

JENN-AIR ELECTRIC RANGE T2

USER --- GUIDE

TABLE OF CONTENTS

Safety Instructions	1-3
Surface Cooking	4-6
Oven Cooking	7-15
Care & Cleaning	16-19
Maintenance	20-21
Before You Call for Service	22
Warranty	23
Guide de l'utilisateur	24
Guía del Usuario	48



IMPORTANT SAFETY INSTRUCTIONS

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

Serial Number

Date of Purchase

If you have questions, call:

Jenn-Air Customer Assistance

1-800-688-1100

1-800-688-2080 (U.S. TTY for hearing or speech impaired)

(Mon.-Fri., 8 am-8 pm Eastern Time)

Internet: <http://www.jennair.com>

For service information, see page 23.

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.

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

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

WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**



- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**



- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

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

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

IN CASE OF FIRE

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

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

NEVER pick up or move a flaming pan.

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

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

GENERAL INSTRUCTIONS

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

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

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

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

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

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

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

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

Always turn off all controls when cooking is completed.

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

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, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

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

Aerosol-type cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Do not use or store near appliance,

COOKTOP

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

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

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

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

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

GLASS-CERAMIC COOKTOP

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

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

DEEP FAT FRYERS

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

OVEN

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

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the vent and surrounding area become hot enough to cause burns.

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

SELF-CLEANING OVEN

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

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

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

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

IMPORTANT SAFETY INSTRUCTIONS, CONT.

HEATING ELEMENTS

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

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns.

During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

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

CHILD SAFETY

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

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

CAUTION: NEVER store items of interest to children in cabinets above an appli-

ance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

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

VENTILATING HOODS

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to

the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.


SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE

SURFACE COOKING

SURFACE CONTROLS

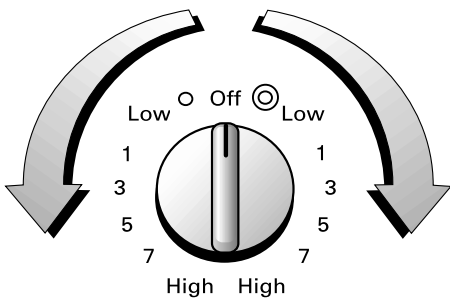
Use to turn on the surface elements. An infinite choice of heat settings is available from **Low** to **High**. The knobs can be set on or between any of the settings.

SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - The control panel is marked to identify which element the knob controls. For example,  indicates right front element.
3. There is an indicator light below each control knob. When a surface control knob is turned on, the light will turn on. The light will turn off when the surface element is turned off.
4. After cooking, turn knob to **OFF**. Remove pan.

DUAL ELEMENT

The cooking surface is equipped with a dual element located in the right front position. To operate, push in on the control knob and turn to the right to control the large element, or push in and turn to the left to control the small element.



CAUTION:

BEFORE COOKING

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

DURING COOKING

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

AFTER COOKING

- Make sure surface unit is turned off.
- Clean up messy spills as soon as possible.

OTHER TIPS

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

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

- **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

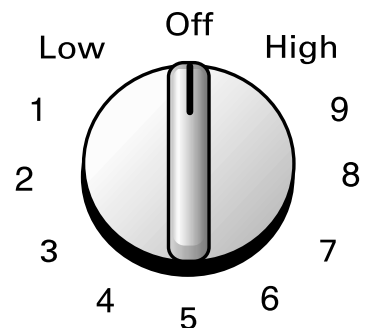
SUGGESTED HEAT SETTINGS

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

High: Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

Med. High (8): Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.

Medium (5): Use to maintain slow boil for large amounts of liquids and for most frying operations.



Med. Low (2): Use to continue cooking covered foods or steam foods.

Low: Use to keep foods warm and melt chocolate and butter.

SURFACE COOKING, CONT.

GLASS-CERAMIC SURFACE

NOTES:

- On Canadian models with a warming center, the surface will not operate during a self-clean cycle.
- Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
- When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
- Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.

Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements.

- **NOTE:** Do not attempt to lift the cooktop.

COOKING AREAS

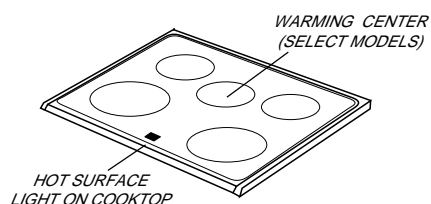
The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

For more information on cookware, refer to “Cooking Made Simple” booklet.

HOT SURFACE LIGHT

The hot surface indicator light is located at the front center of the cooktop. A light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled. They are located adjacent to each element.



WARMING CENTER (SELECT MODELS)

Use the warming center to keep cooked foods warm, such as vegetables, gravies and oven-safe dinner plates. Push the switch on the control panel to turn the Warming Center on and off.

NOTES:

- All foods should be covered with a lid or aluminum foil to maintain food quality.
- When warming pastries and breads the cover should have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt on to the surface and be very difficult to clean.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use oven mitts when removing food from the Warming Center as cookware and plates will be hot.
- It is not recommended to warm food for longer than one hour, as food quality may deteriorate.
- It is not recommended to heat cold food on the Warming Center.

TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

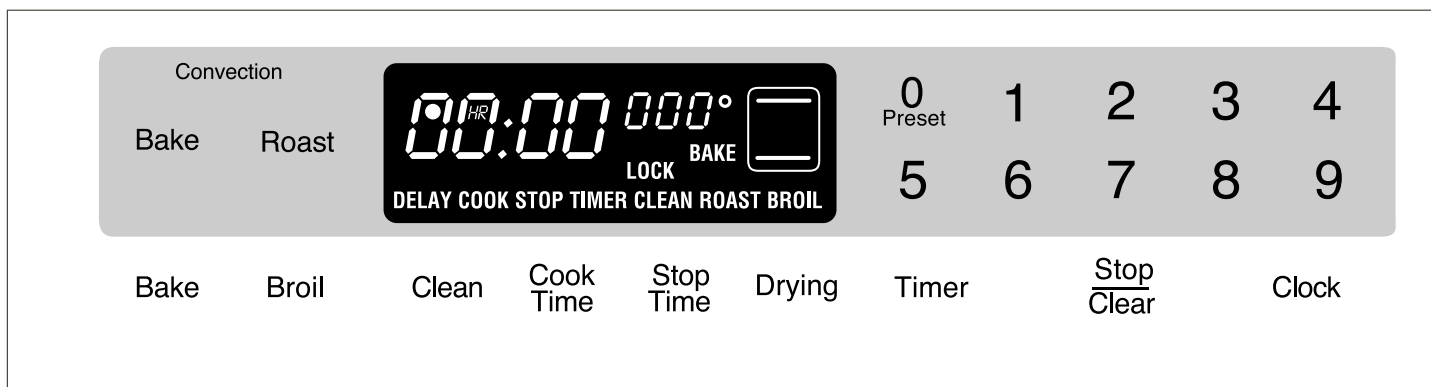
- Before first use, clean the cooktop. (See Cleaning, page 18.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 18.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 18.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spills burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- Do not slide heavy metal pans across the surface since these may scratch.

- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Jenn-Air Servicer.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.
- To retain the appearance of the glass-ceramic cooktop, clean after each use.

COOKWARE

To achieve optimum cooking performance, use heavy-gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See **“Cooking Made Simple”** for cookware characteristics and recommendations.)

OVEN COOKING



The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes Convection and other model specific features. (Styling may vary depending on model.)

CONTROL PAD OPERATION

- Press the desired function pad.
- Press the appropriate number pads to enter time or temperature.
- A beep will sound when any pad is pressed.
- A double beep will sound if a programming error occurs.

NOTE: Four seconds after entering the number, the time or temperature will automatically be entered. *If more than 30 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.

STOP/CLEAR PAD

Use to cancel all programming except Clock and Timer functions.

BAKE PAD

Use for conventional baking or roasting.

1. Press **Bake** pad.

2. Press **Preset (0)** pad for 350°F or the appropriate pads for desired temperature.

See pages 9-10 for additional information.

BROIL PAD

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press **Preset (0)** pad for HI broil, press again for LO broil, or press the appropriate number pads to set desired broil temperature.

See page 11 for additional information.

CLEAN PAD

Use to set self-clean cycle.

1. Press **Clean** pad.
2. Press **Preset (0)** pad for "3:00" hours of cleaning time.
3. If more or less cleaning is desired, press the appropriate number pads. Cleaning time may be set between 2 and 4 hours.

See page 16-17 for additional information.

CONVECTION BAKE PAD (SELECT MODELS)

Use for convection baking.

1. Press **Convection Bake** pad.

2. Press **Preset (0)** pad for 325°F or the appropriate number pads for desired temperature.

See pages 9-10 for additional information.

CONVECTION ROAST PAD (SELECT MODELS)

Use for convection roasting.

1. Press **Convection Roast** pad.
2. Press **Preset (0)** pad for 325°F or the appropriate number pads for desired temperature.

See pages 9-10 for additional information.

STOP TIME/COOK TIME PADS

Use to program the oven to start and stop automatically.

1. Press **Bake, Convection Bake** or **Convection 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 13 for additional information.

DRYING PAD

Use to dry or dehydrate foods such as fruits, vegetables and herbs.

1. Press **Drying** pad.
2. Press **Preset (0)** pad for 140°F or the appropriate number pads for the drying temperature desired.

See page 14-15 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 clock controlled cooking, self-clean or delayed self-clean.

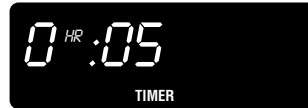
SETTING THE TIMER

Use to set and then signal the completion of a time period up to 99 hours and 59 minutes.

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

1. Press **Timer** pad.
 - The indicator word TIMER will flash and “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 the Timer for 5 minutes, press the **Timer** pad and the number 5 pad. The control will begin countdown after a four second delay.



