

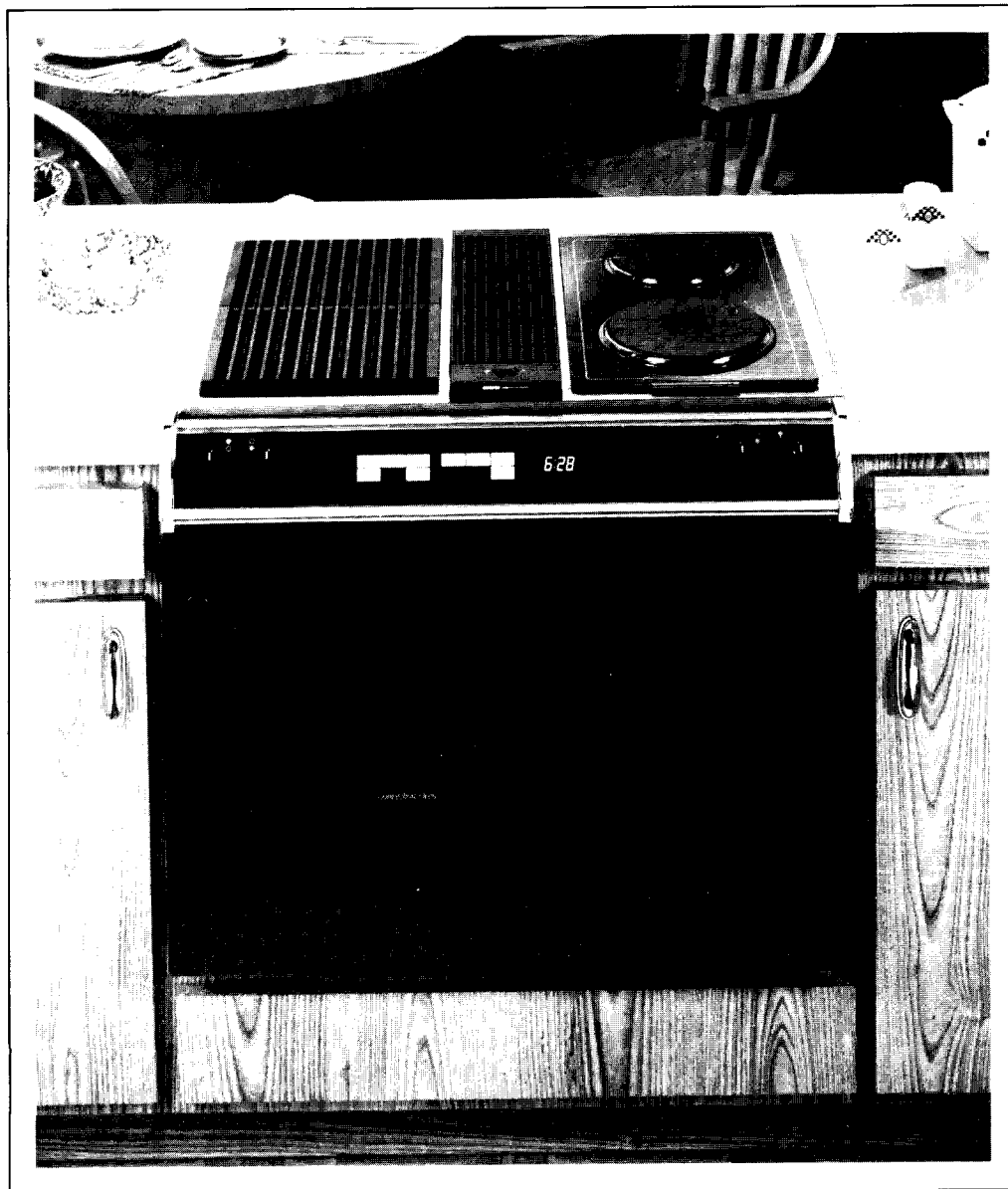
JENN-AIR



Use and Care Manual

**Grill-Ranges with Self-Cleaning
Radiant Bake and Convection
Oven**

MODELS D156, S176





About Your Jenn-Air

Congratulations on your choice of a Jenn-Air grill-range. The indoor grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods . . . a unique flexibility made possible by Jenn-Air's patented integral ventilation system.

Your Jenn-Air self-cleaning oven combines the best of two cooking methods, convection and radiant bake (conventional) baking or roasting.

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food.

The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds food. Consequently, many foods cook more quickly. Distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than radiant bake roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full-featured "bake and broil" oven.

You can cook your "old favorite" recipes as you have in the past. The radiant bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots.

The broil element is convenient for top browning and oven broiling of foods.

Before you begin cooking with your new grill-range, 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 grill-range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your grill-range and achieve excellent results with the food you prepare.

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

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



SAFETY PRECAUTIONS

Read before operating your range

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.

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6. Flammable materials should not be stored in an oven or 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 ranges 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, grill basin or oven bottom. 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 range top 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 a range or on the backguard of a range —children climbing on the range to reach items could be seriously injured.
 17. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after

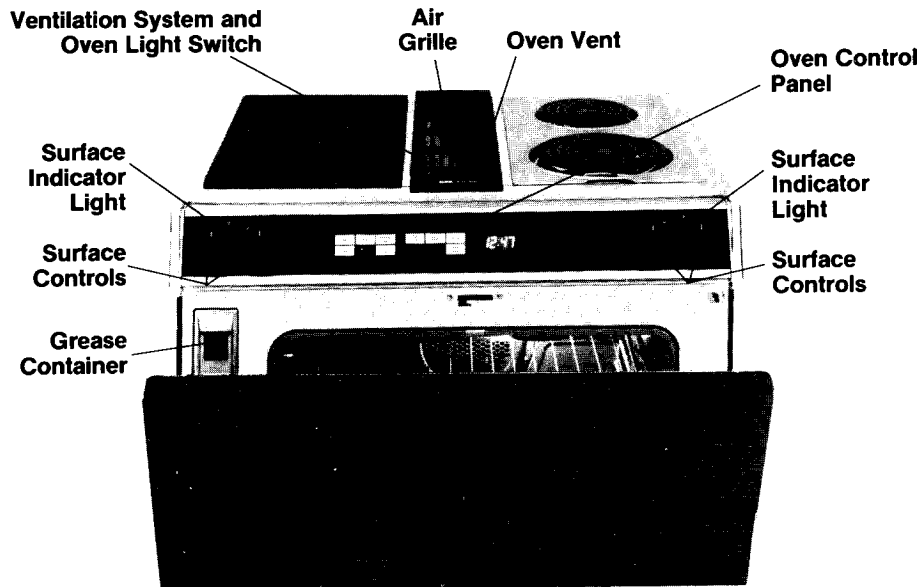
use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.

18. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
19. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
20. Keep oven vent ducts unobstructed.
21. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
22. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
23. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
24. Clean only parts listed in this manual and use procedures recommended.
25. Before self-cleaning the oven, remove broiler pan and other utensils.
26. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
27. 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.
28. 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.
29. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
30. Keep all switches "OFF" when unit is not in use.
31. Do not allow aluminum foil or meat probes to contact heating elements.
32. **WARNING S176 OWNERS:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the access panel and verify that the anti-tip devices are engaged.



Cooktop and Grill Operation

Cooktop and Grill Controls



Ventilation System and Oven Light Switch

- Use to turn on ventilation system or oven light manually. (See page 9.)

Surface Indicator Light

- Will glow when a surface unit is on. (See page 10.)

Surface Controls

- Use to provide variable heat to cooktop heating elements or grill element. (See page 10.)

Grease Container

- Collects grease when grilling or using other accessories; or spillovers when using conventional coil cartridge. (See page 16.)

NOTE: For information on oven and clock controls, see page 18.



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

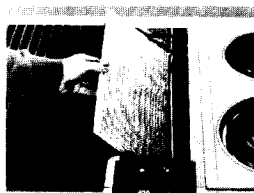
- To operate the ventilation system manually, push the three position VENTILATION AND OVEN LIGHT SWITCH located in front of the air grille toward the fan symbol. To turn the fan off, push the switch to the middle position. If the switch is pushed toward the light symbol, the oven light will be turned on.
- The ventilation system will operate *automatically* when the grill element is in use.
- 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 oven vent or 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. NOTE: The oven vent is located under the grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent.

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: Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. *DO NOT OPERATE SYSTEM WITHOUT FILTER.*

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.

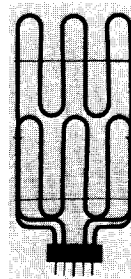
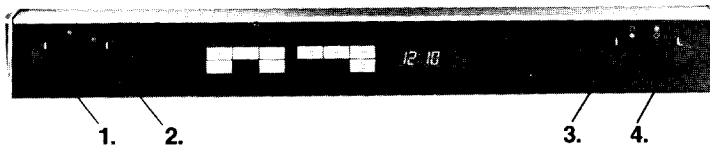


Surface Controls

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 are two indicator lights, one for the heating elements on the left side of the range, one for the heating elements on the right side of the range.



Energy-Saver

Control Locations

1. Left rear heating element (rear Energy-Saver)
2. Left front heating element (front Energy-Saver)
3. Right front heating element (front Energy-Saver)
4. Right rear heating element (rear Energy-Saver)

Note: The "Energy-Saver" grill element (above, right) 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.

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 range.

- HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use 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.

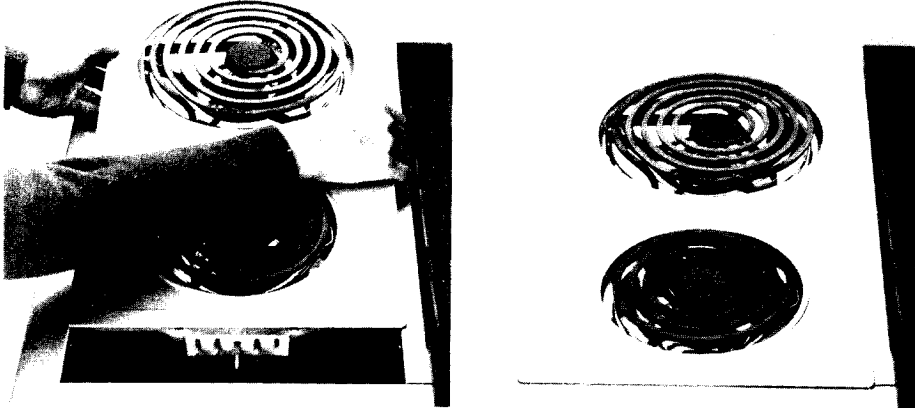
Cleaning and Removing Control Knobs

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



Using Cooktop Cartridges

Cooktop cartridges, either conventional coil, glass-ceramic, solid element or induction, can be installed on either side of the range.



To Install Cartridges

1. 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 16 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. 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 range.
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 range top until it is flush with the surface. Your range 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 range top 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 (except the induction 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.

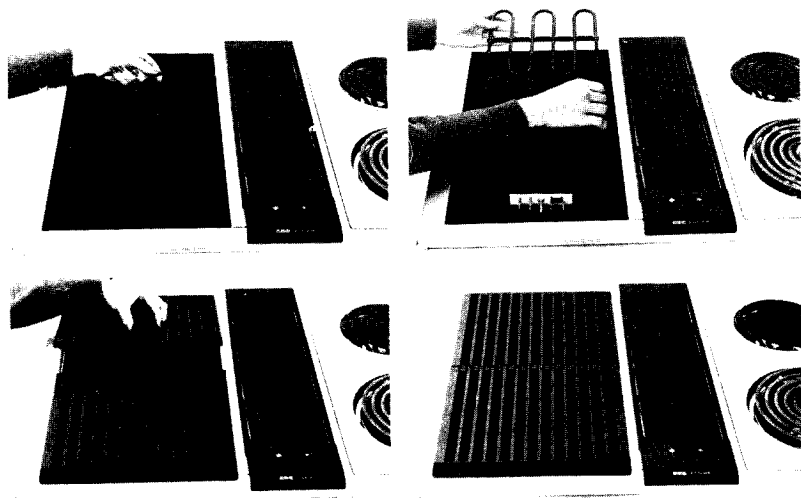
Home Canning

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



Grilling

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



To Install Grill

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 range. 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 and at the back of the right side of the range. 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 black grill grates on the top of the range top.

