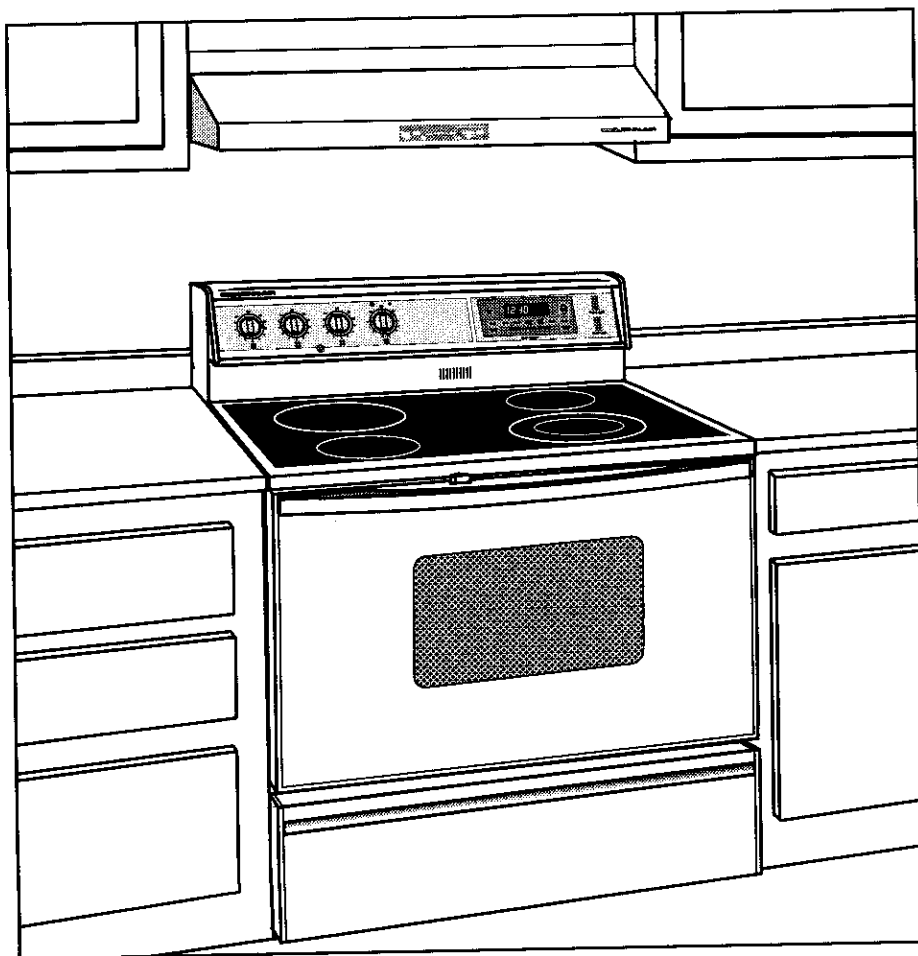




Use and Care Manual

Coil and Radiant Ranges with Convection

Models FCE10610, FCE30600 & FCE30610



Model FCE30610

About Your Jenn-Air Range

Congratulations on your choice of a Jenn-Air electric range.

Model FCE10610 - Your range has 4 coil elements.

Model FCE30600 - Your range has 4 radiant elements.

Model FCE30610 - Your range has 3 radiant elements and 1 dual-radiant element.

Your electronic oven features flexibility in convection baking, convection roasting, conventional baking and roasting, broiling, and self-cleaning.

Before you begin cooking with your new range, please take a few minutes to read and become familiar with the instructions in this book. By following the instructions carefully, you will be able to fully enjoy and properly maintain your range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air range, write to us. Be sure to provide the model number. **Jenn-Air Customer Assistance**, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370

Important Information

Model Number _____

Serial Number _____
(Numbers appear on the Serial Plate located behind the storage drawer on the front frame.)

Date Purchased _____

JENN-AIR DEALER FROM WHOM PURCHASED

Address _____

City _____

Phone _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

Address _____

City _____

Phone _____

Important: Retain proof of purchase documents for warranty service.

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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.
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 may cause 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 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 cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
15. Do not soak or immerse removable heating elements in water.
16. **CAUTION** - Do not store items of interest to children in cabinets above 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, upper door frame and glass, oven vent opening and surfaces near the opening, oven door, and oven window.
18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
21. Keep all switches "**OFF**" when unit is not in use.
22. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

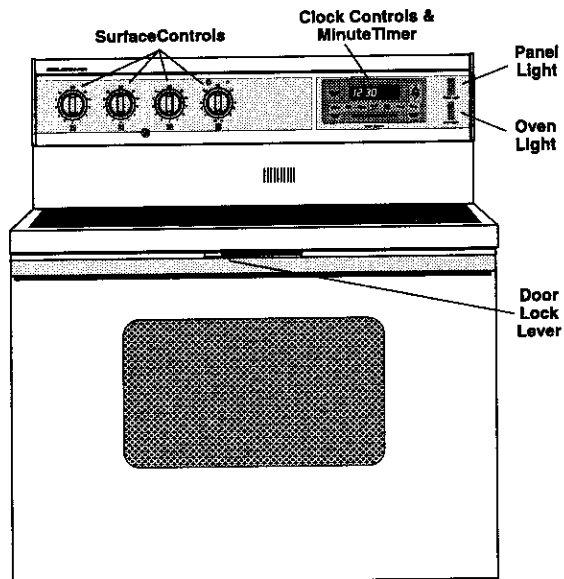
23. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
24. Keep oven vent ducts unobstructed.
25. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
26. 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.
27. 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.
28. Clean only parts listed in this manual.
29. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.
30. Do not allow aluminum foil to contact heating elements.
31. **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
32. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
33. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the range to the outdoors during the self-clean cycle.