Example: To set the Timer for 1 hour and 30 minutes, press the **Timer** pad and the numbers 1,3,0 pads. The control will begin countdown after a four second delay.



3. The last minute of the countdown will be displayed as seconds.
4. At the end of the time set, the timer will beep and “End” will appear in the display. To change the number of timer beeps and add reminder beeps, see Control Option section.

TO CANCEL:

1. Press and hold **Timer** pad for three seconds. 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.

NOTE: Pressing **Stop/Clear** pad to cancel the timer will cancel ALL selected oven functions except the timer.

CONTROL OPTIONS

TIMER BEEPS

- **Option 1 :** One long beep at the end of the timer operation, then, one short beep every 30 seconds for the next five minutes or until the **Stop/Clear** pad is pressed.

- **Option 2:** One long beep at the end of the timer operation, then, one short beep every minute for the next 12 hours or until the **Stop/Clear** pad is pressed.
- **Option 3 (default option):** One beep at the end of the timer operation, then, no other beeps.

SETTING THE TIMER BEEPS

1. Press the **Timer** and **Stop/Clear** pads at the same time and hold for three seconds.
 - A single beep will sound.
 - Display will show the indicator word TIMER and the current option.
2. Press the appropriate number pad (1, 2 or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

CLOCK CONTROLLED OVEN COOKING BEEPS

- **Option 1 (default option):** Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Stop/Clear** pad is pressed.
- **Option 2:** Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **Stop/Clear** pad is pressed.
- **Option 3:** Four beeps at the end of cooking, then, no other beeps.

SETTING CLOCK CONTROLLED OVEN COOKING BEEPS:

1. Press **Cook Time** and **Stop/Clear** pads at the same time and hold for three seconds.
 - A single beep will sound.
 - Display will show the indicator word COOK and the current option.
2. Press the appropriate number pad (1, 2 or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

OVEN COOKING, CONT.

CONTROL LOCKOUT

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

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

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

SETTING CONTROL LOCKOUT:

1. Press and hold the **Stop Time** and the **Stop/Clear** pads at the same time for three seconds.

- The indicator word OFF will appear in the display for 15 seconds. OFF will reappear for 15 seconds if any pad is pressed.

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

CANCEL CLOCK DISPLAY

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

1. Press **Clock** and **Stop/Clear** pads at the same time and hold for three seconds.
2. Press **Clock** pad to briefly recall the time of day, if desired.

TO RESTORE: Press the **Clock** and **Stop/Clear** pads at the same time and hold for three seconds. The time of day will reappear in the display.

AUTOMATIC OVEN TURN OFF /SABBATH MODE

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

TO ELIMINATE 12 HOUR TURN OFF:

1. Press the **Clock** pad and hold for three seconds or until "12" appears in the display. The indicator word TIME will flash in the display.
2. Press any number pad until 8888 appears in the display. Current time of day will reappear in the display after four seconds.

TO RESTORE: Press the **Clock** pad and hold for three seconds or until 8888 appears. Press "1" number pad. "12" will appear briefly in the display followed by the current time of day.

OVEN TEMPERATURE ADJUSTMENT

If you think the oven is operating too cold or hot, you can adjust it. Bake several test items and then adjust the temperature setting not more than 10° F at a time.

TO ADJUST:

1. Press the **Bake** pad and enter 550° F.
2. Press and hold the **Bake** pad for several seconds until 0° is displayed.
3. Press the **Preset (0)** pad - each press changes the temperature by 5° F. The control will accept changes from -35° to +35° F.
4. If the oven was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° F, the display will show -15° F.
5. When you have made the adjustment, press **Stop/Clear** pad, the time of day will reappear in the display. The oven will now bake at the adjusted temperature.


BAKING, ROASTING, CONVECTION BAKING AND ROASTING (SELECT MODELS)

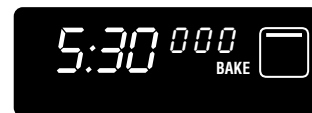
CAUTION:


- Be sure all packing material is removed from oven before turning on.
- **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.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.

1. Place oven racks on proper rack positions. (See page 11.)

2. Press **Bake**, **Convection Bake** or **Convection Roast** pad.

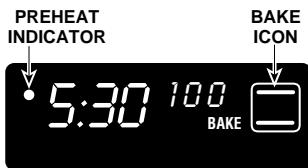
- The indicator word BAKE or ROAST will flash.
- 000 and the oven icon  will appear.



- When convection cooking is selected, a fan icon  will also appear.
3. Press the **Preset (0)** pad to set 350°F automatically. When convection cooking, 325°F will be automatically set when

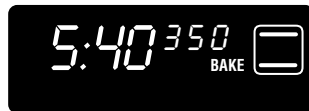
Preset (0) is pressed. Or, press the appropriate number pads for the desired oven temperature.

- The temperature can be set from 100° to 550° F.
- After four seconds the oven will begin to heat.
 - the bake icon (top and bottom bars) will light;
 - a red preheat indicator will light;
 - and 100° or the actual oven temperature, whichever is higher, will appear in the display.
 - when convection cooking the fan icon will begin to rotate. The fan speed is faster when convection roasting.