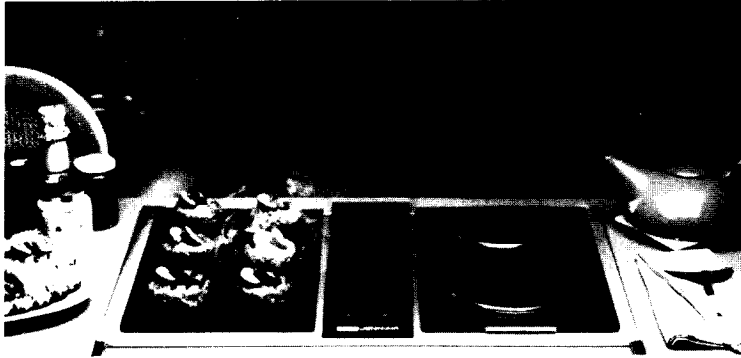
To Remove Grill

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



- 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 nonstick 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 nonstick 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.
- *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. 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-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 (½ - ¾") Rare Medium Well Steak (1 - 1½") Rare Medium Well Hamburgers (½ - ⅝")	HI HI HI HI HI HI HI 10	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes 10 to 17 minutes 19 to 26 minutes 24 to 32 minutes 15 to 25 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes. Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes. Turn after half the time
Pork Chops Fully-cooked Smoked Pork Chops Ham Slices Pork Ribs Fully-cooked Sausages Hot Dogs, Brats, Polish Fresh Sausage Links Patties (3-inch diameter) Italian Sausage	9-10 HI 10 10 HI 10 9 9	30 to 40 minutes 10 to 15 minutes 15 to 20 minutes 50 to 60 minutes 5 to 10 minutes 10 to 15 minutes 20 to 25 minutes 20 to 25 minutes	Turn occasionally. Turn once. Glaze if desired. Turn once. Turn occasionally. Brush with barbecue sauce during last 15 minutes. Turn once. Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Lamb Chops	9-10	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts Wings Cornish Hen (halved)	10 10 10 10	45 to 60 minutes 25 to 35 minutes 20 to 25 minutes 35 to 40 minutes	Turn occasionally. Start skin side down, turn occasionally. Turn frequently. Brush with marinade or glaze during last 5 minutes. Turn occasionally.
Fish Small, Whole (1½") Salmon Steaks (1") Filletts (½") (with skin on) Lobster Tails Shrimp (skewered)	9 9 9 8-9 9	20 to 25 minutes 25 to 30 minutes 10 to 15 minutes 20 to 30 minutes 10 to 15 minutes	Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Baste with butter. Turn occasionally. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog, Hamburger Buns	HI HI	2 to 3 minutes 1 to 2 minutes	Turn after half the time.

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.

Many grilling ideas are contained in Jenn-Air's Cookbook, *Complete Cooking With Jenn-Air*, Model No. A905. There are also many cookbooks containing recipes for outdoor grilling which can be used on a Jenn-Air.

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

- Be sure to follow directions on page 13 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 plastic 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 nonstick 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.*

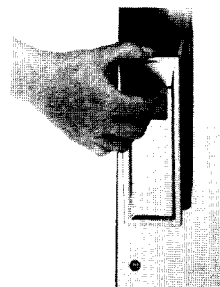
Grill Element: Follow instructions on page 12 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleansers or materials. Dry thoroughly before reinserting in the range.

Porcelain 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, lay paper towels in grill basin, spray with a household cleanser and soak for at least a half-hour or longer.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.

Grease Container: This container collects grease and other liquids created while grilling or using some of the accessories; or spills while using the conventional coil cartridge. Empty when grease is noticeable through container window.

- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. May be washed in dishwasher.
- A metal drain tube leads from the right grill basin to the grease container. To prevent tube from becoming clogged if the right side of the range is used for most grilling, after grilling remove food particles with a paper towel. Then, pour a cup of *hot, soapy water* through the drain tube.





Cleaning Other Parts of Your Range

Control Dial Area: Use mild cleansers, such as soapy water, glass cleaners 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.*

Oven and Clock Control Panel: Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasive or sharp objects on the panel — they can damage it.

Glass on the Oven Door Front: Use any suitable glass cleaner or soapy water.

Oven Door Trim: Slightly dampen a cloth or paper towel with a nonabrasive cleanser, such as Bon Ami, soapy water or glass cleaner. Do not use excessive amounts of water or allow water to run down through the air vents in the door since this will cause streaks which will be visible through the glass door.

Stainless Steel Areas: The top of the range (the trim area around the grill basin areas) is made of stainless steel.

- 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.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the air grille, control knob area and areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain grill basin area.
- Hint: for ease in cleaning stainless steel cooktop cartridge when it is moderately or heavily soiled, remove cartridge from range top and work near the sink area. *Do not immerse the cartridge or heating elements in water.* Be very careful not to get cleanser or water into the wiring in the receptacle area.



Oven Operation

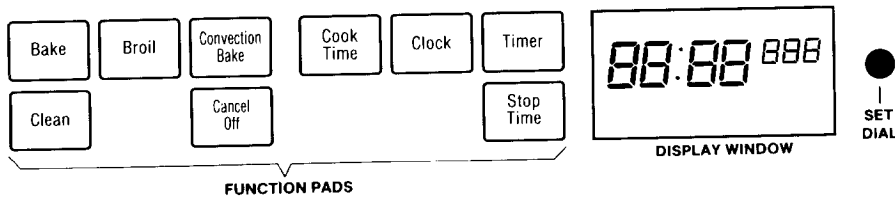
Oven Control Panel

The control panel is designed for ease in programming. The Display Window features Indicator Words which will flash to prompt you for the next step.

To program:

1. Touch the function pad to give command desired.
2. Turn the Set Dial to enter time or temperature.

NOTE: Three seconds after turning dial, time or temperature will automatically be entered. If more than 10 seconds elapse between touching a pad and turning set dial, control is not set and Display will return to previous Display.



Function Pads:

Bake	Use for conventional baking or roasting.
Clean	Use to set self-cleaning process.
Broil	Use for top browning or oven broiling.
Convection Bake	Use for convection baking or roasting.
Cancel	Cancels all programming except Timer.
Cook Time	Use for clock controlled cooking.
Clock	Use to set time of day.
Timer	Use to signal expiration of a time period up to 11 hours and 50 minutes.
Stop Time	Use for clock controlled cooking and cleaning when a delayed start is desired.

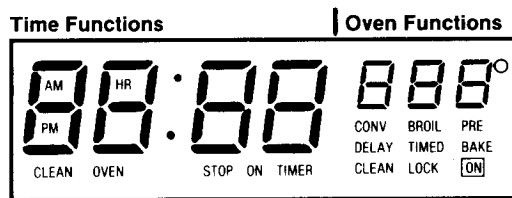
Set Dial: Use to set time or temperature.

