

1. SAFETY

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING — To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on Page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on Pages 3 & 4.
4. Install or locate this appliance in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not use outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Avoid using recycled paper products. Such products sometimes contain impurities which could ignite.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

SAVE THESE INSTRUCTIONS

SAFETY

Precautions To Avoid Possible Exposure To Excessive Microwave Energy

- a. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

REGISTRATION

Federal law requires registration of all microwave ovens. To comply with the law, please fill out the CUSTOMER REGISTRATION CARD packaged in the oven:

1. Check the model and serial numbers on the card to see that they match the numbers on the rating plate/label. Rating plate is located on the back side of Countertop model. If the numbers on the card are not the same as those on the rating plate, cross out the numbers on the card and write in the numbers as they appear on the rating plate/label.

MODEL NO.	SERIAL NO.								
CUSTOMER REGISTRATION CARD JENN-AIR MICROWAVE OVEN FILL OUT AND MAIL TODAY!									
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> JENN-AIR									
PLEASE PRINT CLEARLY									
<small>PLEASE PRINT CLEARLY</small>									
<small>TO HELP INSURE PROPER REGISTRATION PLEASE PRINT YOUR NAME AND ADDRESS CLEARLY AND LEGIBLY</small>									
<table border="1"><tr><td colspan="2">NAME</td></tr><tr><td colspan="2">ADDRESS</td></tr><tr><td>CITY</td><td>STATE ZIP CODE</td></tr><tr><td>DATE</td><td>PHONE</td></tr></table>		NAME		ADDRESS		CITY	STATE ZIP CODE	DATE	PHONE
NAME									
ADDRESS									
CITY	STATE ZIP CODE								
DATE	PHONE								

2. Mail the card. The return address is included on the reverse side of card and postage is prepaid for mailing within the United States.

If you move or are not the original owner of this oven, you must, by law, renew the registration. Send the renewal registration information to:

Data Processing Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226

Renewal Registration information must provide: a) Your name and address and b) the microwave oven's model and serial numbers.

ADDITIONAL SAFETY PRECAUTIONS

- **Do not operate the oven when empty.**
- **The removable glass tray MUST ALWAYS BE IN PLACE WHEN** oven is in use.
- **Do not lean on the oven door.** The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
- To avoid exposure to dangerous high voltage, **DO NOT REMOVE THE OUTER CASE.**

INSTALLATION

Before you install and use your new microwave oven, check it for possible concealed shipping damage. If damage has occurred, immediately report it to your authorized dealer. Do not attempt to operate the oven.

Free movement of air to and from the microwave oven is required to keep the magnetron and other electrical components cool as well as to remove moisture from the oven during cooking. Vents and intakes for air movement must be kept clean and unobstructed. Air intakes and vents are located as follows:

Air intake underneath oven. Do not remove legs or obstruct air flow beneath unit.

Air vents across top of oven. Do not cover or obstruct vent openings.

GROUNDING INSTRUCTIONS

This appliance **must** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING – **Improper use** of the grounding plug can result in a risk of electric shock.

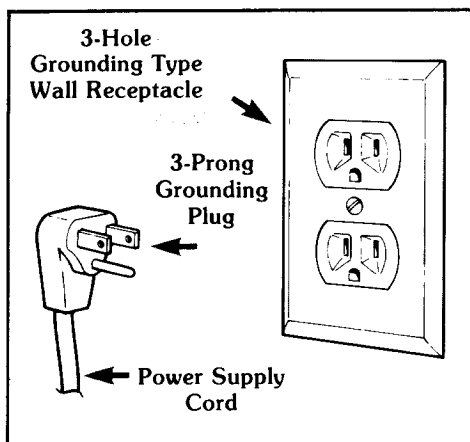
Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Use of an extension cord is not recommended, but if it is absolutely necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

SAFETY

Where an electrical wall receptacle is encountered which will accept only a two-prong plug, it is the **personal responsibility and obligation of the owner to contact a qualified electrician and have the outlet replaced with a properly grounded and polarized receptacle for a three-prong, grounding plug.** Such receptacle must also meet local electrical codes, if applicable, and/or the National Electrical Code.

