

JENN-AIR



Use and Care Manual

Updraft Convertible Grill-Range

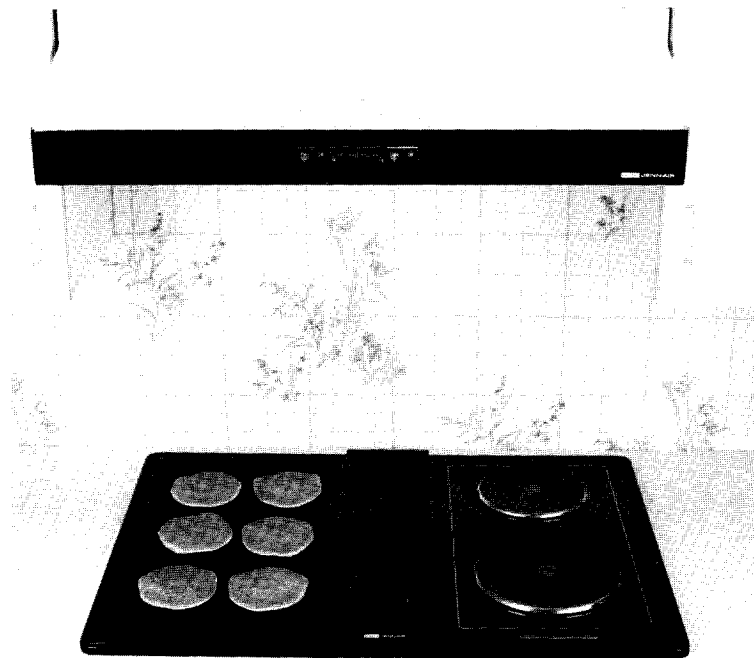
Cooktops

MODELS—CU230 & CU240 SERIES





About Your Jenn-Air



Your Jenn-Air cooktop offers new vistas in food preparation. The countertop grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods.

Since this manual explains how you can obtain the best use of your Jenn-Air, *it is essential that you follow the instructions carefully.* This will enable you to fully enjoy and properly maintain your Jenn-Air and will also assure you of achieving the finest cooking results with the foods you prepare...year after year.

Should you have any questions about using your Jenn-Air appliance, write to us. Be sure to provide the model number of your appliance.

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



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.
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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 cookpots are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know have 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 a 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 are 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 controls “OFF” when unit is not in use.
 22. High performance range hood must be operated in conjunction with grill.
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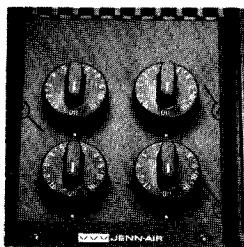


Surface Controls

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

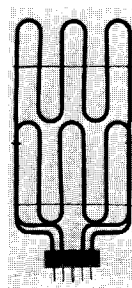
To Set Controls

- 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.
- A red indicator light will glow when a surface heating element is ON. There is a light for each cooking bay area.



Control Locations

1. Left rear heating element or grill
2. Left front heating element or grill
3. Right front heating element
4. Right rear heating element



Energy-Saver

Note: The Energy-Saver grill element (above, right) is included with the CU240 series or may be purchased as an option for the CU230. This permits utilizing only half of the grill area, if desired, or using different heat settings for the front and rear position of the element. When using this element, both cooktop controls, front and rear, must be turned on in order to use the *full* grill area. To use the standard grill element, turn on the left rear control.

