

JENN-AIR



Use & Care Manual

Self-Cleaning Double Wall Ovens

MODEL W246





About Your Jenn-Air Ovens

Your upper Jenn-Air oven combines the best of two cooking methods, convection and radiant bake (conventional) baking or roasting, in a self-cleaning oven.

The benefits of convection cooking, used by major restaurants and chefs all over the world for years, are yours with a simple turn of the dial.

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 food. Consequently, many foods cook more quickly. Distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than radiant bake roasting.

In addition to the many exclusive benefits of convection cooking in the upper oven, both ovens are also fine full-featured "bake and broil" ovens.

You can cook your "old favorite" recipes as you have in the past. The radiant 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.

The time bake feature can be used with either the convection or radiant bake oven.

Since this manual explains how you can obtain the best use of your ovens, *it is essential that you follow the instructions carefully.* This will enable you to fully enjoy and properly maintain your Jenn-Air ovens and will also assure you of achieving the finest cooking results with the foods you prepare . . . year after year.

Should you have any questions about using your Jenn-Air appliance, write to us. Be sure to provide the model number of your appliance.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901



Index

Baking	General Recommendations	10
	Convection Baking	11
	Baking Charts	12-13
	Multiple Rack Cooking	14
Broiling		20-21
Cleaning	Self-Cleaning Process	22-25
	Other Cleaning Tips	26-27
Clock Controls		8
Control Panel		6-7
Light Bulb Replacement		26
Meal Temp		18-19
Oven Thermostat Knob Adjustment		27
Rack Positions		9
Roasting	General Recommendations	15
	Radiant Bake Roasting	15
	Convection Roasting	16
	Roasting Chart	17
Safety Precautions		4-5
Service Tips		28-29



SAFETY PRECAUTIONS

Read before operating your oven

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:

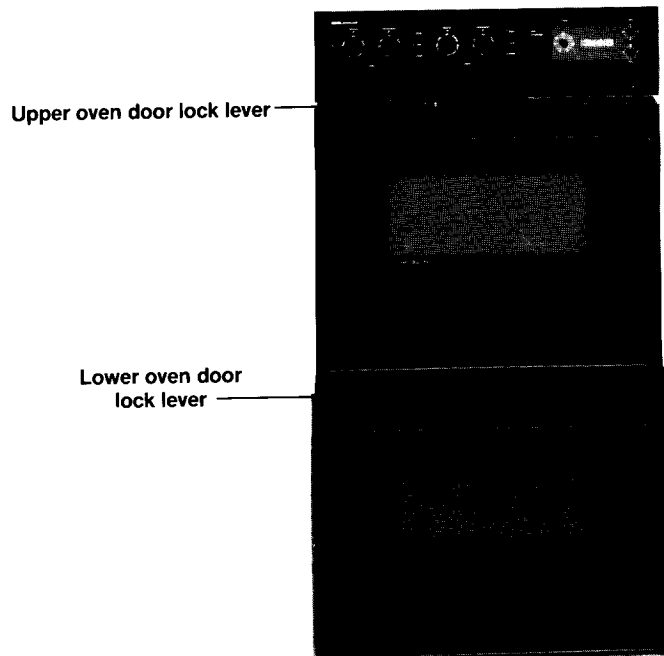
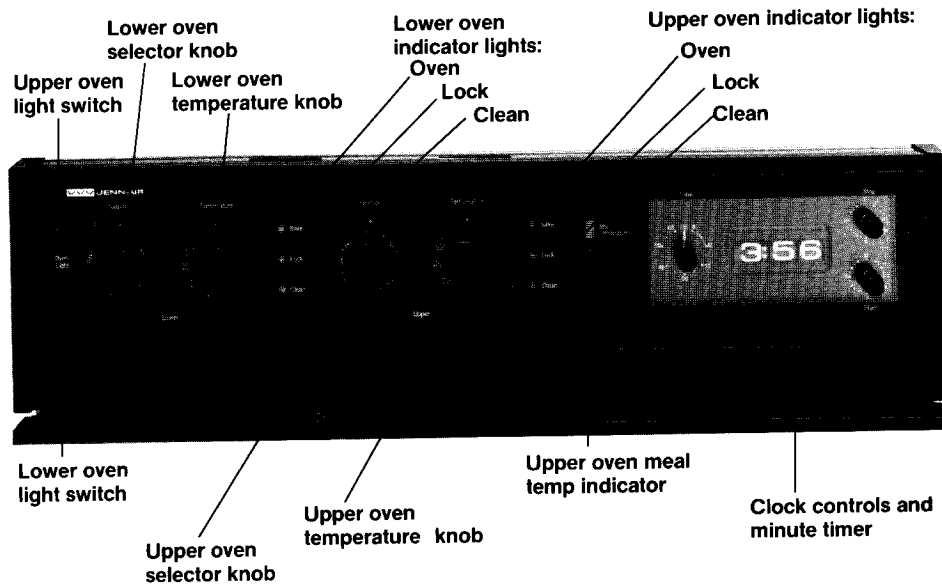
1. Be sure your appliance is properly installed and grounded by a qualified technician.
 2. Never use your appliance for warming or heating the room.
 3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the 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.
 7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
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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 care when opening oven door. Let hot air or steam escape before removing or replacing food.
 10. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
 11. Keep oven vent ducts unobstructed.
 12. 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.
 13. 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.
 14. 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.
 15. Clean only parts listed in this manual.
 16. Before self-cleaning the oven, remove broiler pan and other utensils.
 17. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
 18. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns—among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.



