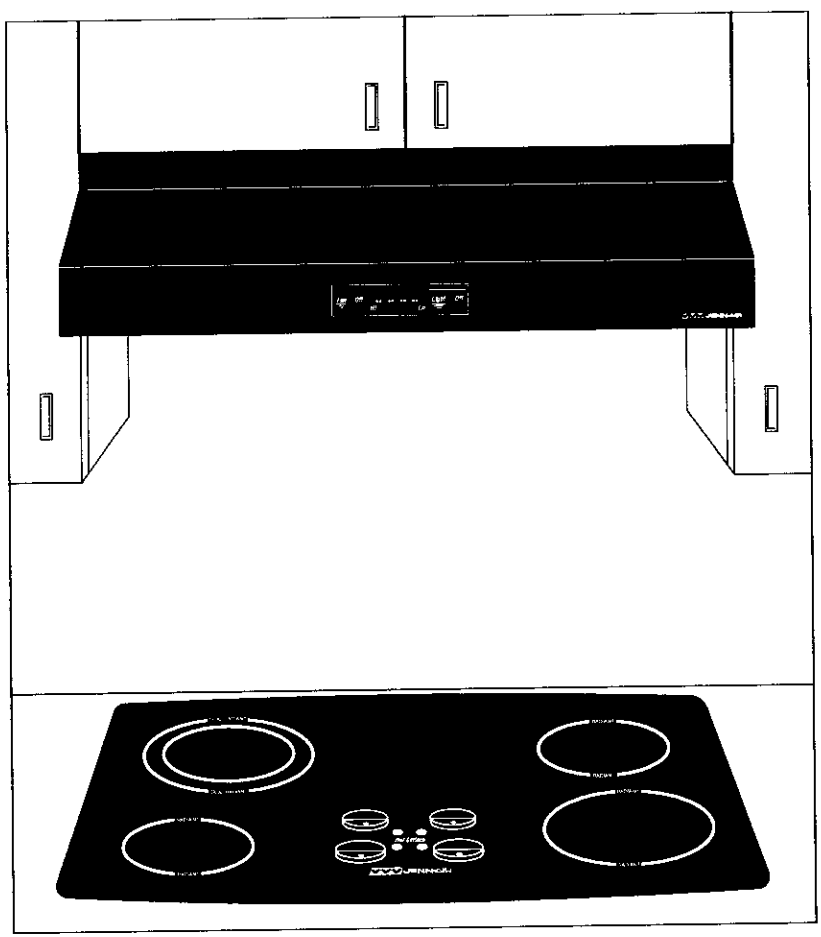
JENN-AIR®

Use and Care Manual

Halogen, Induction & Radiant Cooktops

Models CCE3401, CCE3450, CCE3531 & CVE3400



Model CCE3401

SAFETY PRECAUTIONS

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:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use or still hot. 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. Flammable materials should not be stored near surface units.
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. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.

12. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
13. **CAUTION** - Do not store items of interest to children in cabinets above a cooktop - children climbing on the cooktop to reach items could be seriously injured.
14. Do not touch surface units or areas near units. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool.
15. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
16. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
17. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
18. Keep all switches **"OFF"** when unit is not in use.
19. Clean only parts listed in this manual and use procedures recommended.
20. Do not use aluminum foil or foil containers on the cooktop. These may become very hot.
21. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units 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.

- SAVE THESE INSTRUCTIONS -

About Your Jenn-Air Cooktop

Congratulations on your choice of a Jenn-Air electric cooktop. The cooking areas are identified by circles on the glass-ceramic cooktop. This chart below describes the differences between models.

Cooktop	Model No.	Type of Elements	Downdraft
30" - 4 elements	CCE3401	3 radiant & 1 dual radiant	no
	CCE3450	2 induction & 2 radiant	no
	CVE3400	3 radiant & 1 dual radiant	yes
36" - 5 elements	CCE3531	3 radiant, 1 dual radiant & 1 halogen	no

Before you begin cooking with your new cooktop, please take a few minutes to read and become familiar with the instructions in this book. Should you have any questions about using your Jenn-Air electric cooktop, write to us. Be sure to provide the model number.

