

Expressions®
Dual Fuel Downdraft
Cooktop Guide
JENN-AIR

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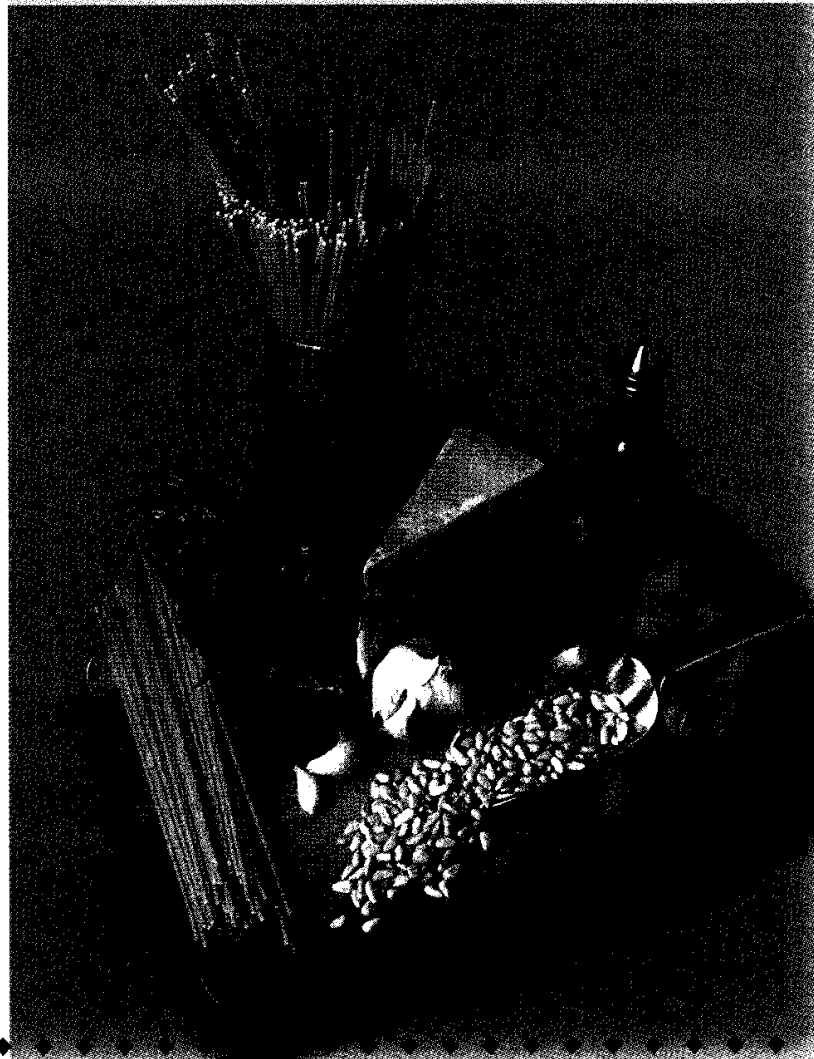
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1 For Future Assistance

Congratulations on your choice of a Jenn-Air dual fuel cooktop. 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 cooktop.

In addition, you will find a booklet entitled "*Cooking Made Simple.*" It contains information on selecting cookware, pan sizes and heat setting recommendations.

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 bottom of the cooktop.

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

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

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

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

Consumer Information
403 West Fourth Street North
Newton, IA 50208
515-787-8911
(Mon. - Fri., 8 am-5 pm Central Time)
Internet: <http://www.jennair.com>

For service information, see page 14.

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 manual.*

⚠ 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.**

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

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

Important Safety Instructions 2

Read before operating your cooktop

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. Please retain this guide for future reference.