- SAVE THESE INSTRUCTIONS-

Range Components



Surface Controls

- Use to provide variable heat to cooktop heating elements. (See p. 9.)

Oven Controls

- Use to set oven for convection baking, convection roasting, conventional baking, conventional roasting, broiling, and self-cleaning. (See pp. 16-17, 20.)

Clock Controls and Minute Timer

- Features time of day, minute timer, and oven clock controls. (See pp. 18-19, 22-24, 36-37.)

Light Switches

- Use the oven light switch to turn on the interior oven light. **Note Models FCE10610 and FCE30610:** Use the panel light switch to turn on the panel light (light above the control panel).

Door Lock Lever

- Use to lock the oven for the self-clean mode. (See pp. 35-38.)

Surface Controls

To Set Controls

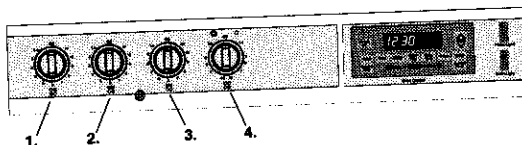
- Since the controls are a push-turn type, they must be pushed in before turning. To set (from the **OFF** position), push in on control knob and turn in either direction to desired setting.
- When control is in any position, other than **OFF**, it may be turned in any direction without pushing in. **Note Model FCE30610 only:** For the right front dual element control, push in on the control knob and turn to the left to control the large element or push in and turn to the right to control the small element.
- A red indicator light will glow when a surface heating element is **ON**.

Hot Surface Light (Radiant Ranges Only)

The Hot Surface Light (located on the glass cooktop) will glow red to indicate that a cooking area is hot. This light will remain on until the area has cooled.

Control Locations

1. Left front heating element
2. Left rear heating element
3. Right rear heating element
4. Right front heating element (dual heating element - Model FCE 30610)



Suggested Control Settings

Many factors will determine the control setting that provides the best results such as size and type of cookware or amount of food to be cooked. Low or varying electrical voltage may also be a factor. While some experimentation is required, the suggested settings are provided as a general guideline until you become familiar with your range.

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

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, sauteing, slow boil of large amounts of food and most frying.

3-4 (Medium Low) To continue cooking foods started on higher settings.

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

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

Cleaning and Removing Control Knobs

To remove knobs, turn to **OFF** position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleaners or materials. To replace knobs, match the "D" shaped hole in the knob to the "D" 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.

Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the coil or radiant element (no more than one inch overhang). Proper cookpots will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

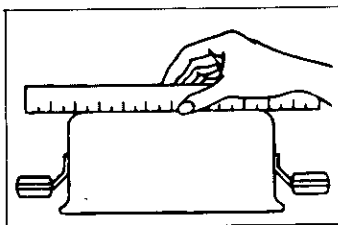
Cookpots with thin, uneven bottoms do not adequately conduct heat from the element to the food in the cookpots which results in hot spots, burned or underdone food. Using bad cookpots also requires more water, time, and energy to cook food.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test

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



Cooking Test

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

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

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc. Use the Jenn-Air flat bottom wok accessory, Model number AO142. (See p. 11.) Also see page 14 for home canning recommendations.

Characteristics of Cookware Materials

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

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookpots will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookpots are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Glass ceramic, earthenware, heat-proof glass or glazed* cookpots can be used if recommended by the manufacturer for cookpot cooking. Do not use with trivets. Best used on low to medium control settings.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.

Wok Cooking

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



Coil Cooktop

(Model FCE10610)

Cooking Procedures

- Do not drop heavy cookware on the cooktop surface.
- The use of large pans on the large element on **High** for extended periods of time can cause damage to the cooktop and drip pans, as well as shorten the life of the element.
- Do not use wire trivets or any kind of heat retarding pad between the pan and element. Reduce the control setting instead.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop*. Use the Jenn-Air flat bottom wok accessory, Model number AO142. (See p.11.)

Home Canning

- Bring water to boil at **High** setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- 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.

Radiant Element Cooktop

(Models FCE30600 & FCE30610)

Cooking Procedures

- BEFORE FIRST USE CLEAN COOKTOP. (See p. 40.)
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **High** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- The glass ceramic cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. In the event of a potential boil over, remove the cookpot from the cooking area.
- When preparing foods which can be easily scorched or over-cooked, start cooking at a lower temperature setting and gradually increase temperature as needed.
- A higher setting than normal may be necessary when using cookpots made with material that is slow to conduct heat, such as cast iron.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.

IMPORTANT

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

Home Canning

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

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

Avoid Damage to Cooktop

- Do not allow plastic objects, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop. If you accidentally melt anything onto the cooktop, or a sugary solution boils over, remove it immediately while the cooktop is still hot. Carefully, use a single edge razor blade held with a pot holder to scrape the melted material or sugary boilover to a cooler area of the cooktop. Use several layers of paper towels to wipe up the spillover, being careful not to burn yourself. When the element has cooled, use the razor blade to scrape off the remaining soil and clean as you would for heavy spills. (See p. 35.)
- Do not use aluminum foil or foil-type containers under any circumstances. Aluminum foil will damage the cooktop if it melts onto the glass. If metal melts on cooktop, do not use. Call an authorized Jenn-Air Service Contractor.
- Do not use the glass-ceramic cooktop as a cutting board.
- Do NOT use abrasive cleansing powders or scouring pads (including metal scouring pads), which will scratch the cooktop.
- Do NOT use chlorine bleach, ammonia, rust removers, oven cleaners, or other cleanser not specifically recommended for use on glass-ceramic.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy cookpot be dropped on the glass-ceramic surface.

