

Pro-Style Electric Wall Oven Guide

JENN-AIR

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1 For Future Assistance

Congratulations on your choice of a Jenn-Air electric wall oven. 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 wall oven.

In addition, you will find a booklet entitled "**Cooking Made Simple.**" It contains information on selecting bakeware 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 questions, write us (include your model number and phone number) or call:

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

For service information, see back page.

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 2

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Installation and Repair

- ◆ Have your appliance installed and properly grounded by a qualified installer according to the installation instructions.
- ◆ To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust repair, service, or replace any part of your appliance unless it is specially recommended in this book. All of the servicing should be referred to a qualified installer or servicer.

To Prevent Fire or Smoke Damage

- ◆ Be sure all packing materials are removed from the appliance before operating it.
- ◆ Keep area around appliance clear and free from combustible materials. Flammable materials should not be stored in an oven.
- ◆ Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

In Case of Fire

- ◆ Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

Child Safety

- ◆ Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

- ◆ Children must be taught that the appliance and utensils in 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.

- ◆ **CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance or off the appliance door to reach items could be seriously injured.

About Your Appliance

- ◆ To prevent potential hazard to the user and damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.
- ◆ Do not obstruct the flow of air by blocking the oven vent.
- ◆ **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
- ◆ **CAUTION:** Do not use an appliance as a step to reach cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.
- ◆ Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.
- ◆ A fan should be heard during the bake, convection bake, convection roast, broil and cleaning cycles. If you do not hear the fan, call an authorized servicer.

3 Important Safety Instructions

Cooking Safety

- ◆ Never heat an unopened food container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- ◆ Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot elements and ignite or get caught on appliance parts.
- ◆ Wear proper apparel. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.
- ◆ Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Do not let potholder contact hot element in oven.
- ◆ Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
- ◆ **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.
- ◆ Do not allow aluminum foil or meat probe to contact heating element.

Utensil Safety

- ◆ Follow the manufacturer's directions when using oven cooking bags.
- ◆ 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 add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

- ◆ Turn off all controls and wait for appliance parts to cool before touching or cleaning. Clean with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- ◆ Clean only parts listed in this guide.

Self-Clean Oven

- ◆ Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- ◆ Do not use oven cleaners or oven liners of any kind in or around any part of the self-clean oven.
- ◆ Before self-cleaning the oven, remove broiler pan, oven racks and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

Important Safety Notice and Warning

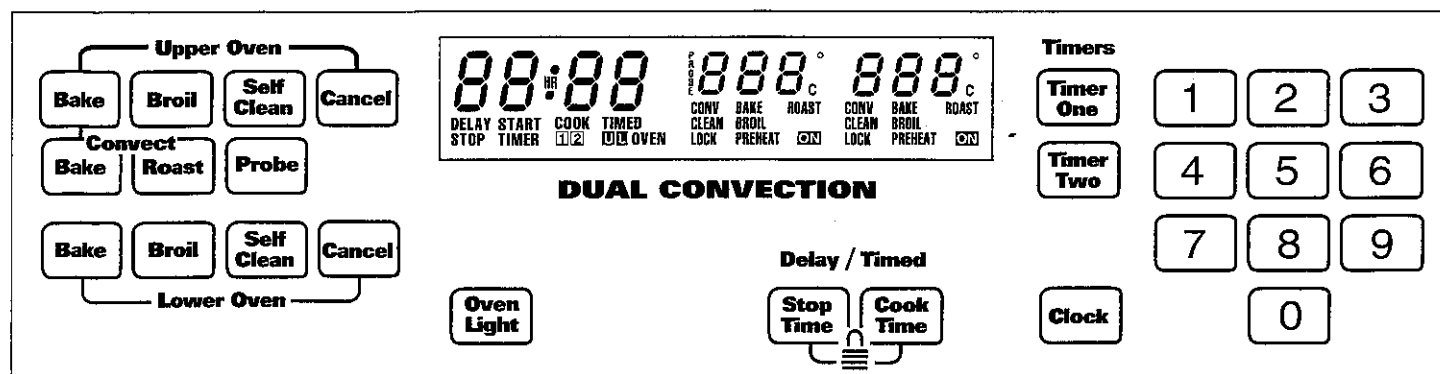
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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 by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

SAVE THESE INSTRUCTIONS

Controls at a Glance 4

The control panel is designed for ease in programming. The display window shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps. In double ovens (select models), "U" indicates upper oven is ON and "L" indicates lower oven is ON.