1. Be sure your appliance is properly installed and grounded by a qualified technician. **Installer - please leave this guide with the appliance.**
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 cooktop.
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 let potholder touch hot heating elements or gas flame. 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 cooktop **can** ignite. Pan size is especially important in deep fat frying.
10. Never leave cooktop unattended at high heat settings. Boilover 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. Always turn pan handles to the side or back of the cooktop - not out into the room where they are easily hit. **COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS OR HEATING ELEMENTS** 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 cooktop-children climbing on the cooktop to reach items could be seriously injured.
14. Do not touch surface elements or burner areas or any areas near burners or elements. 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, such as the cooktop, may become hot enough to cause burns.
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. Do not soak or immerse removable grill element in water.
18. **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 cooktop. Wipe up spillovers immediately.
19. If the cooktop is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.
20. Do not use aluminum foil to line drip pans or grill basin. Restriction of normal air flow may result in unsafe operation or in an electric shock or fire hazard.
21. Clean only parts listed in this manual and use procedures recommended.
22. Always allow hot pans to cool in a safe place out of the reach of small children.
23. A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the cooktop. 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.**

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3 Important Safety Instructions

24. Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety consideration.
25. 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 burners or elements or stovetop grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems and reduce the life of the components of the appliance.
26. Before servicing shut off electrical power supply to appliance.
27. Keep vent area unobstructed when in use.
28. Do not operate with damaged grill element or any product malfunction until proper repair has been made.

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 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 cooktop to the outdoors.

SAVE THESE INSTRUCTIONS

Ducting

Ducting Considerations

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

- ◆ 6" diameter round or 3 1/4" x 10" rectangular ducting should be used for duct lengths 10'-60'. *Note: 5" diameter round ducting must be used for venting straight out the back of the cooktop and directly through the wall for 10' or less.*
- ◆ No more than three 90° elbows should be used. Distance between elbows should be at least 18".

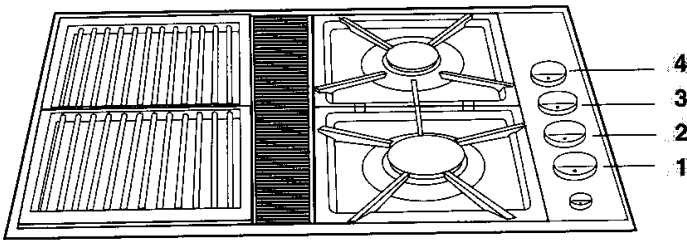
- ◆ Recommended Jenn-Air wall cap **MUST** be used. Make sure damper moves freely when ventilation system is operating.

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

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

Cooktop at a Glance

Your cooktop is equipped with one small and one large burner and a grill accessory.



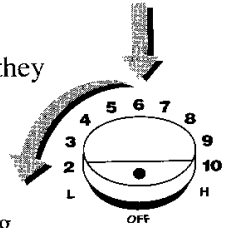
1. Right front surface burner (12,000/1,500 BTUs).
2. Right rear surface burner (6,500/830 BTUs).
3. Left front grill element (1,400 watts).
4. Left rear grill element (1,400 watts).

Setting the Controls

◆ The graphics beside each control knob indicate the element or burner location.

◆ Since the controls are a push-turn type, they must be pushed down before turning.

• To set the gas burner controls, push down on control knob and turn counterclockwise to the desired setting.



• To set the electric controls, push down on the control knob and turn in either direction to the desired setting.

◆ When control is in any position, other than OFF, it may be turned in any direction without pushing down.

◆ When using the electric griddle accessory use the control with the ■ graphic.

◆ To use the full grill, both front and rear controls must be turned on.

Notes . . .

◆ Your cooktop has sealed gas burners with automatic re-ignition. If the burner flame should go out, the system will automatically spark to reignite the burner.

◆ Place a pan on the burner grate. (To preserve the grate finish, do not operate the burner without a pan on the grate to absorb the heat from the burner flame.)

◆ All ignitors will spark and click when any surface burner knob is turned on. However, only the selected burner will light. Ignitor will spark and click at any position until there is a flame.

◆ A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a deeper blue inner core; there should be no trace of yellow in the flame. (With LP gas, some yellow in the flame is acceptable.)

If the burner flame is yellow, lifts off the ports or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust.