Suggested Control Settings

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

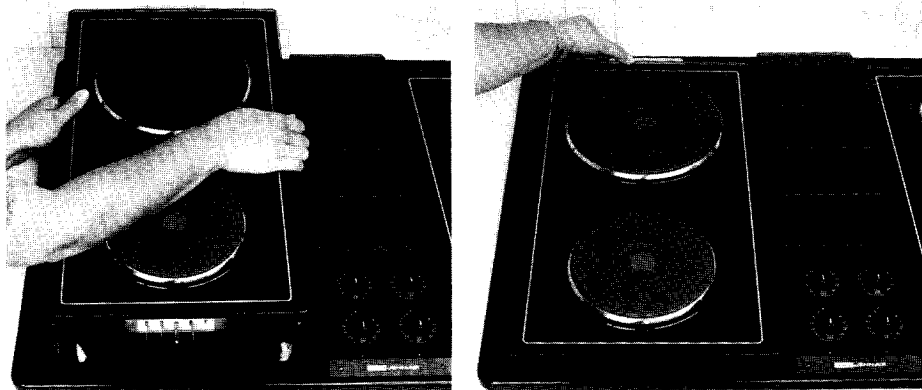
- HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Used for most grilling.
- 7-10** (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
- 5-6** (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food.
- 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, either conventional coil, glass-ceramic, solid element or induction can be installed on either side of the CU240 cooktop or on left side of the CU230 cooktop.



To Install Cartridges

1. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 14 for cleaning recommendations.)
2. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the cooktop.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. 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. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the cooktop by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.
4. A storage tray, Model A350, is available and can be used for storing a cartridge.
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or mar the surface.

Home Canning

Canning should be done on the conventional coil or induction cartridge *only*. Canning element accessory, Model A145, makes it possible to use large oversized, flanged or rippled bottom utensils with conventional coil cartridge.



Conventional Coil Cooktop

For best results, most efficient use of electricity and to prevent damage to the conventional coil elements, select cookware as described below.

The variable control setting allows flexibility in selecting desired heat. The HI setting should be used only to start cooking. The control should then be turned to a lower setting. Energy can be saved by avoiding unnecessary rapid boiling of foods and covering cookware when bringing water to a boil. Use the lowest setting possible to maintain correct frying temperature to avoid excessive splattering. Use a tight fitting lid on cookware to speed cooking.

Retained heat in the elements can be used to finish cooking.

Do not allow pans to boil dry as this could damage both the cooktop and pan.

Selecting Proper Cookware

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the cookware should touch the heating element evenly. Avoid using cookware with convex, concave or irregular bottoms. A cookpot which is not flat receives the most heat at the point of contact, which causes "hot spots" and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.
- To determine if cookware is flat, lay a straight edge ruler against the bottom.
- Do not use a wire trivet or any kind of heat retarding pad between the cookware and element. Reduce the heat control setting instead.
- Do not use cookware that extends more than 1 inch on either side of the element. (See exceptions for canning on page 9.) Use the correct size pan for the size of the heating element.
- *Do not use large diameter canners or cookpots except when boiling water or canning.* Sauce mixtures, syrups and fried foods all cook at much higher temperatures than boiling water and could eventually reflect damaging heat to the adjacent component parts of the cooktop, shorten life span of heating element, damage and discolor drip pans or cause impossible to clean spots on metal surfaces. These problems are increased when the HI setting is used excessively with oversized cookware.
- Do not use any pan with a turned down flange around the bottom.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Only use the Jenn-Air wok accessory, Model A141, on the cooktop.* It has a special heating element designed to eliminate problems associated with using traditional round bottom woks on the conventional coil cartridge, such as shortening the life of the heating element.

Cleaning the Conventional Coil Cooktop

The cooktop cartridge does not need to be removed for normal cleaning.

Never immerse cartridge in water to clean. This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain drain pan where it will drain into the grease container. Interior and bottom of cartridge may be wiped clean with detergent solution if necessary.

Cartridge terminals, if dirty, may be polished with S.O.S. pad, but must be cleaned thoroughly of soap and dried thoroughly before being inserted into cooktop.

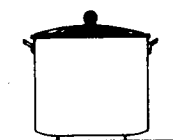
Heating Elements: Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSE IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements fit flat inside the chrome bowl.

Drip Pans: To keep the like-new appearance, *clean frequently and never allow anything to burn on twice.* Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleansers such as Bon Ami. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.

