

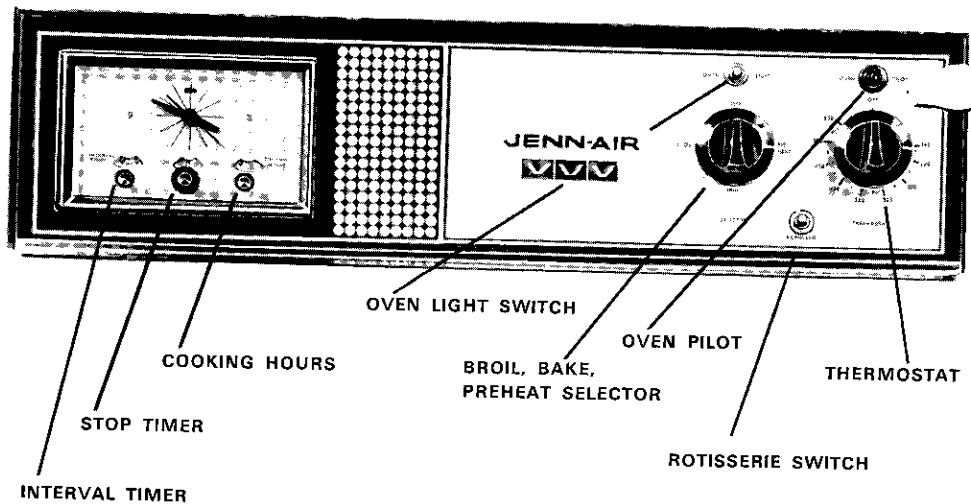
USE AND CARE MANUAL

*A
Finer
Kitchen
Product
by*

MODEL 2240
WALL OVEN



JENN-AIR
CORPORATION



OPERATION OF YOUR NEW JENN-AIR OVEN

The two basic controls on your oven are those that control thermostatically the interior baking temperature and the control that gives you your selection of: Bake, Broil or Pre-Heat.

PRE-HEAT

With the control in this position, both the upper broil element and lower bake element will operate—to bring the inside oven temperature to baking heat desired. Set thermostatic control for desired heat. When selected temperature is reached, the oven pilot light will turn off. Now switch to the "Bake" setting for normal baking.

BAKE

This allows the lower "Bake" element to heat alone. This setting should be used during all *baking* and whenever using the programmed cooking.

BROIL

This utilizes the upper broil element alone and is used for all broiling and rotissing.

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11. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
 12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
 13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots 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.
 14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
 15. Do not soak or immerse removable heating elements in water.
 16. CAUTION — Do not store items of interest to children in cabinets above cooktop—children climbing on the cooktop to reach items could be seriously injured.
 17. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces are the cooktop.
 18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
 19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
 20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 21. Keep all switches “OFF” when unit is not in use.
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BROILING

The Jenn-Air Princess Oven offers closed-door, variable temperature rotissing and broiling—both done with the broil element. With this method, oven heat is constant and the broil element automatically turns itself on from time to time to assist in browning the meat.

TO BROIL:

Set selector switch to "Broil" and thermostat to a moderate temperature of 350° to 375°. Slow broiling requires about 3" between the top of the meat and the heat element.

THERMOSTATIC CONTROL

Simply set this control at the temperature called for in your recipe. When the temperature is reached, the control will automatically cycle the heat to maintain the proper temperatures.