◆ Match the pan size to the surface burner. The use of undersized pans will expose the flame.

◆ Do not allow large pans to extend over the control knobs. Heat trapped between large pans and the knobs could cause the knobs to become hot.



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

◆ Do not allow large pans to extend beyond the edge of the surface burner grates. Heat trapped between large pans and other surfaces could possibly cause surfaces to become hot to the touch or damage these areas.

To prevent damage to other surfaces when using a large pan, you may purchase a "Big Pot" Canning Grate (Model AG146) accessory. Contact your dealer or call 1-800-JENN-AIR.

◆ Leave a minimum of 1 1/2" between the side of a pan and surrounding side surfaces, such as a countertop backsplash or side walls. This will allow heat to escape and prevent damage to the side surfaces.

5 Using Your Cooktop

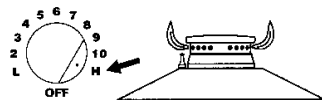
Suggested Heat Settings

The size and type of cookware will affect the heat setting. For information on cookware, refer to “*Cooking Made Simple*” booklet.

The controls offer flexibility in heat setting selection. An infinite number of settings exist between **H** and **L**. At the **H** setting, a detent can be felt.

The following suggested settings are provided as guidelines.

H: To start foods cooking quickly, to bring liquids to a boil. Used for preheating the grill and grilling many foods.



6-10: For browning of foods and (Med. rapid boil of large amounts Hi) of food.



4-5: For most frying, and slow (Med.) boil of large amounts of food.



2-3: To continue cooking foods (Med. started on higher settings. Lo)



L: To keep foods warm and to melt butter or chocolate.

Operating the Gas Burners During a Power Failure

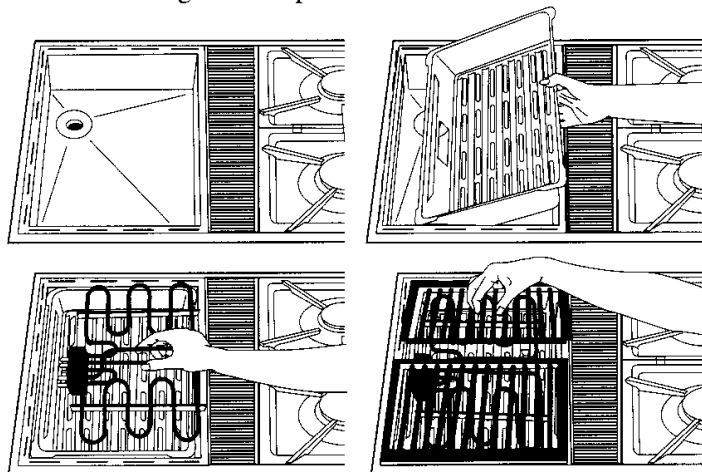
To light, hold a lighted match to the desired surface burner near the burner ports. Push down and slowly turn the control knob counterclockwise to the **H** setting.

Notes...

- ◆ Do not leave the cooktop unattended when cooking during a power failure. The automatic reignition feature will not operate during a power failure.
- ◆ During a power failure, the fan will not operate so smoke and condensation may gather.

Grilling

The grill accessory consists of two black grill grates, a grill element and a grill liner pan.



To Install Grill

1. Before installing grill components, be certain surface controls are **OFF**.
2. Place the grill liner pan into an empty basin pan with the opening next to the terminal block. The grill liner pan must be used since it supports 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. The grill element should rest flat on the side ledges of the grill liner pan.
4. Place the black grill grates on the top of the basin pan.

To Remove Grill

1. Remove grill components when they are cool. Be sure control switches are in the **OFF** position.
2. Remove grill grates.
3. To remove grill element, lift the side opposite of the terminal plug until the top of the element is about 1/2 inch above the cooktop. (**Note:** Lifting the element too high while still engaged in the receptacle could damage the terminal plug.) To disengage terminal, gently pull from the terminal receptacle. Lift out when fully unplugged.