Jenn-Air Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

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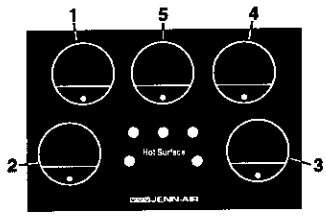
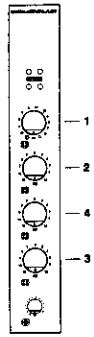
Surface Controls

Control Locations



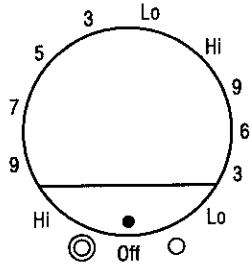


1. Left rear dual element
2. Left front element
3. Right front element
4. Right rear element
5. Center rear heating (Model CCE3531 only)

To Set Controls

- The controls are a push-turn type. To turn on the radiant and halogen elements, push down and turn in either direction. To turn on the dual radiant element, turn clockwise from **OFF** to control the large element and counterclockwise from **OFF** to control the small element. To turn on the induction elements, push down and turn clockwise to desired setting.

- When the control is in any position, other than **OFF**, it may be turned without pushing down.



Dual Element Control

ON Indicators

Models CCE3450 & CVE3400 - A red indicator light will glow when an element is turned **ON**. There is a light for each element.

Models CCE3401 & CCE3531 - When the control knobs are in the **OFF** position, the only setting visible is **OFF**. When the control knob is turned **ON**, the ring around the control knob will glow and all other control settings will be shown.

Hot Surface Indicator Lights

The cooktop has Hot Surface Lights to indicate when each radiant and/or halogen element cooking area is hot. The red light will remain on until the area has cooled. The induction elements do not have a Hot Surface Indicator Light.

Cooling Fan

When the induction elements are ON, a cooling fan will operate. The cooling fan does not operate with the radiant and halogen elements.

Suggested Control Settings

The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

Hi A fast heat to start cooking quickly, to bring liquids to a boil or blanch.

7-10 (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food.

5-6 (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.

3-4 (Medium Lo) To stew, steam, simmer; to continue cooking foods started on higher settings.

LO-2 Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The controls offer flexibility in setting selection. On settings other than **Hi,** you may adjust the controls above or below the numbered setting for best results. Suggested settings are provided as general guidelines.

Radiant & Halogen Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the cooking area. Proper cookpots will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

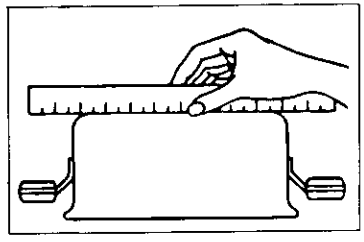
Cookpots with thin, uneven bottoms do not adequately conduct heat from the cooking area to the food in the cookpots which results in hot spots, burned or underdone food. Using bad cookpots also requires more water, time and energy to cook food.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.

- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

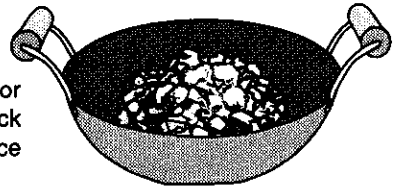
  Ruler Test:
  1. Place the edge of a ruler across the bottom of the pot.
  2. Hold up to the light.
  3. No light should be visible under the ruler.



  Cooking Test:
  1. Put 1 inch of water into the cookpot.
  2. Place cookpot on the cooking area. Turn control to the **Hi** setting.
  3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.

- **Match the size of the cookpot to the size of the element.** Ideally, the cookpot will be the same size or slightly larger.

Wok Cooking



Use Jenn-Air's flat bottom wok (Model AO142) for optimum results. Model AO142 wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the cooking area.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, rippled bottom canners, and oversized or non-flat bottom lobster pots, large pressure canners and griddles, etc.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy cookpot be dropped on the glass-ceramic surface.

Home Canning

Acceptable canning pots should not be oversized and must have a flat bottom. When canners do not meet these standards, the use of the **Hi** setting becomes excessive and may result in damage to the cooktop. In addition, water may not come to a boil and canners may not reach 10 lbs. of pressure.

The acceptable canning procedure uses the **Hi** setting just long enough to bring the water to a boil, then lower the setting to maintain the water temperature.

Characteristics of Cookware Materials

Heavy gauge cookpots with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
  Note: Aluminum cookpots will cause metal marks on the glass-ceramic surface if you slide them across the cooktop. Remove metal marks immediately.
- *Stainless steel* cookpots will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookpots are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.
- *Glass-ceramic, earthenware, heat proof glass or glazed cookpots* may scratch the glass-ceramic cooktop and therefore are not recommended.

Note Halogen element: Aluminum cookpots may cause the element to cycle even when the control setting is **Hi**.

Radiant & Halogen Cooking Procedures

The cooking areas are identified by circles on the glass-ceramic cooktop. When an element is turned ON, the cooktop will heat up and the red glow of the heating element can be seen through the glass-ceramic top. It is normal to see the red glow of the element whenever it is ON.