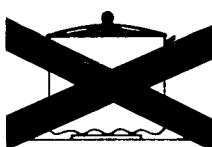
Stainless Steel Areas: See page 15 for cleaning instructions for stainless steel areas.

NOTE: If excessive spillover occurs, check the grease container.

Home Canning



RIGHT



WRONG



WRONG

Canning element accessory, Model A145, makes it possible to use large oversized, flanged or rippled bottom canners with conventional coil cartridge.

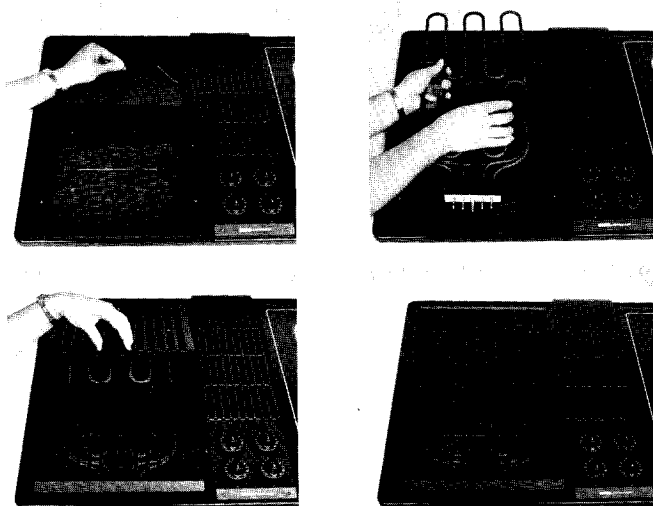
Follow These Procedures When Canning

- Bring water to boil at HI setting, after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit and *is not* supported by the rim of the cartridge. If it cannot be centered properly, use a smaller diameter canner.
- Flat-bottomed canners give the best canning results. Canners with other than flat bottoms, such as flanged or rippled bottoms (often found in enamel ware) should not be used.
- Use canning recipes from a reputable source such as the manufacturer of your canner, manufacturers of canning jars and the U.S. Department of Agriculture Extension Service.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.



Grilling

The grill accessory consists of two grill grates, a grill element and two grill-rocks.



To Install Grill—Left Side Only

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side of the cooktop. Slide the element towards the receptacle until the terminal plug is completely engaged.
4. The grill element should now rest on the handles of the grill-rocks.
5. Place the grill grates on the top of the cooktop.

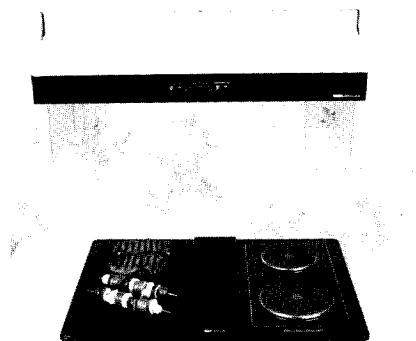
To Remove Grill

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. To remove grill element, pull away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle since this could damage the terminal.
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

Installing Other Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

Using the Grill



- **HIGH PERFORMANCE RANGE HOOD MUST BE USED IN CONJUNCTION WITH THE GRILL ELEMENT.**
- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a non-stick coating.
- Preheat grill on HI setting 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.
- A cooling fan can be heard whenever the grill element is turned on.
- *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 grill grates.* Excessive flame-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. Immediately turn grill heat control switch to OFF position.
2. Remove heat 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-rocks 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

