do not use temperatures below 300°F.
- ◆ Use times for roasting *fresh* meats as approximate guides for convection roasting *frozen* meats. In general, roasting times for frozen to finish in the convection oven will be approximately the same, or a few minutes more per pound, as fresh to finish in a conventional bake oven.
- ◆ Insert meat thermometer midway during the cooking process.

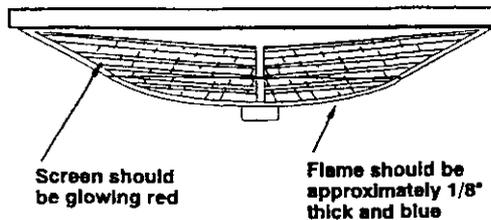
Roasting Chart

Chart time is based on thawed meats only. For convection roasting, turn on the Convection Fan Switch.

Variety and Cut of Meat	Approximate Weight (lb)	Oven Temp(°F) no preheat	Internal Temp of Meat - End of Roasting Time (°F)	Approx. Convection Roasting Time (minutes per lb)	Approx. Conventional Roasting Time (minutes per lb)	
BEEF	Rib Eye Roast	4 to 6	325°	145° (rare) 160° (medium)	30-35 35-40	35-40 40-45
	Tenderloin Roast	2 to 3	400°	145° (rare)	22-24	25-28
	Round Tip Roast	4 to 6	325°	145° (rare)	30-35	35-40
				160° (medium)	40-45	45-50
PORK	Shoulder Blade Roast	4 to 6	325°	170°	33-37	35-40
	Top Loin Roast, boneless	3 to 4	325°	170°	35-45	40-50
POULTRY	Turkey, unstuffed	8 to 12	325°	180°-185°	16-18	21-24
	Turkey, unstuffed	12 to 16	325°	180°-185°	13-16	18-21
	Turkey, unstuffed	16 to 20	325°	180°-185°	11-13	16-18
	Turkey, unstuffed	20 to 24	325°	180°-185°	9-11	14-16
	Chicken, Whole	2½ to 3½	375°	185°	24-28	24-30

To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling burner depends on foods being prepared. Rack position #2 is usually recommended unless otherwise stated.
2. Turn OVEN Knob to **Broil** setting.
3. Place food on broiler pan provided with oven.
4. *Leave oven door closed when broiling.*



Broiling Chart			
Foods	Rack Position	Approximate (Minutes/Side)	
		1st Side	2nd Side
BEEF			
Steak (1")			
Medium	2	7-9	6-7
Well	2	10-11	8-9
Hamburgers (3 oz.)			
Medium	2	6-7	4-5
Well	2	7-8	5-6
PORK			
Bacon	2	3-4	1-2
Chops (1/2")	2	5-6	4-6
POULTRY			
Boneless Chicken Breasts	2	6-8	6-8
SEAFOOD			
Fish Steaks (1")	2	11-12	(no turning)
MISCELLANEOUS			
Hot Dogs	2	3-4	2-3

Note: This chart is a suggested guide. The times may vary with food being cooked.

Broiling Tips

- ◆ Tender cuts of meat or marinated meats are best for broiling. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- ◆ Do not cover broiler pan insert with foil since this prevents fat drippings from draining into bottom of pan and may cause excessive flare-ups.
- ◆ Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meats from curling. Salt after cooking.
- ◆ To prevent dry surface on fish or lean meats, brush melted butter on top.
- ◆ Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- ◆ Cooking times given in the chart are to be used only as a guide.

Notes . . .

- ◆ *You cannot use the broiler burner and the bake burner at the same time. When one is on, the other cannot be turned on.*
- ◆ *Do not use the convection fan in the broil mode.*

13 Cleaning Your Range

How to Remove Range for Cleaning and Servicing

Follow these procedures:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

Notes . . .

- ◆ A qualified servicer should disconnect and reconnect the gas supply.
- ◆ Be sure all controls are OFF and all range parts are cool before cleaning.
- ◆ If product is moved during cleaning or servicing, protect the flooring during the procedure.