- 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 beep and the preheat indicator light will go off in the display. Allow 7-14 minutes for the oven to preheat.



4. At the end of cooking, turn the oven off by pressing the **Stop/Clear** pad. Remove food from oven. The oven will continue operating until the **Stop/Clear** pad is pressed.

OVEN FAN

A convection fan is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on whenever the **Convection Bake** or **Roast** pad is pressed and will turn off when **Convection Bake** or **Roast** is canceled.

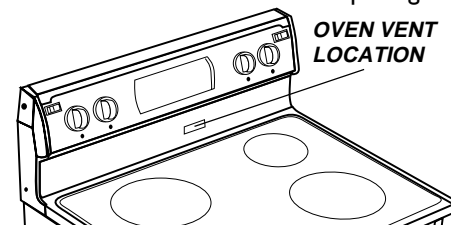
NOTE: The convection fan will automatically stop whenever the oven door is opened.

OVEN LIGHT

The oven light automatically comes on when the door is opened. When the door is closed, press the **Oven Light** switch on the control panel to turn the light on or off.

OVEN VENT

When the oven is in use, the vent and surrounding area become hot enough to cause burns. NEVER block the vent opening.



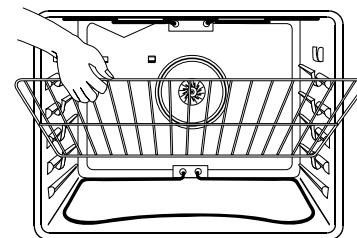
OVEN RACKS

CAUTION:

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

The oven has two racks (three if convection). All racks are designed with a lock-stop edge.

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



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

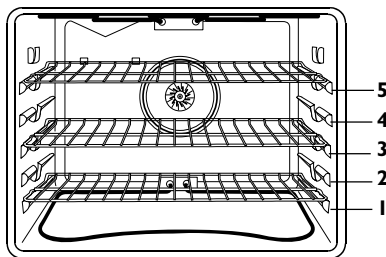
NOTES:

- If more than 30 seconds elapse between pressing a function pad and pressing a number pad, the display will return to the previous display.
- To recall the set temperature during preheat, press the appropriate **Bake**, **Convection Bake** or **Convection Roast** pad. The set temperature will be displayed briefly and then return to the ongoing program.
- To change the oven temperature during cooking, press the appropriate **Bake**, **Convection Bake** or **Convection Roast** pad and the appropriate number pads for the desired oven temperature.
- You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.
- **As a general rule, when convection baking, set the oven temperature 25° F. lower than the conventional recipe or prepared mix directions. Baking time will be the same or a few minutes less than the directions. (See Baking Chart next column.)**
- **When convection roasting, roasting times are generally 25–30% less.** (Maintain conventional roasting temperatures.)
- See roasting chart in “**Cooking Made Simple**” booklet for recommended roasting temperature and times.
- For additional baking, roasting and convection cooking tips, see “**Cooking Made Simple**” booklet.

OVEN COOKING, CONT.

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

RACK POSITIONS



Three-rack Convection Baking

RACK 5:

Use for toasting bread or broiling very thin, non-fatty foods.

RACK 4:

Use for most broiling.

RACK 3:

Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:

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

RACK 1:

Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

MULTIPLE RACK COOKING:

Two rack: (conventional or convection baking) Use rack positions 2 and 4, or 1 and 4.

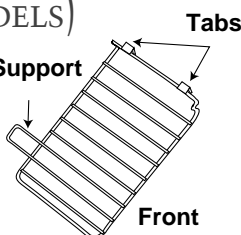
Three rack: (convection baking) Use rack positions 1, 3 and 5. See illustration.

HALF RACK

(SELECT MODELS)

TO INSTALL IN OVEN:

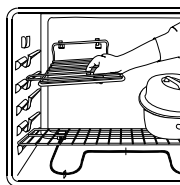
1. Always install half rack when oven is cool.



2. Grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.

TO REMOVE FROM THE OVEN:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.



NOTES:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- If not included with your range, contact your Jenn-Air dealer for the HALFRACK Accessory Kit or call 1-800-688-8408.

BROILING

For best results, use a pan designed for broiling.

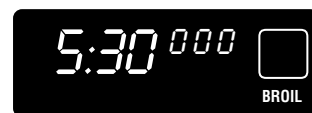
For additional broiling tips, refer to the "Cooking Made Simple" booklet.

SETTING THE CONTROLS FOR BROILING:

1. Place the oven rack in the proper rack position. (See following chart.)

2. Press the **Broil** pad.

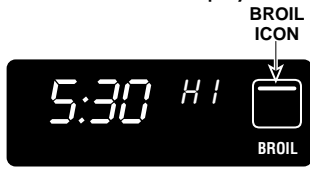
- The indicator word BROIL will flash. 000 and the oven icon will appear.