Season grill grates. Preheat grill on HI, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (1/2 - 3/4")			
Rare	10	8 to 12 minutes	Turn after 4 to 6 minutes.
Medium	HI	6 to 12 minutes	Turn after 3 to 6 minutes.
Well	HI	8 to 18 minutes	Turn after 4 to 9 minutes.
Steak (1-1 1/2")			
Rare	HI	10 to 18 minutes	Turn after 5 to 9 minutes.
Medium	HI	14 to 26 minutes	Turn after 7 to 13 minutes.
Well	HI	20 to 32 minutes	Turn after 10 to 16 minutes.
Hamburgers (1/2 - 5/8")	10	14 to 20 minutes	Turn after half the time.
Pork Chops	9	35 to 40 minutes	Turn occasionally.
Fully cooked			
Smoked Pork Chops	10	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	9	10 to 15 minutes	Turn once.
Pork Ribs	9	50 to 60 minutes	Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked Sausages			
Hot Dogs, Brats	9	10 to 15 minutes	Turn once.
Polish	10	15 to 20 minutes	Turn occasionally.
Fresh Sausage			
Links	9	15 to 20 minutes	Turn occasionally.
Patties (3-inch diameter)	9	15 to 18 minutes	Turn after half the time.
Italian Sausage	9	25 to 30 minutes	Pierce casing with a fork. Turn once.
Lamb Chops	9	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken			
Pieces: Bone-in	9	55 to 70 minutes	Turn occasionally.
Boneless Breasts	9	30 to 35 minutes	Start skin side down, turn occasionally.
Wings	9	30 to 40 minutes	Turn frequently. Brush with marinade glaze during last 5 minutes.
Cornish Hen (halved)	10	35 to 45 minutes	Turn occasionally.
Fish			
Small, Whole (1 1/2")	9	30 to 35 minutes	Brush with butter. Turn after half the time.
Salmon Steaks (1")	9	28 to 33 minutes	Brush with butter. Turn after half the time.
Filletts (1/2") (with skin on)	9	15 to 20 minutes	Start skin side down. Brush with butter. Turn after half the time.
Lobster Tails	HI	30 to 35 minutes	Baste with butter. Turn occasionally.
Shrimp (skewered)	9	10 to 15 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	HI	3 to 4 minutes	Turn after half the time.
Hot Dog, Hamburger Buns	HI	1 minute	

NOTE: Use the above chart as a guideline for cooking times and settings with your updraft grill-range. The times and settings in the *Complete Cooking with Jenn-Air* cookbook are based on using a Jenn-Air downdraft grill-range.

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 11 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 foods 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. It takes fewer minutes to cook the second side. 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-rocks 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

Grill Grates: These are made from cast aluminum which have a hard non-stick finish.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *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-Rocks: These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.
- An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions; spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

Grill Element: Follow instructions on page 10 for removing the 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 soapy S.O.S. pad. Dry thoroughly before reinserting in the cooktop.

Grill Basin: This area, located under the grill-rocks should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, soak paper towels in a household cleanser, lay in drain pan, and soak.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser and a plastic scrubber, S.O.S. pad, or Brillo pad.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.



Cleaning Other 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 flat of the shaft, *returning in OFF position*.

IMPORTANT: Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

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.*

Cooktop

Stainless Steel Cooktop

Before using the cooktop, remove all pieces of plastic covering the top. Use a glass cleaner to remove any film residue from the top and inside the rim area supporting the grill basin. If residue is left on cooktop, it can be burned onto cooktop and be difficult to remove.

To clean stainless steel cooktop surface:

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.

Porcelainized Steel Cooktop

The cooktop has a porcelain-enamel finish, which is a glass-like material fused on steel. It may crack or chip with misuse.

- Do not drop heavy cookware on the surface.
- Never wipe a warm or hot porcelain enamel surface with a damp cloth.

To clean cool porcelainized steel cooktop surface:

- For general daily cleaning and light soil, wash with warm soapy water and rinse. Polish with a dry cloth.
- To clean stubborn spots, clean with Bar Keepers Friend, Shiny Sinks, or Comet and nylon or plastic scrubbing pads.
- Do NOT use abrasive or caustic cleaning agents which may permanently damage the finish.

NOTE: The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth to prevent staining.

Air Grille

The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. To prevent scratching the surface, do not use abrasive cleansers or scrubbing pads. May be cleaned in the dishwasher.