Using the Grill

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

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

- ◆ Preheat the grill on **H** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- ◆ *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.*
- ◆ *Excessive amounts of fat should be trimmed from meats. Only a normal amount is necessary to produce the smoke needed for that smoked, “outdoor” flavor. Excessive fat can create cleaning and flare-up problems.*
- ◆ *Allowing excessive amounts of grease or drippings to constantly flare-up voids the warranty on the grill grates.*
- ◆ Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.

- ◆ Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

◆ NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.

◆ SHOULD EXCESS GREASE CAUSE SUSTAINED FLARE-UPS:

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

IMPORTANT

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

Grill Covers

- ◆ Grill covers can be used to cover the grill, when not in use, or to cover an empty basin pan.
- ◆ To remove the grill covers, push down on front or rear side. The opposite side will lift slightly for easy removal.

7 Using Your Cooktop

Grilling Tips

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

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

- ◆ Be sure to follow directions on page 6 for using the grill.
- ◆ Suggested cooking times and control settings (see page 8) are approximate due to variations in the foods and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- ◆ The Energy-Saver grill element allows for grilling of small amounts of food on half of the grill or for keeping cooked foods warm or preparing foods requiring different control settings.
- ◆ For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ inch will grill better than thinner cuts.
- ◆ Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- ◆ For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- ◆ When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating. (See page 6.)
- ◆ 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.

Grill Guide

Preheat grill on H 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (1 - 1 1/4"): Rare Medium Well	H	20 to 26 minutes	Turn after 10 to 13 minutes.
	H	26 to 30 minutes	Turn after 13 to 15 minutes.
	H	30 to 34 minutes	Turn after 15 to 17 minutes.
Hamburgers (3-4 oz.)	10	20 to 30 minutes	Turn after half the time.
Pork Chops (1/2 - 3/4")	10	25 to 40 minutes	Turn occasionally.
Ham Slices (1/2")	H	8 to 10 minutes	Turn once.
Fully-cooked Sausages: Hot Dogs Polish Fresh Sausage: Links & Patties	H	5 to 15 minutes	Turn occasionally.
	H	10 to 20 minutes	Turn once.
	10	15 to 20 minutes	Turn occasionally.
Chicken Boneless: Breasts Bone-in: Breasts Drumsticks & Thighs	10	30 to 40 minutes	Turn occasionally.
	10	50 to 70 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
	10	35 to 55 minutes	
Fish: Steaks (1")	10	20 to 35 minutes	Brush with butter. Turn after half the time.
Shrimp: (skewered)	H	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread, Bruschetta Hot Dog Buns, Hamburger Buns	H	2 to 4 minutes	Turn after half the time.
	10	2 to 3 minutes	
Fruits & Vegetables: Pineapple Rings Pepper Rings (1/2" rings) Summer Squash (1/2" lengthwise slices)	H	8 to 10 minutes	Turn after half the time. Brush with oil. Turn after half the time. Brush with butter. Turn occasionally.
	H	7 to 9 minutes	
	H	8 to 12 minutes	

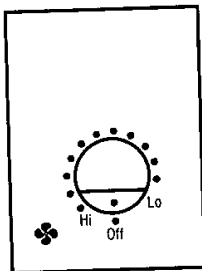
Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats, control switches, and voltage.

9 Using Your Cooktop

Ventilation System

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

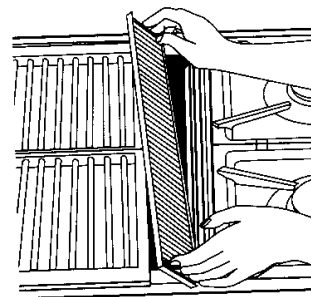
- ◆ The fan control is located at the front of the control panel. To operate the ventilation system manually turn the fan control knob clockwise. The variable speed fan can be operated at an infinite number of settings when using the surface burners or griddle accessory.



- ◆ The ventilation system will operate **automatically** when the grill element is in use. During grilling, the fan speed is automatically set for the **Hi** setting and cannot be varied.
- ◆ Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot pans. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire air grille.
- ◆ The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.

