

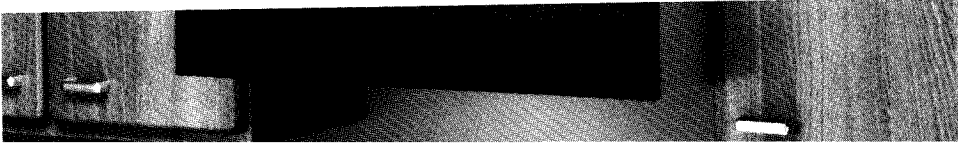
**JENN-AIR**



Use and Care Manual

**Updraft Convertible  
Grill-Range**

MODEL SU110





# **SAFETY PRECAUTIONS**

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## **Read before operating your range**

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

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.

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6. Flammable materials should not be stored in an oven or near surface units.
  7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
  8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
  9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
  10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
  11. On conventional element ranges make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
  12. Do not use aluminum foil to line surface unit drip pans, grill basin or oven bottom. Installation of these liners may result in an electric shock or fire hazard.
  13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots are suitable for range top surface without breaking due to the sudden change in temperature. Use only such cookware as you know have been approved for this purpose.
  14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
  15. Do not soak or immerse removable heating elements in water.
  16. CAUTION — Do not store items of interest to children in cabinets above a range or on the backguard of a range — children climbing on the range to reach items could be seriously injured.
  17. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heat-

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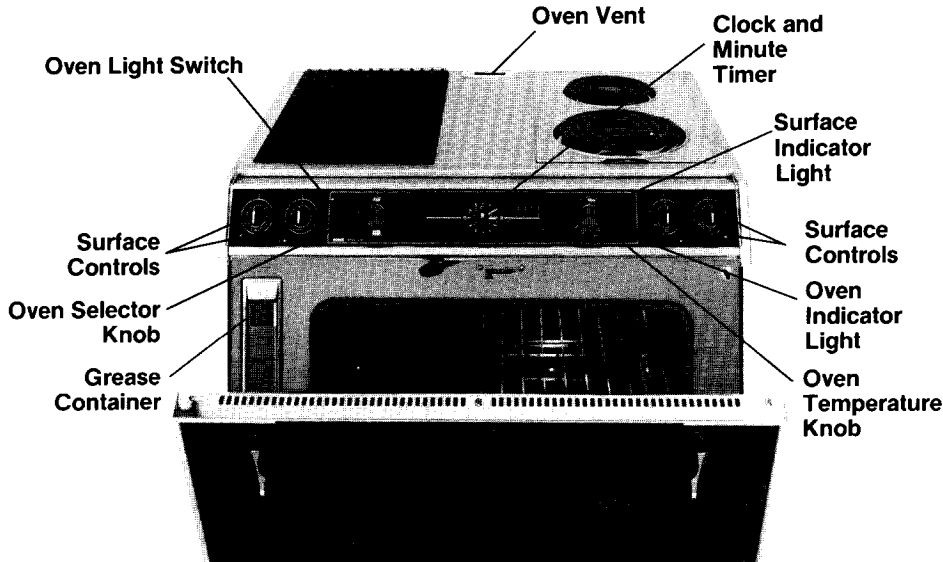
ing elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns —among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.

18. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
19. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
20. Keep oven vent ducts unobstructed.
21. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
22. Clean only parts listed in this manual and use procedures recommended.
23. 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.
24. 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.
25. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
26. Keep all switches “OFF” when unit is not in use.
27. High performance range hood must be operated in conjunction with grill.



# Cooktop and Grill Operation

## Cooktop and Grill Controls



### Surface Indicator Light

- Will glow when a surface unit is on. (See page 8.)

### Surface Controls

- Use to provide variable heat to cooktop heating elements or grill element. (See page 8.)

### Clock and Minute Timer

- Features time of day and MINUTE TIMER. (See page 18.)

### Grease Container

- Collects grease when grilling or using other accessories; or spillovers when using conventional coil cartridge. (See page 14.)

**NOTE:** For information on oven controls, see page 17.

## Cast Iron Solid Elements - Model SCE4320

The body of the solid element is made of high strength cast iron. The red lacquer dot and saturn ring on the elements will eventually disappear after the element has been used or after it is scoured. The cast iron will also lose its dark luster over a period of time. (See instructions below for restoring cast iron.) These changes will not affect the solid element's performance or durability.

