

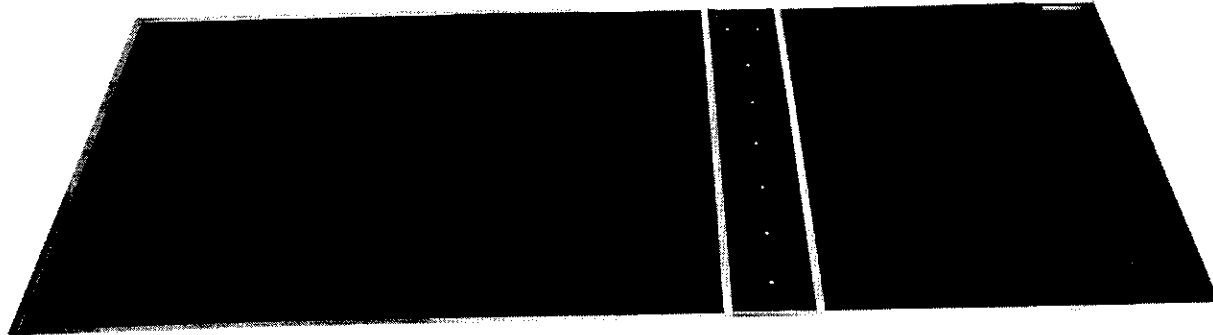
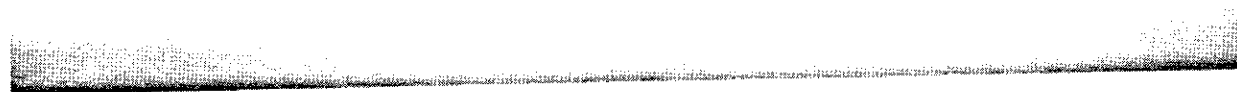
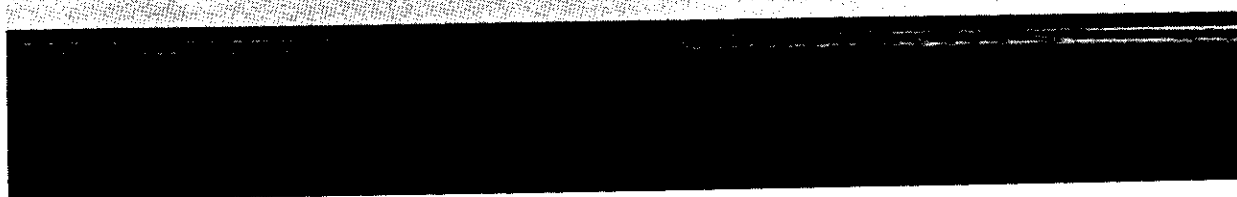
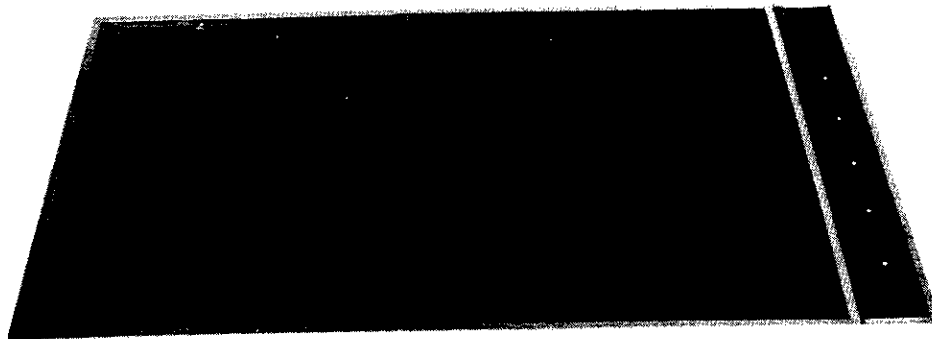
JENN-AIR