Cleaning Chart

Parts	Cleaning Procedure
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs in the OFF position by pulling forward. (Never force the knobs off.) ◆ Wash in dishwasher or soap and water. Do Not Use Abrasive Cleaners. ◆ Replace to OFF position. (Never hit or use force to replace the knob.) <p><i>NOTE: The oven and griddle knobs are similar. However, the oven knob has the word "Broil" on it. The small oven knob (select models) is interchangeable with the griddle knob.</i></p>
Control Panel	<ul style="list-style-type: none"> ◆ Wipe with a damp cloth. Dry thoroughly. ◆ Glass cleaners may be used if sprayed on a cloth first. Do Not Spray Directly On The Panel. ◆ Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Stainless Steel	<ul style="list-style-type: none"> ◆ Light Soil – wipe with soapy cloth or nonabrasive cleaner, such as Soft Scrub*. Rinse. Buff with soft cloth. Polish with glass cleaner if desired ◆ Moderate Soil or discoloration from heat – use sponge or cloth and one of the following cleaners: Zud, Bar Keepers Friend or Luneta *(Jenn-Air Part No. 72191). Rub with the grain to avoid streaking. Rinse well; buff dry; polish with glass cleaner, if desired. ◆ Heavy, burned on soil – follow procedure for moderate soil and use damp Scotch-Brite pad; rub evenly with the grain. Rinse well, buff and polish with glass cleaner ◆ After cleaning, a stainless steel polish may be used.
Oven Interior (manual clean porcelain enamel finish)	<ul style="list-style-type: none"> ◆ All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. To prevent possible cracking or chipping of porcelain, never wipe off a warm or hot surface with a damp cloth. ◆ Clean with soap and water, if food is not allowed to bake on a second time. ◆ Heavy spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami*. Household ammonia may be used to loosen soil. Place 1/2 cup of household ammonia in a glass dish on oven rack in a closed, cold oven overnight. ◆ To remove difficult stains, use an oven cleaner such as Easy-Off*. Follow oven cleaner directions. Do not spray gas burner, light bulb, temperature sensing bulb, door gasket or exterior of oven. Remove oven racks before spraying with oven cleaner. When a commercial cleaner is used, rinse oven with a solution of 1 tablespoon vinegar to 1 cup water.
Oven Racks	<ul style="list-style-type: none"> ◆ Rub with a sponge or cloth using one of the following cleaners: Bon-Ami, Soft Scrub or Comet*. Rinse and dry. ◆ For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry.

Continued on next page.

Cleaning Your Range 14

<p>Oven Window (select models)</p>	<p>◆ Wash with soap and water or glass cleaner. Avoid using excessive amounts of water. Do not use abrasive cleaners.</p>
<p>Surface Burners/ Aeration Pans Burner Cap & Ported Burner Ring (cast iron) Aeration Pan (porcelain) - may be removed for cleaning.</p>	<p>◆ Wipe acid foods and sugar spills immediately with a dry cloth to prevent discoloration. ◆ Light soil -- clean with hot soapy water and a plastic scrubber. ◆ Moderate soil -- remove parts to a countertop. Then clean: 1) spray with a household cleaner, 2) cover with plastic wrap for 15 minutes 3) wipe with a plastic scrubber. ◆ Stubborn soils -- scrub with scouring powder. (Do not use abrasive cleaners, scouring pads or place in a self-clean oven.) If cleaning powders block gas ports on burner ring, clean with a straight pin. To replace parts after cleaning: 1) aeration pan - the turned up flanges go the the outside of the burner basin. 2) ported burner ring - align the slot on the bottom of the ring with the locating post on the burner base, the burner ring and burner base must be in complete contact. 3) burner cap - place on top of the burner tube.</p> <div data-bbox="1088 367 1453 703" style="float: right;"> </div>
<p>Surface Burner Ignitors</p>	<p>◆ Clean around ignitor carefully. Avoid catching the ignitor with cleaning cloth. If ignitor is damaged, the surface burner will NOT light.</p>
<p>Surface Burner Grates (porcelain on cast iron)</p>	<p>◆ Wash in the dishwasher or in soap and water with a plastic scrubber. ◆ Do not operate the burners without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat. ◆ Grates will become dull and may discolor over time from the heat. This is normal.</p>

* Brand names are trademarks of the respective manufacturers.