Display Window: Shows time of day, timer, and oven functions.

Ventilation System and Oven Light Switch

The oven light automatically comes on whenever the oven door is opened. When door is closed, the oven light may be turned on by pushing the three position switch toward the light symbol. To turn oven light off, push switch to the middle position. If the switch is pushed toward the fan symbol, the ventilation system will be turned on.

Display Window



Display Numerals:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.
- Recall programmed temperature or time when commanded.

Indicator Words:

- Flash to prompt next step.
- Indicate status of programmed function.
- Show programmed function when recalled.

Clock Controls

When electrical power is supplied or after power interruption, the last clock time displayed before power was interrupted will flash. Time will advance and continue to flash until clock is reset.

To set time of day:

1. Touch **Clock Pad**.

Indicator word TIME will flash and AM or PM and time digits will appear in the Display. (If more than 10 seconds elapse between touching **Clock Pad** and turning the Set Dial, the **Clock Pad** must be touched again in order to set clock.)

2. Turn Set Dial in either direction until correct time of day appears in Display.

NOTE: Three seconds after turning dial, time of day will automatically be entered. Once the time is set, the AM or PM indicators will not show unless the **Clock Pad** is touched.

To recall time of day when another time function is showing: Touch **Clock Pad**.
(Note: AM or PM will not remain in the Display.)

To change time of day set on clock: Repeat above sequence.

NOTE: Clock time cannot be changed when oven has been programmed for Timed Bake, Timed Convection or Self-clean. Cancel program before reprogramming clock.

Timer

IMPORTANT: This interval Timer can be used to remind you when a period, up to 11 hours and 50 minutes, expires. It can be used independently of any other oven activities and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

1. Touch **Timer Pad**.
2. Turn Set Dial clockwise.

To set Timer:

1. Touch **Timer Pad**.

The Indicator Word Timer flashes and "0:00" appears in the Display.

2. Turn Set Dial clockwise until desired number of minutes and seconds or hours and minutes appear in Display.

NOTE: If more than 10 seconds elapse between touching **Timer Pad** and turning Set Dial, the **Timer Pad** must be touched again to set the numbers.

IMPORTANT: This is the only function where time can be entered in minutes and seconds. When entering minutes and seconds, minutes are to the left of colon and seconds to right of colon. When entering hours and minutes, hours are to the left of the colon with the Hr Indicator word and minutes are to the right of colon.

EXAMPLE: Turn the dial to ":05" for 5 seconds, "5:00" for 5 minutes, or "5 Hr:00" for 5 hours and 0 minutes.



5 seconds



5 minutes



5 hours and 0 minutes

Countdown will start after 3 seconds. Countdown will have display precedence over other time functions. At end of time set, the Timer will beep 3 times.

To cancel Timer:

1. Hold in **Timer Pad** for 3 seconds.

OR

2. A. Touch **Timer Pad**.

B. Turn Set Dial counterclockwise until ":00" appears in Display Window.

NOTE: Touching **Cancel Pad** to cancel signal will cancel ALL selected oven programming.

Oven Operation Baking or Roasting

BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad** or **Convection Bake Pad**.
3. Turn Set Dial to desired temperature.

To set oven on bake or convection bake:

1. Place oven racks on proper rack positions. (See p. 23)
2. Touch **Bake Pad** or **Convection Bake Pad**.

Indicator Words BAKE or CONV BAKE will flash and 3 dashes will be shown.

NOTE: If more than 10 seconds elapse between touching a pad and turning the Set Dial, the oven is not set and Display will return to previous Display.

3. Turn Set Dial until desired oven temperature appears in the Display.

The Set Dial must be turned clockwise one click. 325° will appear. The Set Dial can then be turned in either direction until the desired temperature is set.

(Allowable range is 140° to 550°.)

After 3 seconds the oven will begin to preheat. The Indicator Words ON, PRE, and either BAKE or CONV BAKE will appear in the Display. The temperature shown will be 140° or the oven temperature whichever is higher.

NOTE: The Indicator Word PRE will not appear if the actual oven temperature is within 100° of the set temperature.

EXAMPLE: If at 10 o'clock you set the oven for 350° for convection baking, after 3 seconds the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep, the ON and PRE Indicator Words will go off, and programmed oven temperature will be displayed.

NOTE: Oven will preheat for approximately 5 to 9 minutes. There will be no beep if the PRE Indicator Word was not shown.

IMPORTANT: Whenever ON appears in the Display, the oven is heating.

To recall temperature set during preheat: Touch the appropriate **Bake or Convection Bake Pad**. Temperature will be briefly displayed, then will automatically return to on-going program.

To change temperature set: Touch appropriate pad and turn Set Dial to new desired temperature.

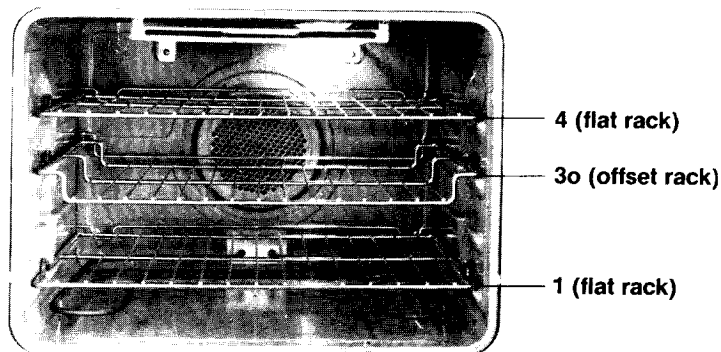
4. Touch **Cancel Pad** to turn oven off at end of baking.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved when *using one of several different rack positions*. Refer to baking and roasting sections for recommendations for specific foods.

Different Racks:

Two flat racks and one offset rack were packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.



Use Rack Position #1:

Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Use Rack Position #2o (offset rack on #2):

Roasting small cuts of meat, loaves of bread, angel food cake.

Use Rack Position #2:

Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

Use Rack Position #3o (offset rack on #3):

Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Use Rack Position #3:

Most baked goods on cookie sheets, cakes (sheet and layer).

Use Rack Position #4o (offset rack on #4):

Most broiling.

Multiple Rack Cooking:

Two rack, use #2o and 4. Three rack, #1, 3o, and 4.