Oven Operation

Oven Control Panel



Oven Light Switch

- The oven light automatically comes on whenever the oven door is opened. When door is closed, push in switch to turn oven light on or off. Light cannot be turned on during the self-cleaning process.

Selector Knob

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

The settings on the knobs 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 radiant bake (conventional) baking or roasting.
TIME BAKE	Use with clock controls for automatically starting and stopping oven when baking or roasting in the radiant bake oven.
CONVECT	Use for convection baking or roasting. (Upper oven only)
TIME CONVECT	Use with clock controls for automatically starting and stopping upper oven when baking or roasting in the convection oven.
BROIL	Use for top browning or oven broiling of foods. (See pages 20-21)
CLEAN	Use for self-cleaning process. (See pages 22-25)

Temperature Knob

- Use to set oven temperature. Be sure the indicator square 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 in use is turned to an operating position other than the CLEAN setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

Lock Indicator Light

- Will glow after the oven door has been locked and after the oven temperature is over 550° F. *Door will lock automatically and cannot be opened until oven temperature drops below 550° F.*

Clean Indicator Light

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process.

Meal Temp

- Indicates when internal temperature of food is reached when MEAL TEMP probe is used. Light will glow amber and buzzer will signal when temperature is reached. (See pages 18-19)

Clock Controls and Minute Timer

- Features time of day, MINUTE TIMER, and clock controls to start and stop oven automatically. (See page 8)

Door Lock Lever

- Use to lock oven for self-cleaning process.

Clock Controls



To Set Clock

Push in MINUTE TIMER 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. *Timer does not control baking.*

Clock-Controlled Baking in Either Oven

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

1. Set "Start" time—Push in and turn START knob to time you want food to start cooking.
2. Set "Stop" time—Push in and turn STOP knob to time you want food to stop cooking.
3. Turn upper or lower oven SELECTOR knob to TIME BAKE or TIME CONVECT.
4. Turn upper or lower oven TEMPERATURE knob to desired oven temperature.

To set oven to start immediately and shut off automatically:

1. Set "Stop" time—Push in and turn STOP knob to time you want food to stop cooking.
2. If the START knob is pushed in, turn it clockwise until it pops out.
3. Turn upper or lower SELECTOR knob to TIME BAKE or TIME CONVECT.
4. Turn upper or lower TEMPERATURE knob to desired temperature.

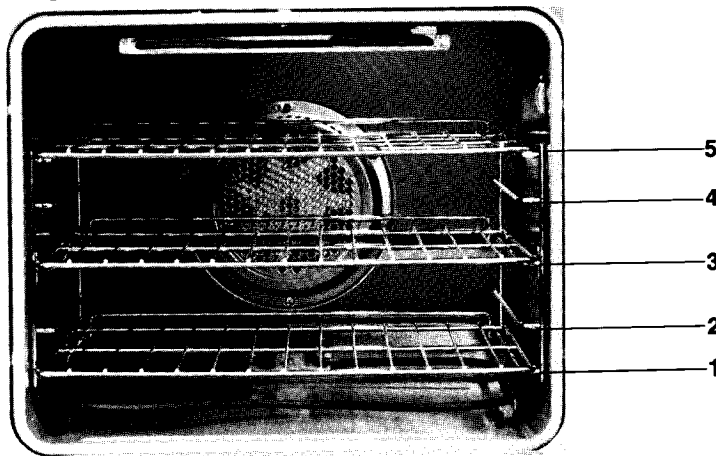
NOTE: After clock-controlled baking, turn SELECTOR and TEMPERATURE knobs to OFF position. Clock controlled baking can be used with both ovens simultaneously, but times for start and stop will be the same.