NOTE: Lower oven controls on double ovens only. Styling and features may differ slightly depending on the model.

Function Pads

- ◆ Touch the desired pad.
- ◆ Touch the appropriate number pads to enter time or temperature.
- ◆ A beep will sound when any pad is touched.

NOTE: Five seconds after entering the number, the time or temperature will automatically be entered. *If more than five seconds elapse between touching a function pad and the number pads, the function will be cancelled and the display will return to the previous display.*

Number Pads

Use to set time or temperature.

Bake

Use for conventional baking or roasting.

1. Press **Bake** pad.
2. Press the appropriate number pads for desired temperature.

See page 7 for additional information.

Broil

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press the appropriate number pad(s) to set broil temperature.

See page 11 for additional information.

Self-Clean

Use to set self-clean cycle.

1. Press **Self-Clean** pad.
2. Press any number pad for "3:00" hours of cleaning, 2 for "2:00" hours or 4 for "4:00" hours.

See page 14-15 for additional information.

Cancel

Use to cancel all programming except Clock and Timer functions.

Convect Bake

Use for convection baking.

1. Press **Convect Bake** pad. Press the appropriate number pads for desired temperature.

See page 7 for additional information.

... more

5 Controls at a Glance

Convect Roast

Use for convection roasting.

1. Press **Convect Roast** pad. Press the appropriate number pads for desired temperature.

See page 7 for additional information.

Probe

Use to set desired internal temperature of a food when using the Probe accessory.

1. Insert probe into food and oven receptacle.
2. Press **Probe** pad. Press the appropriate number pads to set the desired internal temperature of the food.
3. Press **Bake** or **Convect Roast** pad. Press the appropriate number pads for desired bake or roast temperature.

See page 10 for additional information.

Stop Time/Cook Time

Use to program the oven to start and stop automatically.

1. Press **Bake**, **Convect Bake** or **Convect Roast** pad. Press the appropriate number pads for desired temperature.
2. Press **Cook Time** pad. Press the appropriate number pads to enter cooking time in hours and minutes.
3. To delay the start of cooking, press **Stop Time** pad. Press the appropriate number pads to enter the time you want the oven to stop.

See page 12-13 for additional information.

Setting the Clock

1. Press **Clock** pad.

◆ The indicator word **TIME** will flash in the display.

2. Press the appropriate number pads until the correct time of day appears in the display.

When electrical power is supplied or after a power interruption, the last clock time, before power was interrupted, will flash.

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

Clock time cannot be changed when the oven has been programmed for timed bake or self-clean.

Setting the Timer One/Two

Use to set and then signal the completion of a time period up to 11 hours and 55 minutes.

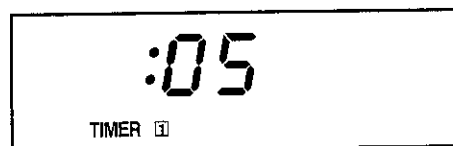
The timers can be used independently of any other oven activity and can be set while another oven function is operating. *The timers do not control the oven.*

1. Press a **Timer** pad.

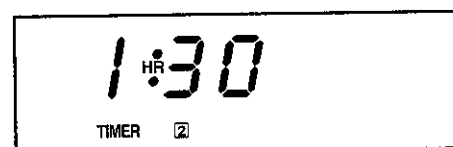
◆ The indicator word **TIMER** will flash along with # 1 or #2 plus "0Hr:00" appears in the display.

2. Press the appropriate number pads until the desired number of minutes or hours and minutes appear in the display.

Example: To set Timer One for 5 minutes, press the **Timer One** pad and the number 5 pad. After five seconds, the display will show:



Example: To set Timer Two for 1 hour and 30 minutes, press the **Timer Two** pad and the numbers 1,3,0 pads. After five seconds the display will show:



NOTE: If both timers are set, the timer with the least amount of time remaining will have display precedence.

