

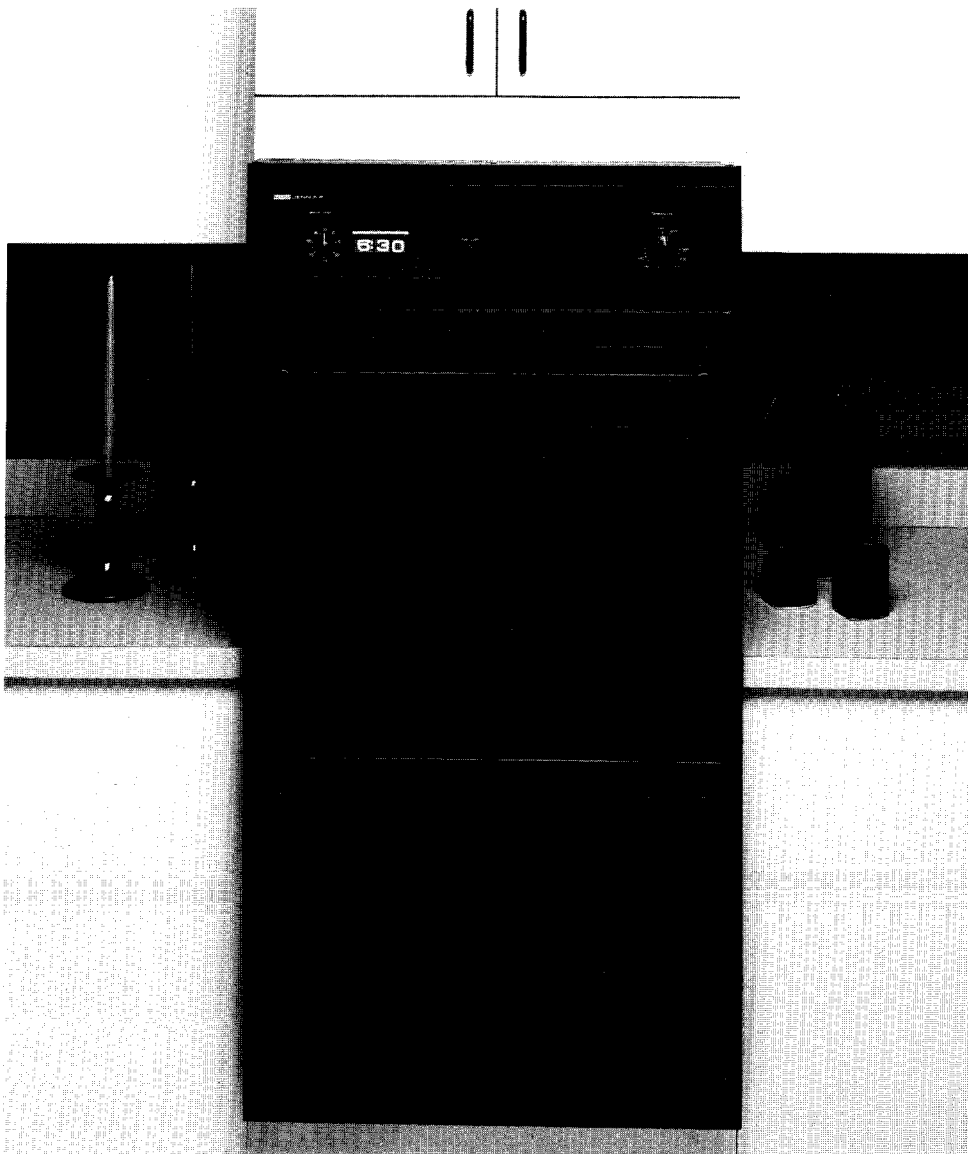
JENN-AIR



Use and Care Manual

Gas Wall Oven

MODEL WG206



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— **WHAT TO DO IF YOU SMELL GAS**

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

— **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE** —

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 exposure to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

IMPORTANT INFORMATION

Date Purchased _____ Model Number _____

JENN-AIR DEALER FROM WHOM PURCHASED

ADDRESS _____

CITY _____

PHONE _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

ADDRESS _____

CITY _____

PHONE _____

IMPORTANT: Retain proof of purchase documents for warranty service.



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. This warning is based on safety considerations.
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. Do not store combustible materials, gasoline or other flammable vapors and liquid near the oven. This also applies to aerosol sprays and aerosol spray cans.
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 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.

