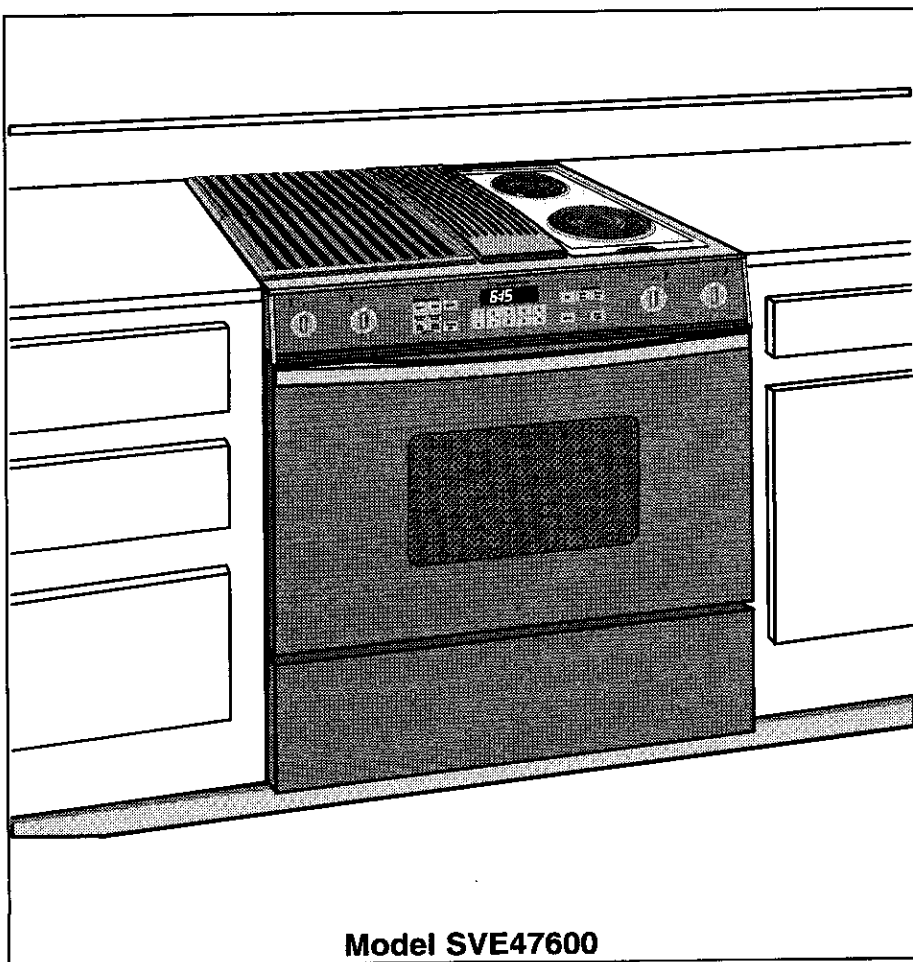


V V V[®] JENN-AIR

Use and Care Manual

**Grill-Range with
Self-Cleaning Conventional
and Convection Oven**

Models SVE47500 and SVE47600



Model SVE47600

About Your Jenn-Air Range

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

Your Jenn-Air self-cleaning oven combines the best of four cooking methods, conventional baking or roasting, convection baking, convection roasting and broiling. (**Note:** Only Model SVE47600 has the convection options.)

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food. The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds the food. Consequently, many foods cook more quickly. Evenly distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than conventional roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full featured conventional bake and broil oven. You can cook your "old favorite" recipes as you have in the past. The conventional bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots. The broil element is convenient for top browning and oven broiling of foods.

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

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

Jenn-Air Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

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SAFETY PRECAUTIONS

Read before operating your range

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

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

11. Glazed cookware -- only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed cookpots are suitable for rangetop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
12. 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.
13. **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.
14. Do not soak or immerse removable heating elements in water.
15. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns --among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.
16. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
17. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
18. Keep oven vent ducts unobstructed. The oven vent is located underneath the air grille.
19. 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.
20. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

21. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
22. Clean only parts listed in this manual and use procedures recommended.
23. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.
24. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
25. 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.
26. 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.
27. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
28. Keep all switches **"OFF"** when unit is not in use.
29. Do not allow aluminum foil to contact heating elements.
30. On conventional element cartridges make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
31. Do not use aluminum foil to line surface unit drip pans, grill basin or oven bottom. Installation of these liners may result in electric shock or fire hazard.
32. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the access panel and verify that the anti-tip devices are engaged.

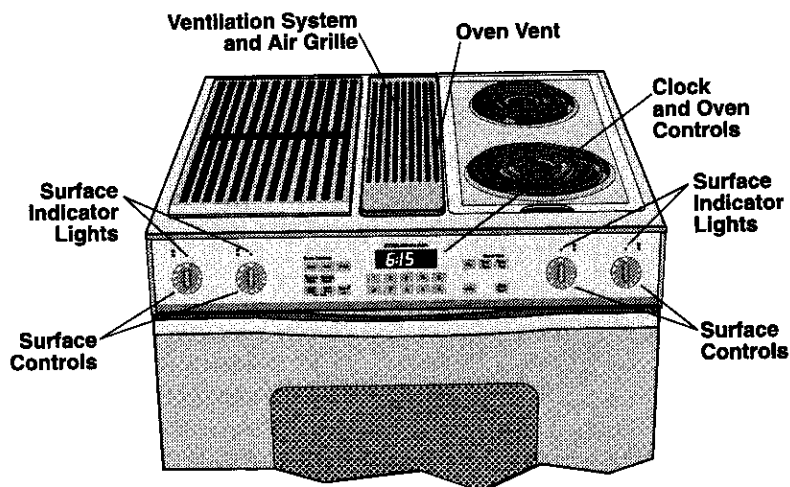
- 33.** This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
- 34. PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

IMPORTANT SAFETY NOTICE AND WARNING

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

- SAVE THESE INSTRUCTIONS -

Range Components



Ventilation System and Air Grille

- Use to capture smoke and steam. (See p. 9.)

Surface Indicator Lights

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

Surface Controls

- Use to provide flexibility in setting selection when using the cooktop elements or grill elements. (See p. 10.)