- BEFORE FIRST USE CLEAN COOKTOP. (See p. 16.)
- For best results, always use recommended cookware.
- Make sure bottom of cookware is clean before placing on cooktop.
- Covering pans, whenever possible, speeds cooking and is more energy efficient. This is especially important when cooking large quantities of foods.
- The glass-ceramic cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in settings as quickly as coil elements. In the event of a potential boilover, remove the cookpot from the cooking area.
- When preparing foods which can be easily scorched or overcooked, start cooking at a lower setting and gradually increase setting as needed.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.
- A higher setting than normal may be necessary when using cookpots made with a material that is slow to conduct heat, such as cast iron.

IMPORTANT

- Do not use wire trivets, fire rings, pads or any such item between the cookware and the element.
- Do not cook foods directly on cooktop.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- Do not slide heavy metal or glass cookpots across surface since these may scratch the surface.
- Do not use or place plastic items anywhere on cooktop.

Avoid Damage to Cooktop

- Do not allow plastic objects, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop. If you accidentally melt anything onto the cooktop, or a sugary solution boils over, remove it immediately while the cooktop is still hot. Carefully, use a single edge razor blade held with a pot holder to scrape the melted material or sugary boilover to a cooler area of the cooktop. Use several layers of paper towel to wipe up the spillover, being careful not to burn yourself. When the element has cooled, use the razor blade to scrape off the remaining soil and clean as you would for heavy spills. (See p. 16.)

- Do not use aluminum foil or foil-type containers under any circumstances. Aluminum foil will damage the cooktop if it melts onto the glass. If metal melts on cooktop, do not use. Call an authorized Jenn-Air Service Contractor.

- Do not use the glass-ceramic cooktop as a cutting board.

- Do NOT use abrasive cleansing powders or scouring pads (including metal scouring pads), which will scratch the cooktop.

- Do NOT use chlorine bleach, ammonia, rust removers, oven cleaners, or other cleanser not specifically recommended for use on glass-ceramic.

Save on Clean-up Time

- Make sure bottoms of cookpots are always clean and dry. (Soil from the cookpot bottom can be transferred to the cooktop surface.) Before using cookpots on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly.

- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel before each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.

- When frying, use a spatter shield to reduce spattering.

- Use correct control settings and cookware large enough to hold food and liquid to prevent boilovers and spattering.

- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hands touching the hot cooktop.

Induction Cookware

When choosing cookware for the induction elements, consider the material, gauge, and size of the cookware. **Note:** Cookware does NOT have to be flat for optimum performance on the induction elements.

Material

The cookware MUST be made of a ferromagnetic material in order to work on the induction cooktop. To determine if a material is magnetic, test the bottom of the cookware with a magnet. If the magnet sticks to the outside bottom of the cookware, the cookware will work on your induction element.

Examples of magnetic material are:

- porcelain on steel;
- porcelain on cast-iron;
- cast-iron; and
- tri-ply stainless steel.

Examples of nonferromagnetic materials, which do NOT work on the induction elements are:

- aluminum or aluminum clad;
- copper or copper clad;
- porcelain on aluminum;
- glass-ceramic; or
- earthenware.

Gauge

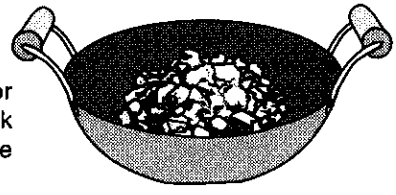
Cookware comes in a variety of gauge thicknesses. Thin gauge pots will perform well in bringing water to a boil quickly, simmering, and stewing. Heavier gauge skillets provide a better overall browning pattern.

Size

- Cookpots MUST be at least 4 or more inches in diameter in order to work on the induction cooktop.

- For better browning when pan-frying, match the bottom diameter of the skillet with the size of the cooking area.

Wok Cooking



Use Jenn-Air's flat bottom wok (Model AO142) for optimum results. Model AO142 wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.

Induction Cooking Procedures

An induction cooktop responds like a gas cooktop, quick to heat and instant response when turned off. The cooking areas are identified by circles on the glass-ceramic cooktop. When an element is turned ON, the induction coils located under the glass create a magnetic field. When a ferromagnetic pot at least 4" in diameter is placed on the element, the pot gets hot.