3. Press the **Preset (0)** pad to enter **HI** broil. Press again to set **LO** broil.

- The oven has a variable broil feature which means a specific broil temperature can be selected. To select a specific temperature, press the appropriate number pads for the temperature desired after 000 appears in the display.
- Four seconds after entering **HI**, **LO**, or a temperature, the broil icon will

come on and the indicator word BROIL will remain in the display.



4. Preheat three minutes until the broil element is red. Cook food according to the following broiling chart. **Oven door MUST be left open at the broil stop position (about four inches) during cooking.**

5. Press the **Stop/Clear** pad to turn off oven when food is cooked.

NOTES:

- If more that 30 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** broil 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.

WARMING DRAWER
(SELECT MODELS)

The warming drawer is used for keeping hot foods at serving temperature and raising and proofing bread. It may also be used in warming breads and pastries.

SETTING THE CONTROLS:

1. If using rack, position where needed.
2. Push the rocker switch to the right for **High** setting and to the left for **Low** setting.
3. Allow the drawer to preheat for ten minutes.
4. Place food in warming drawer.
5. When finished, push the rocker switch to the center position to turn off.

BROILING CHART

Chart time based on a preheated broil element using the "HI" setting

Foods	Rack Position*	Approx. Time	
		1st Side**	2nd Side**
Beef			
Steak (1"): Medium	4	9 min.	7 min.
Well	4	11 min.	8 min.
Hamburgers (3/4"): Medium	4	5 min.	3-4 min.
Well	4	6 min.	4-5 min.
Pork			
Chops (1/2")	4	7 min.	5-6 min.
Chops (1")	3	10-11 min.	9-10 min.
Ham Slice	4	4 min.	2-3 min.
Poultry			
Breast Halves (Bone-in)	3	11-12 min.	9-11 min.
Seafood			
Fish Steaks, Buttered (1")	4	8-10 min.	(no turning)

*The top rack position is #5.

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

WARMING CHART

SUGGESTED SETTINGS			
Setting	Type of Food		
High	Bacon	Beef - Rare	Casseroles
	Cooked Cereals	Dinner Plate	Eggs Enchiladas
	Fish/Seafood	Fried Food	Gravy, Cream Sauces
	Ham	Hamburger Patties	Hors d'oeuvres
	Lamb	Pancakes	Pizza
	Pork	Potatoes - Baked	Potatoes - Mashed
	Poultry	Vegetables	Waffles
Low	Biscuits	Coffee Cake	Pies
	Warming - Plate	Bread - Proofing	

NOTES:

- Do not let food sit for more than one hour before or after cooking.
- Food must be at serving temperature before being placed in the drawer.
- Breads, pastries and fruit pies may be warmed from room temperature on **High** setting.
- Use only oven-safe cookware.
- Remove food from plastic bags and place in oven-safe cookware.
- Serving dishes and plates can be warmed while preheating the drawer.
- Cover food with a lid or aluminum foil. Do not use plastic wrap. (Fried foods do not need to be covered.)

OVEN COOKING, CONT.

CLOCK CONTROLLED OVEN COOKING



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.

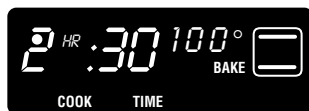
SETTING THE CONTROLS

TO START IMMEDIATELY AND TURN OFF AUTOMATICALLY:

1. Press the **Bake, Convection Bake** or **Convection Roast** pad.
 - The indicator word BAKE or ROAST will flash.
 - 000 and the oven icon  will appear.
 - When convection cooking is selected, a fan icon  will also appear.
2. Press the **Preset (0)** pad to set 350°F. (When convection cooking, 325°F will be automatically set.) Or press the appropriate number pads for the desired oven temperature.
3. Press the **Cook Time** pad. The indicator words COOK TIME will flash and the display will show "0HR:00".

4. Press appropriate number pads to enter cooking hours and minutes.

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



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

If the program is not cancelled, there will be one beep every 30 seconds for five minutes. (If you wish to change the beeps at the end of clock controlled cooking, see page 8.)

TO DELAY THE START AND TURN OFF AUTOMATICALLY:

- 1-4. Follow preceding steps 1-4.
5. Press the **Stop Time** pad. Indicator words STOP and 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 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°F. and 2 hours and 30 minutes of cooking time, the calculated stop time would be "12:30".

If you want the stop time to be 1:00, press the number pads "1,0,0". Four seconds

later, the display will show 1:00 along with the indicator words DELAY, STOP TIME.



7. At the end of the delayed period, the DELAY indicator word will go off and the oven will begin to heat.
8. At the end of the clock controlled Cook Time, the oven will shut off automatically, "End" will appear in the display and a beep will be heard four times. Press the **Stop/Clear** pad.

If the program is not cancelled, there will be one beep every 30 seconds for five minutes. (If you wish to change the beeps at the end of clock controlled cooking, see page 8.)

NOTES:

- If more than 30 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.
- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies and breads.
- Cook time can be set for up to 11 hours and 59 minutes (11:59).