3. At the end of the time set, the timer will chime four times and "End" will appear in the display. If the timer is not cancelled (see "To cancel" below), "End" will remain in the display and there will be two chimes every 30 seconds for five minutes.

To cancel:

1. Press and hold **Timer** pad. After a slight delay the time of day will reappear.

OR

2. Press the **Timer** pad and the "0" number pad. After a slight delay the time of day will reappear.

Notes . . .

- ◆ Pressing **Cancel** pad to cancel the timer will cancel ALL selected oven functions.
- ◆ If you would like to eliminate all the "reminder" chimes, press and hold the **Cancel** pad for 12 seconds. (This will not eliminate the initial four chimes.) To restore the reminder chimes, press and hold the **Cancel** pad for 12 seconds.
- ◆ To change the oven to a 24 hour clock or Celsius (C) degrees, contact an authorized Jenn-Air Servicer.

Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, press the **Oven Light** pad to turn the oven light on or off. A beep will sound every time the **Oven Light** pad is touched.

Oven Control Lockout

The oven operation controls – Bake, Convection Bake, Convection Roast, Probe, Broil and Self-Clean – can be locked in the "OFF" position. The Timer and Clock controls can always be used regardless of the lockout.

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

To Set Controls

1. Press and hold the **Cook Time** pad and the **Stop Time** pad at the same time for four seconds.
 - ◆ The indicator word "OFF" will appear and remain in the display for 15 seconds.
 - ◆ If someone presses an oven function pad while controls are locked off, the indicator word "OFF" will reappear in the display for 15 seconds.

To cancel: Press and hold the **Cook Time** pad and the **Stop Time** pad at the same time for four seconds. The indicator word "OFF" will appear briefly and then disappear.

7 Oven Operation

Baking, Roasting and Convection Cooking

Every oven has its own characteristics. You may find that the cooking times and temperatures vary slightly from your old oven. This is normal.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

Setting the Controls for Baking, Roasting, Convection Baking and Convection Roasting

1. Place oven racks on proper rack positions.
(See page 8.)
2. Press **Bake**, **Convect Bake** or **Convect Roast** pad.
 - ◆ The indicator words **BAKE**, **CONV BAKE** or **CONV ROAST** will flash and three dashes will appear.
3. Press the appropriate number pads for the desired oven temperature.
 - ◆ The temperature can be set from 100° to 550° F. in 5° increments.
 - ◆ After five seconds the oven will begin to preheat. The indicator words **ON** and **PREHEAT** will appear in the display and 100° or the actual oven temperature, whichever is higher.
 - ◆ The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
 - ◆ When the oven is preheated, the oven will chime and the **ON** and **PREHEAT** indicator words will go off. Allow 7–11 minutes for the oven to preheat.
4. At the end of cooking, turn the oven off by pressing the **Cancel** pad. Remove food from oven. The oven will continue operating until the **Cancel** pad is pressed.

Notes...

- ◆ If more than five seconds elapse between pressing a pad and pressing a number pad, the display will return to the previous display.
- ◆ **A cooling fan will automatically turn on during all cooking and cleaning operations.** The fan may also continue to operate after the oven is turned off. It will turn off automatically when the oven has cooled.
- ◆ Whenever the **ON** indicator word appears in the display, the oven is heating.
- ◆ To recall the set temperature during preheat, press the appropriate **Bake**, **Convect Bake** or **Convect Roast** pad. The set temperature will be displayed briefly and then return to the on-going program.
- ◆ To change the oven temperature during cooking, press the appropriate **Bake**, **Convect Bake** or **Convect Roast** pad and the appropriate number pads for the desired oven temperature. If you are lowering the temperature below the current oven temperature, the indicator words **PREHEAT** and **ON** will appear briefly and the preheat chime will sound.
- ◆ *As a general rule when convection baking, set the oven temperature 25°F. lower than the conventional recipe or prepared mix directions.* Times will be similar to a few minutes less than directions. (See chart on page 9 to compare times and temperatures of many baked foods.)
- ◆ For additional baking, roasting and convection cooking tips, see *"Cooking Made Simple"* booklet.
- ◆ When using the **Convect Roast** pad, roasting times are generally 25–30% less. (Maintain conventional roasting temperature.)
- ◆ See roasting chart in *"Cooking Made Simple"* booklet for recommended roasting temperatures and times.