If local codes permit, a temporary connection may be made to a **properly grounded and polarized, two-prong outlet using an adapter.** Note, however, that attaching the adapter grounding terminal to the outlet cover screw **will not** ground the oven unless the outlet itself is grounded through the house wiring. **Proper grounding and polarization for the use of a temporary adapter are the personal responsibility and obligation of the owner.**



CAUTION: Do not under any circumstances cut or remove the round grounding prong from the appliance plug.

IMPORTANT

The above grounding instructions **must** be followed not only for your personal protection against shock and fire hazards, but also to insure satisfactory operation of the electronic controls. In addition to proper grounding, a polarity check of outlet should be made to insure that polarity is not reversed. Improper grounding or reversed polarity can damage the electronic control or cause it to operate erratically.

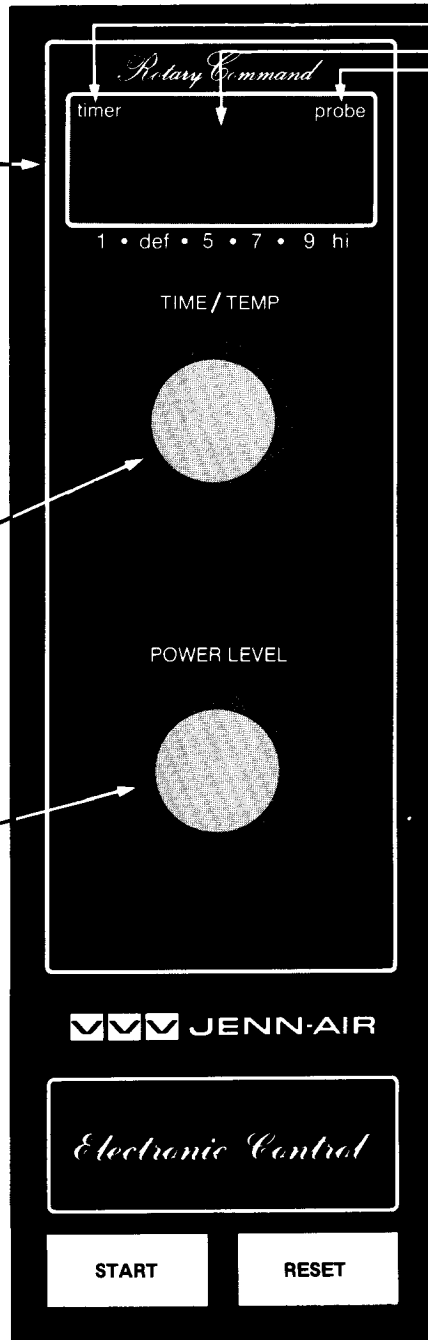
2. USE/COOKING

A. CONTROL PANEL DIAGRAM/FEATURES

DISPLAY — numbers and indicator lights are illuminated in different patterns during various uses (see referenced page/s at right.)

**Time/
Temperature
DIAL**

**Power Level/
Timer DIAL**



For Timer Use,
see page 14.

For Setting Clock,
see page 6.

For Probe Use
(Cooking by
Temperature), see
page 9.

STEP 1

Set Cooking
Time,
Temperature, or
Timer Interval,
see pages 7, 10 &
14.

STEP 2

Set Power Level
or Timer function,
see pages 8 & 14.

STEP 3

START, See page
8, item c.

RESET, Stops
and cancels any
cycle, see page
15.

USE/COOKING

B. CLOCK

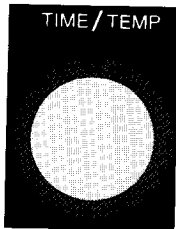
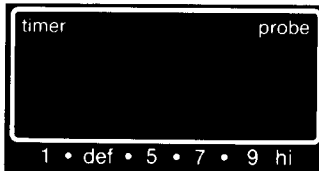
This oven has an electronic clock which will display the time-of-day any time the oven is not set for a cooking or timer operation.