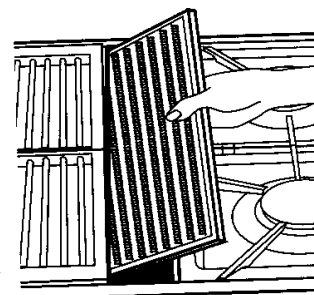
Care and Cleaning of the Ventilation System

- ◆ **Air Grille:** The air grille lifts off easily. Wipe clean or wash in dishwasher or sink with mild household detergents. To prevent scratching the surface, do not use abrasive cleaners or scrubbing pads.



- ◆ **Filter:** Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and detergent or in dishwasher.

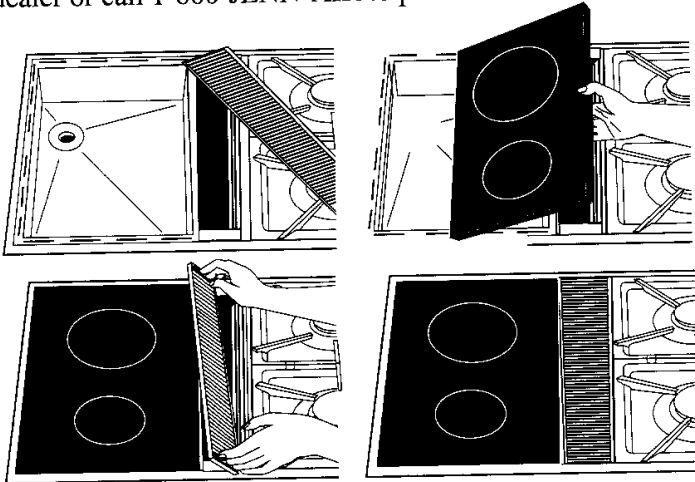
IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the cooktop, the bottom of the filter should rest on the ledge on the left side. The top of the filter should rest against the right side. There are also ledges on the front and rear sides for the filter to rest. (*Note: If filter is flat against the fan wall, ventilation effectiveness is reduced.*)



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

Optional Cooktop Cartridges

The grill accessory may be removed and an electric surface cooking cartridge may be installed. Cooktop cartridge options include conventional coil, halogen, or radiant. Contact your dealer or call 1-800-JENN-AIR to purchase.



To Install Cartridges

1. If the grill grates, element, and/or grill liner pans are in place, remove before installing a cooktop cartridge. Clean basin pan of any grease accumulation. (See page 12 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are **OFF**, basin pan is in place, and air grille is removed.
3. Position the cartridge terminal plug towards the terminal receptacle. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged. Lower the opposite side of the cartridge into the cooktop until it is flush with the surface.
4. Replace the air grille. Your cooktop is now ready to use.

To Remove Cartridges

1. Controls must be **OFF** and the cartridge should be cool.
2. Remove the air grille.
3. Lift the cartridge side next to the ventilation chamber until the top of the cartridge is about 3 inches above the cooktop. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
4. To disengage terminal, hold cartridge by the ventilation chamber side and gently pull from the terminal receptacle. Lift out when fully unplugged.
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of a glass-ceramic cartridge since this could damage or mar the surface.

Note: Remember to replace the air grille before using the ventilation system.

Home Canning

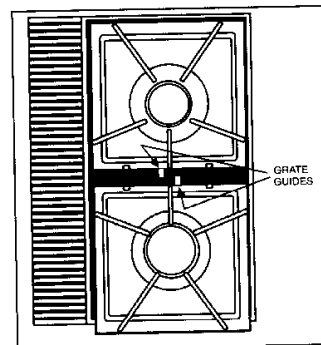
When canning with electric cartridges, use the conventional coil cartridge *only*, Model AC110. Canning element accessory, Model A145A, makes it possible to use large oversized canners with the conventional coil cartridge. *For additional information, refer to use and care manual packaged with your cartridge.*