Clock-Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad** or **Convection Bake Pad**.
2. Turn Set Dial to desired temperature.
3. Touch **Cook Time Pad**.
4. Turn Set Dial to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Turn Set Dial to enter Stop Time.*

*Omit steps 5 & 6 if you want baking to start immediately.

To set oven to start immediately and shut off automatically:

1. Touch **Bake Pad** or **Convection Bake Pad**.

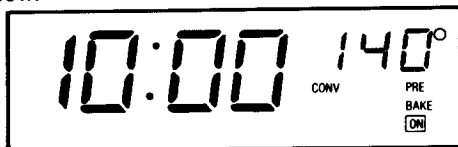
Indicator Words **BAKE** or **CONV BAKE** will flash and 3 dashes will be shown.

2. Turn Set Dial until desired oven temperature appears in the Display.

The Set Dial must be turned clockwise one click. 325° will be shown. Then, the Set Dial can be turned in either direction until the desired temperature is set.

After 3 seconds the oven will begin to preheat. The Indicator Words **ON**, **PRE**, and **BAKE** or **CONV BAKE** will appear in the Display. The temperature shown will be 140° or the temperature of the oven, whichever is higher.

EXAMPLE: If at 10 o'clock you set the upper oven for 350° for convection baking, the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep, the **ON** and **PRE** Indicator Words will go off, and programmed oven temperature will be displayed.

NOTE: The Indicator Word **PRE** will not appear in the Display if the actual oven temperature is within 100° of the set temperature. There will be no beep if the **PRE** Indicator Word was not shown.

IMPORTANT: Whenever **ON** appears in the Display, the oven is heating.

3. Touch **Cook Time Pad**.

Indicator Words **OVEN** and **TIME** will flash and Display will show "0 HR :00".

4. Turn Set Dial to enter cooking hours in 5 minute increments.

Hours are to left of colon and minutes to right of colon.
(Allowable range is 5 minutes to 11 hours and 50 minutes.)

EXAMPLE: If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:



After 3 seconds, the time of day returns to the Display.

IMPORTANT: Oven will preheat for approximately 5 to 9 minutes. At end of programmed Cook Time, oven will shut off automatically; retained heat will continue to cook food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time.

At the end of programmed Cook Time, the oven will shut off automatically and a "beep" will signal 3 times.

To set oven to start at future time and shut off automatically:

1. Follow preceding Steps 1-4.

5. Touch **Stop Time Pad**.

Indicator Words OVEN, STOP and TIME will flash. Display will show the calculated stop time based on current time of day and cook time.

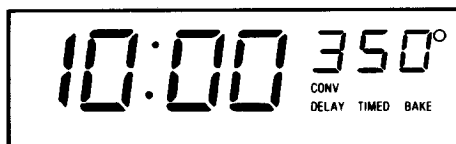
6. Turn Set Dial clockwise. A stop time can only be accepted for later in the day.

NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

EXAMPLE: If at 10 o'clock you set the oven for 350° convection baking and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30". The Display would show:



If you want the stop time to be 1 o'clock, turn the Set Dial until "1:00" appears in the Display Window. Three seconds after turning dial, the Display Window will return to current time of day, thus showing:



At the end of the delayed period, the DELAY Indicator Word will go off and the oven will begin to heat. 140° will be shown. The word PRE will not appear in the Display. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached.

At the end of programmed Cook Time, the oven will shut off automatically and a "beep" will be heard 3 times.

To recall time function programmed: Touch the appropriate time pad.

To cancel timed function only: Hold **Cook Time Pad** for 3 seconds. This will only cancel cook time and stop time, not programmed bake mode.

NOTE: If more than 10 seconds elapse between touching a function pad and turning the Set Dial, the oven is not set and Display will return to previous Display.



Baking



General Baking Recommendations

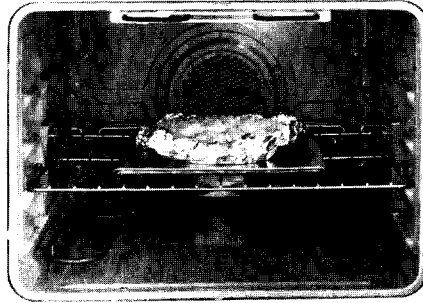
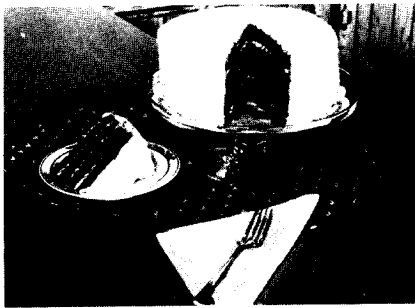
- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after PRE Indicator Word cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 23 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

Convection Baking Recommendations

- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 28 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets or rectangular baking pans should be placed *lengthwise, front to back*, on the rack. This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 15½ x 12-inches (overall size, includes handles).

Causes of Cake Failure

Problem	Possible Cause
Cake Falls	Oven not hot enough Insufficient baking Opening oven door during baking Too much or too little leavening, liquid or sugar
Peaks in center or cracks on top	Oven too hot at start of baking or overbaking Pan size too small Too little or too much flour or leavening Overmixing
Flat Cake	Pan too large Overmixing or undermixing Too much or too little liquid Old or too little baking powder
Uneven cakes	Range not level Batter uneven Cake pans too close to oven walls or each other
Sticks to pan	Cake cooled in pan too long Pan not greased and floured
Cracks and falls apart	Removed from pan too soon Too much shortening, leavening or sugar
Excessive shrinkage from sides of pan	Oven too hot or overbaking Overmixing