BROIL CHART

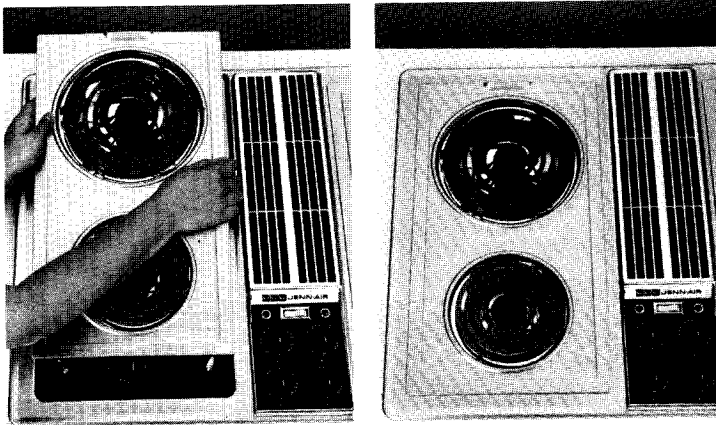
Meat	Thickness	Time Minutes	Distance from Unit
Steak—rare	1"	10-13	3"
Steak—well done	1"	18-25	3"
Steak—rare	1½"	13-15	4"
Steak—well done	1½"	20-25	4"
Hamburgers		15-20	3"
Lamb Chops	1"	20-30	3"
Ham slice	1"	20-25	4"
Chicken (half)		40-60	12"

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 13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots 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.
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Using Cooktop Cartridges

Cooktop cartridges, either conventional coil, glass-ceramic or solid element can be installed in any of the cooking bays.



To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 14 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. Position the cartridge terminal plug towards the terminal receptacle.
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 cooktop until it is flush with the surface. Your cooktop is now ready to use.

To Remove Cartridges

1. Control knobs must be in the OFF position 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 cooktop 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 slide 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 mar the surface.

Home Canning

Canning should be done on the conventional coil cartridge *only*. Canning element accessory, Model A145, makes it possible to use large oversized canners with conventional coil cartridge.

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



Conventional Coil Cooktop

For best results, most efficient use of electricity and to prevent damage to the conventional coil elements, select cookware as described below.

The variable control setting allows flexibility in selecting desired heat. The HI setting should be used only to start cooking. The control should then be turned to a lower setting. Energy can be saved by avoiding unnecessary rapid boiling of foods and covering pans when bringing water to a boil. Use the lowest setting possible to maintain correct frying temperature to avoid excessive splattering. Use a tight fitting lid on pans to speed cooking.

Retained heat in the elements can be used to finish cooking.

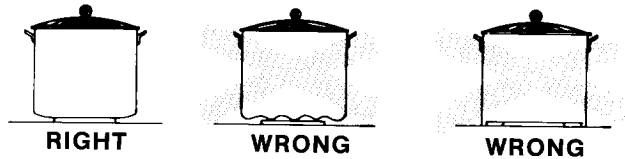
Do not allow pans to boil dry as this could damage both the cooktop and pan.

Do not drop heavy cookware on the surface.

Selecting Proper Cookware

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the pan should touch the heating element evenly. Avoid using pans with convex, concave or irregular bottoms. A pan which is not flat receives the most heat at the point of contact, which causes “hot spots” and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.
- To determine if a pan is flat, lay a straight edge ruler against the bottom.
- Do not use a pan with a turned down flange around the bottom or a ripple bottom.
- Do not use a wire trivet or any kind of heat retarding pad between the pan and element. Reduce the heat control setting instead.
- Do not use pans that extend more than 1 inch on either side of the element. Use the correct size pan for the size of the heating element. (See below for exception for canners and stockpots.)
- Large stockpots and canners should be used with Jenn-Air’s “Big-pot” canning element only (Model A145). The use of large pots on the large element on HI for extended periods of time can cause damage to the cooktop, discolor the drip pans, as well as shorten the life of the element.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop without the proper Jenn-Air accessory. Only use the Jenn-Air accessory, Model A141, on the cooktop.* It has a special heating element designed to eliminate problems associated with using traditional round bottom woks on the conventional coil cartridge, such as shortening the life of the heating element.

Home Canning



Canning element accessory, Model A145, makes it possible to use large oversized, flanged or rippled bottom canners with conventional coil cartridge.

Follow These Procedures When Canning

- Bring water to boil at HI setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner, manufacturers of canning jars and the U.S. Department of Agriculture Extension Service.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

Cleaning the Conventional Coil Cooktop

The cooktop cartridge does not need to be removed for normal cleaning.