Convection Roasting of Convenience Foods

- ◆ For best results, use the **Convect Roast** pad.
- ◆ Preheating the oven is **not** necessary.
- ◆ Follow package recommendations for oven temperature, foil covering and the use of cookie sheets. Cooking times will be similar. (See chart below for some exceptions.)
- ◆ Most foods are cooked on rack position #3o (offset on #3).
- ◆ For multiple rack cooking with convection, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and cooked on rack positions #2o, 3 and 4.

Cooking Chart			
Frozen Convenience Foods	Rack Position*	Convect Roast Oven Not Preheated	
		Temp. ° F	Minutes**
Chicken, fried	3o	375°	40-45
Fish, sticks	3	400°	13-18
French Fries	3	450°	20-25
Pot Pies	3o	400°	30-35
Pizza	3o	400°	12-15

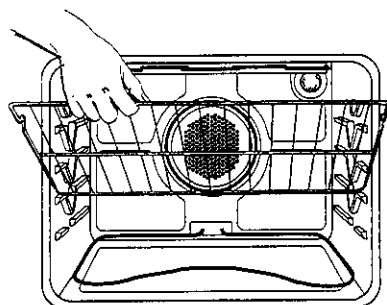
* An "o" after a rack number implies that the offset rack should be used.
 ** The times given are based on specific brands of mixes or recipes tested.
 Actual times will depend on the ones you cook.

Oven Racks

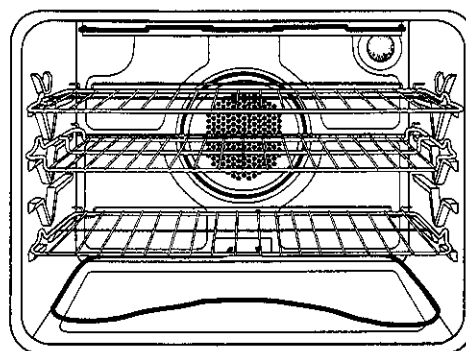
Single Oven – two flat racks and one offset rack were packaged with your oven.

Double Oven – two flat racks and one offset rack plus an additional offset and flat rack for the lower oven were packaged in your oven.

To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.



Rack Positions



— 4 (flat rack)
 — 3o (offset rack)
 — 1 (flat rack)

Three rack convection cooking.

Rack Position #4o (offset rack on #4):
 Most broiling.

Rack Position #3:

Most baked goods on a cookie sheet or jelly roll pan.

Rack Position #3o (offset rack on #3):
 Most baked goods, pies, layer cakes.

Rack Position #2:

Roasting small cuts of meat, cakes in tube or bundt pans, casseroles.

Rack Position #2o (offset on #2):

Roasting, loaves of bread, angel food cake.

Rack Position #1:

Large cuts of meat and turkey, custard pie, dessert souffle.

Multiple Rack Cooking:

Two racks: Use #2o and #4.

Three racks (convection cooking): Use #1, #3o, #4.
 (See illustration above.)

Notes...

- ◆ The use of the offset rack is denoted in the list above and in the charts as an "o" after the rack position number.
- ◆ 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.

9 Oven Operation

Baking Chart						
Product and Type	Pan Size	Rack Position	Convect Bake		Conventional Bake	
			Preheated Temp. (°F)	Min.	Preheated Temp. (°F)	Min.
Cake						
White -- 2 layer	9"	3o or 3	325°	22-30	350°	25-30
Chocolate -- 2 layer	9"	3o or 3	325°	25-30	350°	30-35
Angel Food	tube	2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5 loaf	2	300°	50-60	325°	55-65
Cupcakes	2 pans	2o & 4	325°	15-20	350°	15-25
Pie -- Two Crust						
Fruit, fresh	9"	3o	350°-400°	45-60	375°-425°	45-60
Pie -- One Crust						
Custard, fresh	9"	1	325°-375°	40-50	350°-400°	40-60
Cookies						
Chocolate Chip		3o or 3	325°-350°	6-10	350°-375°	7-11
Sugar		3o or 3	325°-375°	6-10	350°-400°	7-11
Brownies	9x13"	3o	325°	20-26	350°	25-31
Breads -- Yeast						
Loaf	9x5 loaf	1 or 2o	350°	17-23	375°	18-28
Rolls		3o	350°-375°	9-14	375°-400°	12-15
Breads -- Quick						
Loaf, Nut, Fruit	8x4 loaf	2o	325°-350°	40-55	350°-375°	50-65
Cornbread	8x8"	3o	375°-425°	13-28	400°-450°	15-30
Biscuits		3 or 3o	375°-400°	7-11	400°-425°	8-15
Muffins		3o	350°-400°	15-20	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.