START

1. To Set Clock:

- Press the START button and HOLD in for 5 seconds. An electronic beep will sound as the small triangular “clock setting” indicator (at the top, middle of the display) lights up and 12:00 appears in the display.



- Dial in the time of day using the upper Time/Temperature Knob. When the “clock setting” indicator light is illuminated, time settings change by 1 minute for each click in turning the Time/Temperature dial.
- Next, press the START button again and the clock will start. The “clock setting” indicator light goes off as a second beep sounds. The time of day (or **clock time**) will always be displayed whenever the microwave oven is **not** set for a time or temperature cooking operation or for timer use.



Example: Clock set for 11:15

2. Resetting clock:

If the oven is unplugged or a power outage occurs, the **clock time** will have to be reset following the above steps.

NOTE: The **clock time** display is always read in hours and minutes and **never** includes power level or timer indicator light/s. If power level indicator light/s are illuminated, the numbers displayed are **not** the time of day. When a cooking or timing cycle is completed, the display automatically returns to **clock time**.

C. TIMED COOKING

1. Basic Instructions

- a. Place food in oven and close door.
- b. Set desired cooking time. (upper dial)
- c. Set desired power level. (lower dial)
- d. Press START button.

2. Detailed Operation

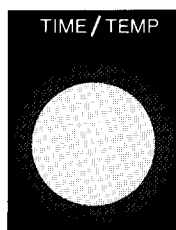
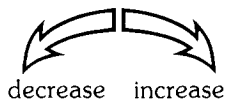
- a. In setting **cooking time**, the time displayed is always read in minutes and seconds. It increases or decreases with each small click of the upper, Time/Temperature dial. Turn the dial to the **right (clockwise)** to increase or to the **left (counterclockwise)** to decrease:

Display changes by

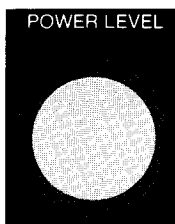
5 seconds from	0 seconds	to 2 minutes
	(00:00)	(02:00)
10 seconds from	2 minutes	to 10 minutes
	(02:00)	(10:00)
30 seconds from	10 minutes	to 20 minutes
	(10:00)	(20:00)
1 minute from	20 minutes	to 99 minutes
	(20:00)	(99:00)

Remember, **cooking time** settings are always in minutes and seconds (unlike **clock time**). Display **must** always include at least one illuminated power level indicator light for cooking. As soon as the Temperature/Time dial is turned **to the right (clockwise)**, the display changes to cooking time and power level indicator light/s illuminate. Note that turning the Temperature/Time dial to the left (counterclockwise) initially will **not** change the displayed **clock time**.

- b. The power level indicator light/s illuminate when cooking time is displayed according to the position of the lower (Power Level/Timer) dial. If, for example, previous use of the oven was at full power (lower dial set fully to the right—clockwise) all of the power level indicator lights illuminate upon setting the cooking time. Or, if the previous use of the control was for interval timing only (0 power level), the small triangular timer indicator light illuminates upon setting cooking time. So, you should always set power level unless the last level used is acceptable.

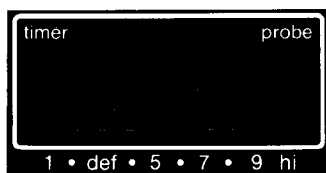


USE/COOKING



b. **To set power level:**

Turn the lower (Power Level/Timer) dial to the desired power level. The power level indicator lights provide a visual bar graph. Power level may be changed at any point during a cooking cycle.



Note: Turning the lower (Power Level/Timer) dial when the display shows **clock time** (or is **not** set for cooking) does **not** affect the power level indicator lights.

Power Level	Power %
1	10%
•	20%
def	defrost
•	40%
5	50%
•	60%
7	70%
•	80%
9	90%
hi	100% (full)
	TIMER(0%)
	(See Item G, page 14)

See Item E, page 12, for suggested power level uses and some additional information on power level selection.