Save on Clean-up Time

- Make sure bottoms of cookpots are always clean and dry. (Soil from the cookpot bottom can be transferred to the cooktop surface.) Before using cookpots on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel before each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- When frying, use a spatter shield to reduce spattering.
- Use correct control settings and cookware large enough to hold food and liquid to prevent boilovers and splattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hands touching the hot cooktop.

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. Touch **Up** or **Down Arrow Pad(s)** to enter time or temperature.

Note: Four seconds after selecting a time or temperature, the time or temperature will automatically be entered. If more than fifteen seconds elapse between touching a pad and touching **Up** or **Down Arrow Pad(s)**, the control is not set and Display will return to previous Display.



Oven Control

Function Pads

- | | |
|--|--|
|  | Use for conventional baking or roasting. |
|  | Use for top browning or oven broiling. |
|  | Use to set self-cleaning process. |
|  | Use for clock controlled cooking. |
|  | Use for clock controlled cooking and cleaning when a delayed start is desired. |
|  | Use to set time of day. |
|  | Use to signal expiration of a time period up to 11 hours and 55 minutes. |
|  | Use for Convection Baking. |
|  | Use for Convection Roasting. |
|  | Cancels all programming except Timer and Clock. |
|  | Use to enter times or temperatures. |

Oven Light Switch (Control Panel)

The oven light automatically comes on whenever the oven door is opened. When door is closed, push the Oven Light Switch to turn oven light on or off.

Panel light switch (Control Panel)

Push the panel light switch to turn the panel light on or off (the panel light is located above the control panel).

Display Window

Shows time of day, timer, and oven functions.



Display Numbers:

- 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.
- Recall programmed temperature or time when commanded.

Prompts:

- Serve as a reminder to latch oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.

Indicator Words:

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

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the Display.

Setting Controls

BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
3. Touch **Up** or **Down Arrow Pad(s)** for desired temperature.

To set oven on bake or convection bake or convection roast

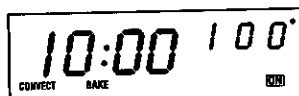
1. Place oven racks on proper rack positions. (See p. 19.)
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words **BAKE** or **CONVECT BAKE** or **CONVECT ROAST** will flash and three dashes will be shown in the Display.
3. Touch **Up** or **Down Arrow Pad(s)** until desired oven temperature appears in Display.

Note: If more than fifteen seconds elapse between touching a pad and touching an **Arrow Pad**, the Display will return to previous Display.

(Allowable range is 100° to 550°.) **Note:** In Bake mode, first tap of an **Arrow Pad** will give you 350°. In Convection Bake and Convection Roast mode, first tap of an **Arrow Pad** will give you 325°.

After four seconds, the oven will begin to preheat. The Indicator Words **ON**, and either **BAKE** or **CONVECT BAKE** or **CONVECT ROAST** will appear in the Display. The temperature shown will be 100° or the actual oven temperature whichever is higher.

Example: If at 10 o'clock you set the oven for 350° for Convection Baking, after four 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 once, the **ON** Indicator Word will go off and the **CONVECT BAKE** Indicator Words and programmed oven temperature will remain in the Display.

Note: Oven will preheat for approximately 7 to 11 minutes.

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

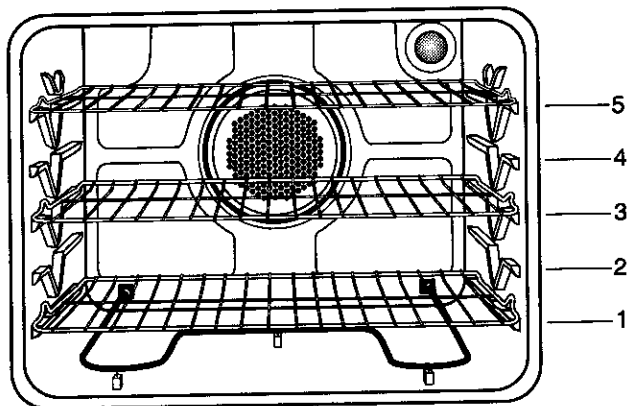
To recall temperature set during preheat: Touch the appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**. Temperature will be briefly displayed, then will automatically return to on-going program.

To change temperature set: Touch appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad** and **Up** or **Down Arrow Pad(s)** for the new desired temperature. **Note:** If you are lowering the temperature below the current oven temperature, the Indicator Word **ON** will appear briefly in the Display and the preheat beep will sound. Then, the Display will show programmed temperature and Indicator Word **BAKE** or **CONVECT BAKE** or **CONVECT ROAST** only.

4. Touch **Cancel Off 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. Refer to baking and roasting sections for recommendations for specific foods. Three flat racks were packaged with your oven.



Rack Uses

Rack Position #5:

Toasting Bread.

Rack Position #4:

Most broiling.

Rack Position #3:

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

Rack Position #2:

Roasting small cuts of meat, cakes (tube or bundt), custard pie, pie shell, large casseroles, loaves of bread.

Rack Position #1:

Large cuts of meat and large poultry, angel food cake, frozen fruit pie, dessert souffle.

Multiple Rack Cooking:

Two racks, use #2 and #4 or #1 and #4. Three racks, use #1, #3 and #5.

Clock Controls

Time of Day Clock

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.

BASIC INSTRUCTIONS:

1. Touch **Clock Pad**.
2. Touch **Up or Down Arrow Pad(s)**.

To set time of day

1. Touch **Clock Pad**.

Indicator Word **TIME** will flash and time digits will remain in the Display. (If more than fifteen seconds elapse between touching **Clock Pad** and touching an **Arrow Pad**, **Clock Pad** must be touched again in order to set clock.)

2. Touch **Up or Down Arrow Pad(s)** until correct time of day appears in Display.

Note: Four seconds later, the time of day will automatically be entered.

To recall time of day when another time function is showing: Touch **Clock Pad**.