- For normal cleaning, wipe the element with a damp cloth. Heat element on a medium setting for a few minutes until completely dry.
- For light soil, use powdered cleansers such as Bon-Ami, Bar Keepers Friend, or soft scrubbing cleansers. Rinse thoroughly. Heat element on a medium setting until completely dry.
- For heavy soil, use soapy scouring pads such as S.O.S. or Brillo, a scouring pad such as Scotch-Brite, or a brush with scouring powders. To facilitate the cleaning process, first warm the element on a low setting. Rinse thoroughly after cleaning. Heat element on a medium setting until completely dry.
- For routine maintenance and to restore the cast iron, use Collo Electrol (Jenn-Air Model A911 or Part No. 712190) or salt-free vegetable oil. Apply the Collo Electrol by following package instructions. When the element is cool, use a clean cloth to remove excess polish. A *very thin* coat of salt-free vegetable oil will also restore the appearance of the cast iron. Apply with paper towel to a lukewarm element, wipe off excess, and heat on a medium setting to cure. If too much oil is used, the surface can become tacky. If this happens, use procedures recommended for cleaning heavy soil.
- Remove any food spills and splatters from elements as soon as possible with a damp cloth. Dry thoroughly.

## Glass Cooktop - Model SCE4320

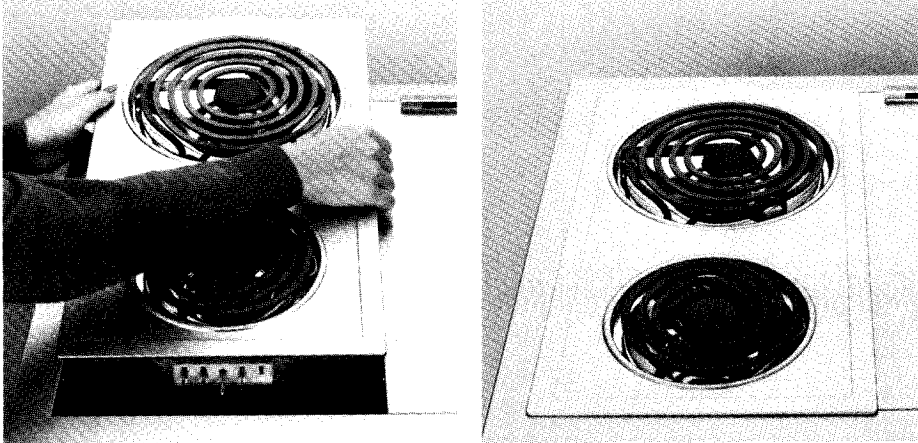
The tempered glass cooktop will withstand temperature changes while cooking. Although impact resistant, treat this glass cooktop with the same care you would any glass material.

- Clean glass cooktop after surface has cooled.
- For normal daily cleaning, wipe with a damp sponge or cloth. Use glass cleaners such as Windex to remove smudges and stains. Buff with a clean dry cloth or paper towel.
- For more difficult to remove food stains, use non-abrasive soft cleansers such as Shiny Sinks, Soft Scrub, Bon-Ami, or dishwashing liquids such as Ivory or Joy or a paste of water and baking soda. Rinse and dry thoroughly; buff with clean dry cloth or paper towel.
- Do not use any cleaners not recommended for use on glass.



# Using Cooktop Cartridges

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



## To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 14 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the range.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the range top until it is flush with the surface. Your range is now ready to use.

## To Remove Cartridges

1. Control knobs must be in the OFF position and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the range top by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.
4. A storage tray, Model A350, is available and can be used for storing a cartridge (except the induction cartridge).
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or mar the surface.