***The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

Probe

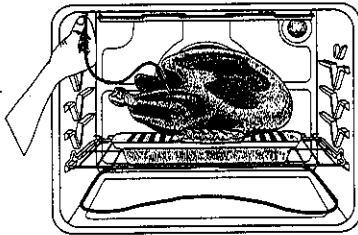
To assure excellent results every time when roasting, use the probe supplied with your wall oven.

Installing and Setting the Probe

1. Insert the probe into the food item. (For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.)

2. Insert the probe plug into the receptacle located on the top left of the oven. Be certain to insert plug into the receptacle all the way.

- ◆ After the probe is inserted, the indicator word **PROBE** will flash and a beep will sound reminding you to enter the desired probe temperature.



3. Press **Probe** pad. The display will show three dashes.

4. Press the appropriate number pads to set the internal temperature desired. (Allowable range is 100° to 200°F.)

- ◆ After five seconds the display will show probe temperature or 95°, whichever is higher. Indicator words **CONV**, **BAKE**, **ROAST** will flash.

5. Press **Bake** or **Convect Roast** pad. The display will show three dashes.

6. Press the appropriate number pads for desired oven temperature.

7. When the selected internal temperature of the food has been reached, the oven will shut off and a chime will sound four times. Plus, the actual probe temperature will flash and the word "End" will be shown in the display.

A chime will sound every minute for 10 minutes or until the **Cancel** pad is pressed.

- ◆ If the probe is not removed, a beep will sound continuously until the probe is removed. (Hold probe plug with a potholder when removing from the oven.)

Notes . . .

- ◆ The probe must be removed from the oven when it is not being used.

- ◆ Because of the excellent insulation of the oven, the retained heat continues to cook the food after the signal has sounded and the oven has cycled off. For this reason it is important to remove the food from the oven as soon as the signal sounds.

- ◆ Use the handle of the probe for inserting or removing. Do not pull on the cable. Use a potholder to remove since probe becomes hot.

- ◆ For frozen meats, insert probe after 1-2 hours of roasting.

- ◆ To clean cooled probe, wipe with a soapy dishcloth. Do not submerge probe in water.

11 Oven Operation

Broiling

For best results, use a pan designed for broiling. For additional broiling tips, see *"Cooking Made Simple"* booklet.

Setting the Controls for Broiling

1. Place the oven rack on the proper rack position.
(See following chart.)
2. Press the **Broil** pad.
 - ◆ Indicator word BROIL will flash and three dashes will appear.
3. Press the appropriate number pad(s). The first number pad pressed will enter **"Hi"** broil.
 - ◆ The oven has a variable broil feature which means that a lower broil temperature can be selected. To select a lower temperature, press the appropriate number pads for the temperature desired after **"Hi"** appears in the display.
 - ◆ Five seconds after entering **"Hi"** or a temperature, the broil element will come on and the indicator words BROIL and ON will remain in the display. (If a lower temperature is selected, the ON indicator word will cycle on and off with the element.)
4. Preheat five minutes until broil element is red. Cook food according to the following broiling chart. **Oven door MUST be left open at the broil stop position during cooking.**
5. Press **Cancel** to turn off oven when food is cooked.

Broiling Chart			
Chart time based on a preheated broil element using the "Hi" setting			
Foods	Rack Position*	Approx. (Minutes/Side)	
		1st Side	2nd Side
Beef			
Steak (1"):			
Medium	4o	9	7
Well	4o	11	8
Hamburgers (3/4"):			
Medium	4o	5	3-4
Well	4o	6	4-5
Pork			
Chops (1/2")	4o	7	5-6
Chops (1")	3	10-11	9-10
Ham Slice	4o	4	2-3
Poultry			
Breast Halves (Bone-in)	3	11-12	9-11
Seafood			
Fish Steaks, Buttered (1")	4o	8-10	(no turning)

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

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

Notes...