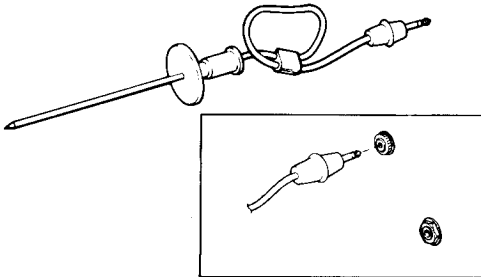
- c. With food placed in oven and door closed, press **START** button and cooking begins. The oven light automatically turns on when cooking starts and will remain on until the cooking cycle is completed. A short beep signals the end of the cooking time.

Note also that the oven light comes on any time the door is opened and goes off when the door is closed. If the door is not securely closed, the oven light remains on even though the oven is not being operated. The oven light does not come on during a timer cycle.

D. TEMPERATURE (PROBE) COOKING

1. Basic Instructions

- a. Insert Probe (sharp tip) into food.
- b. Place food in oven and insert probe (plug end) into receptacle.
- c. Set desired cooking temperature. (upper dial)
- d. Set desired power level. (lower dial)
- e. Press START button.



Note: Be sure to use the upper, rear receptacle if your model is equipped with accessory receptacle. Probe plug will not fit the lower, front, accessory receptacle.

2. Detailed Operation

Use of the probe allows cooking by temperature and can take uncertainty out of microwave cooking times, particularly if you have limited experience with microwave cooking times for some foods. The probe automatically monitors the internal temperature of food and turns the oven off or goes into a HOLD operation [see (2), page 11] when food reaches the desired temperature.

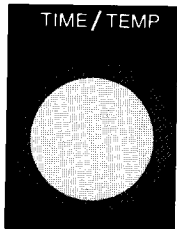
The probe can be used when cooking, reheating or warming foods at any of the power level settings.

a. Probe Placement

- (1) The first 1/2 inch of the sharp tip of the probe contains the temperature sensor. The probe should always be inserted into solid foods with this tip located as close to the center of the food as possible. For roasts or whole poultry, the probe's sharp tip should be placed into the thickest part of meat away from fatty portions and not touching any bone.
- (2) It is usually better to place the sensor tip of the probe in food before inserting its plug end into the receptacle located in the right hand oven wall. When the probe is plugged into the receptacle, the display automatically changes to the lowest or **minimum** temperature setting, 100°F. With the probe in place, the display will always show the degree (°) symbol and the letter F for Fahrenheit.



USE / COOKING



b. Setting Temperature

After probe is properly positioned in the food and plugged into its receptacle, the desired temperature is set by turning the upper dial (Time/Temperature). Displayed temperature increases or decreases by 5°F for each click when turning the dial.

The **maximum** temperature setting is 195°F. The probe must be in place before a temperature can be set. (See below [d.] for differences in operations with temperature settings **below** 140°F and at 140°F or above.)

See Suggested Probe Temperature Setting Chart, item 4, page 12.

c. Setting Power Level

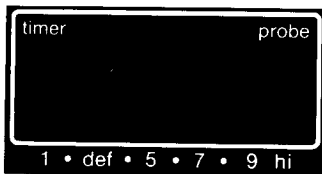
Power level is set in the same manner as described for timed cooking, Item C.2.b., page 8.

NOTE: As with timed cooking, one or more of the 10 power level indicator lights **must** be illuminated for cooking to take place. However, unlike timed cooking, the triangular, timer indicator light will **not** illuminate at the “zero power level” because the display is locked into temperature (°F) readings only when the probe is plugged in. So, be sure in using the probe (cooking by temperature) that power level lights are illuminated, or no cooking will occur.

The power level may be changed at any point during a temperature cooking cycle. Also see Item E, page 12, for additional information on power level selection.

d. Probe Operations

- (1) **For temperature settings below 140°F:** with probe properly placed, food in oven, desired end temperature and power level set, press START button and cooking begins. Depending on the initial temperature of the food, display will show actual internal temperature (**not** applicable to setting) or - 95°F, indicating that food temperature is below the minimum set temperature (100°F).