Clock and Oven Controls

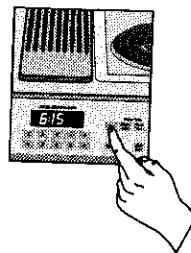
- Use the electronic touch controls to set Clock or Oven functions. (Clock - see pp. 22-25, Oven Operation - see pp. 18-21.)

Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories. Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

Using the Ventilation System

- The downdraft ventilation system features a two speed fan. The fan positions are: **Hi**, **Lo**, and **OFF**. To turn on the ventilation system, touch the **Fan Pad**. The fan will come on at the **Hi** speed. To set on **Lo** speed, touch the **Fan Pad** (once from **Hi** setting or twice from the **OFF** position).



NOTE: There is a five second delay before the fan will switch from **Hi** speed to **Lo** speed.

- A beep will sound every time the **Fan Pad** is touched.
- To turn the ventilation system **OFF**, touch the **Fan Pad** (once from **Lo** speed or twice from **Hi** speed).
- The ventilation system will operate *automatically* on **Hi** speed when the grill element is in use. During grilling, the fan speed is automatically set for the **Hi** setting AND cannot be changed to **Lo** speed.
- Use the **Hi** fan speed for capturing steam. Use **Lo** fan speed for capturing smoke when pan frying.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies or cakes. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the oven vent or the entire air grille.

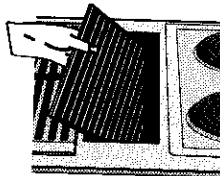
Cleaning the Ventilation System

Air Grille

The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in the dishwasher. **Note:** The oven vent is located under the air grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent. Remove the air grille before self-cleaning the oven. (See p. 36.)

Filter

Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher. **Important:** Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. **DO NOT OPERATE SYSTEM WITHOUT FILTER.**



Ventilation Chamber

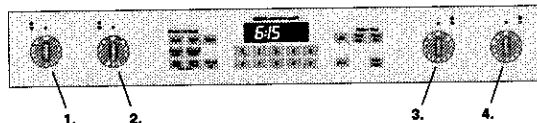
This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It may be cleaned with paper towel, damp cloth, or sponge and mild household detergent.

Surface Controls

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 the control knob and turn in either direction to desired setting.
- When the control is in any position, other than **OFF**, it may be turned in any direction without pushing down.
- A green indicator light will glow when a surface heating element is ON. There are four indicator lights, one for each element.

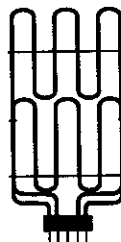
Control Locations



1. Left rear element (rear Energy-Saver or standard grill)
2. Left front element (front Energy-Saver)
3. Right front element (front Energy-Saver or standard grill)
4. Right rear element (rear Energy-Saver)

NOTE: The "Energy-Saver" grill element (right) is included with Model SVE47600 and may be purchased as an option for other models. It permits utilizing only half of the grill area, if desired, or using different settings for the front and rear position of the element. When using this element, both cooktop controls, front and rear, must be turned on in order to use the *full* grill area.

NOTE SVE47500 Model: Only the left rear or the right front controls must be turned on to use the full grill.



Suggested Control Settings

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your range.

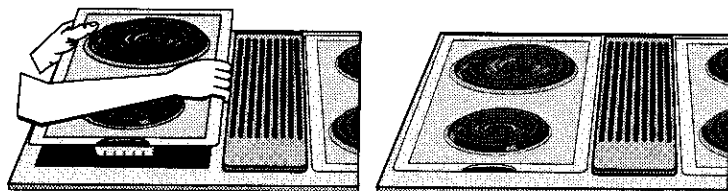
- Hi** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use for most grilling.
- 7-10** (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
- 5-6** (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.
- 3-4** (Medium Lo) To continue cooking foods started on higher settings.
- Lo-2** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The controls offer flexibility in setting selection. On settings other than **Hi**, you may adjust the control above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the grill accessories. Suggested settings are provided as general guidelines.

Cooktop Cartridges

Installation

Cooktop cartridges, either conventional coil, halogen, radiant or solid element, can be installed on either side of the range. (See page 51 for all available cartridges and model numbers.)



To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean porcelain basin pan of any grease accumulation. (See page 17 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls 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 rangetop until it is flush with the surface. Your range is now ready to use.

To Remove Cartridges

1. Controls must be **OFF** 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 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.
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 scratch the surface.

Home Canning

Canning should be done on the conventional coil cartridge only. Canning element accessory, Model A145A, makes it possible to use large canners with the conventional coil cartridge.

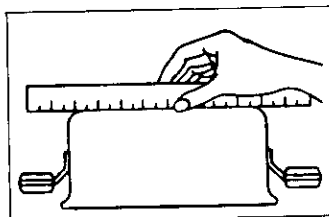
Cookware

Selecting Proper Cookware

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

Ruler Test

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



Cooking Test

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

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

Characteristics of Cookware Materials

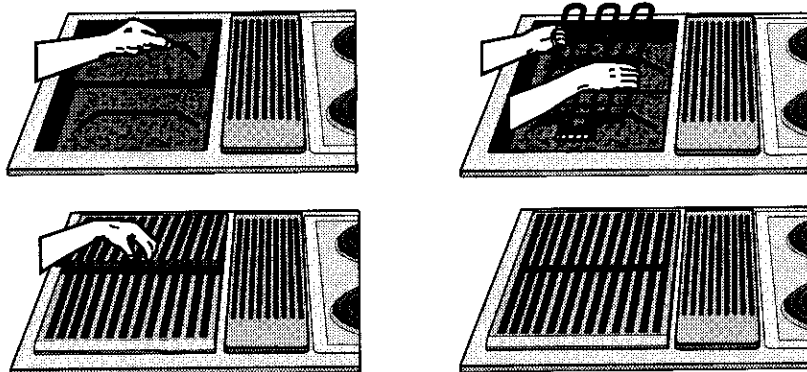
Heavy gauge cookpots with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

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

Grilling

Installation

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



To Install Grill

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

To Remove Grill

1. Remove grill components once they are cool. Be sure controls are **OFF**.
2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element more than 2 inches above the rangetop surface while it is engaged in the receptacle could damage the terminal plug.)
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

Installing Other Grill 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.

