



IMPORTANT SAFEGUARDS

Read before operating your cooktop

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Read all instructions.
2. Be sure your appliance is properly installed and grounded by a qualified technician.
3. Never use your appliance for warming or heating the room.
4. 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.
5. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
6. 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.
7. Flammable materials should not be stored near surface units.
8. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
9. The use of any accessory not recommended by Jenn-Air may cause injuries.
10. Do not use appliance for other than intended use.
11. Fuel such as charcoal briquettes is not to be used with this appliance.
12. CAUTION — Do not store items of interest to children in cabinets above cooktop—children climbing on the cooktop to reach items could be seriously injured.

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13. Do not touch grill surface or areas near the grilling surface. Heating elements may be hot even though they are dark in color. Areas near the grilling surface 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.
 14. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 15. Keep all switches “OFF” when unit is not in use.
 16. This appliance is for household use only.

— SAVE THESE INSTRUCTIONS —



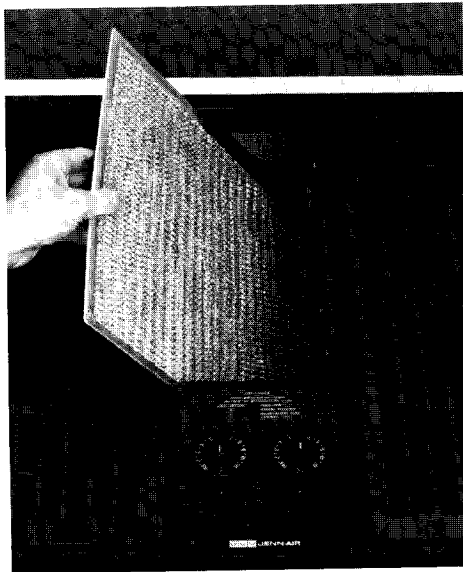
Ventilation System

Using the Ventilation System

- The ventilation system will operate *automatically* when the grill element is in use.
- To operate the ventilation system manually, turn the control knob to the fan setting.



Cleaning the Ventilation System



Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher.

Filter: Turn off ventilation system before removing. Turn filter retainer clip to remove filter. 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 cooktop, 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 filter chamber at the bottom. **DO NOT OPERATE** system without filter. If filter is flat against the fan wall, ventilation effectiveness is reduced.

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth, or sponge and mild household detergent.

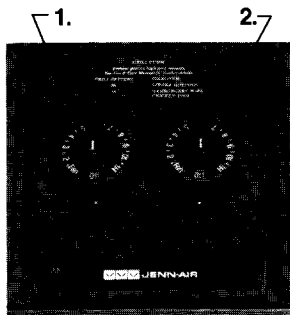


Surface Controls

The variable heat controls for the 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 whenever a control is turned to a position other than OFF.



Control Locations

Model GO206

1. Left grill element
2. Right grill element

Model GO106

1. Grill element
2. Timer

Suggested Control Settings

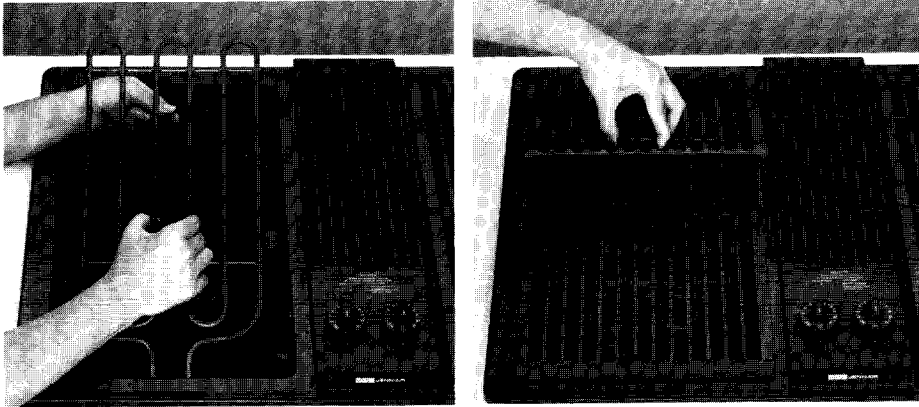
The accessory used, the amount and type of food being cooked, weather conditions, and voltage will influence the setting needed for best cooking results. The setting indicated should serve as a guide while you become familiar with your cooktop.