Baking Chart

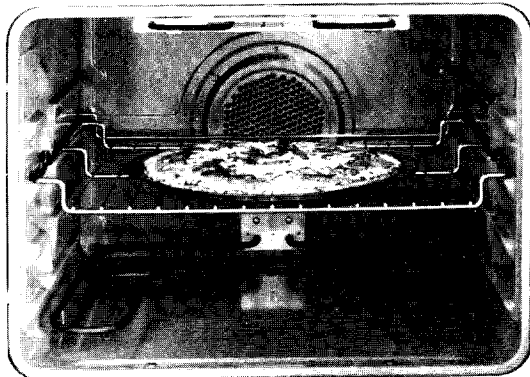
Product and Type	Pan Size	Rack* Position	Convection Temp. (°F) Preheated***	Convection Time**	Radiant Bake Temp. (°F) Preheated	Radiant Bake Time**
CAKE						
Yellow - 2 layers	9"	2, 3o, or 3	325°	25-30	350°	30-35
White - 2 layers	9"	2, 3o, or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	2, 3o, or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	40-45	350°	40-53
Angel Food	tube	1, 2o, or 2	350°	33-38	375°	33-38
Pound Cake	9" loaf	2	300°	50-65	325°	55-70
Cupcakes		3o	325°	15-20	350°	15-25
Sheet Cake	15x10"	3	325°	17-22	350°	20-25
PIES						
Two Crust						
Fruit, fresh	9"	3o	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3o	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
COOKIES						
Chocolate Chip		3o, or 3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3o, or 3	325°-350°	8-12	350°-375°	8-12
Sugar		3o, or 3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3o	325°	30-35	350°	33-38
BREADS, YEAST						
Loaf	loaf	1, or 2o	350°	20-25	375°	20-30
Rolls		3o	375°	10-15	375°-400°	10-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf	1, 2o, or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3o	325°	25-30	350°	25-35
Cornbread	8x8"	3o	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3o	375°	10-15	400°	10-20
Biscuits		3o, or 3	375°-400°	8-12	400°-425°	8-12
Muffins		3o	375°	10-15	400°	15-20

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested.
Actual times will depend on the ones you bake.

*** The CONVECT temperature is 25°F lower than recommended on package mix or recipe.

Convection Baking of Frozen Convenience Foods

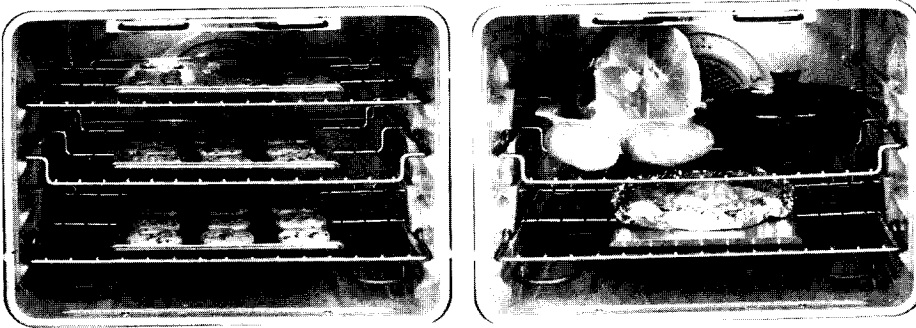


- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack baking, use racks #1, 3o, and 4. However, pizzas should be placed on cookie sheets and baked on rack positions #2o, 3, and 4.

Here are a few examples of times and temperatures:

FROZEN CONVENIENCE FOODS	RACK POSITION	CONVECTED OVEN NOT PREHEATED		RADIANT BAKE PREHEATED	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3o	35	375°	35-40	375°
Donuts, glazed	3o	7	300°	6-7	300°
Fish, batter fried	3	25	375°	25-30	375°
French fries	3	18	450°	16-20	450°
Macaroni & Cheese (28 oz.)	3o	47-50	375°	45-50	375°
Pot Pies	3o	35-40	400°	35-40	400°
Pizza	3	17-20	400°	15-17	425°
Turkey, slices with gravy (TV dinner) (28 oz.)	3o	55-60	375°	60	375°

Convection Cooking on Multiple Racks



For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than radiant. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered, as with layer cakes and fresh pies.

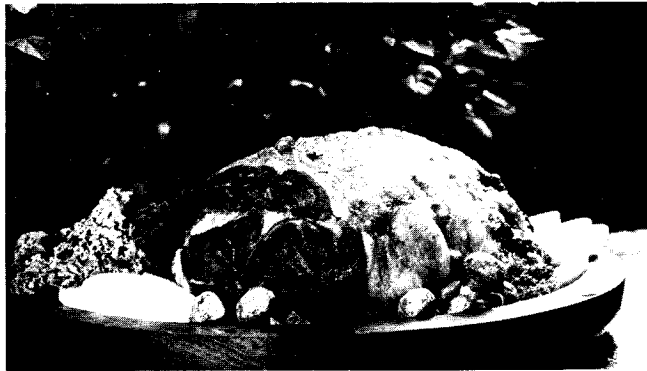
Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See page 29.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back*, in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.



Roasting



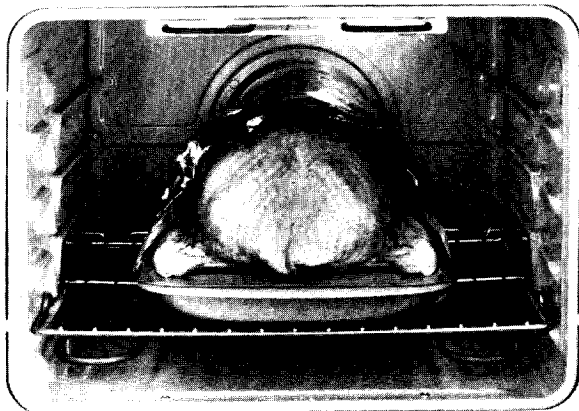
General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Radiant Bake Roasting Recommendations

- If preferred, tender cuts of meat can be roasted in the radiant bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Radiant bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in cooking bags, dutch ovens, or covered roasting pans are best cooked in the radiant bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a radiant bake oven.

Convection Roasting Recommendations



- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning. (See above photo.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a radiant bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approx. Weight (pounds)	Convected Oven Temperature (not preheated) °F	Internal Temperature of Meat - End of Roasting Time °F	Approx. Convection Roasting Time (minutes per pound)	Approx. Radiant Roasting Time (minutes per pound)
BEEF					
Rib Roast	4 to 8	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	15-20	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	20-25 25-35	25-30 30-35
Round Tip Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
PORK					
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	30-40	35-45
Shoulder Blade Roast	4 to 6	325°	170°	25-35	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	170°	30-40	35-45
Leg (Fresh Ham)	10 to 16	325°	170°	20-30	25-35
Ham, Half (Fully cooked)	5 to 7	325°	140°	20-30	25-35
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	30-40	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	20-25	25-30
LAMB					
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium) 170° (well)	30-35 35-40	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	25-30 30-35	30-35 35-40
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	25-30 30-35	30-35 35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40	35-40 40-45
VEAL					
Rib Roast	3 to 5	325°	170°	35-40	40-45
Shoulder, Boneless	4 to 6	325°	170°	35-40	40-45
Leg, Half, Boneless	3 to 5	325°	170°	35-40	40-50
POULTRY					
Turkey, unstuffed	8 to 12	325°	180°-185°	15-17	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	13-15	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	11-13	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	9-11	14-16
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	25-35	35-45
Turkey, Breast	3 to 8	325°	180°	25-35	30-40
Chicken, Fryer	2½ to 3½	375°	185°	18-22	20-24
Chicken, Roaster	4 to 6	375°	185°	15-20	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	15-20	20-25
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45	45-55
Duck	4 to 6	350°	185°	15-20	20-25



Broil

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Turn Set Dial clockwise.