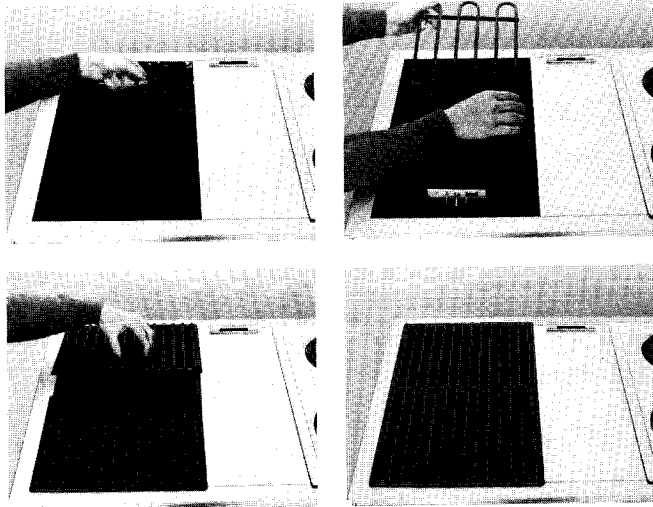
## Home Canning

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



# Grilling

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



## To Install Grill – Left Side Only

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

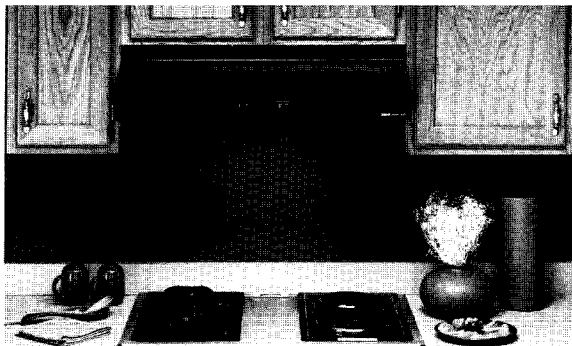
## To Remove Grill

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

## Installing Other Accessories

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

## Using the Grill



- **HIGH PERFORMANCE RANGE HOOD MUST BE USED IN CONJUNCTION WITH THE GRILL ELEMENT.**
- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a non-stick coating.
- Preheat grill on HI setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- A cooling fan can be heard whenever the grill element is on.
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- Allowing *excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

### **Should excess grease cause sustained flame-up**

1. Immediately turn grill heat control switch to OFF position.
2. Remove 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	10 HI HI	6 to 10 minutes 6 to 12 minutes 8 to 18 minutes	Turn after 3 to 5 minutes. Turn after 3 to 6 minutes. Turn after 4 to 9 minutes.
Steak (1 - 1½") Rare Medium Well	HI HI HI	10 to 18 minutes 14 to 26 minutes 20 to 32 minutes	Turn after 5 to 9 minutes. Turn after 7 to 13 minutes. Turn after 10 to 16 minutes.
Hamburgers (½ - ¾")	10	14 to 24 minutes	Turn after half the time.
Pork Chops Fully-cooked	9	35 to 40 minutes	Turn occasionally.
Smoked Pork Chops	10	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	9	10 to 15 minutes	Turn once.
Pork Ribs	9	50 to 60 minutes	Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked Sausages Hot Dogs, Brats, Polish	9 10	10 to 15 minutes 15 to 20 minutes	Turn once. Turn occasionally.
Fresh Sausage Links Patties (3-inch diameter)	9 9 9	15 to 20 minutes 15 to 18 minutes 25 to 30 minutes	Turn occasionally. Turn after half the time. Pierce casing with a fork. Turn once.
Italian Sausage	9		
Lamb Chops	9	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces: Bone-in Boneless Breasts	9 9	55 to 70 minutes 30 to 35 minutes	Turn occasionally. Start skin side down, turn occasionally.
Wings	9	30 to 40 minutes	Turn frequently. Brush with marinade or glaze during last 5 minutes.
Cornish Hen (halved)	10	40 to 50 minutes	Turn occasionally.
Fish Small, Whole (1½") Salmon Steaks (1") Fillets (½") (with skin on)	9 9 9	30 to 35 minutes 28 to 33 minutes 15 to 20 minutes	Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time.
Lobster Tails	HI	30 to 35 minutes	Baste with butter. Turn occasionally.
Shrimp (skewered)	9	10 to 15 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog, Hamburger Buns	HI HI	3 to 4 minutes 1 minute	Turn after half the time.

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

## Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors over charcoal can now be prepared indoors with less fuss and great flavor.