Use and Care Manual

Electric Grill-Range Cooktops

MODELS C1200, C2000, C2200, C3200, CR2200 Series





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. 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. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
 12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
 13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
 14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
 15. Do not soak or immerse removable heating elements in water.
 16. CAUTION — Do not store items of interest to children in cabinets above cooktop—children climbing on the cooktop to reach items could be seriously injured.
 17. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces is the cooktop.
 18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
 19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
 20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 21. Keep all switches “OFF” when unit is not in use.
-



About Your Jenn-Air

Congratulations on your choice of a Jenn-Air cooktop. The indoor grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods. As you use your new cooktop, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

Before you begin cooking with your new cooktop, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new cooktop. By following the instructions carefully, you will be able to fully enjoy and properly maintain your cooktop and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air cooktop or need a use and care manual for your cooktop cartridge, write to us. Be sure to provide the model number for the manual requested.

**Consumer Relations Department
Jenn-Air Company
3035 Shadeland
Indianapolis, IN 46226-0901**

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.



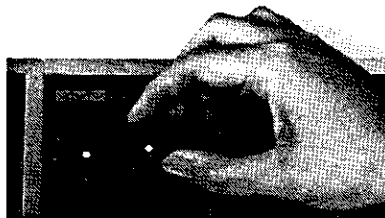
Ventilation System

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

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.

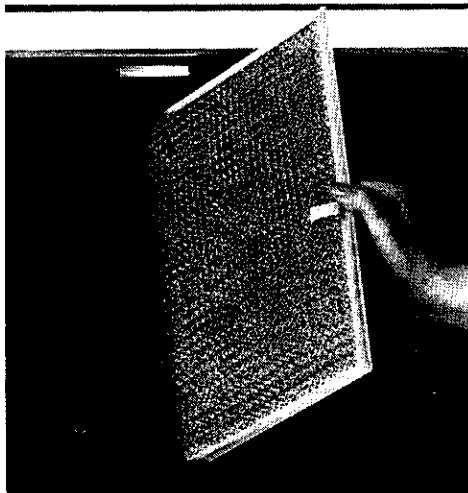
Using the Ventilation System

- The fan control is located normally at the rear of the control panel. To operate the ventilation system manually, turn the fan control knob clockwise. The variable speed fan can be operated at an infinite number of settings when using the cooktop cartridges or the griddle.
- The ventilation system will operate *automatically* when the grill element is in use. **NOTE:** During grilling, the fan speed is automatically set for the **Hi** setting and cannot be varied.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot pans. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire air grille.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



Cleaning the Ventilation System

Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in 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 left side. The top of the filter should rest against the right side. There are also ledges on the front and rear sides for the filter to rest. (**NOTE:** If filter is flat against the fan wall, ventilation effectiveness is reduced.)

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser. (**Note:** for easier cleaning, remove the basin pans.)

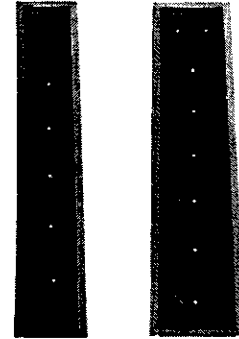


Surface Controls

The variable heat controls for the cooktop cartridges and grill element provide flexibility in heat setting selection.

To Set Controls



- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- **Control Panel A:** A red indicator light will glow when a surface heating element is ON. There is a light for each control.
- **Control Panel B:** When control knob is in the OFF position, the only setting visible is OFF. When control knob is turned ON, all other control settings will be shown. The ring around control knob will glow when surface heating element is ON.



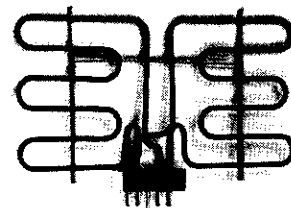
Control A Control B

Control Locations

- The graphics beside each control knob indicate the element locations.

-  -control used to operate cartridge element, or half of the Energy-Saver grill element.
-  -control used to operate a cartridge element, half of the Energy-Saver grill element, griddle or entire standard grill element.