- ◆ If more than five seconds elapse between pressing the **Broil** pad and number pad, the oven is not set and the display will return to the previous display.
- ◆ **"Hi"** is used for most broiling. Use a lower broil temperature when broiling longer cooking foods or thin pieces of food. The lower temperature allows food to cook to the well done stage without excessive browning.
- ◆ A cooling fan will automatically turn on during broiling. If it does not operate, contact an authorized servicer.

Clock Controlled Oven Operations

The clock controlled oven cooking feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven.

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

The feature can be used with either oven cooking or self-cleaning. See page 15 for instructions on delaying the start of a clean cycle.

Setting the Controls

To Start Immediately and Turn Off Automatically:

1. Press the **Bake**, **Convect Bake** or **Convect Roast** pad.
 - ◆ The indicator words **BAKE**, **CONV BAKE** or **CONV ROAST** will flash and three dashes will appear.
2. Press the appropriate number pads for the desired oven temperature.
 - ◆ The temperature can be set from 100° to 550° in 5° increments.
 - ◆ After five seconds the oven will begin to preheat. The indicator words **ON** and **PREHEAT** will appear in the display and 100° or the actual oven temperature, whichever is higher.
 - ◆ The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
 - ◆ When the oven is preheated, the oven will chime and the **ON** and **PREHEAT** indicator words will go off.
3. Press the **Cook Time** pad. The indicator words **COOK TIME** will flash and the display will show "0HR:00".
4. Press the appropriate number pads to enter cooking hours and minutes. (Allowable range is 5 minutes to 11 hours and 55 minutes.)

Example: If cooking time selected for convection baking is 2 hours and 30 minutes, the display will show:



After five seconds, the time of day returns to the display.

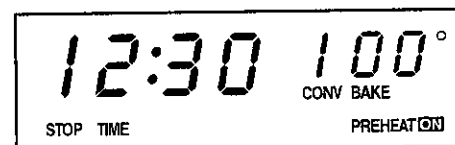
5. At the end of the programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times and "End" will appear in the display. Press the **Cancel** pad.

If oven is not cancelled, "End" will remain in the display and there will be one chime every minute for 10 minutes.

To Delay the Start and Turn Off Automatically:

- 1-4. Follow preceding steps 1-4.
5. Press the **Stop Time** pad. Indicator words **STOP TIME** will flash. (Display will show the calculated stop time based on the current time of day and the cook time that you entered previously.)
6. Press the appropriate number pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day.

Example: If at 10:00 you set the oven for 350° convection baking and 2 hours and 30 minutes of cooking time, the calculated stop time would be "12:30". The display would show:



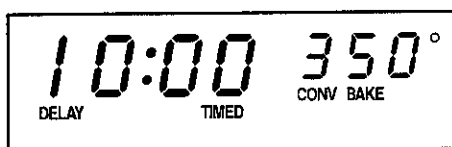
... more

13 Oven Operation

If you want the stop time to be 1:00, press the number pads "1,0,0". Five seconds later, the display will briefly show the start time of 10:30 along with the indicator words DELAY, START TIME.



After five seconds, the display will return to the current time of day along with the indicator words DELAY, TIMED.



At the end of the delayed period, the DELAY indicator word will go off and the oven will begin to heat.

7. At the end of the programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times and "End" will appear in the display. Press the Cancel pad.

If the oven is not cancelled, "End" will remain in the display and there will be one chime every minute for 10 minutes.

Notes . . .

- ◆ If more than five seconds elapse between pressing a function pad and pressing the appropriate number pads, the oven is NOT set and display will return to the previous display.
- ◆ In double wall ovens, the clock controlled feature can be used with only one oven at a time.
- ◆ In double wall ovens, if one oven is set for clock controlled baking, the other oven cannot be set to self-clean.
- ◆ To recall the time programmed, press the appropriate time pad.
- ◆ To cancel a timed function, hold the **Cook Time** pad for four seconds. This will only cancel the cook time and stop time, not the set bake temperature.
- ◆ Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies and breads. For these foods, place food in preheated oven and set the timer to signal the end of baking time.
- ◆ Highly perishable foods such as dairy foods, pork, poultry or seafood are not recommended for clock controlled cooking with a delayed start.