- Hi** Grill: Preheat for all foods, cook steak and hot dogs.
Cooker-Steamer: Bring liquids to a boil.
- 10** Grill: Cook pork chops, fish, chicken.
Griddle: Preheat and cook pancakes and french toast.
- 7-9** Griddle: Preheat and cook eggs, hamburgers, sausage, bacon, hot dogs, and grilled sandwiches.
Cooker-Steamer: Maintain steam.
- 3-6** Cooker-Steamer: Simmer.
- 2** Cooker-Steamer, Grill, Griddle: Maintain serving temperatures of foods.
- Fan** Manual control of fan.



Grilling

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



To Install Grill Components

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Lift grill element. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.
3. Lower grill element until it rests on the handles of the grill-rocks.
4. Place the black grill grates on the top of the cooktop.

To Remove Grill Components

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. Remove grill grates.
3. Lift grill element and remove grill-rocks.

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 to 10 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flame-up

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

*The times given are based on grilling in an enclosed area. If grill is located in an area with cross ventilation, cooking times will need to be increased (up to twice as long).

Grilling Tips

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



Cleaning

Control Knobs

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

Control Knob Area

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

Porcelainized Steel Cooktop

- For general daily cleaning and light soil, wash 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 a warm or hot porcelain enamel surface with a damp cloth.

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

Grill Grates

These are made from cast aluminum and 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 Element

Most soil will burn off during use.

Grill-Rocks

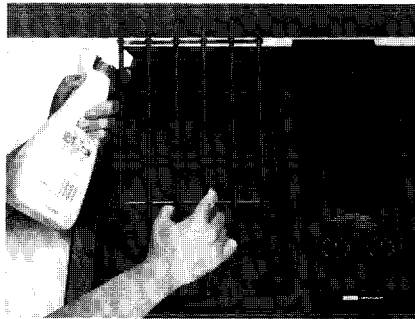
These are made from cast-iron which have been coated with porcelain enamel.

- 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.*

Porcelain Grill Basin

This area, located under the grill-rocks, should be cleaned after each heavy use of the grill. Grill element must be lifted during the cleaning process.

- 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.

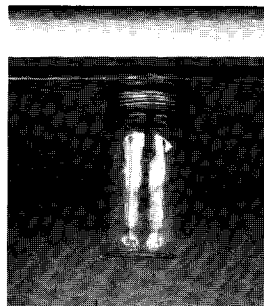


Grease Jar

NOTE: Check prior to grilling to prevent spillovers.

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

Serial Plate: DO NOT CLEAN.





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 cooktop operates:

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

If grill heating element does not get hot enough:

- controls may not be set properly.
- voltage may be low.
- excessive air movement across the grill.

If ventilation system is not capturing smoke efficiently:

- excessive air movement across the grill.
- check on cross ventilation.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats.
- wall cap may be trapped shut.
- cooktop may be improperly installed; check installation instructions.
- air filter may be improperly installed.

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.

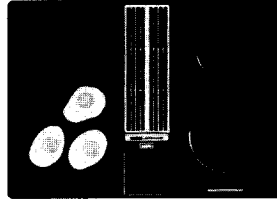
All specifications subject to change by manufacturer without notice.



Accessories

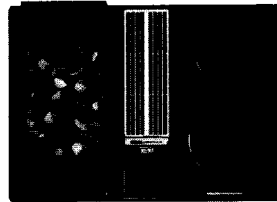
Griddle—Model A302

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.



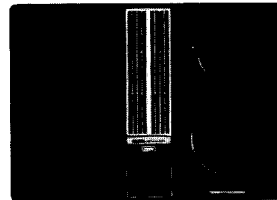
Cooker-Steamer—Model A335

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.



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.