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

- Be sure to follow directions on page 11 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill-rocks and will create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

# Cleaning the Grill

**Grill Grates:** These are made from cast aluminum which have been anodized. This coating will fade with use.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in the self-cleaning oven or use oven cleaners on the grates.*

**Grill-Rocks:** These are made from cast-iron which have been coated with porcelain enamel.

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

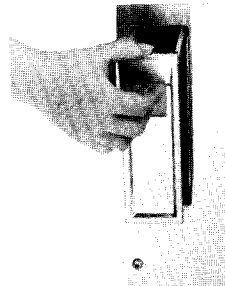
**Grill Element:** Follow instructions on page 10 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with soapy S.O.S. pad. Dry thoroughly before reinserting in the range.

**Porcelain Drain Pan:** This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

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

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

- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. May be washed in dishwasher.
- A metal drain tube leads from the right porcelain drain pan to the grease container.





# Cleaning Other Parts of Your Range

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

**Clock Control Surface:** Wipe with paper towels dampened with soapy water or glass cleaner. *Do not scrub with S.O.S. pads or abrasive cleansers.*

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

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

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

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. CAUTION: When using Easy-Off, avoid spraying areas other than the stainless steel such as the control knob area, areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain grill basin area.



# Griddle

## To Use

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

## Cleaning

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

**Griddle Guide** Preheat 5 minutes at specified setting.

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

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

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



# Oven Operation

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## Oven Controls (pictured on page 7)

### Selector Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMPERATURE knob to desired setting.

### The settings are:

- |       |   |
|-------|---|
| OFF   | The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use. |
| BAKE  | Use for baking or roasting. (See pages 20-23.)  |
| BROIL | Use for top browning or oven broiling of foods. (See pages 24-25.)  |

### Temperature Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the SELECTOR knob.

### Oven Indicator Light

- Indicates when oven is turned to an operating position. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

### Oven Light Switch

- The oven light may be turned on by pushing the light switch.

# Clock Control

## To Set Clock

Push in clock knob and turn in either direction to correct time. *Reset MINUTE TIMER to OFF position.*

## Minute Timer

This interval timer reminds you when any cooking period, up to 60 minutes, has expired. Simply turn pointer to number of minutes desired. Do not push knob in as this will reset the clock. At the end of the selected period, the timer will sound. Turn to OFF position to discontinue signal.

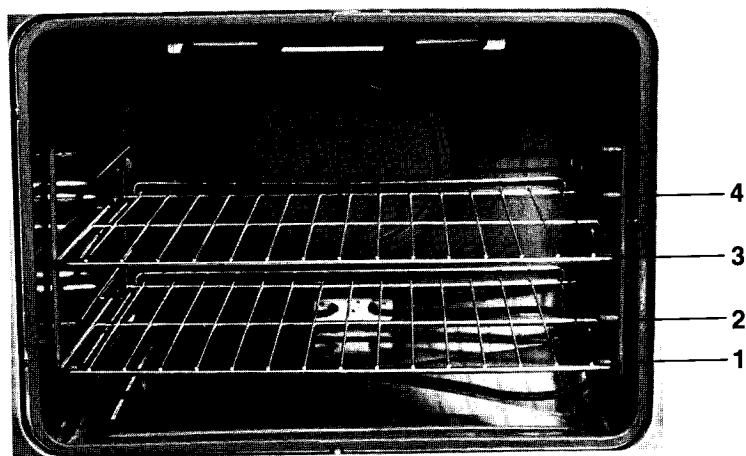
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# Oven Operation Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. Turn SELECTOR knob to BAKE setting. When the OVEN INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMPERATURE and SELECTOR knobs to OFF position.

# Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. Refer to charts in the baking and roasting sections for recommendations for specific foods.



## **Use Rack Position #1 for:**

Roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, loaves of bread.

## **Use Rack Position #2 for:**

Roasting small cuts of meat, large casseroles, loaves of bread, cakes (in either tube, bundt or layer pans).

## **Use Rack Position #3 for:**

Most baked goods on cookie sheet or jelly roll pan, frozen convenience foods.

## **Use Rack Position #4 for:**

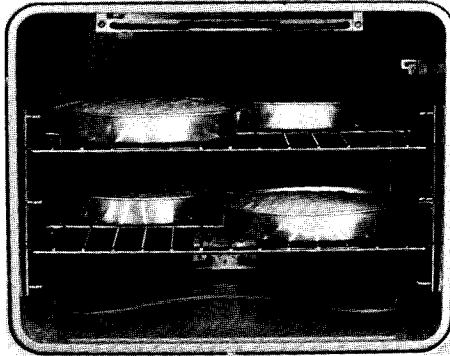
Most broiling.