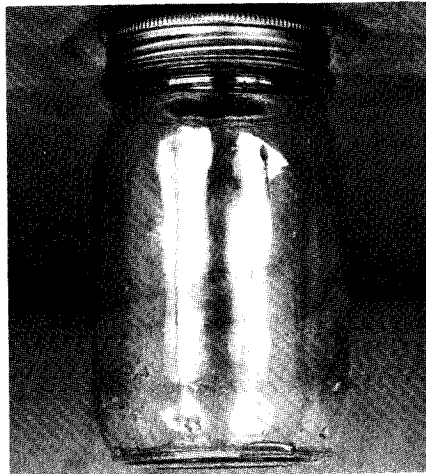
Cooling Fan Chamber

This area, which houses the cooktop cooling fan, may be cleaned with paper towel, damp cloth or sponge and mild household detergent.

Under Counter

Grease Jar: A grease jar is located below each cooking bay area (under the counter). Check periodically to prevent grease spilling over. Unscrew and remove. If jar is broken, replace with any heat tempered jar, such as a canning jar, which has a standard screw neck.

Serial Plate: DO NOT CLEAN.





Griddle

To Use

1. Before using the new griddle, wash in hot, soapy water; rinse and dry.
2. Place two clean grill-rocks (with handles parallel to cooktop front) into clean grill basin. Insert grill element. Do not use surface grill grates.
3. Place griddle over grill element so that the drain holes are in front. This will permit excess grease to be collected in the grease container.
4. Preheat the griddle as noted below. *Settings above 10 during griddle operation are unnecessary, can ruin the finish or cause seasonings or food to adhere to the griddle.*
5. *After griddle is preheated, season griddle with butter or oil. DO NOT PREHEAT A SEASONED GRIDDLE.* Normally, the griddle needs to be seasoned for all but high fat foods. If the griddle is seasoned during preheat, oil changes its chemical composition and forms a varnish-like finish on the griddle which is difficult to remove.
6. To maintain the finish, use nonmetallic spatulas or utensils while cooking.

Cleaning

1. THE GRIDDLE MUST BE CLEANED AFTER EACH USE IN ORDER TO PROPERLY MAINTAIN THE FINISH. Any seasoning or food residue left on the griddle will adhere to it during the next preheat. The residue will create a varnish-like or tacky surface that will build up over a period of time. This built-up residue will tend to flake off which creates a rough texture on the griddle surface, interfering with performance and appearance of the griddle.
2. Once the griddle has cooled (DO NOT immerse a hot griddle in cold water), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again. Any difficult to remove, cooked on residue can be removed with a plastic scrubber.
3. In the event the griddle has not been cleaned sufficiently and has a light, tacky film of oil or cooked on residue, remove with plastic scrubber and Bar Keepers Friend, Ajax, or other nonabrasive cleansers.
4. For built-up residue, scrub lightly with a soapy S.O.S. pad. Scrub small areas cautiously as too much pressure could remove the finish.
5. DO NOT wash in dishwasher as strong detergents remove some of the natural seasoning of the non-stick finish.

Griddle Guide

Preheat 5 minutes at specified setting.

	Control Setting	Approximate Cooking Time (Minutes)	
		First Side	Second Side
Sausage Patties	7	5-6	4-5
Bacon (Wafer)	9	4-5	2-4
Ham Slice	9	6	5
Hamburgers	6	8	7-8
Fish Sticks (frozen)	7	6-8	5-7
Hot Dogs	7	5	3-6
Buns	9	3	
French Toast	10	2-3	1-2
Grilled Cheese Sandwiches	9	4-6	3-6
Pancakes	10	2-3	1-2
Eggs	6	3-5	(1)

NOTE: These are suggested guides for control settings and times. Factors, such as low voltage, may affect the time and control setting which provides the best results.