Note: Accessory options are shown on page 50.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated when either: a) cleaning in the dishwasher since the detergent may remove seasoning, or b) anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.
- Preheat the grill on **Hi** 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.
- *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.*
- *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 flare-up problems.*
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates. Excessive flare-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 flare-up

1. Turn on FAN manually.
2. Immediately turn grill control(s) to **OFF**.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill-rocks to become overloaded with grease. *Clean frequently.*
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grill Guide

Preheat grill on **HI**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾")	HI	9 to 12 minutes	Turn after 5 to 6 minutes.
Rare	HI	12 to 19 minutes	Turn after 6 to 9 minutes.
Medium	HI	16 to 23 minutes	Turn after 8 to 11 minutes.
Well			
Steak (1 - 1¼")	HI	10 to 17 minutes	Turn after 5 to 8 minutes.
Rare	HI	18 to 26 minutes	Turn after 9 to 12 minutes.
Medium	HI	24 to 32 minutes	Turn after 12 to 16 minutes.
Well	HI	15 to 25 minutes	Turn after half the time.
Hamburgers (3-4 oz.)	10		
Pork Chops (½ - ¾")	10	30 to 40 minutes	Turn occasionally.
Fully-cooked	HI	10 to 15 minutes	Turn once.
Smoked Pork Chops			
Ham Slices (½")	10	15 to 20 minutes	Turn once.
Fully-cooked sausages			
Hot Dogs	HI	5 to 10 minutes	Turn occasionally.
Polish	HI	10 to 20 minutes	Turn once.
Fresh Sausage			
Links	10	10 to 15 minutes	Turn occasionally.
Patties (2 ½" diameter)	10	15 to 20 minutes	Turn occasionally.
Italian Sausage	10	25 to 35 minutes	Pierce casing with a fork. Turn once.
Chicken			
Boneless Breasts	10	25 to 35 minutes	Turn occasionally.
Bone-in	10	45 to 60 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish			
Steaks (1")	10	20 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	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	HI	2 to 4 minutes	Turn after half the time.
Hot Dog Buns and Hamburger Buns	10	2 to 3 minutes	

Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats and voltage.

Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor. The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 14 for using the grill.
- Suggested cooking times and control settings are approximate due to variations in meats. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-Saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing foods requiring different control settings. **Note SVE47500 Owners:** The Energy-Saver grill element can be purchased as an optional accessory. (See p. 50.)
- For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ inch thick 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. 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, when used excessively, will caramelize on the grill-rocks and create extra cleaning.
- 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 cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn control to a low setting and cover meat with a single sheet of aluminum foil. Food will continue to cook.

Cleaning the Grill

Be sure the grill is cool and controls are **OFF**.

Grill Grates

These are made from cast aluminum and are coated with the Excalibur® nonstick finish.

- After the grill grates have cooled, wipe off grates with a paper towel. Wash cool grates (**DO NOT IMMERSE HOT GRILL GRATES IN WATER**) with soap or detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning **nonstick surfaces**.
- If grates were washed in the dishwasher, season with oil prior to grilling. (See p. 14.)
- *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 self-cleaning oven or use oven cleaners on the grates.*

Grill Element

Follow instructions on page 13 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 a soapy sponge. Dry thoroughly before reinserting in the range.

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 Basin Pan

This area located under the grill-rocks and/or cartridges. Clean after each use of the grill.

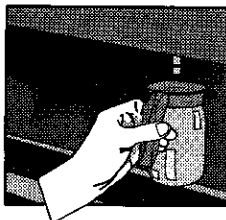
- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or 409. For easier cleanup: a) spray with a household cleanser; b) cover with paper towels; c) add small amount of hot water to keep the paper towels moist; d) cover and wait 15 minutes; and e) wipe clean.
- To remove 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.

Note: Clean the grease drain after each use. To clean: Pour about 1/3 cup of very hot tap water mixed with 1 teaspoon dish detergent down the drain. In the event the drain is clogged, due to large food particles being trapped, use the nylon string that was packaged with your range. To use the nylon string, simply insert one end into the drain opening in the basin pan. Feed the nylon string down until it is visible under the range. Now pull up on the end extending out from the top while holding a paper towel around the string, to clean the string as it is being pulled. This should free any trapped particles of food. Pour another 1/3 cup of very hot water mixed with dish detergent to assure the drain is opened and clear.

Grease Containers

The containers are located behind the bottom access panel, underneath the range. (See page 44 for opening access panel.) There is one container for the left side and one for the right side. They collect grease and other liquids created while grilling or using some of the accessories. Check each time after grilling and empty when grease is noticeable. To remove, simply grasp the handle, and pull from the bracket holding the container.

- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the container and onto the floor. The container and screw-on handle can be washed in hot, soapy water or in the dishwasher. The container can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.



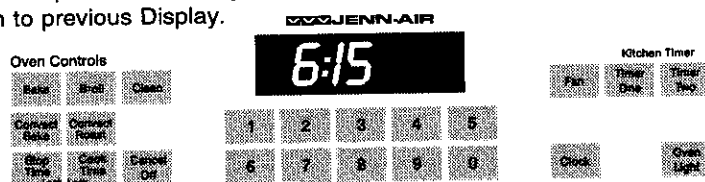
Oven Operation

Oven Control Panel

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

To program

1. Touch the function pad to give command desired.
 2. Touch the appropriate number pads to enter time or temperature.
- Note:** Four to fifteen seconds after entering the number, the time or temperature will automatically be entered. If more than fifteen seconds elapse between touching a function pad and touching a number pad, the control is not set and Display will return to previous Display.



Function Pads

	Use for conventional baking or roasting.
	Use for top browning or oven broiling.
	Use to set self-cleaning process.
	Use for convection roasting. (Model SVE47600 only)
	Use for convection baking. (Model SVE47600 only)
	Use for clock controlled cooking and cleaning when delayed start is desired. (For lock function see page 43.)
	Use for clock controlled cooking. (For lock function see page 43.)
	Cancels all programming except Timer.
	Use to turn the Ventilation System on or off. (See p. 9.)
	Use to signal expiration of a time period up to 11 hours and 55 minutes.
	Use to signal expiration of a time period up to 11 hours and 55 minutes.
	Use to set time of day.
	Use to turn oven light on and off.