DRYING

For best results, use a drying rack. It allows air to circulate evenly around the food.

The convection fan will operate during the drying procedure.

SETTING THE CONTROLS FOR DRYING

1. Press the **Drying** pad.

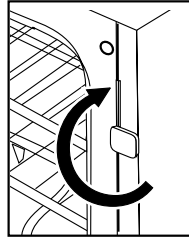
- 000, the oven icon and convection fan icon  will appear.

2. Press the **Preset (0)** pad for 140°F or press the appropriate number pads for the desired drying temperature.

- The temperature may be set between 100°-200°F.
- If the temperature is set for under 100°F or over 200°F, the control will beep twice and default to 100°F or 200°F respectively.

3. The oven door needs to be opened slightly to allow moisture to escape from the oven during the drying process.

- Open the oven door slightly.
- Rotate the metal spacer at the upper right corner of the oven frame upward to hold the door in position.



- While holding the spacer up, gently close the oven door until it rests

against the spacer. **Follow the drying guide on page 15 for drying times.** Cool foods to room temperature before testing for doneness.

- When the door is opened, the spacer will rotate downward and rest flush against the range side panel. Reset the spacer if you need to continue the drying process.
- 4. When drying is complete, turn the oven off by pressing the **Stop/Clear** pad.

NOTES:

- To purchase a drying rack, contact your Jenn-Air dealer for the "DRYINGRACK" Accessory Kit or call 1-800-688-8408.
- Most fruits and vegetables dry well and retain their color when dried at 140° F. For optimal flavor, dry herbs at 100° F, however, at this lower temperature expect extended drying times of up to 8 hours.
- The length of drying times vary due to the following: Water and sugar content of food, size of food pieces, amount of food being dried, humidity in the air.
- Check foods at the minimum drying time. Dry longer if necessary.
- More than one rack of food may be dried at the same time. However, additional drying time is needed.
- Fruits that turn brown when exposed to air should be treated with an anti-oxidant. Try one of the following methods:
 1. Dip fruit in a mixture of two parts bottled lemon juice to one part cool water.
 2. Soak fruit in a solution of 1 tsp. ascorbic acid or commercial anti-oxidant to 1 quart of cold water.
- Foods may drip during the drying process. After drying highly acidic or sugary foods, clean the oven bottom with soap and water. The porcelain oven finish may discolor if acidic or sugary food soils are not wiped up prior to high heat or a self-cleaning cycle.
- Refer to other resources at your local library or call your local County Extension service for additional information.

DRYING GUIDE

Fruits	Varieties Best for Drying	Preparation	Approx. Drying Time at 140°F **	Test for Doneness
Apples*	Firm Varieties: Graven Stein, Granny Smith, Jonathan, Winesap, Rome Beauty, Newton.	Wash, peel if desired, core and slice into 1/8" slices.	4-8 hours	Pliable to crisp. Dried apples store best when they are slightly crisp.
Apricots*	Blenheim/Royal most common. Tilton also good.	Wash, halve, and remove pits.	18-24 hours	Soft, pliable.
Bananas*	Firm Varieties.	Peel and cut into 1/4" slices.	17-24 hours.	Pliable to crisp.
Cherries	Lambert, Royal Ann, Napoleon, Van or Bing.	Wash and remove stems. Halve and remove pits.	18-24 hours.	Pliable and leathery.
Nectarines and Peaches*	Freestone Varieties.	Halve and remove pits. Peeling is optional but results in better-looking dried fruit.	24-36 hours	Pliable and leathery.
Pears*	Bartlett.	Peel, halve and core.	24-36 hours	Soft and pliable.
Pineapple	Fresh or canned.	Wash, peel and remove thorny eyes. Slice lengthwise and remove the small core. Cut crosswise into 1/2" slices.	Canned: 14-18 hours Fresh: 12-16 hours	Soft and pliable.
Orange and Lemon Peel	Select rough-skinned fruit. Do not dry the peel of fruit marked "color added".	Wash well. Thinly peel the outer 1/16 to 1/8" of the peel. Do not use the white bitter pith under the peel.	1-2 hours	Tough to brittle.
Vegetables				
Tomatoes	Plum, Roma.	Halve, remove seeds. Place tomatoes skin side up on rack. Prick skins.	12-18 hours	Tough to crisp.
Carrots	Danvers Half Long, Imperator, Red Cored Chantenay.	Do not use carrots with woody fiber or pithy core. Wash, trim tops and peel if desired. Slice crosswise or diagonally in 1/4" slices. Steam blanch for 3 min.	4-8 hours	Tough to brittle.
Hot Peppers	Ancho, Anaheim.	Wash, halve and seed. Prick skin several times.	4-6 hours	Pods should appear shriveled, dark red and crisp.
Herbs				
Parsley, Mint, Cilantro, Sage, Oregano		Rinse in cold water. Leave stems on until leaves are dry, then discard.	1-3 hours	Brittle and crumbly.
Basil		Cut leaves 3 to 4" from top of plant just as buds appear. Rinse leaves in cold water.	2-5 hours	Brittle and crumbly.