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 Bake, Timed Convection Roast 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 55 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

1. Touch **Timer Pad**.
2. Touch **Up Arrow Pad**.

To set Timer

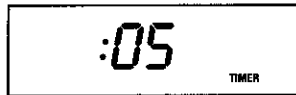
1. Touch **Timer Pad**.

The Indicator Word **TIMER** will flash and "0HR:00" appears in the Display.

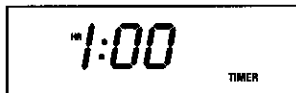
2. Touch **Up Arrow Pad** until the desired number of minutes or hours and minutes appear in the Display.

Note: If more than fifteen seconds elapse between touching **Timer Pad** and **Up Arrow Pad**, **Timer Pad** must be touched again.

Example: To set the Timer for 5 minutes, touch: **Timer Pad** and **Up Arrow Pad**. After four seconds, the Display will show:

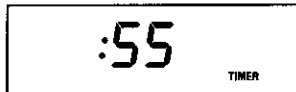


Example: To set the Timer for 1 hour, touch: **Timer Pad** and **Up Arrow Pad**. After four seconds, the Display will show:

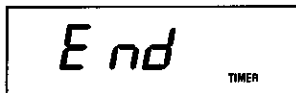


After four seconds, the Timer will start to countdown. Display will countdown in minutes until the last minute. When the last minute is reached there will be a beep and Display will go to seconds.

Example: 55 sec.



At the end of time set, the timer will beep four times and "End" will appear in the Display. If the timer is not cancelled (see below), there will be two beeps every thirty seconds for five minutes and the Display will remain as below.



Note: Countdown will have display precedence over other time functions. After Timer ends, time will return to time of day.

To cancel Timer:

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

OR

2. a. Touch **Timer Pad**

b. Touch **Down Arrow Pad** until time is returned to "00".

Note: Touching **Cancel Off Pad** to cancel beeps will cancel ALL selected oven programming.

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS

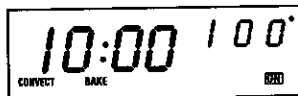
1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
2. Touch **Up** or **Down Arrow Pad(s)** for desired temperature.
3. Touch **Cook Time Pad**.
4. Touch **Up Arrow Pad** to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Touch **Up Arrow Pad** to enter Stop Time.*

*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 **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words **BAKE** or **CONVECT BAKE** or **CONVECT ROAST** will flash and three dashes will be shown in the Display
2. Touch **Up** or **Down Arrow Pad(s)** until desired oven temperature appears in the Display.
After four seconds the oven will begin to preheat. The Indicator Words **ON**, and **BAKE** or **CONVECT BAKE** or **CONVECT ROAST** will appear in the Display. The temperature shown will be 100° or the actual temperature of the oven, whichever is higher.

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

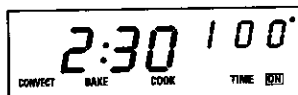


During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep once, the **ON** indicator word will go off, and the **CONVECT BAKE** Indicator Words and programmed oven temperature will remain in the Display.

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

3. Touch **Cook Time Pad**.
Indicator Words **COOK TIME** will flash and Display will show "0 HR:00".
4. Touch **Up Arrow Pad** to enter cooking hours and minutes.
Hours are to left of colon and minutes to right of colon.
(Allowable range is 10 minutes to 11 hours and 55 minutes.)

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



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



Important: Oven will preheat for approximately 7 to 11 minutes. At the end of the preheat, there will be one beep. 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, four beeps will be heard and the word "End" will show in the Display. The beeps will continue at one beep per minute for 1 hour or until the **Cancel Off Pad** is touched.

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

1-4. Follow preceding Steps 1-4 on page 22.

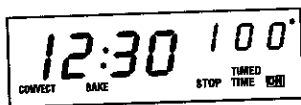
5. Touch **Stop Time Pad**.

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

6. Touch **Up Arrow Pad** to enter desired stop time. 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 cook time is completed.

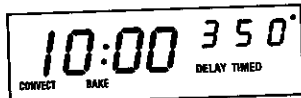
Example: If at 10 o'clock you set the oven for 350° convection baking and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30". The Display would show:



If you want the stop time to be 1 o'clock, touch **Up Arrow Pad** until 1:00 appears in the Display. (If more than fifteen seconds have elapsed since touching **Stop Time Pad**, touch **Stop Time Pad** again to enter time). The Display would show:



After four seconds, the Display will return to current time of day, thus showing:



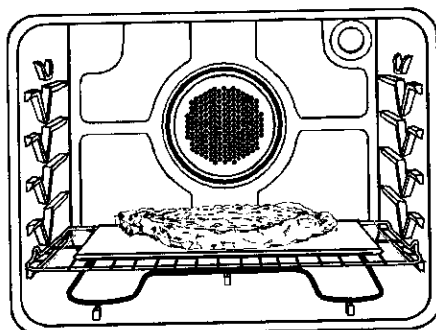
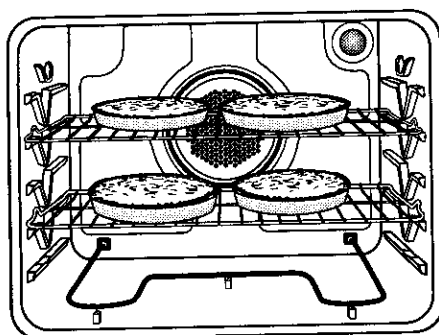
At the end of the delayed period, the DELAY Indicator Word will go off, the ON Indicator Word will appear and the oven will begin to heat. 100° or the current oven temperature, whichever is higher, will be shown. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached. At the end of programmed Cook Time, the oven will shut off automatically, four beeps will be heard and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be one beep every minute for 1 hour.