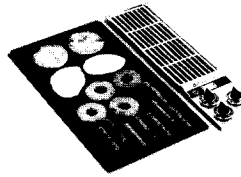
NOTE: Use the above chart as a guideline for griddle times and settings with your updraft grill-range. The times and settings in the *Complete Cooking with Jenn-Air* cookbook and the Use and Care manual packaged with the griddle are based on using the griddle on a Jenn-Air downdraft grill-range.



Accessories

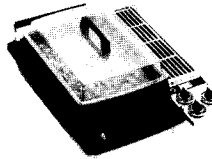
Griddle—Model A300

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.



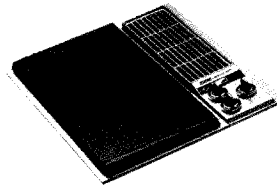
Cooker-Steamer—Model A335

Ideal for anything you steam, blanch, poach or stew. Includes a dual-position basket and see-through cover. Attractive black nonstick finish.



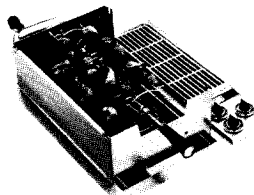
Grill Cover—Model A341

Attractive grill cover protects grill when not in use. Black textured steel with molded handles.



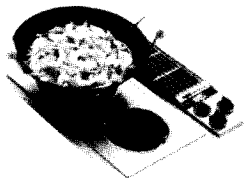
Two-in-One Combination Accessory Rotiss/Kebab Model A312

Enjoy the great flavor of rotissed foods indoors all year 'round and make parties more fun by serving attractive shish kebabs. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



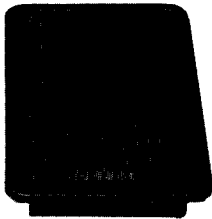
Wok Plug-in Cooktop Accessory Model A141

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



Plug-in Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two aluminum grates. A storage tray is included. (Tray is *not* included with grill shipped with your grill-range cooktop.)



“Energy-Saver” Model A155 2500 watt grill element permits you to control temperatures under front and rear grills independently.

Standard Model A154 2500 watt grill element distributes heat under entire grill area.



Complete Cooking
with Jenn-Air
Model A905

This outstanding cookbook by Jenn-Air features many invaluable recipes and cooking tips when using your Jenn-Air grill, accessories or selective-use convection oven. 192 pages.

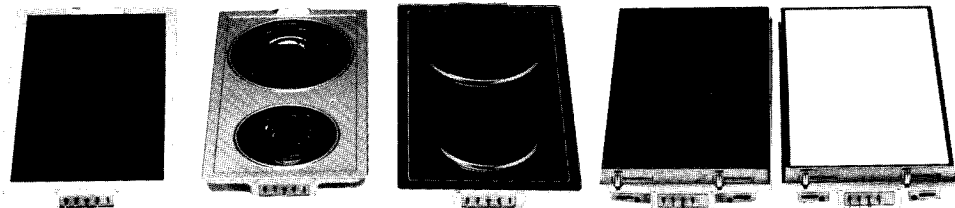
Storage Tray—Model A350

To store grill assemblies which came with cooktop or cooktop cartridges except induction.

Plug-In Canning Element
Model A145

Special canning element replaces large conventional coil element, raising the heating element above the cooking surface. Allows use of over-sized utensils.

Cooktop Cartridges



BLACK CERAMIC CONVENTIONAL SOLID ELEMENT BLACK & WHITE INDUCTION

Black Glass-Ceramic			
Twin element plug-in cooktop cartridge	Rated 240 volts Rated 208 volts	No. A120 No. A120-8	
Conventional Coil Dual rated 208/240 volts			
Twin element plug-in cooktop cartridge		No. A100	
Solid Element			
Twin element plug-in cooktop cartridge	Rated 240 volts Rated 208 volts	No. A105 No. A105-8	
Induction Cartridge Dual rated 208/240 volts			
Twin element cartridge with rear plug-in terminal	White-No. A130R, Black-No. A135R		
Twin element cartridge with front plug-in terminal	White-No. A130F, Black-No. A135F		