- Place the cookpot on the cooking area before turning on the controls.
- DO NOT HEAT AN EMPTY COOKPOT OR SKILLET.
- Since induction cooking is fast, start cooking at the recommended setting. For instance when pan frying, start cooking at a medium setting. Do not preheat a skillet at a higher setting. Since the skillet begins to heat immediately with induction, food could be burned before the control setting was lowered.
- If a food starts to boil over, reduce the control setting. The induction elements will respond instantly.

IMPORTANT

- Do NOT use copper cookware.
- Do NOT allow pots to boil dry.
- Do NOT heat an empty skillet.
- Slowly heat and cool porcelain pots. Rapid changes in temperature may cause crazing of the porcelain finish.

Pot Sensor

Each induction cooking area has a pot sensor which will cause a "beep-beep" to come on when:

- no cookpot is sitting on the cooking area which was turned on.
- element was turned on and cookpot is made from a nonmagnetic material (see cookware section for examples).
- cookpot is removed from the element without turning off the control.
- size of the cookpot is less than 4 inches in diameter and control was turned on.

Ventilation System (Model CVE3400 Only)

The built-in ventilation system removes cooking vapors, odors, smoke and steam from foods prepared on the cooktop. Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

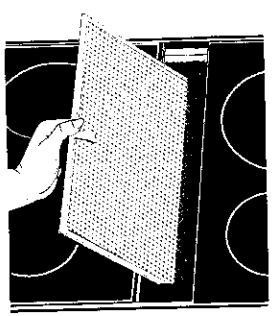
Using the Ventilation System

- 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.
- 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.

Cleaning the Ventilation System

Air Grille

The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in the dishwasher.



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 liquid dishwashing 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 right side. The top of the filter should rest against the left 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 may be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

Ducting Information

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

- 6" diameter round or 3¼" x 10" rectangular ducting should be used. **Note:** 5" diameter round ducting may be used if the duct length is 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 should 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.

Cleaning

BEFORE CLEANING, BE CERTAIN ALL ELEMENTS ARE TURNED OFF AND THE COOKTOP IS COOL.

Glass-Ceramic Cooktop

CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health and can chemically attack the glass-ceramic surface.

NOTE: Plastic objects, sugar or foods with high sugar content allowed to melt onto the cooktop can cause damage. See page 11 for cleaning instructions.

- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.

- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffy. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel or plastic wrap.

- To remove burnt on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

Control Knobs

To remove knobs, turn to the **OFF** position. Pull each knob straight up from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleaners or materials. To replace each knob, match flat part of knob opening with the spring on the flat part of the shaft, returning to **OFF** position.

Important Information

Model Number _____

Serial Number _____

Date Purchased _____

JENN-AIR DEALER FROM WHOM PURCHASED

_____

Address _____

City _____

Phone _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

_____

Address _____

City _____

Phone _____

Important: Retain proof of purchase documents for warranty service.

Service Information

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

If nothing on the cooktop operates:

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

If cooktop elements do not get hot enough:

- surface controls may not be set properly.
- voltage to house may be low.
- cookware may not be flat or the correct size or shape.

If elements emit a slight odor and/or smoke when first turned on:

- this is normal.

If tiny scratches or abrasions appear on cooktop:

- coarse particles (i.e. sugar, dust, salt) were between cookware bottoms and cooktop.
- incorrect cleaning materials were used to clean cooktop.
- glass cookware was slid across the cooktop.
- cookware with a rough bottom was used.

If metal-markings appear on cooktop:

- metal cookpots or utensils were slid across the cooktop.

If brown streaks and/or areas of discoloration with a metallic sheen appear on cooktop:

- boilovers burned onto the cooktop.
- mineral deposits from water of food burned onto the cooktop.
- soil from cookpot bottom was transferred to the cooktop.
- incorrect cleaning materials were used.

Model CCE3450 Only:

If "beeping" occurs when an induction control has been turned on:

- there is no cookpot sitting on the cooking area which was turned on.
- the cookpot is made from a nonmagnetic material (see cookware section for examples).
- the size of the cookpot is less that 4" in diameter.

If a "ticking" sound occurs when an induction element is on:

- It is normal to hear a slight ticking sound while using an induction element. This can be more noticeable with certain types of cookware.

Model CCE3450 Only:

If pan frying results are poor:

- bottom diameter of skillet may be too large. (Foods will only cook above the cooking area which is indicated by circles on the glass-ceramic.)
- thin gauge skillets tend to have hot spots.
- too high of control setting was selected initially. Induction elements produce HOT skillets instantly.

Model CVE3400 Only:

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created.
- cooktop may be improperly installed; check ducting information. (See p. 15.)
- air filter may be improperly installed. (See p. 14.)

If You Need Service

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

All specifications subject to change by manufacturer without notice.