Oven Operation, Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn upper and/or lower TEMPERATURE knob to desired temperature.
3. Turn upper and/or lower SELECTOR knob to BAKE or CONVECT 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. See page 14 for suggestions and guidelines for multiple rack cooking.



Use Rack Position #1 for:

Roasting large cuts of meat and large poultry, frozen pies.

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 #5 for:

Three rack cooking. (convection oven)

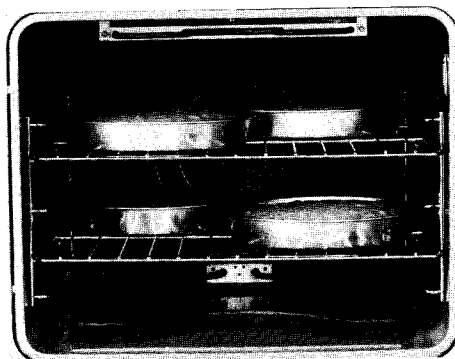
Multiple Rack Cooking:

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

NOTE: Two racks are provided with each oven. One rack from the lower oven can be used in upper oven for three rack convection baking.



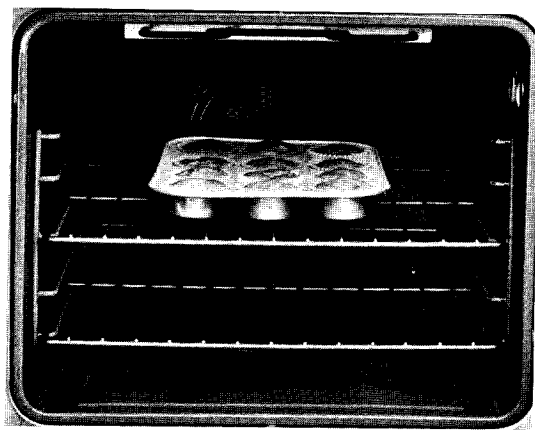
Baking



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 page 9 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and utensils for 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. (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.

Convection Baking Recommendations for Upper Oven

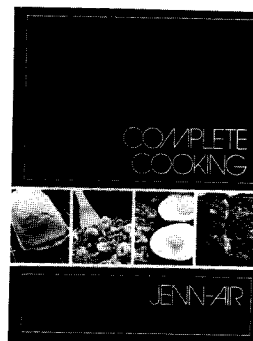


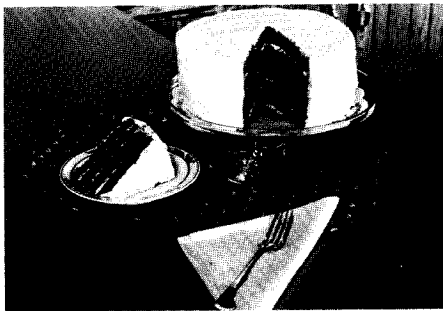
- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25° F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 12 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large utensils such as cookie sheets, jelly roll pans, or rectangular baking pans should be placed *lengthwise, front to back*, on the rack. This centers the food in front of the convection fan for better air circulation which gives better overall browning. (See above photo.)
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets and jelly roll pans is 15½ x 12-inches (*overall size, includes handles*).

Cookbook . . . “Complete Cooking with Jenn-Air”

This cookbook by Jenn-Air features outstanding recipes and cooking tips you'll enjoy using with your new Jenn-Air grill and all the grill and cook-top accessories. It also contains a big section on oven baking with instructions for both convection and conventional baking of each recipe. A great way to learn about the flexibility and flavor your Jenn-Air grill-range and oven offers! Over 400 recipes with hundreds of food and “How to do it” photos. Deluxe hardcover edition, 192 pages.