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

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

Note: If more than fifteen seconds elapse between touching a function pad and touching an **Arrow Pad**, 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 7 to 11 minutes; place food in oven after Preheat beep.
- Arrange oven racks before turning on oven. Follow suggested rack positions on pages 19 and 26.
- 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 left.)
- 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 1 or be removed to a dull or glass pan.
- If edge of pie crust browns too quickly, fold a strip of foil around rim of crust, covering edge. (See above right.)

Baking Chart

For Coventional Bake use the **Bake Pad**.

| Product and Type | Pan Size | Rack Position | Convect Bake** | | Conventional Bake | |
|----------------------|-----------|---------------|-------------------------|-----------------|-------------------------|-----------------|
| | | | Temp. (°F) Preheated | Time* (min.) | Temp. (°F) Preheated | Time* (min.) |
| CAKE | | | | | | |
| Yellow | 9" | 2 or 3 | 325° | 18-23 | 350° | 23-28 |
| White | 9" | 2 or 3 | 325° | 18-23 | 350° | 23-28 |
| Chocolate | 9" | 2 or 3 | 325° | 18-23 | 350° | 23-28 |
| Angel Food | 10" tube | 1 | 350° | 23-28 | 375° | 28-38 |
| Pound Cake | 9x5" loaf | 2 | 300° | 40-55 | 325° | 55-60 |
| Cupcakes | | 3 | 325° | 13-18 | 350° | 18-23 |
| Sheet Cake | 9x13" | 3 | 325° | 20-30 | 350° | 25-35 |
| PIES | | | | | | |
| Two Crust | | | | | | |
| Fruit, fresh | 9" | 3 | 350°-400° | 35-60 | 375°-425° | 45-60 |
| Fruit, frozen | 9" | 1 | 350°-400° | 40-65 | 375°-425° | 50-75 |
| One Crust | | | | | | |
| Custard, fresh | 9" | 2 | 325°-375° | 35-50 | 350°-400° | 35-50 |
| Cream/Meringue | 9" | 3 | 325°-375° | 6-10 | 350°-400° | 8-12 |
| Pie Shell | 9" | 2 | 425° | 8-12 | 450° | 8-12 |
| COOKIES | | | | | | |
| Chocolate Chip | | 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Peanut Butter | | 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Sugar | | 3 | 325°-375° | 6-11 | 350°-400° | 6-11 |
| Brownies | 9x13" | 2 | 325° | 20-26 | 350° | 25-31 |
| BREADS, YEAST | | | | | | |
| Loaf | 9x5" loaf | 2 or 3 | 350° | 13-23 | 375° | 18-28 |
| Rolls | | 3 | 350°-375° | 9-12 | 375°-400° | 12-15 |
| BREADS, QUICK | | | | | | |
| Loaf, Nut, Fruit | 8x4" loaf | 2 or 3 | 325°-350° | 35-50 | 350°-375° | 50-60 |
| Gingerbread | 9x9" | 3 | 325° | 20-25 | 350° | 25-35 |
| Cornbread | 8x8" | 3 | 375°-425° | 13-23 | 400°-450° | 15-30 |
| Cornbread Muffins | | 3 | 350°-375° | 8-15 | 375°-400° | 13-20 |
| Biscuits | | 2 or 3 | 375°-400° | 6-12 | 400°-425° | 8-15 |
| Muffins | | 3 | 350°-400° | 10-20 | 375°-425° | 15-25 |

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

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

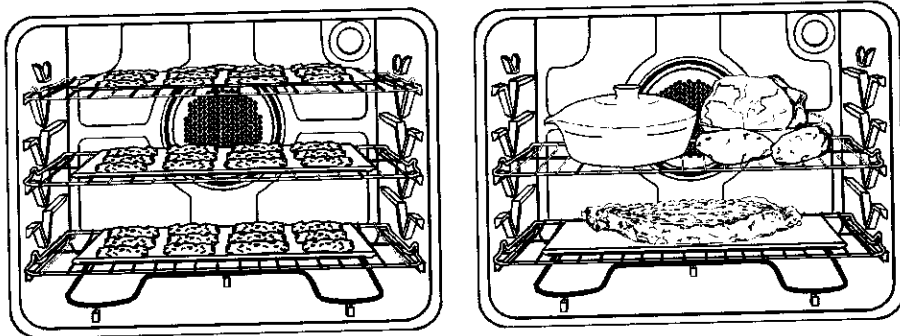
Causes of Cake Failure

| 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 |

Convect Baking Recommendations

- Use convection baking for breads, cakes, cookies and pies.
- As a general rule, when using recipes or prepared mixes developed for a conventional 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 26 compares times and temperatures of many baked foods. Use this as a reference.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 16"x12" or smaller.
- For multiple rack baking, such as cookies, use racks #2 and #4 or #1, #3 and #5.

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 conventional bake oven provides very good baking results especially when pans can be staggered, such 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 #2 and 4 are best for most baked products, but rack positions #1 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3 and 5.
- Since foods on positions #1 and 5 will usually be done before foods on position #3, 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 3 to 6 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, 3 and 5.
- Oven meals are recommended for energy conservation. Use Convection Roast mode and rack positions #1 and 4 or #2 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.

Conventional Roasting Recommendations - Using Bake Pad

- If preferred, tender cuts of meat can be roasted in the conventional bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Conventional 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 oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a conventional bake oven.