Number Pads

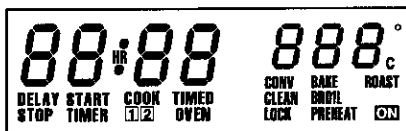
Use to set time or temperature.

Oven Light Pad (Control Panel)

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

Display Window

Shows time of day, timer, and oven functions.



Display Numbers:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Recall programmed temperature or time when commanded.
- Rounding of Display Numbers: Temperature range is 100° to 550°F and can be set in 5° increments. When setting temperature, the control will round it to the nearest 10°. For example, if 237° is entered, the control will round the temperature to 240°.

Prompts:

- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.
- "Err" will appear in the Display when an improper temperature or time has been entered. "Err" will flash and a beep will be heard three times. Then, the Display will return to the previous Display before the error was entered.

Indicator Words:

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

Chimes vs. Beeps

- A chime sound is used to designate the end of a timing or cooking operation.
- A beep sound is used to designate an incorrect entry, door is open when set for a self-clean, and a fault code.

NOTE: To change the oven to a 24 hour clock or Celsius (C) degrees, contact your authorized Jenn-Air service contractor or installer.

Setting Controls

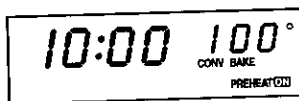
BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad**, **Convect Bake Pad**, or **Convect Roast Pad**.
3. Touch the appropriate number pads for desired temperature.

To set oven on Bake or Convect Bake or Convect Roast

1. Place oven racks on proper rack positions. (See p. 21.)
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words BAKE or CONV BAKE or CONV ROAST will flash and three dashes will be shown.
Note: If more than fifteen seconds elapse between touching a pad and touching a number pad, Display will return to previous Display.
3. Touch the appropriate number pads for desired oven temperature.
Allowable temperature range is 100° to 550°F. After four seconds the oven will begin to preheat. The Indicator Words ON, PREHEAT, and either BAKE or CONV BAKE or CONV ROAST will appear in the Display. The temperature shown will be 100° or the oven temperature whichever is higher.

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



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

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

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

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

To change temperature set: Touch appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad** and the appropriate number pads for the new desired temperature.

Note: If you are lowering the temperature below the current oven temperature, the word PREHEAT and ON will appear briefly in the Display and the preheat chime will sound. Then, the Display will show programmed temperature and indicator word BAKE or CONV BAKE or CONV ROAST only.

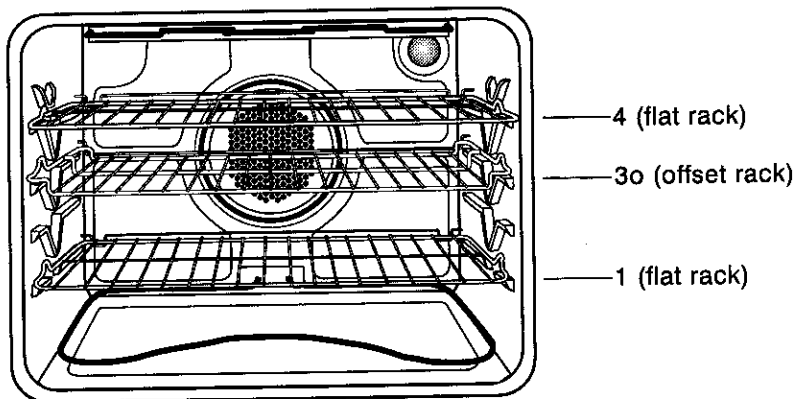
4. Touch **Cancel Off Pad** to turn oven off at end of baking. The oven will continue operating until the **Cancel Off Pad** is touched.

Rack Positions

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

Different Racks

One flat rack and one offset rack was packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number. **Note SVE47600 Owners:** An additional flat rack was packaged in your oven.



Rack Uses

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

Most broiling.

Rack Position #3:

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

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

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

Rack Position #2:

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

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

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

Rack Position #1:

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

Multiple Rack Cooking:

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

Clock Controls

Time of Day Clock

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

BASIC INSTRUCTIONS

1. Touch **Clock Pad**.
2. Touch appropriate number pads.

To set Time of Day

1. Touch **Clock Pad**.

Indicator word TIME will flash and time digits will appear in the Display. (If more than fifteen seconds elapse between touching **Clock Pad** and touching a number pad, the **Clock Pad** must be touched again in order to set clock.)

2. Touch the appropriate number pads until correct time of day appears in Display.

Note: Four to fifteen seconds after touching the number pads, the time of day will automatically be entered.

IMPORTANT

- To recall time of day when another time function is showing: Touch **Clock Pad**.
- Clock time cannot be changed when oven has been programmed for Timed Bake, Timed Convection Bake, Timed Convection Roast or Self-clean. Cancel program before reprogramming clock.

Timer

Important: This interval Timer can be used to remind you when a period, up to 11 hours and 55 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

1. Touch a **Timer Pad**.
2. Touch the appropriate number pads.

To set Timer

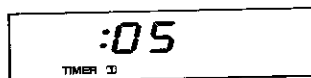
1. Touch a **Timer Pad**.

The Indicator Word Timer and either 1 or 2 flashes and "0Hr:00" appears in the Display.

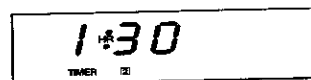
2. Touch the appropriate number pads until the desired number of minutes or hours and minutes appear in the Display.

Note: If more than fifteen seconds elapse between touching a **Timer Pad** and a number pad, the **Timer Pad** must be touched again.

Example: To set Timer One for 5 minutes, touch the **Timer One Pad** and the number 5 pad. After fifteen seconds, the display will show:



Example: To set Timer Two for 1 hour and 30 minutes, touch the **Timer Two Pad** and the numbers 1, 3, 0 pads. After fifteen seconds, the Display will show:



Countdown will start after fifteen seconds. Countdown will have display precedence over other time functions. If both timers are set, the timer with the least amount of time remaining will have display precedence.