Maintenance

<p>Oven Doors</p>	<p>If the oven door comes off track, realignment can be achieved by following this simple procedure:</p> <ol style="list-style-type: none"> 1. Open the door and hold it all the way open. 2. Lock the hinge latches (see illustration), and gently lift the door up and partially out until the door is evenly aligned. 3. Evenly slide the door back into place and check to sure the hinges rest in the center of each door hinge roller. 4. With the oven door fully open, unlock hinge latches and close. <div data-bbox="1161 1249 1453 1522" style="float: right;"> </div>
<p>Oven Light Bulb</p>	<p>Before replacing bulb(s), <i>disconnect power to oven at the main fuse or circuit breaker panel.</i> Be sure that the oven cavity including the light bulb(s) is cool. To replace light bulb:</p> <ol style="list-style-type: none"> 1. Carefully unscrew the glass light lens. 2. To obtain firm grasp on bulb, wear protective rubber gloves. Turn bulb to the left. Do not touch a hot oven bulb with a damp cloth as it will break. <i>Note: If the bulb breaks, be certain power supply is disconnected and wear protective gloves when removing. You may contact an authorized Jenn-Air Service Contractor, if needed.</i> 3. Replace bulb with a 40 watt oven-rated appliance bulb. Bulb with brass base is recommended. 4. Replace bulb cover and reconnect power to oven. <div data-bbox="1234 1617 1453 1848" style="float: right;"> </div>

15 Before You Call For Service

Check the following list to be sure a service call is really necessary.

If surface burner fails to light:

- ◆ check to be sure unit is properly connected to power supply.
- ◆ check for a blown circuit fuse or a tripped main circuit breaker.
- ◆ check to be sure burner is correctly rated for your type of gas.
- ◆ check to be sure burner ports or ignition ports are not clogged.
- ◆ check to be sure igniter is dry and clicking. Burner will not light if igniter is damaged, soiled or wet. If igniter doesn't click, turn control knob OFF.

If the flame is uneven:

- ◆ burner ports may be clogged.
- ◆ flame setting may need to be adjusted.

If surface burner flame lifts off the ports:

- ◆ check to be sure a pot is sitting on the grate above.
- ◆ contact an authorized Jenn-Air Service Contractor.

If surface burner flame is yellow in color:

- ◆ contact an authorized Jenn-Air Service Contractor.

If nothing on the range operates:

- ◆ check for a blown circuit fuse or a tripped main circuit breaker.
- ◆ check if range is properly connected to electric circuit in house.

If the oven light does not work:

- ◆ the light bulb is loose or defective.

If foods do not broil properly:

- ◆ the control may not be set properly.
- ◆ check rack position.

If baked food is burned or too brown on top:

- ◆ food may be positioned incorrectly in oven.
- ◆ oven not preheated properly.

If foods bake unevenly:

- ◆ the oven may be installed improperly.
- ◆ check the oven rack with a level.
- ◆ stagger pans, do not allow pans to touch each other or oven wall.
- ◆ check instructions for suggested placement of pans on oven rack.

If baking results differ from previous oven:

- ◆ oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

If baking results are less than expected:

- ◆ the pans may not be of the size or material recommended for best results.
- ◆ there may not be sufficient room around the sides of the pans for proper air circulation in the oven.
- ◆ check instructions for preheating, rack position and oven temperature.
- ◆ oven vent may be blocked or covered.

If You Need Service

- ◆ call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- ◆ if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- ◆ use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.



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