11 Care and Cleaning

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

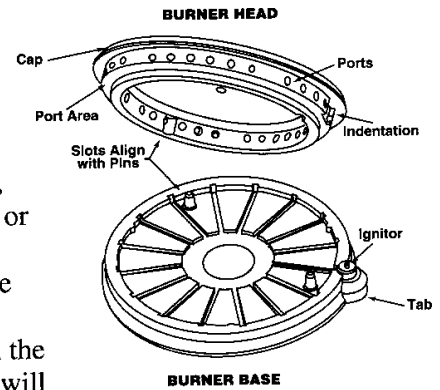
Cleaning Chart

Parts	Cleaning Procedure
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs in the OFF position by pulling each knob straight up. Never pry off with a metal blade. ◆ Wash in dishwasher or in warm, soapy water. <i>Do not soak or use abrasive cleaners such as steel wool pads.</i> Rinse and dry. ◆ Replace knobs, matching the flat part of the knob opening with the flat part of the shaft. Make sure knobs are in the OFF position. Never hit the knob on the shaft with your hand or any other object when replacing. <p><i>NOTE: When knobs are removed for cleaning, be careful not to spill liquids through the holes in the control area.</i></p>
Glass Control Panel	<ul style="list-style-type: none"> ◆ Wipe with a clean, damp sponge or cloth. Rinse and dry thoroughly to prevent a filmy residue. A glass cleaner or mild liquid spray may be used to remove smudge marks and stains. Do not use abrasive cleansers or S.O.S.* pads.
Ignitors	<ul style="list-style-type: none"> ◆ Clean with a toothbrush and warm soapy water. Rinse and dry thoroughly. DO NOT STRIKE or PRY the ignitor. (Refer to illustration of surface burner head on the following page for location of ignitors.)
Porcelain Burner Pan	<ul style="list-style-type: none"> ◆ Never wipe a warm or hot porcelain enamel surface with a damp cloth. For general cleaning, wipe with soapy cloth, rinse and dry. To remove grease, spray with cleaners such as Fantastik or 409*. DO NOT use abrasive cleaning agents. They may damage the surface. For stubborn soils clean with Cooktop Cleaning Creme* (Part #20000001). <p><i>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.</i></p>
Stainless Steel Trim	<ul style="list-style-type: none"> ◆ Use mild liquid sprays, wipe with damp cloth or sponge. Rinse and dry. Polish with glass cleaner if necessary.
Surface Burner Grates	<ul style="list-style-type: none"> ◆ Wash grates with warm, soapy water and a nonabrasive, plastic, scrubbing pad or in the dishwasher. For stubborn soils, clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme (Part # 20000001) and a sponge. ◆ The grates are made of porcelain on cast iron and are very durable, however, they will gradually lose their shine and/or discolor. This is due to exposure to high temperatures from the gas flame. ◆ When replacing the grates, place the rear grate on the cooktop with the grate guide toward the front. Then, add the front grate by positioning the grate guide under the rear grate and lowering onto the cooktop.



Surface Burner Heads and Burner Bases

- ◆ The surface burner heads are removable. The cap portion of the head is porcelain and the port area is aluminum. Wash the burner heads in the sink with mild detergent and a plastic scrubber. For stubborn stains, clean with Cooktop Cleaning Creme (Part #20000001).
- ◆ Check to be sure all ports are open. To open clogged ports, insert a straight pin directly into each port. Do not enlarge or distort the port.
- ◆ The aluminum burner base is not removable. To clean, wipe with a damp cloth.
- ◆ When replacing the burner heads, carefully align the tab on the burner base with the indentation in the head. The two pins will fit in the slots when the tab is aligned with the indentation.



NOTE: When burner heads are removed for cleaning, do not spill liquids through the holes in the burner base.

Grill Accessory

Covers

- ◆ Clean with soapy water and cloth or wash in the dishwasher. Rinse, buff with soft cloth, and polish with glass cleaner if necessary. Do not scrub with S.O.S. pads or abrasive cleaners.