Never immerse cartridge in water to clean. This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain grill basin where it will drain into the grease container. Bottom of cartridge may be wiped clean with detergent solution if necessary.

Cartridge terminals, if dirty, may be polished with S.O.S. pad, but must be cleaned thoroughly of soap and dried thoroughly before being inserted into the cooktop.

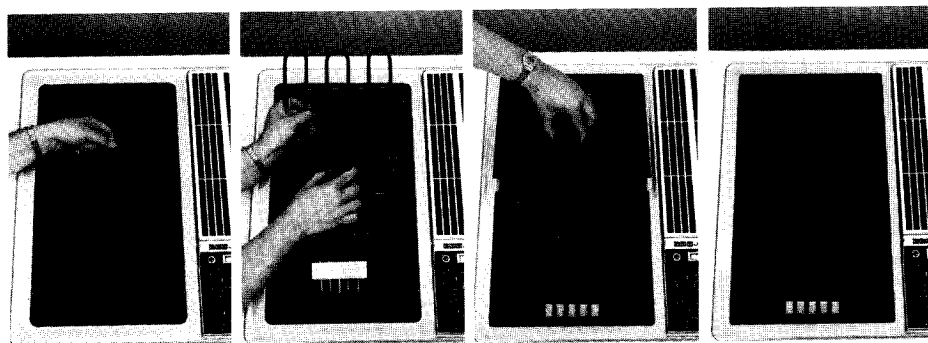
Heating Elements: Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSE IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements fit flat.

Drip Pans: To keep the like-new appearance, *clean frequently and never allow anything to burn on twice.* Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleansers such as Bon Ami. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.



Grilling

The grill accessory consists of two black grill grates, a grill element and two grill-rocks.



To Install Grill

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop. 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. Slide the element towards the receptacle until the terminal plug is completely engaged.
4. The grill element should now rest on the handles of the grill-rocks.
5. Place the black grill grates on the top of the cooktop.

NOTE: The cooking bay on the extreme right of Model 22401 accepts cooktop cartridges only.

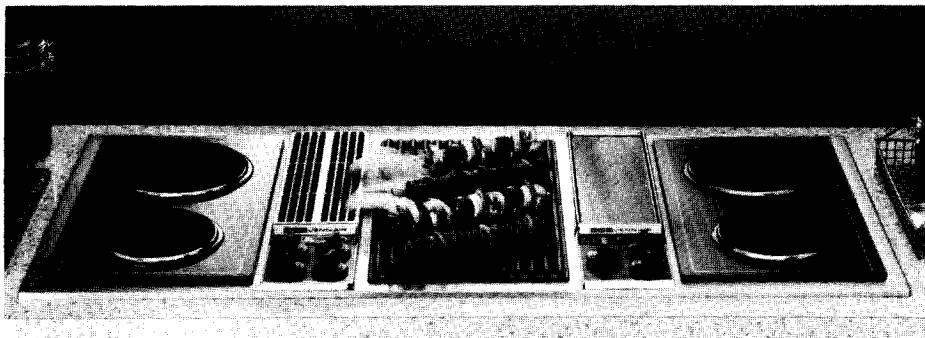
To Remove Grill

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. To remove grill element, pull away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle since this could damage the terminal.
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

Installing Other 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.

Using the Grill



- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a nonstick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a nonstick coating.
- Preheat grill on HI setting 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.
- *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 flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-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 flame-up:

1. Turn on FAN manually.
2. Immediately turn grill heat control switch to OFF position.
3. Remove food 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-rocks 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 flame-ups.