Model A905





Baking Chart

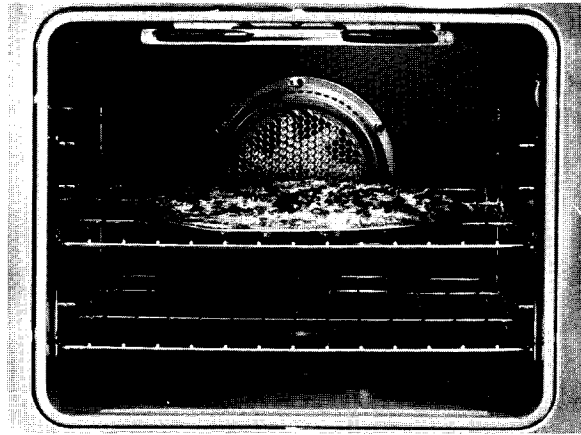
Product and Type	Pan Size	Rack* Position	Convection Temp. (°F) Preheated***	Convection Time**	Radiant Bake Temp. (°F) Preheated	Radiant Bake Time**
CAKE						
Yellow - 2 layers	9"	2 or 3	325°	30-35	350°	30-35
White - 2 layers	9"	2 or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	2 or 3	325°	30-35	350°	30-35
Bundt	tube	1 or 2	325°	40-45	350°	35-45
Angel Food	tube	1 or 2	350°	28-30	375°	30-40
Pound Cake	loaf	2	300°	40-50	325°	40-50
Snacking Cake	8x8"	2	350°	25-30	375°	30-35
Cupcakes		3	325°	15-20	350°	15-20
Sheet Cake	15x10"	3	325°	20-25	350°	20-25
PIES						
Two Crust						
Fruit, fresh	9"	2	375°-400°	35-45	400°-425°	35-55
Fruit, frozen	9"	1	375°-400°	45-55	400°-425°	45-60
One Crust						
Custard, fresh	9"	3	325°	45-50	350°	35-40
Custard, frozen	9"	1	350°	50	375°	60-65
Pie Shell	9"	2	400°-425°	10-15	425°-450°	8-12
COOKIES						
Chocolate Chip		3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3	325°-350°	8-12	350°-375°	8-12
Sugar		3	325°-350°	8-12	350°-375°	8-12
Brownies	8x8"	2	325°	30-40	350°	30-40
BREADS, YEAST						
Loaf	loaf	1 or 2	350°	25-30	375°	30-40
Rolls		3	375°	10-15	375°-400°	15-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf	2	325°	60-75	350°	60-75
Gingerbread	9x9"	2	325°	40	350°	40
Cornbread	8x8"	2	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3	375°	10-15	400°	10-20
Biscuits		3	375°-400°	10-20	400°-425°	10-20
Muffins		3	375°	15-25	400°	15-25

* For Multiple Rack Baking, see page 14.

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

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

Convection Baking of Frozen Convenience Foods, Upper Oven

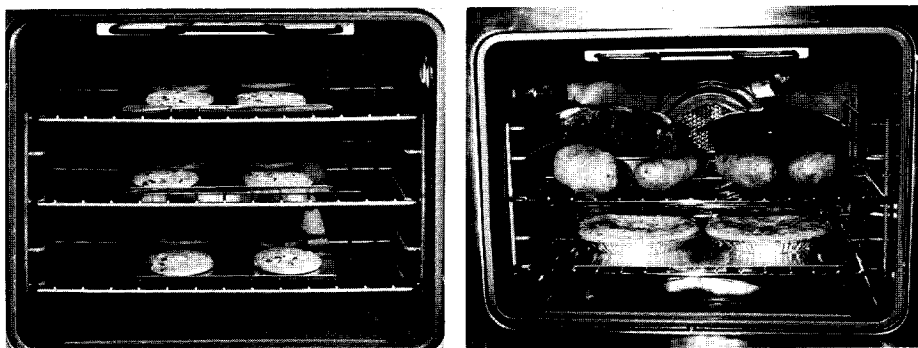


- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3.
- For multiple rack baking, use racks #1, 3, and 5. However, pizzas should be placed on cookie sheets and baked on rack positions #2, 3, and 4.

Here are a few examples of times and temperatures:

FROZEN CONVENIENCE FOODS	RACK POSITION	CONVECTED OVEN NOT PREHEATED		RADIANT BAKE PREHEATED	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3	25	375°	25-30	375°
Donuts, glazed	3	5	300°	6	300°
Fish, batter fried	3	20	425°	25-30	425°
French fries	3	15	450°	15-20	450°
Macaroni & Cheese	3	35	425°	30-35	425°
Pot Pies	3	30	425°	30-40	425°
Pizza	3	17	425°	15-17	425°
Turkey, slices with gravy (TV dinner)	3	50	425°	55-60	425°

Convection Cooking on Multiple Racks, Upper Oven



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

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than radiant. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cakes (layer or sheet cakes), cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

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

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2 and 4 are best for most baked products but positions #1 and 3 also provide acceptable results.
- For three rack baking use positions #1, 3, and 5. One exception is pizza (see page 13).
- Since foods on positions #1 and 5 will usually be done before foods on position #3, additional cooking time will be needed for browning foods on the middle rack. An additional 30 to 60 seconds are 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 utensils, such as layer cake pans, in the oven.
- Jelly roll pans and cookie sheets should be placed *lengthwise, front to back*, in front of the fan for more even browning.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3, and 5.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3 or #1 and 4.