## **Use Rack Position #2 and #4 for:**

Two rack baking of cookies, layer cakes, biscuits.

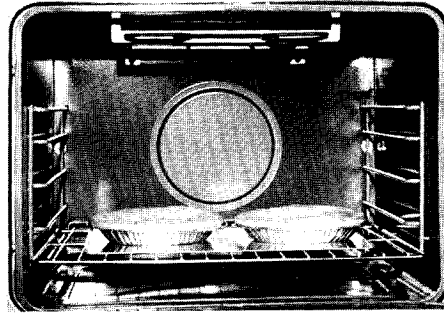
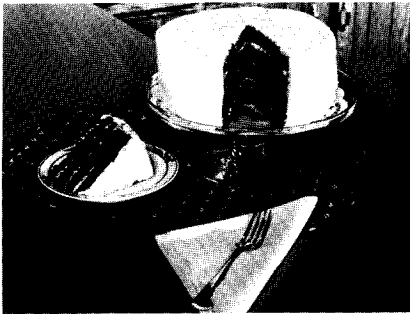


# Baking



## 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 6 to 8 minutes; place food in oven after OVEN INDICATOR LIGHT cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on pages 19 and 21.
- Allow about 1 to 1½ inches of space between the oven side walls and utensils to allow proper air circulation.
- When baking foods in more than one utensil, place them on opposite corners of the rack. *Stagger utensils* when baking on two racks so that one utensil does not shield another unless shielding is intended. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking utensils and the size recommended in the recipe.
- Dull, dark, enameled or glass utensils will generally produce a brown, crisp crust. Shiny metal utensils 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.



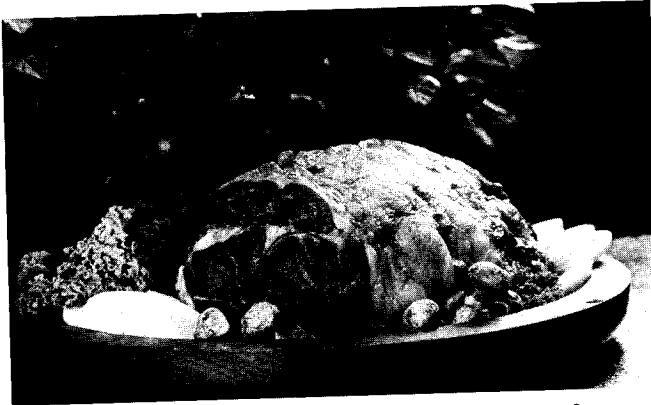
## Baking Chart

Product and Type	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time*
<b>CAKE</b>				
Yellow - 2 layers	9"	2 or 3	350°	30-35
White - 2 layers	9"	2 or 3	350°	25-30
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1 or 2	350°	35-45
Angel Food	tube	1 or 2	375°	30-40
Pound Cake	loaf	2	325°	40-50
Snacking Cake	8x8"	2	375°	30-35
Cupcakes		3	350°	15-20
Sheet Cake	15x10"	3	350°	20-25
<b>PIES</b>				
Two Crust				
Fruit, fresh	9"	2	400°-425°	35-55
Fruit, frozen	9"	1	400°-425°	45-60
One Crust				
Custard, fresh	9"	3	350°	35-40
Custard, frozen	9"	1	375°	60-65
Pie Shell	9"	2	425°-450°	8-12
<b>COOKIES</b>				
Chocolate Chip		3	350°-375°	8-12
Peanut Butter		3	350°-375°	8-12
Sugar		3	350°-375°	8-12
Brownies	8x8"	2	350°	30-40
<b>BREADS, YEAST</b>				
Loaf	loaf	1 or 2	375°	30-40
Rolls		3	375°-400°	15-20
<b>BREADS, QUICK</b>				
Loaf, Nut, Fruit	loaf	2	350°	60-75
Gingerbread	9x9"	2	350°	40
Cornbread	8x8"	2	400°-450°	15-30
Cornbread Muffins		3	400°	10-20
Biscuits		3	400°-425°	10-20
Muffins		3	400°	15-25

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



# 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 utensil.
- 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.
- 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.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- 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.
- A stuffed turkey will require an extra 30-60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not listed on page 23.