* Fruits require an antioxidant to prevent discoloration and loss of nutrients. Refer to the notes on page 14 for specific methods.
 ** 12 Hour Off will not occur during drying functions.

CARE & CLEANING

SELF-CLEAN OVEN

CAUTION:

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

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

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled.

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

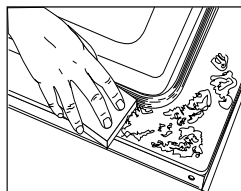
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

BEFORE SELF-CLEANING

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

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

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a



nonabrasive cleaning agent such as Bon Ami* or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

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

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

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

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 opened.

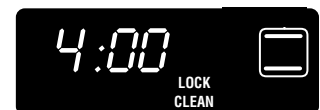
Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

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.

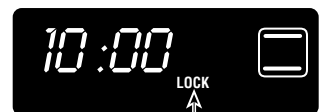
A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

SETTING THE CONTROLS FOR A SELF-CLEAN CYCLE:

1. Close the oven door.
2. Press the **Clean** pad.
 - The indicator word CLEAN will flash. The display will show “--:--” along with the oven icon .
 - If the door has not been closed, the display will show “door”.
3. Press **Preset (0)** pad for “3:00” hours of cleaning time for an average soiled oven.
 - The cleaning time can be varied depending on the amount of soil. Press the appropriate number pads to set any amount of time between 2 and 4 hours. “2:00” hours of cleaning for light soil, up to “4:00” hours of cleaning for heavy soil.
 - Four seconds after entering the cleaning time, the oven door will automatically lock. The indicator word LOCK will appear in the display along with the clean icon (top and bottom bars).



4. When the cleaning time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.



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

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

CARE & CLEANING, CONT.

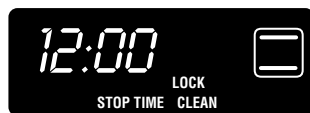
TO DELAY THE START OF A CLEAN CYCLE:

1–3. Follow steps 1–3 on page 16.

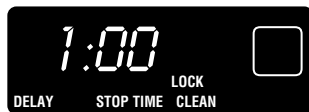
4. Press the **Stop Time** pad. Indicator words STOP TIME will flash in the display and the calculated stop time will also appear in the display.

5. Press the appropriate number pads to enter the stop time you desire. (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”. Four seconds later the display will show 1:00 and the indicator word DELAY.



6. When the oven begins to clean, the clean icon (top and bottom bars) will come on. The indicator word DELAY will go off.

7. When the clean time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will

remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.

TO CANCEL SELF-CLEAN

1. Press the **Stop/Clear** 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 automatically unlock and it can be opened.

NOTES:

- Clean oven regularly rather than allowing soil to build up.
- Do not use oven cleaners in, on, or around any part of the range as they will damage the finish or parts.
- 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 **Clean** pad is pressed again.
- 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.
- Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

CLEANING PROCEDURES

CAUTION:

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

BACKGUARD AND COOKTOP – PORCELAIN ENAMEL

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

BROILER PAN AND INSERT

Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in warm soapy water. Use scouring pad to remove stubborn soil.
- Broiler pan and insert can be cleaned in dishwasher.

CLOCK AND CONTROL PAD AREA

- To activate “Control Lock” for cleaning, see page 9.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. **DO NOT spray directly on control pad and display area.**

CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

COOKTOP – GLASS-CERAMIC

Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. **NOTE:** Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.

- Allow the cooktop to cool before cleaning.
- **General** – Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth.

NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.

- **Heavy Soils or Metal Marks** – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.

NOTE: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.

- **Burned-on or Crusty Soils** – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*.

NOTE: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.



- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.

PLASTIC FINISHES – BACKGUARD TRIM, ENDCAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.

NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.

OVEN WINDOW & DOOR – GLASS

- Avoid using excessive amounts of water which may seep under or behind glass causing staining.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

** To order direct, call 1-800-688-8408.

CARE & CLEANING, CONT.

- Wash with soap and water or glass cleaner. Rinse with clear water and dry. Remove stubborn soil with a nonabrasive cleaner such as Bon Ami* and water.
- Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

OVEN INTERIORS

- Follow instructions on page 16 to set a self-clean cycle.

OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil. Likewise, place one drop of vegetable oil on rack guides.

NOTE: Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.

STAINLESS STEEL (SELECT MODELS)

- **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 glass 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*.

- **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*.

STORAGE DRAWER, WARMING DRAWER, DOOR HANDLE, SIDE PANELS – PAINTED ENAMEL

- When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
- For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

NOTE: Use dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.

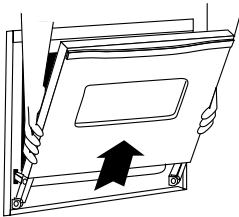
OVEN DOOR

CAUTION:

- **NEVER** place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- **NEVER** attempt to open or close door or operate oven until door is properly replaced.
- **NEVER** place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

TO REMOVE:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



TO REPLACE:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

NOTE: The oven door on a new range may feel “spongy” when it is closed. This is normal and will decrease with use.