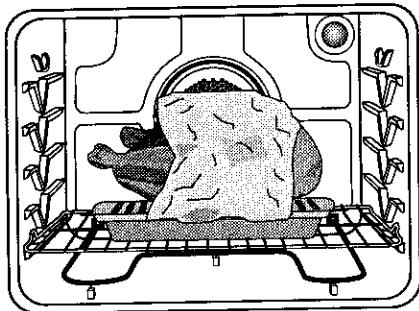
Roasting Chart

Chart time based on thawed meats only. For Conventional Roasting use the **Bake Pad**.

| Variety and Cut of Meat | Approx. Weight (Lb.) | Oven Temp. (°F) Not Preheated | Internal Temp of Meat at end Roasting Time °F | Approx. Convection Roast Time (min. per lb) | Approx. Conventional Roast Time (min. per lb) |
|------------------------------------|----------------------|-------------------------------|---|---|---|
| BEEF | | | | | |
| Rib Roast | 4 to 8 | 325° | 145° (rare) 160° (med) | 20-30 25-35 | 25-35 30-40 |
| Rib Eye Roast | 4 to 6 | 325° | 145° (rare) 160° (med) | 20-30 25-35 | 25-35 30-40 |
| Tenderloin Roast | 2 to 3 | 400° | 145° (rare) | 20-30 | 25-35 |
| Eye of Round Roast | 4 to 5 | 325° | 145° (rare) 160° (med) | 20-30 25-35 | 25-35 30-40 |
| Top Loin Roast | 3 to 6 | 325° | 145° (rare) 160° (med) | 20-30 25-35 | 25-35 30-40 |
| Round Tip Roast | 4 to 6 | 325° | 145° (rare) 160° (med) | 20-30 25-35 | 25-35 30-40 |
| PORK | | | | | |
| Shoulder Blade Roast Boneless | 4 to 6 | 325° | 170° | 25-35 | 35-45 |
| Shoulder Blade Roast | 4 to 6 | 325° | 170° | 20-30 | 30-40 |
| Top Loin, boneless | 3 to 4 | 325° | 170° | 25-35 | 35-45 |
| Ham, Half (Fully cooked) | 5 to 7 | 325° | 140° | N.A.* | 25-35 |
| Ham, Half (Cook before eating) | 5 to 7 | 275° | 160° | 30-40 | 35-45 |
| Arm Picnic Shoulder (fully cooked) | 5 to 8 | 325° | 140° | 20-30 | 25-35 |
| POULTRY | | | | | |
| Turkey, unstuffed | 8 to 12 | 325° | 180°-185° | 15-18 | 20-23 |
| Turkey, unstuffed | 12 to 16 | 325° | 180°-185° | 13-16 | 18-21 |
| Turkey, unstuffed | 16 to 20 | 325° | 180°-185° | 11-14 | 16-19 |
| Turkey, unstuffed | 20 to 24 | 325° | 180°-185° | 9-12 | 14-17 |
| Turkey, Breast | 3 to 8 | 325° | 170°-175° | 25-35 | 30-40 |
| Chicken, Whole | 2½ to 3½ | 375° | 185° | 18-23 | 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 |

* Not recommended for convection roasting. Most precooked hams need to be covered while roasting, thus there would be no time savings.

Convect Roasting Recommendations



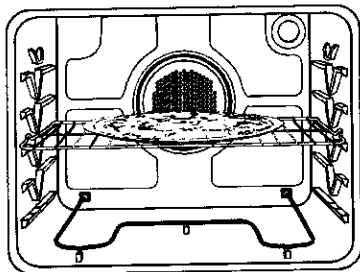
- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes 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.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Convect 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 or a few more minutes per pound, as fresh to finish in a conventional 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.

Convect Roasting of Frozen Convenience Foods



- Use **Convect Roast Pad** for frozen convenience foods.
- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Convect Roasting 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 cooked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3.
- For multiple rack baking, use racks #2 and 4 or #1, 3 and 5. Place pizzas on cookie sheets.

Here are a few examples of times and temperatures

| FROZEN CONVENIENCE FOODS | Rack Position | CONVECT ROAST NOT PREHEATED | | CONVENTIONAL BAKE** PREHEATED | |
|--------------------------------|------------------|--------------------------------|----------|----------------------------------|----------|
| | | Minutes | Temp.° F | Minutes | Temp.° F |
| Chicken, fried | 3 | 30-40 | 375° | 35-40 | 375° |
| Fish, sticks | 3 | 13-18 | 400° | 15-20 | 400° |
| French fries | 3 | 15-25 | 450° | 20-25 | 450° |
| Pot Pies | 3 | 25-35 | 400° | 30-35 | 400° |
| Pizza | 3 | 13-18 | 400° | 15-18 | 400° |

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

** Conventional bake uses the **Bake Pad**.

Broil

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Touch **Up** or **Down Arrow Pad(s)** to set temperature.

To Broil

1. Place oven rack on the rack position suggested in the chart. (See page 34.) Distance from broiling element depends on foods being prepared. Rack position 4 is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.
Indicator Word BROIL will flash and Display will show three dashes.

Note: If more than fifteen seconds elapses between touching **Broil Pad** and touching **Up** or **Down Arrow Pad(s)**, the oven is not set and Display will return to previous Display.

3. Touch **Up** or **Down Arrow Pad(s)**.

The first touch of an **Arrow Pad** will enter "HI" in the Display. The oven has a variable broil feature which means that a lower temperature can be selected. Touch **Down Arrow Pad** if a lower temperature is desired. (The first touch of **Down Arrow Pad** will enter 450°.) Temperature can be entered in 5° increments. Range is "HI" (550°), 500° to 300°.

Use "HI" broil for most broil operations. Use variable broil for delicate and long-term items.

Four seconds after entering "HI" or entering a temperature, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display along with the selected Broil temperature. If the variable broil feature was selected, the Indicator Word ON will cycle with the element.

Example: If at 10 o'clock you set the oven for broil ("HI"), the Display will show:



4. Place food on broiler 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 Off Pad** to turn off oven when food is cooked.

To change Broil temperature: Repeat steps above.