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

To cancel Timer

1. Touch and hold the **Timer Pad** for four seconds.

OR

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

B. Touch "0" number pad. Fifteen seconds later the Timer will be cancelled.

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

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
2. Touch the appropriate number pads for desired temperature.
3. Touch **Cook Time Pad**.
4. Touch the appropriate number pads to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Touch the appropriate number pads to enter Stop Time.*

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

To set oven to start immediately and shut off automatically

1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words BAKE or CONV BAKE or CONV ROAST will flash and three dashes will be shown.
2. Touch the appropriate number pads for desired oven temperature.
After four seconds the oven will begin to preheat. The Indicator Words ON, PREHEAT, and BAKE or CONV BAKE or CONV ROAST will appear in the Display. The temperature shown will be 100° or the temperature of the oven, whichever is higher. **Example:** If at 10 o'clock you set the oven for 350° for convection baking, the Display will show:



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

3. Touch **Cook Time Pad**.
Indicator Words COOK TIME will flash and Display will show "0 HR:00".
4. Touch the appropriate number pads to enter cooking hours in five minute increments. Hours are to left of colon and minutes to right of colon. (Allowable range is 5 minutes to 11 hours and 55 minutes.) **Example:** If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:



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

Important: Oven will preheat for approximately 7 to 11 minutes. At end of programmed Cook Time, oven will shut off automatically; retained heat will continue to cook food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time.

At the end of programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be a chime every minute for one hour.

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

1-4. Follow preceding Steps 1-4 on page 24.

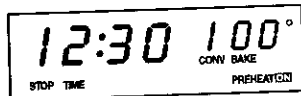
5. Touch **Stop Time Pad**.

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

6. Touch the appropriate number pads to enter desired stop time.

A stop time can only be accepted for later in the day. **Note:** Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the chime has sounded.

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



If you want the stop time to be 1 o'clock, touch the number pads "1,0,0". Fifteen seconds later, the Display will briefly show the start time:



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



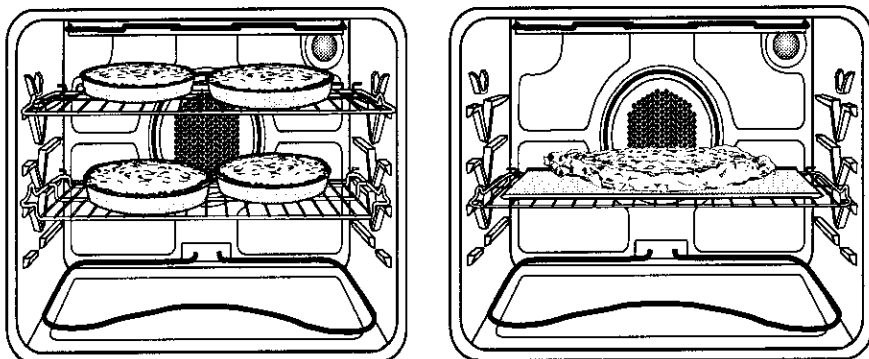
At the end of the delayed period, the DELAY Indicator Word will go off and the oven will begin to heat. 100° will be shown. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached.

At the end of programmed Cook Time, the oven will shut off automatically and a "chime" will be heard four times and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be one chime every minute for one hour.

IMPORTANT

- To recall time function programmed: Touch the appropriate time pad.
- To cancel timed function only: Hold **Cook Time Pad** for four seconds. This will only cancel cook time and stop time, not programmed bake mode.
- If more than fifteen seconds elapse between touching a function pad and touching appropriate number pads, the oven is not set and Display will return to previous Display.

Baking



General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 7 to 11 minutes; place food in oven after PREHEAT Indicator Word cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 21 and in various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above left.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.
- If edge of pie crust browns too quickly, fold a strip of foil around rim of crust, covering edge. (See above right.)

Baking Chart

For Conventional Bake use the **Bake Pad**.

Product and Type	Pan Size	Rack Position*	Convect Bake		Conventional Bake	
			Temp. (°F) Preheated***	Time**	Temp. (°F) Preheated	Time**
CAKE						
Yellow - 2 layers	9"	3o or 3	325°	22-30	350°	28-33
White - 2 layers	9"	3o or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	3o or 3	325°	25-30	350°	30-35
Angel Food	tube	2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5 loaf	2	300°	50-60	325°	55-65
Cupcakes	2 pans	2o & 4	325°	15-20	350°	15-25
Sheet Cake	9x13"	3 or 3o	325°	26-31	350°	30-40
PIES						
Two Crust						
Fruit, fresh	9"	3o	350°-400°	45-60	375°-425°	45-60
Fruit, frozen	9"	2	350°-400°	40-65	375°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°-375°	40-50	350°-400°	40-60
Meringue	9"	3o	325°-375°	7-11	350°-400°	8-12
Pie Shell	9"	2	425°	7-11	450°	8-12
COOKIES						
Chocolate Chip		3o or 3	325°-350°	6-10	350°-375°	7-11
Peanut Butter		3o or 3	325°-350°	6-10	350°-375°	7-11
Sugar		3o or 3	325°-375°	6-10	350°-400°	7-11
Brownies	9x13"	3o	325°	20-26	350°	25-31
BREADS, YEAST						
Loaf	9x5 loaf	1 or 2o	350°	17-23	375°	18-28
Rolls		3o	350°-375°	9-14	375°-400°	12-15
BREADS, QUICK						
Loaf, Nut, Fruit	8x4 loaf	2o	325°-350°	40-55	350°-375°	50-65
Gingerbread	9x9"	3o	325°	22-28	350°	25-35
Cornbread	8x8"	3o	375°-425°	13-28	400°-450°	15-30
Cornbread Muffins		3o	350°-375°	8-15	375°-400°	10-20
Biscuits		3 or 3o	375°-400°	7-11	400°-425°	8-15
Muffins		3o	350°-400°	15-20	375°-425°	15-25