OVEN WINDOW

TO PROTECT THE OVEN DOOR WINDOW:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleaners as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

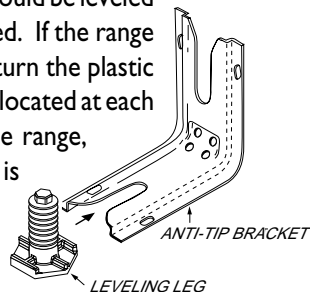
Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

LEVELING LEGS

CAUTION:

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

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



STORAGE DRAWER (SELECT MODELS)

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

TO REMOVE: Empty drawer then pull out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

TO REPLACE: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

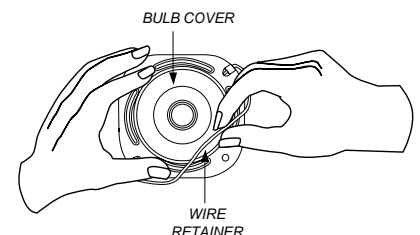
OVEN LIGHT

CAUTION:

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

TO REPLACE OVEN LIGHT BULB:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40-watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.



MAINTENANCE, CONT.

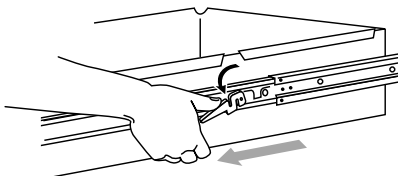
WARMING DRAWER (SELECT MODELS)

CAUTION:

- Do not store plastic, paper products or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use or the warming drawer is pre-heated.
- To avoid contact with the warming drawer heating element, pull drawer all the way out to add or remove food.
- Never use oven cleaners to clean the warming drawer.

TO REMOVE WARMING DRAWER:

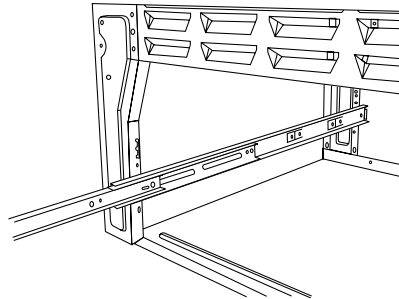
1. Empty drawer and pull out to its full open position.
2. Locate the black triangle lever on each side of the drawer.
3. Press the lever down on the right side and lift the lever up on the left side at the same time. Then pull drawer out another inch.



4. Carefully pull the drawer all the way out holding on to the sides, not the drawer front.

TO REPLACE WARMING DRAWER:

1. Pull the bearing glides to the front of the chassis glide. (See picture below.)
2. Align the glide on each side of the drawer with the glide slots on the range.



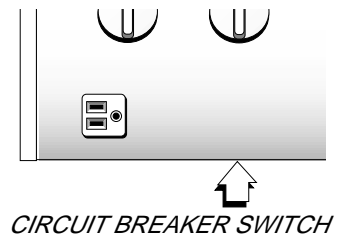
3. Push the drawer into the range until levers “click” (approximately 2”). Pull the drawer open again to seat bearing glides into position. If you do not hear the levers “click” or the bearing glides do not feel seated, remove the drawer and repeat steps 1 through 3. This will minimize possible damage to the bearing glides.

CONVENIENCE OUTLET (CANADIAN MODELS ONLY)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the back-guard.



BEFORE YOU CALL FOR SERVICE

FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

PART OR ALL OF APPLIANCE DOES NOT WORK.

NOTE: On Canadian models with a warming center, during a self-clean cycle, glass-ceramic cooking surface will not operate.

- Check if surface and/or oven controls have been properly set. See pgs. 4 & 9.
- Check if oven door is unlocked after self-clean cycle. See pg. 16.
- Check if oven is set for a delayed cook or clean program. See pgs. 13 & 17.
- Check if Control Lock is activated. See pg. 9.

BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See pg. 10 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See pg. 9 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.
- Check that oven temperature is decreased by 25° F when convect baking.
- See “**Cooking Made Simple**” booklet for more information on bakeware and baking.

FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim excess fat from meat before broiling.
- A soiled broiler pan was used.

OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start. See pg. 17.
- Check if door is closed.

OVEN DID NOT CLEAN PROPERLY.

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

OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

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

GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
 - Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See pg. 18.
2. Metal marks.
 - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See pg. 18.

3. Brown streaks and specks.

- Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.

4. Areas with a metallic sheen.

- Mineral deposits from water and food.

5. Pitting or flaking.

- Sugary boilovers that were not removed promptly. See pg. 18.

MOISTURE COLLECTS ON OVEN WINDOW OR STEAM COMES FROM OVEN VENT.

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

THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will “burn off” the odors more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

“F” PLUS A NUMBER APPEARS IN THE DISPLAY.

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **Stop/Clear** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **Stop/Clear** pad and allow the oven to cool completely, wipe out the excess soil, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

JENN-AIR RANGE 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.

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 to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on 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**.

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

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

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