Roasting



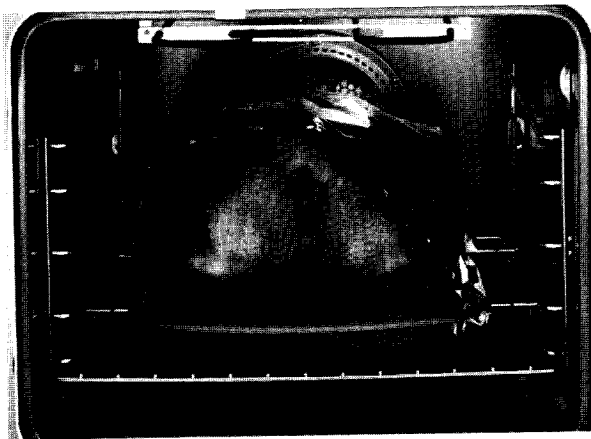
General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered utensil.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. See page 18 for directions on use of the MEAL TEMP feature as well as suggestions for placing a thermometer probe in meat and poultry.
- 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.

Radiant Bake Roasting Recommendations

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

Convection Roasting Recommendations, Upper Oven



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

Convection Roasting: Frozen to Finish

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

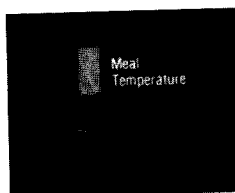
- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats as given in your favorite cookbooks as approximate guides for roasting *frozen* meats. 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 radiant 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.

Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approx. Weight (pounds)	Convected Oven Temperature (not preheated) °F	Internal Temperature of Meat - End of Roasting Time °F	Approx. Convection Roasting Time (minutes per pound)	Approx. Radiant Roasting Time (minutes per pound)
BEEF					
Rib Roast	4 to 8	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	15-20	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	20-25 25-35	25-30 30-35
Round Tip Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30	25-30 30-35
PORK					
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	30-40	35-45
Shoulder Blade Roast	4 to 6	325°	170°	25-35	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	170°	30-40	35-45
Leg (Fresh Ham)	10 to 16	325°	170°	20-30	25-35
Ham, Half (Fully cooked)	5 to 7	325°	140°	20-30	25-35
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	30-40	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	20-25	25-30
LAMB					
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium) 170° (well)	30-35 35-40	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	25-30 30-35	30-35 35-40
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	25-30 30-35	30-35 35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40	35-40 40-45
VEAL					
Rib Roast	3 to 5	325°	170°	35-40	40-45
Shoulder	4 to 6	325°	170°	35-40	40-45
Leg, Half, Bone-in	3 to 5	325°	170°	35-40	40-50
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, Whole, Boneless	4 to 6	350°	170°-175°	25-35	35-45
Turkey, Breast	3 to 8	325°	180°	25-35	30-40
Chicken, Fryer	2½ to 3½	375°	185°	18-22	20-24
Chicken, Roaster	4 to 6	375°	185°	15-20	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	15-20	20-25
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45	45-55
Duck	4 to 6	350°	185°	15-20	20-25



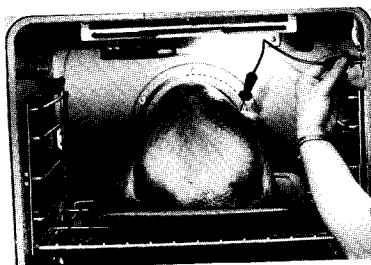
Meal Temp, Upper Oven



The MEAL TEMP feature enables you to cook meats and other foods without the chore of watching a thermometer. Upon reaching selected internal temperature, a signal will sound to tell you the food is done and is ready to be removed from oven.

To Use Meal Temp Feature

1. Insert the skewer-like probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not in fat or touching a bone. (See photos on page 19.)
2. Place the food in the oven using the rack position suggested on page 9.
3. Insert the probe plug into the receptacle located behind the metal cover plate on the right inside oven wall. Be certain to insert plug into the receptacle all the way.
4. Set the MEAL TEMP knob to the desired internal temperature of food.
5. Turn TEMPERATURE knob to desired oven temperature.
6. Turn SELECTOR knob to BAKE or CONVECT. A green light appears behind MEAL TEMP. To use MEAL TEMP feature with TIME BAKE or TIME CONVECT, follow directions below.
7. When the selected internal temperature of the meat has been reached, the green MEAL TEMP light will glow amber, the signal will sound, and the oven will cycle off. To stop buzzer, turn to a higher internal temperature setting or unplug cable. Internal temperature of food can be determined at any time during cooking by turning dial down until the buzzer sounds and amber light glows.
8. Once the selected internal temperature is reached, REMOVE FOOD IMMEDIATELY TO PREVENT OVERCOOKING. First, unplug the probe from the oven before removing food. Hold plug with potholder.
9. Turn TEMPERATURE and SELECTOR knobs to OFF position.
10. **IMPORTANT:** MEAL TEMP probe must be unplugged and removed from oven when it is not being used in a cooking procedure. Be sure metal cover is over receptacle when MEAL TEMP feature is not being used.