Self-Clean Oven

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior. While this occurs, a device in the oven vent helps consume normal amounts of smoke. The oven is vented through an opening under the control panel.

NOTE: *Both ovens cannot be self-cleaned at the same time in double wall oven models.*

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

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 non-abrasive 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.

Wipe up sugary spillovers and acid spillovers such as lemon juice, tomato sauce 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.***

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.

Setting the Controls for a Self-Clean Cycle

1. Close the oven door.
2. Press the **Self-Clean** pad.
 - ◆ The indicator words CLEAN TIME will flash and the display will show “__HR:__”. (Double wall oven models will also have a “U” or “L” indicating upper or lower oven.)
3. Press any number pad and “3:00” hours will appear in the display for an average soiled oven.
 - ◆ The cleaning time can be varied depending on the amount of soil. Press the number 2 pad and enter “2:00” hours of cleaning for light soil. The number 4 pad will enter “4:00” hours for heavy soil.
 - ◆ Five seconds after entering the cleaning time, the oven door will automatically latch and the cooling fan will come on.
 - ◆ The indicator words LOCK and ON will come on when the door is latched.
 - ◆ The indicator word ON will cycle with the elements as the cleaning temperature is maintained.
4. When the cleaning time has been completed, the indicator words CLEAN and ON will go off. The indicator word LOCK and the cooling fan will remain on until the oven has cooled and the door has unlocked.

After Self-Cleaning

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

... more

15 Care and Cleaning

To Delay the Start of a Clean Cycle

- 1-3. Follow steps 1-3 on page 14.
4. Press the **Stop Time** pad. Indicator words STOP TIME will flash in the display and CLEAN and the calculated stop time will also appear in the display.
5. Press the appropriate number pads to enter the stop time. A stop time can only be accepted for later in the day.

Example: If at 9:00 you set the oven to clean for three hours, the calculated stop time would be "12:00". The display will show:



If you want the stop time to be 1:00, press the number pads "1,0,0". Five seconds later the display will briefly show the start time and the indicator word DELAY.



After a brief time, the display will return to the current time of day with the indicator words DELAY TIMED CLEAN remaining in the display.



When the oven begins to clean, the indicator word ON and the cooling fan will come on. The indicator word DELAY will go off.

When the clean time has been completed, the indicator words CLEAN and ON will go off. The indicator word LOCK and the cooling fan will remain on until the oven has cooled down and the door has been unlocked.

To Cancel Self-Clean

1. Press the **Cancel** pad. The door will be locked while the LOCK indicator word remains in the display.

Depending on the length of time the oven had been cleaning, it may take up to an hour for the oven to cool down. When the oven is cool the door will unlock and the cooling fan will turn off.

Notes...

- ◆ **CAUTION:** It is normal for parts of the wall oven to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the oven vent area, oven door and window.
- ◆ If the oven door is left open, "door" will flash in the display and a signal will beep until the door is closed and the **Self-Clean** pad is pressed again.
- ◆ A fan will automatically turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled. If it does not operate, contact an authorized servicer.
- ◆ If more than five seconds elapse between pressing the **Self-Clean** pad and pressing a number pad, the program will automatically return to the previous display.
- ◆ The oven door will be damaged if the oven door is forced to open when the LOCK indicator word is still displayed.
- ◆ The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- ◆ As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

Maintenance

Oven Light

Before replacing light bulb, DISCONNECT POWER TO OVEN. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace oven light:

Use a dry potholder and very carefully unscrew bulb cover and bulb. Replace with a 40 watt, oven-rated appliance bulb. Bulb with a brass base is recommended to prevent fusing of bulb into socket.

Replace bulb cover and reconnect power to oven. Reset clock.