NOTE: The Energy-Saver grill element (shown) is included with some cooktops or may be purchased as an option. This permits utilizing only half of the grill area or using different heat settings for the front and rear position of the element. To use the full grill, both front and rear controls must be used.



Energy-Saver

Suggested Control Settings for Surface Elements

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.

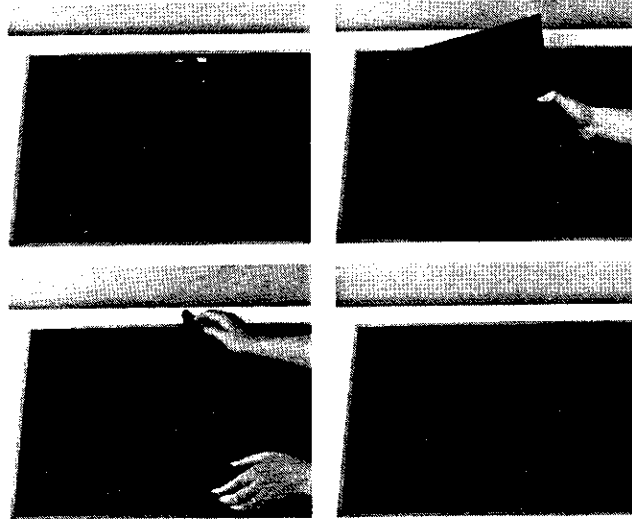
- HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Used for most grilling.
- 7-10** (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
- 5-6** (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.
- 3-4** (Medium Lo) To continue cooking foods started on higher settings.
- LO-2** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The heat controls offer flexibility in heat setting selection. On settings other than **HI**, you may adjust the controls above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the grill accessories. Suggested settings are provided as general guidelines.



Using Cooktop Cartridges

Cooktop cartridges options include conventional coil, halogen, radiant, or solid element.



To Install Cartridges

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

To Remove Cartridges

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

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

Home Canning

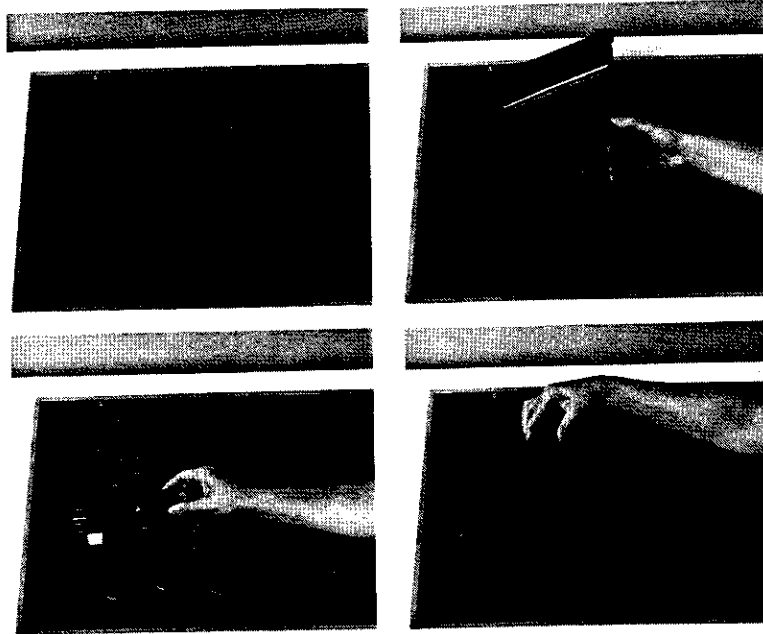
Canning should be done on the conventional coil cartridge *only*. Canning element accessory, Model A145, makes it possible to use large oversized canners with the conventional coil cartridge.

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



Grilling

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



To Install Grill

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Place the grill liner pan into an empty basin pan with the opening next to the terminal block. The grill liner pan must be used since it supports the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should rest flat on the side ledges of the grill liner pan.
4. Place the black grill grates on the top of the basin pan.