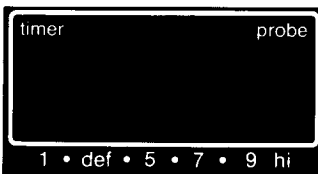


As food reaches the desired, preset temperature, the display goes blank and an electronic beep signals the end of cooking. Note that the last temperature displayed before the beep will always be 5°F **below** the desired preset temperature. As the 3-second beep ends, the desired preset temperature reappears and will remain in the display until the probe is unplugged from its receptacle.

(2) **For temperature settings of 140°F and above:**

The operation of the oven is the same as described above up to the end of the 3-second beep which signals the end of cooking. For desired, preset temperature of 140°F or higher the probe “Hold” feature operates automatically: at the end of the 3-second beep, “Hold” will appear in the display and the oven will automatically cycle off and then on (for short intervals) to keep food at the desired, preset temperature.

This “Hold” operation will continue until you turn the oven off. For best results, generally, foods should not be kept in a “Hold” operation for more than an hour. Note that the temperature setting cannot be changed after “Hold” appears in the display.



3. Probe Handling, Precautions and Suggestions
- a. To prevent harm to the oven, **do not leave the temperature probe in a dry utensil or operate the oven when probe is in a dry utensil.**
 - b. After cooking is completed remove the probe from its receptacle. Then use a potholder to remove the probe from the food since the probe itself may be hot.
 - c. Clean the probe in warm soapy water. Do **not** clean it in dishwasher.
 - d. Do **not** store the probe in the oven when it is not in use.
 - e. Do not defrost with the probe. It should be used only for cooking.
 - f. Do not use the probe for conventional cooking or in any other appliance. It was designed for use in this microwave oven only.

USE/COOKING

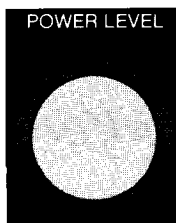
4. Suggested Temperature Settings for Probe Cooking

Temperature Setting	Some Suggested Use/s
100-105°	Warming baby food (stir and test before serving), dips, baked goods and precooked ham.
110-115°	Warming sandwiches, spreads and liquid for yeast bread (using traditional breadmaking method.)
120-125°	Reheating pancakes, waffles, French toast and pudding; cooking beef to rare doneness; heating liquid for yeast bread (using rapidmix breadmaking method.)
130-135°	Heating cheese-based dips; for rare or medium doneness of sliced meats; reheating precooked meats other than ham; warming syrups or ice cream toppings.
140-145°	Heating milk-based soups, sauces or beverages, cooking beef to medium doneness; warming leftovers containing critical or delicate ingredients.
150-155°	Heating canned vegetables, leftovers, individual meal plates (do not use aluminum TV dinner tray when cooking with temperature probe); to reheat well done meats, pasta and rice dishes; for cooking beef to well done.
160-165°	Heating water-based soups, sauces and beverages; heating main dishes or casseroles, fruit dishes and gravy; cooking ground beef dishes such as chili, meatloaf or stuffed green peppers; cooking veal or lamb to medium doneness.
170-175°	Cooking poultry, pork, fresh ham, veal and game to well done.
180-185°	Cooking lamb, ground pork or ham-based dishes to well done.
190-195°	Heating water for gelatin dishes, scalding milk.

E. POWER LEVEL

The Power Level/Timer Dial, as described on page 8, Item C.2.b., is used to set or change power level. The Power Level Settings provide a choice of cooking speeds. At **hi** or full power the magnetron is on 100% of the time. As power level is reduced the magnetron cycles on for shorter periods of time and is off for longer periods.

As with conventional cooking, different cooking rates are used for different foods, recipes or cooking methods. Since microwave cooking is much faster than conventional cooking methods, changes in power level settings take effect quickly.



For example, in cooking a sauce in the microwave oven at **hi** or full power, boiling starts quickly and within a relatively short time the sauce could boil over, but by turning power level down, the boiling can be quickly reduced. Since power level affects cooking speed, remember that you may need to increase cooking time to some extent as power level is reduced.

The power level may be changed at any time during cooking by turning the Power Level/Timer knob. Note again that no cooking can take place unless at least one of the power level indicator lights is lit; with timer indicator light illuminated or no power level indicator lights illuminated, power level is at zero.