Element

- ◆ Never immerse in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleaners or materials. Dry thoroughly before reinserting in the cooktop.

Grates

Cast aluminum coated with Excalibur® non-stick finish

- ◆ Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- ◆ Remove stubborn soils with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
- ◆ If grates were washed in the dishwasher, season with oil prior to grilling.
- ◆ Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.

Grease Jar

- ◆ Located below grill basin (under the counter). **Check periodically to prevent spillovers.** Unscrew and remove. Can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.

Liner Pan

Steel coated with non-stick coating

- ◆ Wash cool grill liner pan with detergent in hot water in the sink or wash in the dishwasher. Be sure to remove all food residue before using the grill liner pan again.
- ◆ To remove stubborn soils, first soak grill liner pan in hot sudsy water (use a grease cutting detergent). Or, spray with a household cleaner, cover with paper towels, spray with more household cleaner and soak for 15 minutes or longer. Then, scrub with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for cleaning nonstick surfaces.

Porcelain Basin Pan

- ◆ Wipe clean or remove and wash with detergent in hot water in sink or wash in the dishwasher.
- ◆ To remove light soil, spray with cleansers such as Fantastik or 409.
- ◆ To remove stubborn soil, spray with a household cleanser, cover with paper towels, spray with more household cleanser and soak for 15 minutes or longer.

* Brand names are trademarks of the respective manufacturers.

13 Accessories and Cartridges

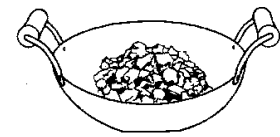
Accessories



Electric Griddle – Model AO310
Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.



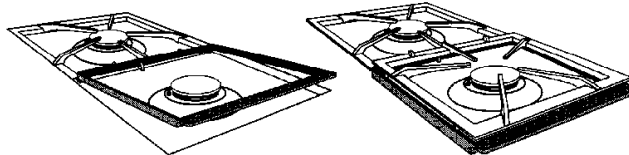
Electric Rotiss-Kebab – Model AO320
Enjoy the great flavor of rotissed foods indoors all year around and make parties more fun by serving attractive shish kebabs and rotissed meats and poultry. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



Gas or Electric Wok Accessory – Model AO142
Ideal for stir frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges and gas burners.

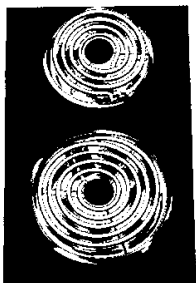


Canning Element – Model A145A
Special canning element plugs into conventional coil cooktop cartridge raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

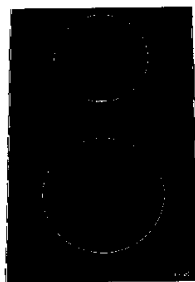


Big Pot Grate – Model AG146
Special grate elevates oversized pans to prevent damage to surfaces when heat is trapped between the pan and the surface.

Cooktop Cartridges



Conventional
Coil



Halogen



Radiant

Conventional Coil

Rated for 240 volts AC110B-Black Porcelain
AC110S- Stainless Steel
AC110W-White Porcelain

Halogen

Rated for 240 volts AH151B-Black
AH151W-White

Radiant

Rated for 240 volts AR141B-Black
AR141W-White

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 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 ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.
- ◆ check to be sure the burner head is correctly seated on the burner base.

If the flame is uneven:

- ◆ burner ports may be clogged.
- ◆ make sure the burner head is correctly seated on the burner base.

If surface burner flame lifts off the ports:

- ◆ contact an authorized Jenn-Air Servicerc.

If surface burner flame is yellow in color:

- ◆ contact an authorized Jenn-Air Servicerc.
- ◆ some yellow tips on the flames are acceptable when using LP gas.

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 element 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.
- ◆ outside wallcap may be trapped shut.
- ◆ cooktop may be improperly installed (see p. 3); check ducting installation instructions.
- ◆ check filter installation (see p. 9).

If You Need Service:

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

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

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

15 Warranty

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

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

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

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

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

What is Not Covered By These Warranties:

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

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



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