## Roasting Chart (Thawed Meats Only)

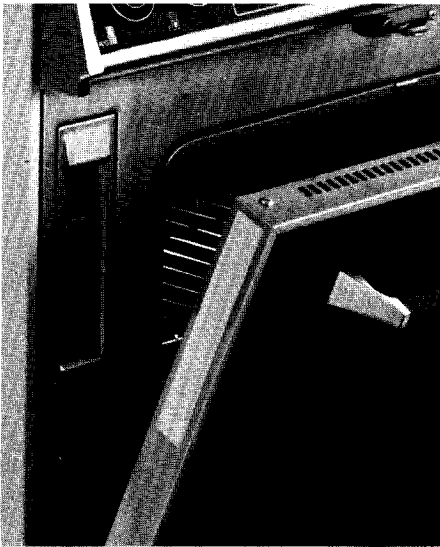
Variety and Cut of Meat	Approximate Weight (pounds)	Oven Temperature (not preheated) °F	Internal Temperature of Meat — End of Roasting Time °F	Approximate Roasting Time (minutes per pound)
<b>BEEF</b>				
Rib Roast (outside down)	4 to 8	325°	140° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6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



# Broiling

The broil element provides flexibility for broiling foods.

We recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.



## To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 (second from the top) is usually recommended unless otherwise stated.
2. Turn SELECTOR knob to BROIL setting.
3. Turn TEMPERATURE knob to 550°F (until knob comes to a complete stop).
4. Place food on roasting pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

## 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.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

<b>BROILING CHART</b> (BROIL, 550°F, PREHEATED)			
<b>FOODS</b>	<b>Rack Position</b>	<b>Approximate Minutes/Side</b>	
		<b>1st Side</b>	<b>2nd Side</b>
<b>BEEF</b>			
Steak (1")	4		
Rare		3	3
Medium		4	4
Well		5	5
Hamburgers (¾")	4		
Rare		3	2
Medium		4	2
Well		4	3
<b>PORK</b>			
Bacon	4	5	(no turning)
Chops (½")	4	8	3
Chops (1")	3	9	8
Ham Steak	4	3	2
Sausage Links	4	5	3
Sausage Patties	4	5	1
<b>LAMB</b>			
Chops (1")	4		
Medium		5	3
Well		5	5
Patties (¾")	4		
Medium		4	3
Well		5	4
<b>POULTRY</b>			
Breast Halves	3	7	4
<b>SEAFOOD</b>			
Fish Fillets, Buttered (½")	4	4	(no turning)
Scrod, Buttered (½")	4	8	(no turning)
Cod (1")	4	12	(no turning)
Lobster Tail	4	9-12	(no turning)
<b>MISCELLANEOUS</b>			
Hot Dogs	4	2	2
Toast	4	1	1

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



# Oven Care

## Oven Cleaning

The oven porcelain walls and door can be wiped clean with soap and water if food is not allowed to bake on a second time. Heavy spattering of spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami. Household ammonia may be used to loosen soil by placing ½ cup household ammonia in a glass dish placed on oven rack in a closed, cold oven overnight.

- To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior of oven. Remove oven racks and rack supports before spraying with oven cleaner.
- For cleaning other areas of the oven, clean oven racks with S.O.S. pads. Oven window may be cleaned with soap and water or a glass cleaner.

## Oven Light Bulb

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

### To replace light bulb:

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



## Oven Racks and Rack Supports



**Oven Racks:** To remove, pull forward to the “stop” position; lift up on the front of the rack and pull out.

**Oven Rack Supports:** To remove, lift support holders from slots at the front of the oven then move supports away from oven wall. Pull forward to remove from oven. To replace, reverse procedure. Be sure front supports are correctly in place so that racks will be level.

## Oven Thermostat Knob Adjustment

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

### To adjust the thermostat knob:

Turn the oven thermostat knob to OFF. Remove the knob and *turn it to the underneath side*. Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch*, as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10° F.*

**EXAMPLE:** If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the knob should be rotated to move the top screw toward the word “HOTTER”. (See Fig. 2)

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to OFF position.