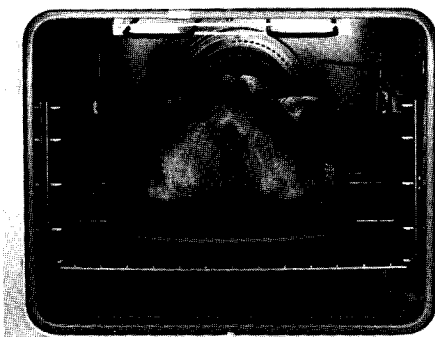


To Use Meal Temp Feature with Time Bake or Time Convect

1. Turn SELECTOR knob to TIME BAKE or TIME CONVECT and TEMPERATURE knob to desired temperature.
2. Set desired "Start" time. Push in and turn START knob to time you want food to start cooking. Green light comes on when "Start" time turns oven on.
3. Set "Stop" time for an hour after projected time food should be done since the MEAL TEMP feature will automatically cycle the oven off once the desired internal temperature has been reached.

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 to manually turn on the oven. However, provisions should be made to have the food removed as soon as the MEAL TEMP signal has sounded.

Hints on Successful Use of the Meal Temp Feature

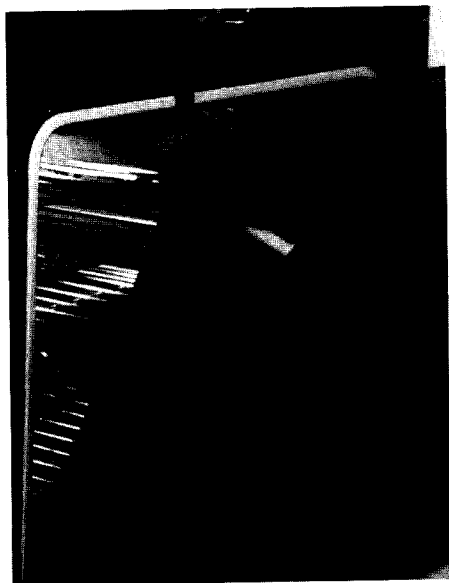


- The probe should be located in the center of the thickest part of a roast. Plan the placement of the probe tip by laying it on the outside of the meat, marking with finger where edge of meat comes on the probe. Insert probe into thickest part of muscle up to the marking held by finger.
- Tip of probe should not touch fat, bone or gristle.
- For turkeys and large poultry products, insert probe into the thickest part of the inner thigh. Because of variables in cooking poultry, such as size and shape, use the thermometer as a guide to the degree of doneness but also use conventional methods, squeezing or wiggling drumstick, to test for doneness.
- Because of the excellent insulation of the oven, the retained heat continues to cook the meat after the signal has sounded and the oven has cycled off. For this reason, it is important to remove the meat from the oven as soon as the signal sounds.
- Meats continue to cook after being removed from the oven. As a suggestion, set the internal temperature 5 degrees below the desired final degree of doneness. Allow the "standing time" before carving (15 to 20 minutes) to finish cooking the food.
- Use the roasting chart on page 17 as a guide to the length of cooking time to help plan meal serving time for meats roasted in the oven.
- Use the handle of the probe for inserting or removing. Do not pull on the cable. Use a potholder to remove since probe becomes hot.
- For frozen roast, insert probe after 1½ to 2 hours.
- MEAL TEMP feature can be used to register internal temperature of other foods, such as meat loaf.
- To clean cooled probe, wipe with a soapy dishcloth. Do not submerge probe in water.



Broiling

The broil element provides flexibility for broiling foods. If you have a Jenn-Air grill, we recommend you use the grill 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.
4. Place food on 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.
- To make cleaning easier, spray pan and grid with non-stick spray such as Pam.
- 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.