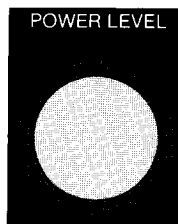
The following chart will provide you with some suggested uses of different power levels:

Power Level	Power %	Suggested Uses
1	10	Keeping food/s warm or taking chill off refrigerated foods before serving.
•(2)	20	Softening cheese, butter or chocolate.
def(3)	30 defrost	Defrosting (See item F., page 14), tenderizing tougher cuts of meat in liquid, or cooking dried beans, lentils, or peas in water; for second stage* cooking of beef roasts.
•(4)	40	Stewing or developing flavor in main dishes, soups or sauces; cooking rice or pasta (after water is boiling).
5	50	Reheating larger amounts of leftovers; for second stage* cooking of pork roasts.
•(6)	60	Reheating leftovers or for cooking recipes using precooked or canned ingredients.
7	70	For cakes, quick breads and muffins.
•(8)	80	For whole poultry, cheese and egg dishes; cooking certain seafoods (clams, oysters or scallops.)
9	90	Sauteing vegetables.
hi	100 full	For quick reheating (observe closely to avoid overcooking) or generally for quickest cooking; first stage* (10 minutes) for beef and pork roasts.

*American Meat Board recommendation: for best results in cooking roasts use two cooking stages: 1st stage, 10 minutes at **hi**; 2nd stage, to completion at reduced power level **3** for beef and **5** for pork. Also refer to item 4, page 12, Suggested Temperature Settings for Probe Cooking.

2. USE/COOKING

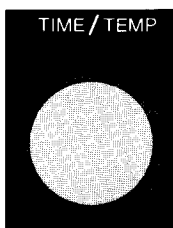
F. DEFROSTING



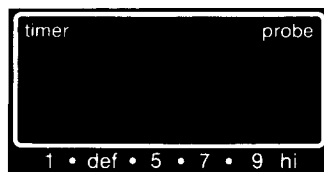
The defrost setting is marked by the small triangle between power levels **2** and **4** on the power level scale. To defrost, turn the Power Level dial until the 3 indicator lights, above and to the left of the defrost (triangle) position, are illuminated. This setting is the optimum setting for defrosting most frozen foods as quickly as possible while minimizing the chance that food will begin to cook. Refer to cookbook for special defrosting techniques and alternate defrost settings, suggestions and handling procedures.



G. TIMER



The oven control allows for timing any interval up to 99 minutes by turning the Power Level/Timer dial to the extreme left (counterclockwise) to the Timer position. At this point the small triangular timer indicator light at the top left of display is illuminated. Next simply dial in the desired time interval (as described for setting timed cooking) with the upper, Time/Temperature dial.



NOTE: The Timer setting is always distinguished by illumination of the Timer indicator light. No cooking takes place during a Timer cycle. The oven light, fan and power (magnetron) are locked out and cannot come on as long as the timer indicator light is illuminated **at the beginning** of a timer cycle.

However, if a timed cooking cycle is started and the power level is **then** turned down until the triangular timer indicator light comes on, the oven light will stay on, the fan will continue to run and the power level may be turned up again to continue cooking.

Remember: the timer **cannot** be used when the probe is plugged into its receptacle since this locks out time, allowing temperature display only.

When using the timer, opening the door will interrupt the timer countdown. To restart the timer, close the door and press the START button.

H. RESET BUTTON



RESET

Any operation may be cancelled at anytime by pressing the RESET button. If the RESET button is pressed during an operating cycle, the cycle is stopped and the display automatically returns to a **clock time** or time-of-day display or to the original 100°F if probe is in place.

The RESET button should **not** be used to momentarily interrupt an operation but only to cancel it. Pressing the RESET button will **always** stop and cancel the current operation.

I. INTERRUPTING A CYCLE

For checking progress, stirring, turning, or handling food, interrupt the cycle by simply opening the door. The remaining cooking time continues to be displayed while the door is open, or if the probe is in place, the original set temperature is displayed. The cycle may be changed while the door is opened by simply dialing a new setting. When ready to continue the cycle, close the door and press the START button.