**IMPORTANT:** The oven thermostat knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2 — 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.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

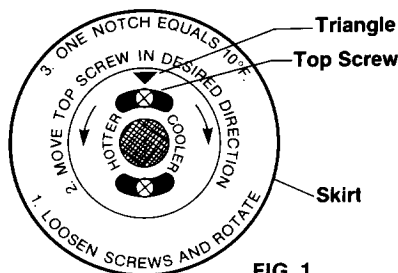


FIG. 1

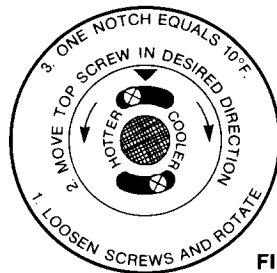


FIG. 2



# Before You Call for Service

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Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

## **If nothing on the range operates:**

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

## **If grill heating element or cooktop does not get hot enough:**

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

## **If oven does not heat:**

- the SELECTOR and/or TEMPERATURE knobs may be set incorrectly.

## **If the oven light does not work:**

- the light bulb is loose or defective.

## **If foods do not broil properly:**

- the SELECTOR and/or TEMPERATURE knobs may not be set properly.
- check rack position.
- voltage into house may be low.

## **If baking results differ from previous oven:**

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

## **If oven baking results are less than expected:**

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

### **If baked food is burned or too brown on top:**

- the SELECTOR knob may be in the BROIL position.
- 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.
- racks or rack supports may be improperly installed.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

### **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 and parts literature are available from any authorized Jenn-Air Parts Distributor.

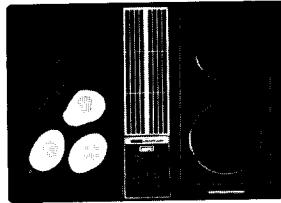
All specifications subject to change by manufacturer without notice.



# Accessories

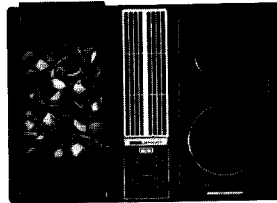
## Griddle – Model A300

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black nonstick finish.



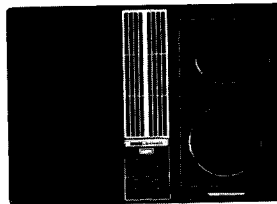
## Cooker-Steamer – Model A335

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



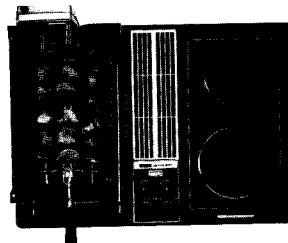
## Grill Cover – Model A341

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



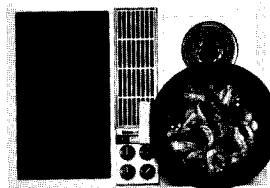
## Two-in-One Combination Accessory Rotiss/Kebab Model A312

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



## Wok Plug-in Cooktop Accessory Model A141

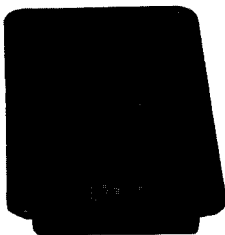
For use with *conventional coil cartridge only*. Includes special plug-in contoured element that installs in large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



### Plug-in Grill Assembly

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

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



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



### Complete Cooking with Jenn-Air Model A905

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

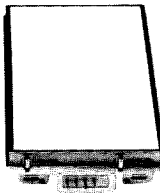
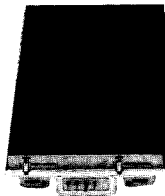
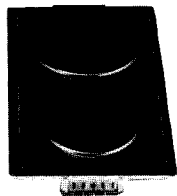
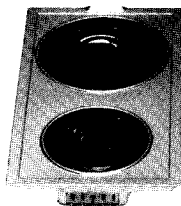
### Storage Tray – Model A350

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

### Plug-in Canning Element Model A145

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

## Cooktop Cartridges



BLACK CERAMIC

CONVENTIONAL

SOLID ELEMENT

BLACK & WHITE

INDUCTION

#### Black Glass-Ceramic

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

#### Conventional Coil Dual rated 208/240 volts

Twin Element plug-in cooktop cartridge ..... **No. A100**

#### Solid Element

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

#### Induction Cartridge Dual rated 208/240 volts

Twin element cartridge with rear plug-in terminal ..... **White-No. A130R, Black-No. A135R**  
 Twin element cartridge with front plug-in terminal ..... **White-No. A130F, Black-No. A135F**