NOTE: A fan should come 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 CHART (BROIL, 550°F, PREHEATED)			
FOODS	Rack Position	Approximate Minutes/Side	
		1st Side	2nd Side
BEEF			
Steak (1")	4		
Rare		3	3
Medium		4	4
Well		5	5
Hamburgers (¾")	4		
Rare		3	2
Medium		4	2
Well		4	3
PORK			
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
LAMB			
Chops (1")	4		
Medium		5	3
Well		5	5
Patties (¾")	4		
Medium		4	3
Well		5	4
POULTRY			
Breast Halves	3	7	4
SEAFOOD			
Fish Fillets, Buttered (¼")	4	4	(no turning)
Scrod, Buttered (½")	4	8	(no turning)
Cod (1")	4	12	(no turning)
Lobster Tail	4	9-12	(no turning)
MISCELLANEOUS			
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 Cleaning

How the Self-Cleaning Process Works

When the oven knobs 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 smoke.

NOTE: Both ovens cannot be self-cleaned at the same time; upper oven has priority.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Be sure metal cover plate is covering the receptacle for the MEAL TEMP probe.
- Remove the roasting 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). (See photo at right.)
 - stainless steel oven front frame.

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

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads (rub with the brushed grain on the oven front frame to prevent scratching). 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.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be excessive venting of smoke and odor.

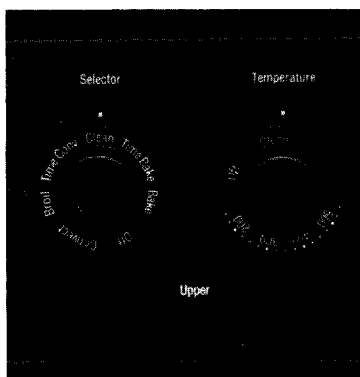
- The oven racks and rack supports can be cleaned in the oven. However, the oven racks and rack supports will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. **REMOVE RACKS AND RACK SUPPORTS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE.** 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 many cleanings. 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 25 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

1. Turn SELECTOR knob to CLEAN.

2. Turn TEMPERATURE knob fully clockwise to CLEAN until it comes to a full stop. *The door cannot be locked if TEMPERATURE knob is not in the CLEAN position.*

3. To set clock for desired cleaning time, use one of the following procedures:



To set oven to start cleaning immediately:

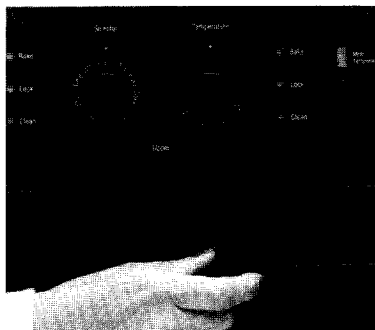
- a. Check START dial to be certain pointer is at the same time of day as the oven clock. If not, turn until knob pops out and cannot be turned.
- b. Push in and turn STOP dial 2½ hours beyond time indicated on the clock to clean an average soiled oven. If heavily soiled, set ahead 4 hours.

To set oven to start cleaning at a later time:

- a. Push in and turn START dial to the time desired for the self-cleaning process to begin.
- b. Push in and turn STOP dial to 2½ hours beyond time set for start. If oven is heavily soiled, set ahead 4 hours.

4. Close oven door, (if opened).

5. To lock door, move DOOR LOCK LEVER to the full right position.



6. The oven CLEAN INDICATOR LIGHT will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.
7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK INDICATOR LIGHT will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK INDICATOR LIGHT goes out and the door can be opened.
8. After the LOCK INDICATOR LIGHT goes out, move the DOOR LOCK LEVER to the left. The oven door can now be opened.
9. Turn the SELECTOR and TEMPERATURE knobs from CLEAN to OFF *after the door is unlocked*.

IMPORTANT: IF THE TEMPERATURE KNOB IS TURNED TO OFF BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN*. Forcing the lock will damage the lock mechanism. Return TEMPERATURE knob to CLEAN, unlock the door, then turn TEMPERATURE knob OFF.

NOTE: A fan comes on whenever the SELECTOR knob is set on CLEAN. Therefore, the fan will continue to operate at the end of the cleaning process until the SELECTOR knob is turned OFF. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

To stop cleaning process before lock indicator light comes on:

1. Move the DOOR LOCK LEVER to the left.
2. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.
3. Turn STOP dial until it pops out. Pointer should be at the same time of day as the oven clock.