J. CHANGING SETTINGS

1. For **Timed Cooking Cycle**—A change may be made during a cycle, without interrupting cooking, or after interrupting cooking, by opening the oven door. Simply dial in a different time, either longer or shorter. If cycle is **not** interrupted, the new cooking time countdown will start immediately when you stop turning the dial. If you interrupt the cycle (by opening the door) you must press the START button after closing the door again to continue cooking.
2. **Temperature (Probe) Cycle**—A change cannot be made during operation of temperature (probe) cycle. By turning the upper dial, during operation you may recall the current temperature setting for 3 seconds, but the display will automatically return to the actual temperature after 3 seconds. Further turning of the dial during an operating cycle will have no effect on the temperature setting. You **must** open the door before making a temperature change. To change a temperature setting, after opening door, simply turn the upper dial to increase or decrease the original temperature setting. To continue cooking, close the door and press the START button again.

3. CARE / CLEANING

One of the major conveniences of your microwave oven is its ease of cleaning. Since the oven interior remains cool during many cooking operations, soil will not bake on the oven walls. Foods that spatter during cooking can be covered with paper towels to prevent soiling oven interior.

Clean the oven interior with a solution of mild dishwashing detergent and water, rinse and dry. To loosen soil that has dried on oven walls, place a cup of water in the oven and allow it to boil for several minutes, then wash with soapy water, rinse and dry. The glass shelf can be removed from the oven and cleaned at the sink. Always place the side of glass shelf with two supports at the front of the oven. Be sure to replace the shelf after cleaning. **DO NOT OPERATE THE OVEN IF THE GLASS SHELF IS NOT IN PLACE.**

DO NOT ALLOW SOIL TO BUILD UP AROUND THE DOOR SEAL.

Clean the exterior of the oven with a mild detergent and water or a liquid cleaner. To prevent scratching of the finish, never use harsh or abrasive cleaning agents on any surface of the oven.

Do not lean on the oven door while cleaning the oven.

4. SERVICE

A. HOW TO CHANGE THE OVEN LIGHT BULB

Be sure to disconnect power to the oven before replacing the oven light bulb. Access to the bulb is located through the back side of the unit. Remove the screw that holds the access cover plate in place. Then remove the cover plate. Replace bulb with a 40 watt incandescent appliance bulb. Replace access cover plate and connect power to the oven. It will be necessary to reset the **Clock Time**. See instructions on page 6.

B. USER SERVICE CHECKS

If your microwave oven should become inoperative, check the following **before you call a serviceman**:

1. Does the oven light operate? Check to see if bulb needs to be replaced.
2. Does the oven operate? Check to see if:
 - a. the power cord is securely plugged into the wall outlet.
 - b. the house fuse or circuit breaker is blown or tripped; also, on Model W204 depress circuit breaker reset switch located in left hand corner of lower oven control panel. If circuit breaker continues to trip, call authorized service contractor as this indicates an electrical problem.
 - c. the oven door is securely closed.
 - d. the oven is correctly set.

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- e. the air vents are blocked. (Oven may overheat and turn off if the air vents are blocked. Allow oven to cool one hour, then restart oven. If oven does not operate after one hour, service will be required.)
3. Does food take longer to cook than suggested times given in the cookbook? Voltage in your area may have fluctuated below the normal operating voltage range. This is referred to as a “brownout.” If the oven is operating on the same circuit with another appliance, cooking times can be affected when both units are on at the same time.
- Cooking times will also be affected if the glass shelf is not in place.
- If larger amounts of food are placed in the oven than called for in the recipe, the cooking time will be affected.

If a problem still exists, **do not attempt to service the oven yourself.**

C. AUTHORIZED SERVICE

If You Need Service

- call the authorized Jenn-Air Service Contractor listed in the Yellow Pages or the dealer from whom your appliance was purchased.
- 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 information, warranty service term, and parts list information are available from the Jenn-Air Company to any qualified appliance service contractor requesting it.

All specifications subject to change by manufacturer without notice.