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

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

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

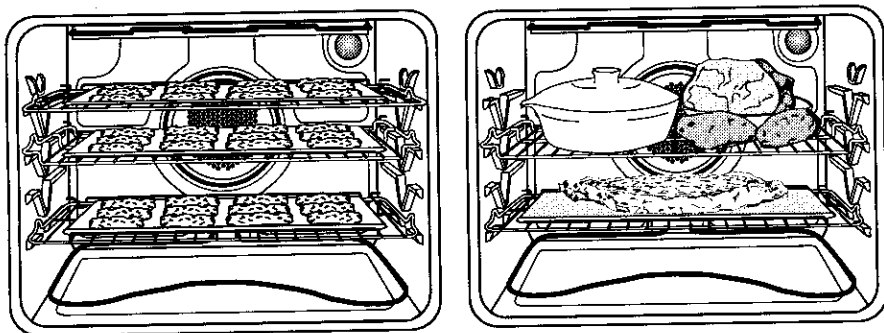
Causes of Cake Failure

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

Convection Baking Recommendations (Model SVE47600 Only)

- Use convection baking for breads, cakes, cookies and pies.
- As a general rule, when using recipes or prepared mixes developed for a conventional bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 27 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, place cookie sheets and baking pans lengthwise, side to side on the rack.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 16" x 12" or smaller.

Convect Cooking on Multiple Racks (Model SVE47600 Only)



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

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

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

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

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See p. 33.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, side to side*, in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4 and **Convect Roast**.

Roasting

General Roasting Recommendations

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

Conventional Roasting Recommendations Using Bake Pad

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

Roasting Chart

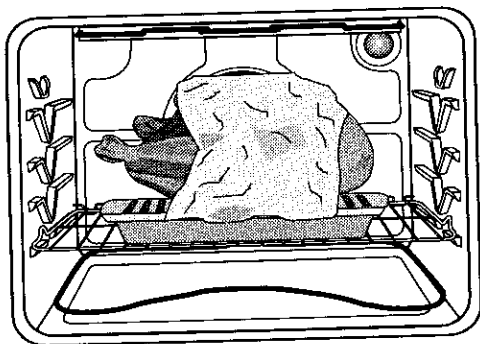
Chart time is based on thawed meats only. For Conventional Roasting use the **Bake Pad**.

Variety and Cut of Meat	Approx. Weight (lb)	Oven Temp (°F) no preheat*	Internal Temp of Meat - End of Roasting Time (°F)	Approx. Convection Roasting Time (minutes per lb)	Approx. Conventional Roasting Time (minutes per lb.)
BEEF					
Rib Roast	4 to 8	325°	145° (rare) 160° (medium)	25-30 30-35	30-35 35-40
Rib Eye Roast	4 to 6	325°	145° (rare) 160° (medium)	25-30 30-35	30-35 35-40
Tenderloin Roast	2 to 3	400°	145° (rare)	18-23	23-28
Eye of Round Roast	4 to 5	325°	145° (rare) 160° (medium)	25-30 30-35	30-35 35-40
Top Loin Roast	3 to 6	325°	145° (rare) 160° (medium)	25-30 30-35	30-35 35-40
Round Tip Roast	4 to 6	325°	145° (rare) 160° (medium)	25-30 30-35	30-35 35-40
PORK					
Shoulder Blade Roast Boneless	4 to 6	325°	170°	30-40	35-45
Shoulder Blade Roast	4 to 6	325°	170°	25-30	30-40
Top Loin, boneless	3 to 4	325°	170°	30-40	35-45
Ham, Half (Fully cooked)	5 to 7	325°	140°	NA**	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	30-40	35-45
Arm Picnic Shoulder (Fully cooked)	5 to 8	325°	140°	20-25	25-30
POULTRY					
Turkey, unstuffed	8 to 12	325°	180°-185°	15-17	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	13-15	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	11-13	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	9-11	14-16
Turkey, Breast	3 to 8	325°	170°-175°	25-35	30-40
Chicken, Whole	2½ to 3½	375°	185°	19-23	22-26
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45	45-55
Duck	4 to 6	350°	185°	15-20	20-25

*When using the Convection Roast mode, there is no need to preheat the oven or to lower the temperature from conventional roast temperatures.

**Not recommended for convection cooking. Most precooked hams have to be covered while roasting, thus there would be no time savings from using the convection mode.

Convect Roasting Recommendations (Model SVE47600 Only)



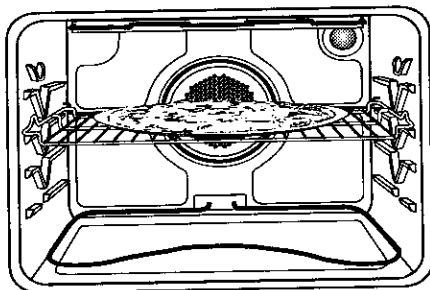
- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting and use **Convect Roast**.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal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

Convect Roasting: Frozen to Finish

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

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

Convect Roasting of Frozen Convenience Foods (Model SVE47600 only)



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

Here are a few examples of times and temperatures

Frozen Convenience Foods	Rack Position*	CONVECT ROAST OVEN NOT PREHEATED		CONVENTIONAL BAKE** PREHEATED	
		Temp.° F	Minutes	Temp.° F	Minutes
Chicken, fried	3o	375°	40-45	375°	40-45
Fish, sticks	3	400°	13-18	400°	15-20
French fries	3	450°	20-25	450°	20-25
Pot Pies	3o	400°	30-35	400°	30-35
Pizza	3o	400°	12-15	400°	12-15

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

Conventional Bake uses the **Bake Pad.

Note: Convect roasting times will be similar to the conventional times because the oven is not preheated. The time savings comes from not having to preheat the oven.

Broiling

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Touch the appropriate number pad(s) to set temperature.

To Broil

1. Place oven rack on the rack position suggested in the chart on page 35.
Distance from broiling element depends on foods being prepared. Rack position 4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.

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

Note: If more than fifteen seconds elapses between touching **Broil Pad** and touching a number pad, the oven is not set and Display will return to previous Display.

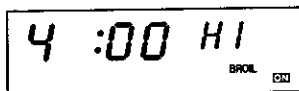
3. Touch the appropriate number pad(s).

The first number pad touched will enter "HI" in the Display.