Grill Guide

Season grill grates. Preheat grill on **HI**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾") Rare Medium Well Steak (1 - 1½") Rare Medium Well Hamburgers (½ - ¾")	HI HI HI HI HI HI HI 10	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes 10 to 17 minutes 19 to 26 minutes 24 to 32 minutes 15 to 25 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes. Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes. Turn after half the time.
Pork Chops Fully-cooked Smoked Pork Chops Ham Slices Pork Ribs Fully-cooked Sausages Hot Dogs, Brats, Polish Fresh Sausage Links Patties (3-inch diameter) Italian Sausage	9-10 HI 10 10 HI 10 9 9	30 to 40 minutes 10 to 15 minutes 15 to 20 minutes 50 to 60 minutes 5 to 10 minutes 10 to 15 minutes 20 to 25 minutes 20 to 25 minutes	Turn occasionally. Turn once. Glaze if desired. Turn once. Turn occasionally. Brush with barbecue sauce during last 15 minutes. Turn once. Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Lamb Chops	9-10	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts Wings Cornish Hen (halved)	10 10 10 10	45 to 60 minutes 25 to 35 minutes 20 to 25 minutes 35 to 40 minutes	Turn occasionally. Start skin side down, turn occasionally. Turn frequently. Brush with marinade or glaze during last 5 minutes. Turn occasionally.
Fish Small, Whole (1½") Salmon Steaks (1") Fillets (½") (with skin on) Lobster Tails Shrimp (skewered)	9 9 9 8-9 9	20 to 25 minutes 25 to 30 minutes 10 to 15 minutes 20 to 30 minutes 10 to 15 minutes	Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Baste with butter. Turn occasionally. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog, Hamburger Buns	HI HI	2 to 3 minutes 1 to 2 minutes	Turn after half the time.

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.

Many grilling ideas are contained in Jenn-Air's Cookbook, *Complete Cooking With Jenn-Air*. There are also many cookbooks containing recipes for outdoor grilling which can be used on a Jenn-Air.

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

- Be sure to follow directions on page 11 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing food requiring different heat control settings.
- For best results, buy top grade meat. Meat that is at least 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. It takes fewer minutes to cook the second side. 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. Sugar-based sauces, excessively used, will caramelize on the grill-rocks and will create a cleaning chore.
- 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.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Cleaning the Grill

Grill Grates: These are made from cast aluminum which have a nonstick finish.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *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 the self-cleaning oven or use oven cleaners on the grates.*

Grill-Rocks: These are made from cast-iron which have been 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.*

Grill Element: Follow instructions on page 10 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleansers or materials. Dry thoroughly before reinserting in the cooktop.

Porcelain Grill Basin: This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, lay paper towels in grill basin, spray with a household cleanser, and soak for at least a half-hour or longer.
- 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 such as Easy-Off; let soak overnight, wipe clean, rinse and dry.



Cleaning Parts of Your Cooktop

Control Knobs

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, returning in OFF position.

Control Knob Area

Use mild cleansers, such as soapy water or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Cooktop

Stainless Steel Cooktop

- Before using the cooktop, remove all pieces of plastic covering the top. Use a glass cleaner to remove any film residue from the top and inside the rim area supporting the drip pan. If residue is left on cooktop, it can be burned onto cooktop and be difficult to remove.
- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the air grille and control knob area. Immediately wipe up any spray from these areas with a damp cloth. Read the manufacturer's precautions on using oven cleaners. Hint: Easy-Off can be used to clean the porcelain burner basin area.

Porcelainized Steel Cooktop

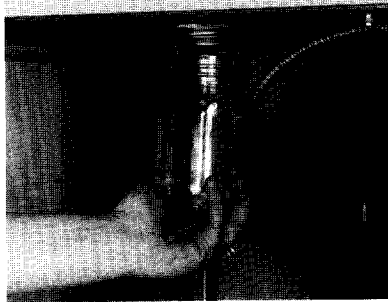
- For general daily cleaning and light soil, wash with warm soapy water and rinse. Polish with a dry cloth.
- Do NOT use abrasive or caustic cleaning agents which may permanently damage the finish.
- Never wipe a warm or hot porcelain enamel surface with a damp cloth.

Note: The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.

Under Counter

Grease Jar: A grease jar is located below each grill basin (under the counter). Check periodically to prevent spill-overs. Unscrew and remove. Can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.