To Broil:

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position 4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.

Indicator Word BROIL will flash and Display will show three dashes.

3. Turn Set Dial clockwise one click.

Display will show HI.

The oven has a variable broil feature which means that a lower temperature can be selected. Turn the Set Dial counterclockwise to lower the temperature in 5° increments.

NOTE: If more than 10 seconds elapses between touching **Broil Pad** and turning the Set Dial, the oven is not set and Display will return to previous Display.

Three seconds after turning dial, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display. If the variable broil feature was selected, the Indicator Word ON will cycle with the element.

EXAMPLE: If at 4 o'clock you set the oven for broil (HI), the Display will show:



4. Place food on roasting pan provided with oven. Broil element will preheat in 2 to 3 minutes. After broil element is red, place food in oven. Oven door MUST be left open at broil stop position.
5. Touch **Cancel Pad** to turn off oven when food is cooked.

NOTE: A fan comes on during the Broil cycle. If it does not, the oven broil element will cycle on and off. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.

BROILING CHART (BROIL, 550°F, PREHEATED)			
FOODS	Rack Position	Approximate Minutes/Side	
		1st Side	2nd Side
BEEF			
Steak (1")	4o		
Rare		6	4
Medium		8	6
Well		11	8
Hamburgers (¾")	4o		
Rare		5	4
Medium		7	5
Well		9	7
PORK			
Bacon	4o	2	1-2
Chops (½")	4o	6	5
Chops (1")	3	10-11	9-10
Ham Steak	4o	3	2
Sausage Patties	4o	4	3
LAMB			
Chops (1")	4o		
Medium		6	6
Well		8	7
POULTRY			
Breast Halves (Bone-in)	3	9-10	7-10
SEAFOOD			
Fish Fillets, Buttered	4o	7-9	(no turning)
Fish Steaks, Buttered (1")	4o	7-9	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

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



Oven Cleaning

How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening under the air grille on the top of the range.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the roasting pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after many cleanings. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 40 if oven racks are cleaned during the self-cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
 - center front of oven and door near opening in door gasket.
 - porcelain oven door liner (area outside the door gasket).
 - stainless steel oven front frame.

NOTE: DO NOT CLEAN serial plate located on the oven front.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads (rub with the brushed grain on the oven front frame to prevent scratching). Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



- If you intend to use grill when cleaning the oven, make sure grease container is empty to prevent a possible overflow.

- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor. Smoke and odor can be removed from the kitchen by turning on the ventilation system.

Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close door.
2. Touch **Clean Pad**.
3. Turn Set Dial to desired cleaning time.
(Light soil-2 hours; Average soil-2½ hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad**.*
5. Turn Set Dial to enter stop time.*

*Omit steps 4 & 5 if you wish cleaning to begin immediately.

To set oven to start cleaning immediately:

1. Close the oven door.
2. Touch **Clean Pad**.

Indicator Words CLEAN and TIME will flash and Display will show “— HR:— —”.

3. Turn Set Dial until desired cleaning time appears in the Display.

The Set Dial must be turned a minimum of 4 clicks. 2 HR:30 will be shown. Indicator Words CLEAN and TIME will flash. For an average soiled oven, “2 Hr:30” is correct.

NOTE: If more than 10 seconds elapses between touching a **Clean Pad** and turning the Set Dial, the oven is not set and time of day will automatically return to the Display.

(Range is from 2 hours for light soil up to 4 hours for heavy soil.)

EXAMPLE: If at 9 o'clock PM you selected to self-clean your oven for 3 hours, the Display will show:



Three seconds after turning dial, oven door will start to automatically latch and cooling fan will come on. The LOCK Indicator Word will come on when the door is latched.

NOTE: If oven door was left open, after 1 minute "door" will flash in Display and a signal will continuously beep until the door is closed and the **Clean Pad** is pushed.

Indicator Word ON comes on when the door is latched and elements cycle on. The Indicator Word ON will cycle with the elements to maintain the clean temperature.

When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To set oven to start cleaning at a later time:

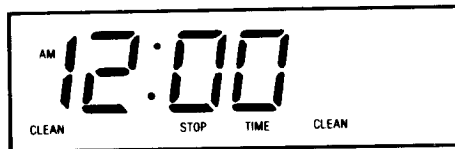
1. Close door.
2. Touch **Clean Pad**.
3. Turn Set Dial to desired cleaning time.
4. Touch **Stop Time Pad**.

Indicator Words CLEAN, STOP and TIME will flash in the Display. The calculated stop time will also appear in Display.

5. Turn Set Dial to enter stop time.

Set Dial must be turned clockwise. A stop time can only be accepted for later in the day.

EXAMPLE: If at 9 o'clock P.M. you set the oven to clean for 3 hours, the calculated stop time would be "12:00 AM". The Display would show:



If you want the stop time to be 1 o'clock A.M., turn the Set Dial until the Display shows:



Three seconds after turning dial, the time of day returns to the Display. The Indicator Word DELAY will come on. The LOCK Indicator Word will come on and the cooling fan will go off as soon as the oven door has latched.

When the oven begins to clean, the Indicator Word ON and the cooling fan will come on and the Indicator Word DELAY will go off.

When the clean time has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To recall cleaning time or stop time: Touch the appropriate time pad.

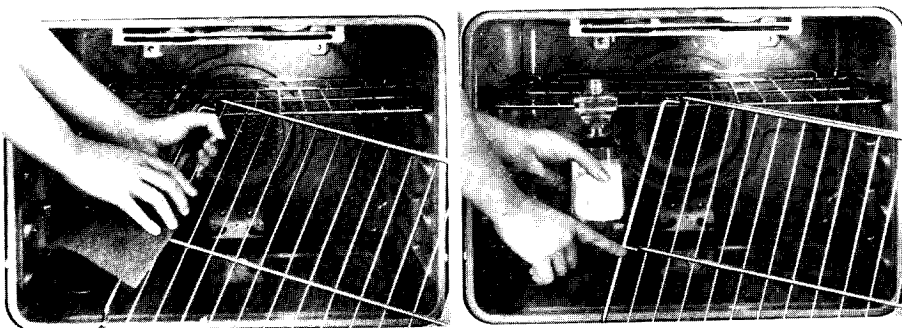
To change cleaning time or stop time before cleaning begins: Repeat the preceding steps.