The oven has a variable broil feature which means that a lower temperature can be selected. After "HI" appears in the Display, touch the appropriate number pads for the desired temperature. Temperature can be entered in 5° increments.

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

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



4. Place food on broiler pan provided with oven. Broil element will preheat in 2 to 3 minutes. After broil element is red, place food in oven. Oven door MUST be left open at broil stop position.

5. Touch **Cancel Off Pad** to turn off oven when food is cooked.

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

Broiling Tips

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

Broiling Chart

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

Foods	Rack Position*	Approximate (Minutes/Side)	
		1st Side	2nd Side
BEEF			
Steak (1")	4o		
Medium		9	7
Well		11	8
Hamburgers (3/4")	4o		
Medium		5	3-4
Well		6	4-5
PORK			
Bacon	4o	2	1-2
Chops (1/2")	4o	7	5-6
Chops (1")	3	10-11	9-10
Ham Slice	4o	4	2-3
POULTRY			
Breast Halves (Bone-in)	3	11-12	9-11
SEAFOOD			
Fish Steaks, Buttered (1")	4o	8-10	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

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

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

Oven Cleaning

How the Self Cleaning Process Works

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

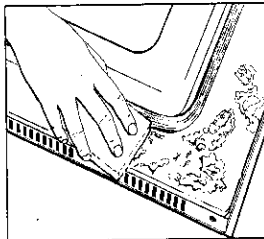
How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
 - center front of oven and door near opening in door gasket.
 - porcelain oven door liner (area outside the door gasket).
 - oven front frame.

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

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket.

Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present. DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.
- Remove the air grille before self-cleaning. Since the oven vent is located just beneath the air grille, soot from the vent could discolor white colored air grilles.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. **REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE.** As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 40 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

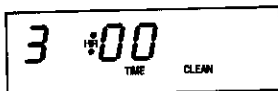
1. Close door.
2. Touch **Clean Pad**.
3. Touch the appropriate number pad(s) to enter desired cleaning time.
(Light soil-2 hours; Average soil-3 hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad**.*
5. Touch the appropriate number pads to enter desired stop time.*

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

To set oven to start cleaning immediately

1. Close the oven door.
2. Touch **Clean Pad**.
Indicator Words **CLEAN** **TIME** will flash and Display will show “__ **HR** : __ __”.
3. Touch the appropriate number pad(s).
The first number pad touched will enter “3:00” in the Display for an average soiled oven. The cleaning time can be varied depending on the amount of soil. Set “2:00” for light soil or “4:00” for heavy soil.
Note: If more than fifteen seconds elapse between touching a **Clean Pad** and touching a number pad, the oven is not set and time of day will automatically return to the Display.

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



Fifteen seconds after entering “3:00” or four seconds after entering a different time, the oven door will start to automatically latch and the cooling fan will come on. The **LOCK** Indicator Word will come on when the door is latched.

Note: If oven door was left open, “door” will flash in Display and a signal will continuously beep until the door is closed and the **Clean Pad** is touched.

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

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

To set oven to start cleaning at a later time

1-3. Follow Steps 1-3 in previous section on page 37.

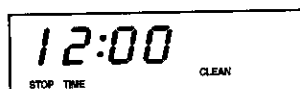
4. Touch **Stop Time Pad**.

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

5. Touch the appropriate number pads to enter stop time.

A stop time can only be accepted for later in the day. If an unacceptable stop time is entered, "Err" will flash briefly in the Display and then Display will return to previous acceptable Stop Time.

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



If you want the stop time to be 1 o'clock, touch the number pads "1,0,0". Fifteen seconds later, the Display would show Start Time:



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



The LOCK Indicator Word will come on and the cooling fan will go off as soon as the oven door has latched.

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

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

To cancel self-clean

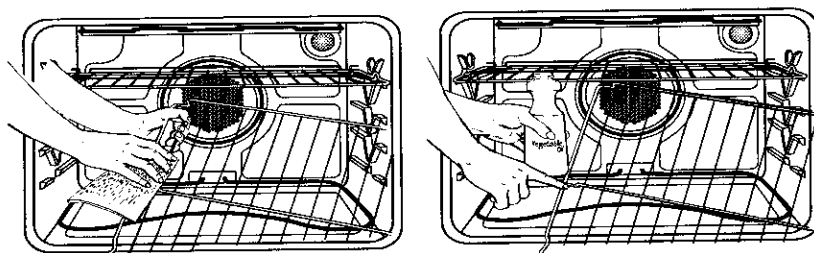
- Touch **Cancel Off Pad**.
- The oven door will be locked while the LOCK Indicator Word remains in the Display. Depending on the length of time the oven had been self-cleaning, it may take up to 45 minutes for the oven to cool down, the door to unlock and cooling fan to turn off.

IMPORTANT

- To recall cleaning time or stop time: Touch the appropriate pad (**Clean Pad** or **Stop Time Pad**).
- To change cleaning time or stop time before cleaning begins: Repeat the preceding steps.
- When the **Clean Pad** is touched, a fan comes on. If this fan is not operating, the oven will go through the cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located under the air grille, vapors, moisture, etc. may be seen coming from this area. If the odor is strong or objectionable, turn on the ventilation system to exhaust odors to the outdoors. (See p. 9.)
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 3 hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.

- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Caring For Your Range

Cleaning Other Parts of Your Range

Stainless Steel Rangetop

On the white ranges, the top of the range (the trim around the porcelain 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 an 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 an oven cleaner, avoid spraying areas other than the stainless steel such as the air grille, control knob area or areas around the 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: Oven cleaner can be used to clean the porcelain burner basin.

Textured Black Rangetops

On the black ranges, the top of the range (the trim around the porcelain basin areas), is made of painted steel.

- To clean light soil, wipe with a soapy cloth or nonabrasive cleanser, such as Fantastik or 409.
- To clean moderate to heavy soil, spray the area with a household cleaner, such as Fantastik or 409 and allow to soak. If necessary, spray the area with cleanser, cover with plastic wrap and allow to soak for a few hours. Do not use any abrasive cleansers, oven cleaners, or scrub with any abrasive materials, such as S.O.S. pads, Scotch-Brite pads, etc.