Serial Plate: DO NOT CLEAN.





Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the cooktop operates:

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

If grill heating element or cooktop does not get hot enough:

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats.
- outside wall cap may be trapped shut.
- cooktop may be improperly installed; check installation instructions.
- air filter may be improperly installed.

NOTE: If either element of the cooktop cartridge fails to heat—switch the cartridge to other side of cooktop. If it operates on that side, then cooktop control switch may be at fault. If it does not heat on *either* side—indications are that cartridge requires service.

In this event, you may speed service by delivering the lightweight cartridge to the authorized Jenn-Air Service Contractor, thus by-passing the time required for normal home-service schedules.

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.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

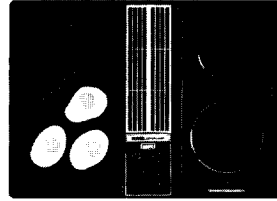
All specifications subject to change by manufacturer without notice.



Accessories

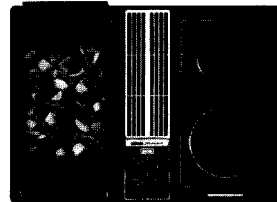
Griddle—Model A300

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 nonstick finish.



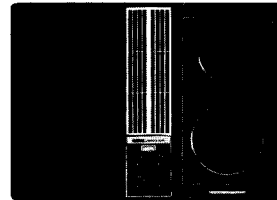
Cooker-Steamer—Model A335

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



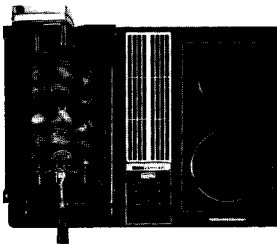
Grill Cover—Model A341

Attractive grill cover protects grill when not in use. Black textured steel with molded handles.



Two-in-One Combination Accessory Rotiss-Kebab Model A312

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



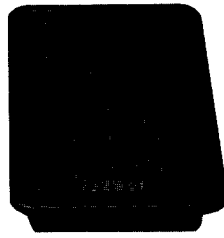
Wok Accessory — Model A141

For use with *conventional coil cartridge only*. Includes special plug-in contoured element that replaces the large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two black aluminum grates to convert either side of your cooktop to a grill. A storage tray is included. (Tray is *not* included with grill shipped with your cooktop.)



Energy-Saver Model A151. 2800 watt grill element permits you to control temperatures under front and rear grills independently.

Standard Model A150. 2800 watt grill element distributes heat under entire grill area.



Complete Cooking with Jenn-Air Model A905

This outstanding cookbook by Jenn-Air features many invaluable recipes and cooking tips when using your Jenn-Air grill, accessories or selective-use convection oven. 192 pages.

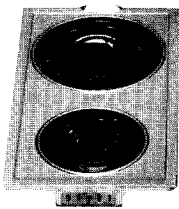
Storage Tray – Model A350

To store grill assemblies which came with range or cooktop cartridges.

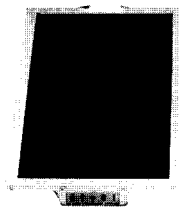
Canning Element – Model A145

Special canning element plugs into *conventional coil cooktop cartridge* (Model A100), raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

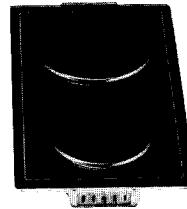
Cooktop Cartridges



CONVENTIONAL COIL



GLASS-CERAMIC



SOLID ELEMENT

Conventional Coil Dual rated 208/240 volts

Twin element plug-in cooktop cartridge **Stainless No. A100**
Black No. A100B
Almond No. A100L
White No. A100W

Black Glass-Ceramic

Twin element plug-in cooktop cartridge Rated 240 volts **No. A120**
 Rated 208 volts **No. A120-8**

Solid Element

Twin element plug-in cooktop cartridge ... Rated 240 volts, **Black-No. A105, White-No. A105W**
 Rated 208 volts, **Black-No. A105-8, White-No. A105W-8**