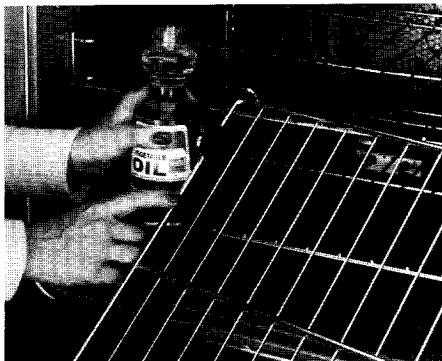
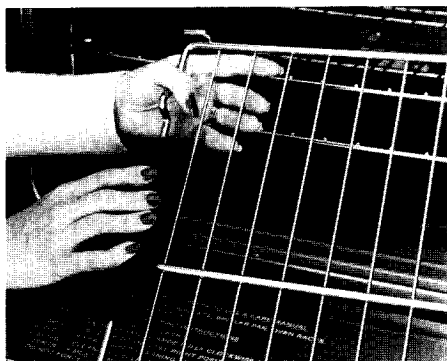
To stop cleaning process after lock indicator light comes on:

1. Turn the STOP dial until the knob pops out and the CLEAN INDICATOR LIGHT goes out.
2. Leave the TEMPERATURE and SELECTOR knobs in the CLEAN position.
3. Allow oven to cool until the LOCK INDICATOR LIGHT goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK INDICATOR LIGHT goes off, move the DOOR LOCK LEVER to the left.
5. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.

NOTE: When SELECTOR knob is turned to CLEAN, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your Jenn-Air Authorized 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 is vented in the front, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ 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 and the front edges of the rack supports with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. 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.
- *Any attempt to force the self-clean DOOR LOCK LEVER to lock or unlock without electric power applied to the door or with the TEMPERATURE knob in any position other than CLEAN may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.



Other Hints on Caring for Your Oven

Cleaning Other Surfaces of Your Oven

Door and control panel trim: The black metal trim around the door and the control panel can be cleaned with any nonabrasive cleansers such as Bon Ami or soapy water; rinse well. Be careful not to use an excessive amount of water.

Glass on the control panel front and oven door front: To clean, use any suitable glass cleaner or soapy water. To prevent moisture from getting behind the glass control panel, spray a cloth with glass cleaner then wipe the panel.

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. Clean knobs with a hot sudsy cloth then dry. To replace each knob, match flat part of knob opening with the spring on the shaft, returning in OFF position.

IMPORTANT: Knobs must be returned to correct position or oven will not function properly. SELECTOR knobs are first and third from left of panel, and *not interchangeable*. The SELECTOR knob for the lower oven does not have the CONVECT setting. TEMPERATURE knobs are second and fourth from the left and *are interchangeable*.

Oven Light Bulb

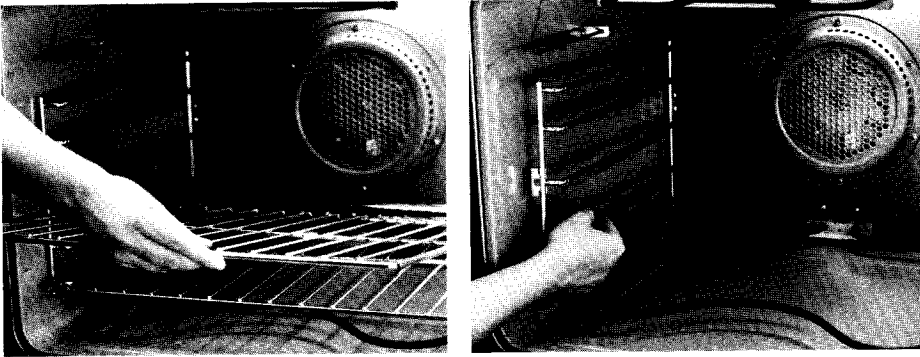
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel*. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

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.

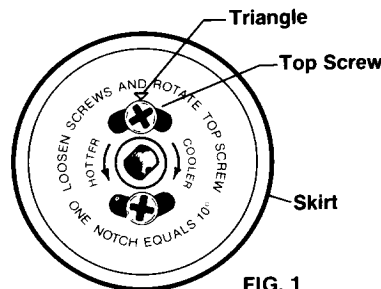


FIG. 1

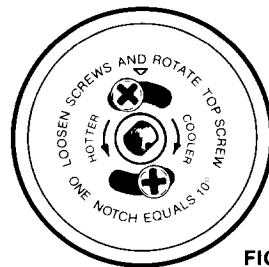


FIG. 2



Before You Call for Service

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 oven operates:

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

If clock and/or lights operate but oven does not heat:

- the SELECTOR and/or TEMPERATURE knobs 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 selected oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.
- check the "Start" and "Stop" time settings and the current time of day on the clock.

If selected oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from CLEAN to another position after self-cleaning process started.

If selected oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- TEMPERATURE knob may have been switched from CLEAN position.
- electric current coming into the oven may be off.

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

If cooking results are less than expected:

- the utensils 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.

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 MEAL TEMP does not work:

- check to be sure probe plug is properly inserted into oven receptacle.
- probe may not be positioned in food properly.
- MEAL TEMP dial may not be on internal temperature desired.

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.