To Remove Grill

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

Grill Covers

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

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated after cleaning in the dishwasher since the detergent may remove seasoning.
- Seasoning prior to each use is NOT necessary. However anytime a sugar-based marinade (for example, barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating.
- Preheat the grill on **Hi** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Use nonmetallic spatulas or utensils to prevent damaging the grill grate finish.*
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flame-up

1. Turn on FAN manually.
2. Immediately turn grill heat control switch to OFF position.
3. Remove meat from grill.

IMPORTANT

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

Grill Guide

Preheat grill on **Hi**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾") Rare Medium Well	Hi Hi Hi	10 to 12 minutes 16 to 21 minutes 21 to 28 minutes	Turn after 5 to 6 minutes. Turn after 8 to 11 minutes. Turn after 11 to 14 minutes.
Steak (1 - 1¼") Rare Medium Well	Hi Hi Hi	20 to 26 minutes 26 to 30 minutes 30 to 34 minutes	Turn after 10 to 13 minutes. Turn after 13 to 15 minutes. Turn after 15 to 17 minutes.
Hamburgers (3 - 4 oz.)	10	22 to 32 minutes	Turn after half the time.
Pork Chops (½" - ¾") Fully-cooked Smoked Pork Chops Ham Slices (½") Fully-cooked Sausages Hot Dogs Polish Fresh Sausage Links Patties (2½" diameter) Italian Sausage	10 Hi Hi Hi Hi 10 10 10	25 to 40 minutes 6 to 12 minutes 8 to 10 minutes 5 to 15 minutes 10 to 20 minutes 15 to 20 minutes 15 to 20 minutes 25 to 35 minutes	Turn occasionally. Turn once. Turn once. Turn occasionally. Turn once. Turn occasionally. Turn occasionally. Pierce casing with a fork. Turn once.
Lamb Chops Med Well	Hi Hi	15 to 25 minutes 20 to 30 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Boneless Breasts Bone-in: Breasts Drumsticks & Thighs	10 10 10	30 to 40 minutes 50 to 70 minutes 35 to 55 minutes	Turn occasionally. Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish Steaks (1") Fillets (½") (with skin on) Shrimp (skewered)	10 10 Hi	20 to 35 minutes 12 to 20 minutes 8 to 12 minutes	Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog Buns, Hamburger Buns	Hi 10	2 to 4 minutes 2 to 3 minutes	Turn after half the time.

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

Grilling Tips

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

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

- Be sure to follow directions on page 9 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-Saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing food requiring different heat control settings.
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill grates and grill liner pan and will create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Cleaning the Grill

Be sure the grill is cool and control knobs are in the OFF position.

Grill Grates: These are made from cast aluminum and are coated with a nonstick finish.

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

Grill Liner Pan: The grill liner pan is made from steel and is coated with a nonstick coating.

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

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

Porcelain Basin Pan: This pan must be used when using the grill and any of the cartridges and accessories. This pan should be cleaned whenever soiled.
NOTE: The pan may be removed and taken to the sink.

- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or 409. The basin pan may also be cleaned in the dishwasher.
- To remove stubborn soil, spray with a household cleanser, cover with paper towels, spray with more household cleanser, and soak for 15 minutes or longer.



Cleaning Parts of Your Cooktop

Control Knobs

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

Control Knob Area

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

Stainless Steel Trim

Use mild cleansers, such as soapy water or mild liquid sprays, such as Fantastik or 409. Wipe with sponge, damp cloth or paper towel. Rinse, buff with soft cloth; polish with glass cleaner if necessary.