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

Chart time is based on a preheated broiler using the "HI" setting.

| Foods | Rack Position | Variable Broil Setting | Approximate Time (Minutes/Side) | |
|------------------------|---------------|------------------------|---------------------------------|----------|
| | | | 1st Side | 2nd Side |
| BEEF | | | | |
| Steak (1") | | | | |
| Medium | 4 | HI | 10-11 | 8-9 |
| Well | 4 | 450° | 15-16 | 12-14 |
| Hamburgers (3 oz.) | | | | |
| Medium | 4 | HI | 5-6 | 4-5 |
| Well | 4 | 450° | 9-10 | 6-8 |
| PORK | | | | |
| Bacon - Thick slice | 3 | 450° | 8 | 7-8 |
| Chops (1/2") | 4 | HI | 7-8 | 6-7 |
| Chops (1") | 3 | 450° | 17-18 | 14-16 |
| Ham Slice | 4 | HI | 4 | 3 |
| POULTRY | | | | |
| Breast Halves, bone-in | 3 | 450° | 17-18 | 15-17 |
| SEAFOOD | | | | |
| Fish Steaks (1") | 4 | 450° | 15-16 | No Flip |
| MISCELLANEOUS | | | | |
| Hot Dogs | 4 | HI | 3-4 | 2-3 |
| Toast | 5 | HI | 1-2 | 1-2 |

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.

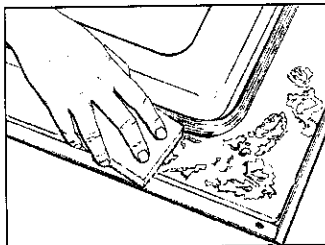
Note: Model FCE10610 is vented through the right rear coil element.

Model FCE30600 and FCE30610 are vented at the bottom of the backsplash.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the 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).
 - oven front frame.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. 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.**



- **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.

- 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 after the first cleaning. 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 38 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close and latch the door.
2. Touch **Clean Pad**.
3. Touch **Up** or **Down Arrow Pad(s)** to enter desired cleaning time.
(Light soil-2 hours; Average soil-3 hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad**.*
5. Touch **Up** or **Down Arrow Pad(s)** to enter desired stop time.*

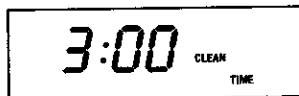
*Omit steps 4 & 5 if you wish cleaning to begin immediately.

To set oven to start cleaning immediately

1. Close and latch the oven door.
2. Touch **Clean Pad**.
Indicator Words **CLEAN TIME** will flash and Display will show “_ **HR** : _ _”.
3. Touch **Up** or **Down Arrow Pad(s)** to select cleaning time.
The first touch of an **Arrow Pad** will give you 3 hours of cleaning time. The cleaning time can be varied depending on the amount of soil. Set “2:00” for light soil or “4:00” for heavy soil.

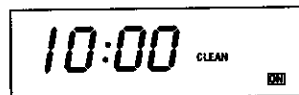
Note: If more than fifteen seconds elapse between touching **Clean Pad** and touching an **Arrow Pad**, the oven is not set and time of day will automatically return to the Display.

Example: If at 10 o'clock you selected to self-clean your oven for 3 hours, the Display will show:



Four seconds after selecting desired cleaning time the display will return to time of day and the Indicator Words **HR** and **TIME** will go off. The Indicator Word **CLEAN** will remain and **ON** will appear and cycle with the elements to maintain the clean temperature.

Example: If at 10 o'clock you selected a 3 hour clean, after four seconds the Display will show:



Note: If oven door was not latched, the word “door” will flash in the Display and a signal will beep. After the lock lever has been moved to the Lock position, repeat steps 2 and 3.

After the oven temperature is above 400°, the LOCK indicator word will appear in the Display.

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. After the LOCK light goes off, the lock lever can be moved to the left and the door opened.

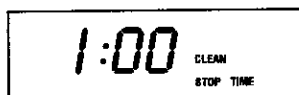
To set oven to start cleaning at a later time

1-3. Follow Steps 1-3 in previous section on page 36.

4. Touch **Stop Time Pad**.

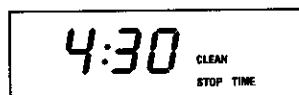
Indicator Words STOP TIME will flash in the Display. The Indicator Word CLEAN and the calculated stop time will also appear in Display.

Example: If at 10:00, you set the Clean time for 3 hours, the calculated stop time would be 1:00 and the Display would show:

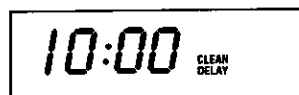


5. Touch **Up Arrow Pad** to enter new stop time. A stop time can only be accepted for later in the day.

Example: If you want the stop time to be 4:30 instead of 1:00, then touch **Up Arrow Pad** until the Display shows:



After four seconds, the Display will return to the Time of Day, thus showing:



When the oven begins to clean, the Indicator Word DELAY will go off and the Display will show the Indicator Words CLEAN and ON.

When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK will remain on until the oven has cooled down. After the LOCK light goes off, the lock lever can be moved to the left and the door opened.

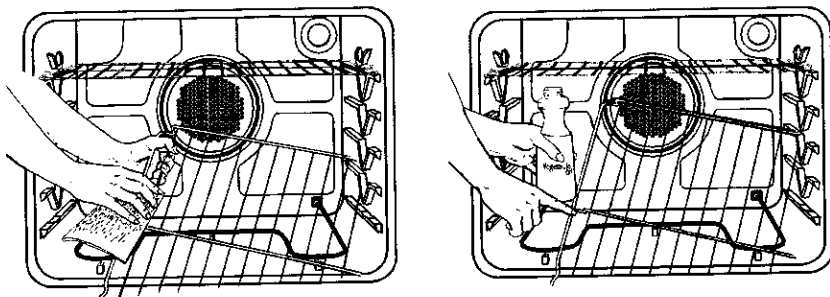
To recall cleaning time or stop time: Touch the appropriate time pad (**Clean Pad** or **Stop Time Pad**).