To cancel cleaning process: Touch **Cancel Pad**. The oven door will be locked while the LOCK Indicator Word remains in the Display. Depending on the length of time the oven had been self-cleaning, it may take up to 45 minutes for the oven to cool down, the door to unlock and cooling fan to turn off.

NOTE: When the **Clean Pad** is touched a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your Jenn-Air Authorized Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located under the air grille, vapors, moisture, etc. may be seen coming from this area. If the odor is strong or objectionable, turn on the ventilation system to exhaust odors outdoors.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- **SINCE THE DOOR AND WINDOW OF THE OVEN AND OVEN VENT WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.**
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- **DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.**
- **DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.**



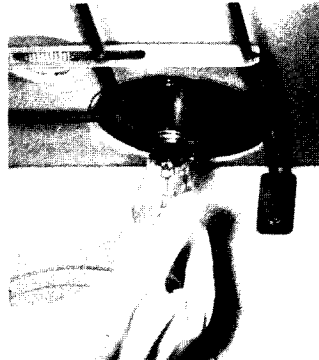
Other Hints on Caring for Your Range

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

To replace light bulb:

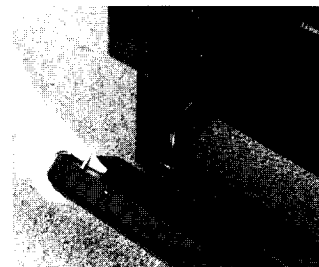
1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.



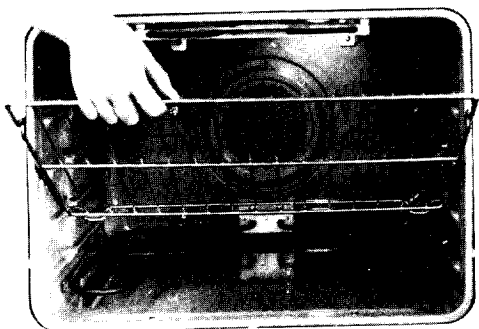
Access Door (Model S176 only)

The access door is easily removed to clean under the range if necessary. To remove door, pull door down and lift off pivot points. To replace door, slide door over pivot points; lift up and insert prongs into holes in the range.

To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access door for storage



Oven Racks



To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.



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 3 $\frac{1}{4}$ " 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.



Before You Call for Service

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 range operates:

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

If ventilation fan does not operate but everything else on the range does:

- check behind lower access door if power cord to blower assembly has been disconnected.

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 p. 13.)
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information. (See p. 43.)
- air filter may be improperly installed. (See p. 9.)

If oven does not heat:

- the controls may be set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be closed.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the control may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

If F plus a number appears in the display:

- These are fault codes. If fault code appears in display and a continuous beep sounds, press the CANCEL Pad. If the fault code reappears, disconnect power to the range and call an authorized Jenn-Air Service Contractor.

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.

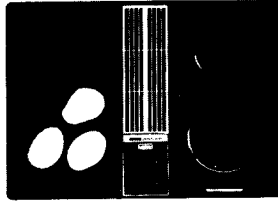
All specifications subject to change by manufacturer without notice.



Accessories

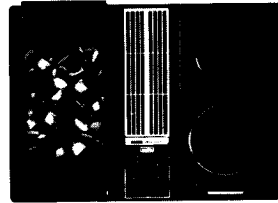
Griddle – Model A300

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.



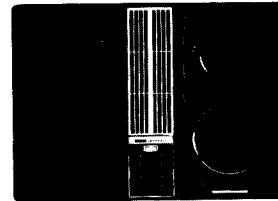
Cooker-Steamer – Model A335

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



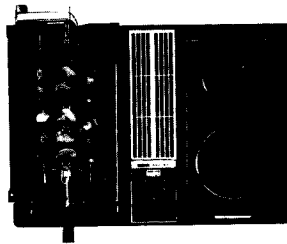
Grill Cover – Model A341

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



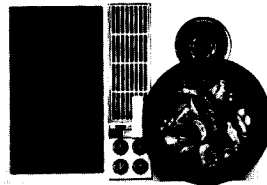
Two-in-One Combination Accessory Rotiss-Kebab Model A312

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 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.



Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two black aluminum grates to convert either side of your cooktop to a grill. A storage tray is included. (Tray is *not* included with grill shipped with your cooktop.)



Energy-Saver Model A158. 2800 watt grill element permits you to control temperatures under front and rear grills independently.

Storage Tray – Model A350

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



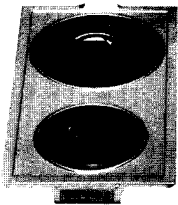
Complete Cooking with Jenn-Air Model A905

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. **NOTE:** Use the information in this use and care as guidelines for rack positions, times and settings when using the recipes in the cookbook.

Canning Element – Model A145

Special canning element plugs into *conventional coil cooktop cartridge* (Model A100), raising the heating element above the cooking surface. Allows use of over-sized utensils and those with warped or rippled bottoms.

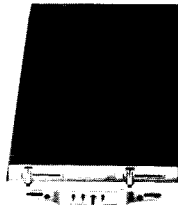
Cooktop Cartridges



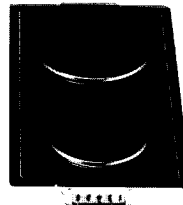
CONVENTIONAL COIL



GLASS-CERAMIC



INDUCTION



SOLID ELEMENT

Conventional Coil Dual rated 208/240 volts

Twin Element plug-in cooktop cartridge **Stainless No. A100**
Black No. A100B
Almond No. A100L
White No. A100W

Black Glass-Ceramic

Twin element plug-in cooktop cartridge Rated 240 volts **No. A120**
 Rated 208 volts **No. A120-8**

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**

Solid Element

Twin element plug-in cooktop cartridge ... Rated 240 volts, **Black-No. A105, White-No. A105W**
 Rated 208 volts, **Black-No. A105-8, White-No. A105W-8**