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 Panel Area and Display Window

Wipe with paper towels dampened with soapy water or glass cleaner. Do not spray any cleaning solutions directly onto the display window or use large amounts of soap and water. *Do not scrub with S.O.S pads or abrasive cleansers.*

Glass on Oven Door Front

Use any suitable glass cleaner or soapy water.

Oven Door Trim

Slightly dampen a cloth or paper towel with 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.

Child Protection Lock

The oven operation controls can be locked in the "**OFF**" position during cleaning or to prevent a child from accidentally turning them on. The oven functions which can be locked in the "**OFF**" position are: Bake, Convection Bake, Convection Roast, Broil and Clean. The control functions which can always be used regardless of lockout are: Timer, Clock, Fan and Oven Light.

To set

Touch and hold the **Cook Time Pad** and the **Stop Time Pad** simultaneously for four seconds. The Indicator Word "**OFF**" will appear and remain in the temperature digits for fifteen seconds.

Note: If an oven function is currently being used, the controls cannot be locked off.

Note: If someone touches an oven function pad, the Indicator Word "**OFF**" will again appear in the temperature digits for fifteen seconds.

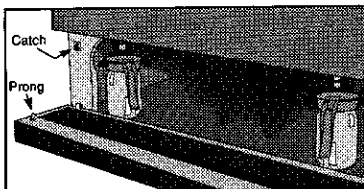
To cancel

Touch and hold the **Cook Time Pad** and the **Stop Time Pad** simultaneously for four seconds. The Indicator Word "**OFF**" will appear briefly in the temperature digits and then go off.

Access Panel

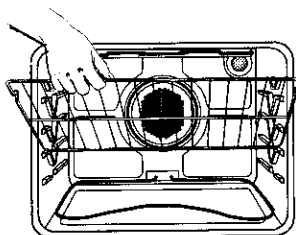
The access panel is easily opened or removed. To open panel, grasp upper corners and pull forward and down. To close panel, lift up and insert prongs into catches in the range.

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



Oven Racks

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



Adjust Oven Temperature

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

To adjust

1. Touch the **Bake Pad**.
2. Enter 500° by touching the number pads: "5,0,0."
3. Touch and hold the **Bake Pad** for 8 seconds until "00°" appears in the Display.
4. Touch the appropriate number pads to enter the offset temperature. (Allowable range is -35° to +35°.) **Note:** Touching the **Broil Pad** will change the - sign to a positive number or back to a negative number.

Note: Do not change the temperature setting more than 10° before checking the oven.

5. Touch the **Cancel Off Pad** to return to the previous Display.

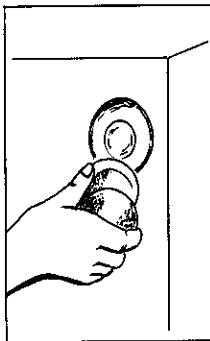
Important: The oven should be adjusted only 10° and the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

Oven Light Bulb

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

To replace light bulb

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on the bulb, wear protective rubber gloves. Remove by turning bulb to the left.
Do not touch a hot oven light bulb with a damp cloth as bulb will break. Note: If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb*. A bulb with a brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.



Before You Call for Service

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

If nothing on the range operates:

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

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

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

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

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

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See pp. 14-16.)
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information. (See p. 49.)
- air filter may be improperly installed (See p. 9.)

If oven does not heat:

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

If the oven light does not work:

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

If oven will not go through self-cleaning process:

- controls may be improperly set.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

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

If oven door will not unlock:

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

If foods do not broil properly:

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

If baked food is burned or too brown on top:

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

If foods bake unevenly:

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

If oven baking results are less than expected:

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

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 44 - Adjusting Oven Temperature.)

Fault Codes

- Fault codes are shown in the Display as "F" and a number. If a fault code appears in the Display and a continuous beep sounds, touch the **Cancel Off Pad**. If the fault code reappears, disconnect power to the range and call an authorized Jenn-Air Service Contractor.

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P. O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- use and care manuals, service manuals and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.

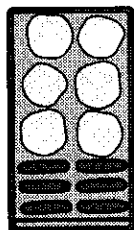
Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke while grilling. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used. **Note:** 5" diameter round ducting may be used if the duct length is 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

Accessories



Griddle

Model A302

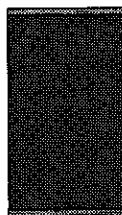
Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.



Grill Accessory

Model A158

Grill accessory includes two grill-rocks, Energy-Saver grill element, and two black nonstick grill grates. 2800 watt grill element permits you to control temperatures under front and rear grills independently.



Grill Cover

Model A341

Attractive grill cover protects grill when not in use. Textured steel in black or white with molded handles.



Cooker-Steamer

Model A335

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



Rotiss-Kebab

Model A312

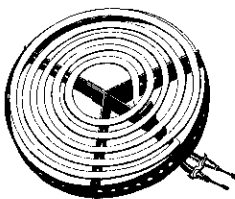
Enjoy the great flavor of rotissed foods indoors all year around and make parties more fun by serving attractive shish kebabs. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



Wok

Model AO142

Ideal for stir-frying, steaming, braising and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges.

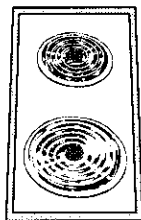


Canning Element

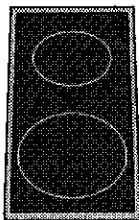
Model A145A

Special canning element plugs into *conventional coil cooktop/cartridge* raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

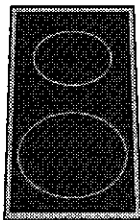
Cooktop Cartridges



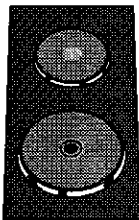
Conventional
Coil



Halogen



Radiant



Solid
Element

Conventional Coil*

Rated 240 volts. A100B-Black Porcelain
A100S- Stainless Steel
A100W-White Porcelain

Halogen

Rated for 240 volts A125B-Black
A125W-White

Radiant*

Rated for 240 volts A121B-Black
A121W-White

Solid Element

Rated for 240 volts A106B-Black
A106W-White

* To order 208 volt cartridges, add -8 to the model number.