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

To cancel cleaning process: Touch **Cancel Off 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 and the LOCK Indicator Word to go off.

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 at the bottom of the backsplash for radiant models, or through the right rear coil element on Model FCE10610, vapors, moisture, etc. may be seen coming from this area.
- 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 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 3 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. 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.**
- **DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.**

Caring for Your Range

Cleaning Other Parts of Your Range

Before cleaning, be certain all elements are turned off and the tops of the elements are cool.

Control Panel

To prevent moisture from getting behind control panel, spray a cloth with glass cleaner. Then, wipe the panel. Do not use cleaning sprays or large amounts of soap and water directly on the panel. Do not use abrasives or sharp objects on the panel, they can damage it.

Control Knobs

The control knobs can be removed for cleaning. Wash in warm soapy water. Match the "D" shaped hole in the knob to the "D" shaft when replacing.

Glass on Oven Door Front and Backsplash

Use any suitable glass cleaner or soapy water.

Porcelain Areas

- Wash cool range with warm soapy water and rinse. Polish with a dry cloth.
- Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- NEVER WIPE OFF A WARM OR HOT PORCELAIN ENAMEL SURFACE WITH A DAMP CLOTH.

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

Coil Heating Elements - Model FCE10610

Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience when 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.

Drip Pans and Rings - Model FCE10610

To keep the like-new appearance, clean frequently and never allow anything to burn on twice. Remove soiled pans by first removing cooled heating element.

Drip Pans

- **For light to moderate soil:** Clean by wiping with soapy dishcloth or Cooktop Cleaning Creme (Part No. 20000001) and sponge or clean in dishwasher. Rinse and dry.
- **To loosen baked on soils:** Place drip pans in pan with 2 quarts of water and boil for 20 minutes. Remember, all drip pans cannot be boiled at once because element being used must have a drip pan in place.
- **For stubborn stains:** Soak with Soft Scrub with bleach for 30 minutes. Or, use Easy-Off oven cleaner and allow to sit overnight. (**CAUTION:** When using Easy-Off, avoid spraying other areas.) Rinse and Dry.

Chrome Rings

Clean after each use with warm, sudsy water. Remove any stubborn stains with a mild cleaner and a plastic puff. To prevent scratching the finish, do NOT use any abrasive cleaning agents. Rinse, dry and replace.

Note: The rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on. To prevent permanent discoloration, clean the rings after each use, avoid excessive use of **High** setting and use appropriately sized cookpots. For more information on Cookware, see pages 10-12.

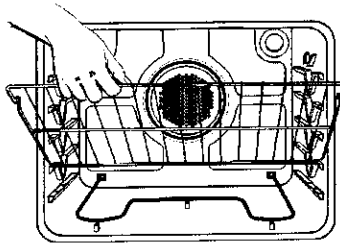
Glass-Ceramic Cooktop - Models FCE30600 & FCE30610

CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically attack the glass-ceramic surface. **Note:** Plastic objects, sugar or foods with high sugar content allowed to melt onto the cooktop can cause damage. See page 14 for cleaning instructions.

- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffy. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel or plastic wrap.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

Oven Racks

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

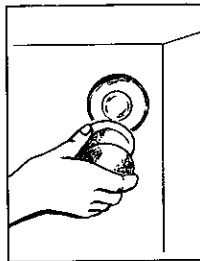


Oven Light Bulb

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 unscrew the glass light lens.
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*. A bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.

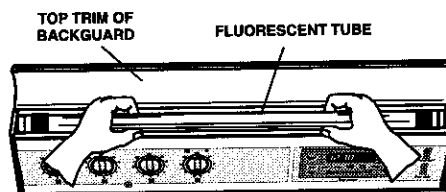


Backsplash - Panel light (Models FCE10610 & FCE30610)

Before replacing light bulb, **DISCONNECT POWER TO RANGE.**

To replace fluorescent surface light: Grasp the top trim of backsplash with thumbs under front edge and gently pull outward while lifting to release trim from catches at each end.

Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place, restore power and reset clock.

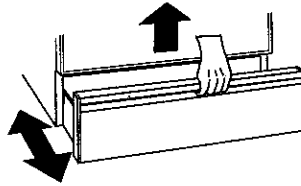


Storage Drawer

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

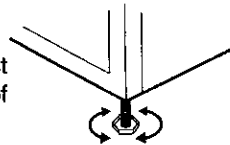
To remove: Empty drawer then pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

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



Leveling Legs

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



To prevent range from accidentally tipping, range should be secured to the floor by sliding rear leveling leg into the anti-tip bracket supplied with the range.

Adjusting Oven Temperature

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook ALL foods is too long or too short. **Do NOT** adjust the temperature if only one or two items are not baking properly.

To adjust

1. Touch the **Bake Pad**.
2. Touch and hold the **Up Arrow Pad** until 500° or higher appears in the Display.
3. Touch and hold the **Bake Pad** for 6 seconds until "00°" appears in the Display.
4. Touch the **Up** or **Down Arrow Pad(s)** to enter the desired offset temperature. (Allowable range is -35° to +35 °.) Four seconds later, the Display will return to current time of day.

Important: The oven should be adjusted only 10° and the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high repeat the procedure described above.

Service Information

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

If nothing on the 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 cooktop elements do 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 clock, indicator words, and/or lights operate but oven does not heat:

- the controls may have been 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 locked.
- check the "Clean" and "Stop" time 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 be 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. See page 42 - Adjusting Oven Temperature.

If F plus a number appears in the Display:

- these are fault codes. If a fault code appears in display and a continuous beep sounds, push the **Cancel Off Pad**. If the fault code reappears, disconnect power to the oven 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.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.

 **JENN-AIR**
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