Adjusting Oven Temperature

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press the **Bake** pad.
2. Enter 500° by pressing the number pads "5, 0, 0".
3. Press and hold the **Bake** pad for several seconds until 00° appears in the display.
4. Press the appropriate number pads to select the temperature change desired.
 - ◆ The oven temperature can be increased up to 35° (+35°) or reduced by as much as 35° (-35°) in 5° increments.
 - ◆ Pressing the **Broil** pad will change the - sign to a positive number or back to a negative number.
5. When you have made the adjustment, press the **Cancel** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

About 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.

REMEMBER, ALWAYS 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.
- ◆ *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, Scrungo 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.)

17 Care and Cleaning

Be sure all controls are OFF and all parts are cool before cleaning.

Cleaning Chart

Parts	Cleaning Procedure
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.
Door Handle	<ul style="list-style-type: none"> ◆ Wash with soap and water or mild liquid sprays. For stubborn soils use a nonabrasive plastic pad or sponge. Do not use abrasive cleaners or oven cleaners.
Glass Window	<ul style="list-style-type: none"> ◆ Wash with soap and water or glass cleaner. Avoid using excessive amounts of water which may seep behind or under the glass. ◆ Remove stubborn soils with nonabrasive cleaners such as Bon Ami or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Trim	<ul style="list-style-type: none"> ◆ Wash with soap and water, glass cleaners or mild liquid sprays. Avoid using excessive amounts of water. ◆ Remove stubborn soils with nonabrasive cleaners such as Bon Ami or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	<ul style="list-style-type: none"> ◆ See pages 14 and 15 for information on the self-clean oven. ◆ To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well.
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. <p><i>Note: If racks become difficult to slide, a thin coat of vegetable oil on the oven rack edges will make sliding easier.</i></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).

Before You Call for Service 18

Check the following list to be sure a service call is really necessary. A quick reference of this guide may prevent an unneeded service call.

If the oven fails to operate:

- ◆ check for a blown fuse or a tripped circuit breaker.
- ◆ check if oven is properly connected to electric outlet.

If clock, indicator words, and/or lights operate but oven does not heat:

- ◆ the controls may have been set incorrectly.
- ◆ clock controls may be set for a delayed bake function.
- ◆ the Oven Control Lockout may have been set.

If the oven light and/or clock does not function:

- ◆ the light bulb is loose or defective.
- ◆ check power supply, circuit breaker or fuse.
- ◆ the oven light does not work during self-cleaning process.

If oven will not activate the self-cleaning process:

- ◆ controls may be improperly set.
- ◆ check the "Clean" and "Stop" time settings and the current time of day on the clock.

If oven did not clean properly:

- ◆ oven may need longer cleaning time.
- ◆ excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- ◆ oven may not have cooled to safe temperature after self-cleaning process.

If foods do not broil properly:

- ◆ the control may not be set properly.
- ◆ check rack position.
- ◆ voltage into house may be low.

If baked food is burned or too brown on top:

- ◆ food may be positioned incorrectly in oven. (See "Cooking Made Simple" booklet.)
- ◆ 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. (See "Cooking Made Simple" booklet.)

If oven baking results are less than expected:

- ◆ the pans being used may not be of the size or material recommended for best results. (See "Cooking Made Simple" booklet).
- ◆ there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- ◆ check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:

- ◆ oven thermostat calibration may differ between old and new ovens. Follow recipe and use the directions in this guide before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 16 - Adjusting Oven Temperature.)

If the cooling fan continues to operate after the oven has been turned off:

- ◆ this is normal and the fan will automatically shut off when the oven is cooled.

If a fan is heard while using the bake mode:

- ◆ this is the cooling fan and is normal. The fan will continue to run after use until the oven cools.

If probe does not work:

- ◆ check to be sure probe plug is properly inserted into oven receptacle.
- ◆ probe may not be positioned in food properly.
- ◆ probe temperature may have been improperly set.

Fault Codes

- ◆ Fault codes are shown in the display as "F" and a number. If a fault code appears in the display and a continuous beep sounds, press the **Cancel** pad. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

19 If You Need Service

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 numbers of the appliance.
- ◆ Be sure to retain proof of purchase to verify warranty status. Refer to separate 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, or call **1-800-688-1100** or **1-423-472-3333**.
- ◆ 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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