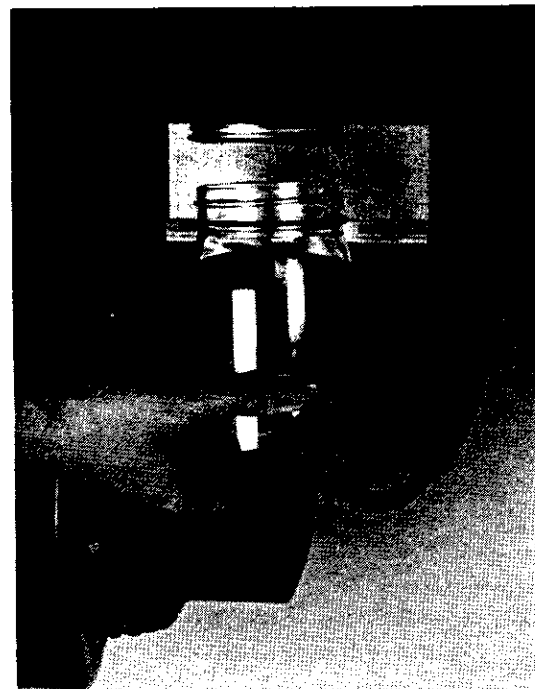
Grill Covers

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

Under Counter

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

Serial Plate: DO NOT CLEAN.



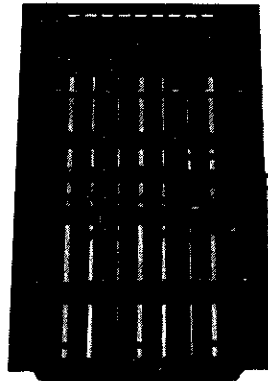


Accessories



**Griddle
Model A0310**

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black nonstick finish.



**Grill Accessory
Model A0330**

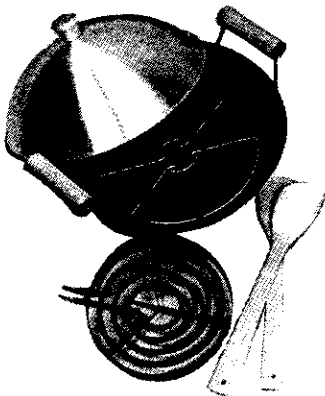
Grill accessory includes grill liner pan, Energy-Saver grill element, and two black nonstick grill grates. 2800 watt grill element permits you to control temperatures under front and rear grills independently.



Grill Covers

A set of two grill covers may be purchased to cover a second (optional) grill accessory.

Model A0340B -
Black Porcelain
Model A0340S -
Stainless Steel
Model A0360B -
Black Glass
Model A0360W -
White Glass



**Wok Accessory
Model A141**

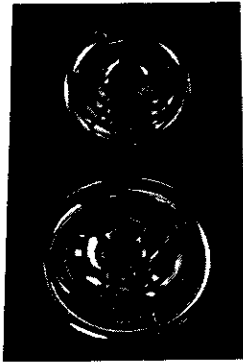
For use with *conventional coil cartridge only*. Includes special plug-in contoured element that replaces the large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



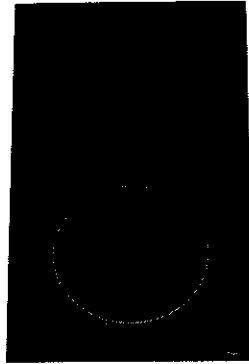
**Canning Element
Model A145**

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

Cooktop Cartridges



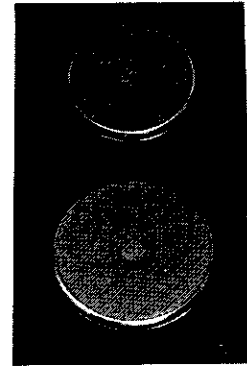
**Conventional
Coil**



Halogen



Radiant



**Solid
Element**

Conventional Coil

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

Halogen

Rated for 240 volts AH150B - Black

Radiant

Rated for 240 volts AR140B - Black

Solid Element

Rated for 240 volts AS130B - Black
 AS130W - White



Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the grill surface. 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 for venting straight out the back of the cooktop and directly through the wall for 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap 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.



Service Information

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

If nothing on the cooktop operates:

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

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

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

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See page 9.)
- cooktop may be improperly installed; check ducting information. (See page 15.)
- air filter may be improperly installed. (See page 5.)

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

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

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages.
- your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

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

All specifications subject to change by manufacturer without notice.