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13. CAUTION — Do not store items of interest to children in cabinets above oven—children climbing to reach items could be seriously injured.
 14. Do not touch oven burner or interior surfaces of oven. Interior surfaces of any oven or broiler cavities become hot enough to cause burns. Other surfaces of the appliance also 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. Be sure all appliance parts are cool before touching or cleaning. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.
 15. Keep all controls “OFF” when unit is not in use.
 16. Clean only parts listed in this manual and use procedures recommended.
 17. Always allow hot pans to cool in a safe place out of the reach of small children.
 18. Always remove soiled broiler pan from the broiler compartment after cooking for **grease left in the pan may become hot enough to ignite.**
 19. A faint gas odor may indicate a failure of the automatic ignition or a gas leak. If a gas odor is detected, cut off the gas supply to the oven. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**
 20. Avoid placing the oven in a main “traffic path” or in an isolated location with no counter space nearby. Visualize the oven in use before selecting a location. Remember that open oven doors may block a passageway and create a hazard.
 21. Aluminum foil, used improperly, is a cause of many oven fires, as well as baking problems. Use foil only as instructed, particularly in the broiler. **Holes in the broiler pan or the air openings in the oven bottom should never be covered with foil.**
 22. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.



Basic Information

How The Oven Works

When the TEMPERATURE knob is turned to a desired setting, there will be a 45 to 60 second delay before the oven burner lights. This delay is for safety considerations. When the oven reaches the temperature set on the TEMPERATURE knob, the oven burner will automatically cycle on and off to maintain the preset temperature. If the TEMPERATURE knob is turned to BROIL, the oven burner will remain on during most normal broiling operations. The burner will cycle on and off for extended broiling operations.

How Glow Bar Ignition Works

When the TEMPERATURE knob is turned to the desired setting, power is supplied to the glow bar ignitor. Once the ignitor is hot the oven burner will ignite. When the TEMPERATURE knob is turned off both the glow bar and burner will go off.

Convert from Natural to LP Gas

The wall oven is shipped from the factory set for natural gas. To convert from natural gas to LP gas, refer to the installation instructions (Part No. 204132).

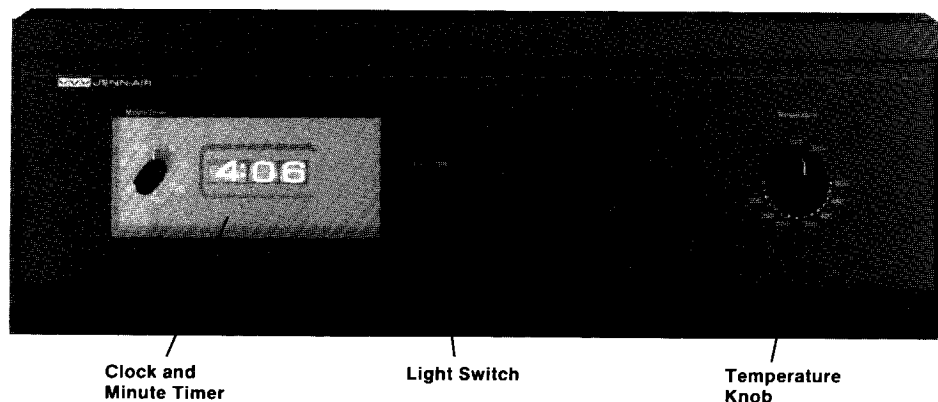
During A Power Failure

The oven **CAN NOT** be used during periods of power outage.



Oven Operation

Oven Control Panel



Oven Light Switch

- Push in switch to turn oven and broiler lights on or off. Both lights operate simultaneously.

Temperature Knob

- Use to set oven temperature. Be sure the indicator line is in line with the correct temperature.

Clock Control

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

Minute Timer

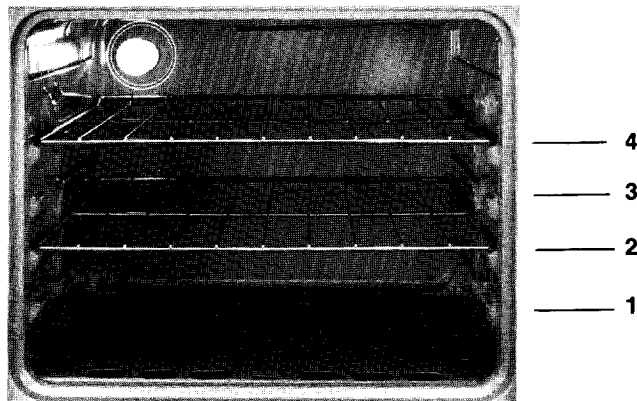
- This interval timer reminds you when any cooking period, up to 60 minutes, has expired. Simply turn pointer clockwise to number of minutes desired. Do not push knob in as this will reset the clock. At the end of the selected period, the timer will sound. Turn to OFF position to discontinue signal.

Oven Operation, Baking, Roasting, or Broiling

1. Locate oven or broiler racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. *Preheat only when necessary.* Refer to baking, roasting, and broiling sections as to when preheating is recommended. Preheat the oven for approximately 10 minutes to reach 400° F. Preheat the broiler for approximately 5 minutes.

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, roasting and broiler sections for recommendations for specific foods.



Oven Rack Positions

Use Rack Position #1 for:

Roasting meat and poultry, angel food cake, bundt cake.

Use Rack Position #2 for:

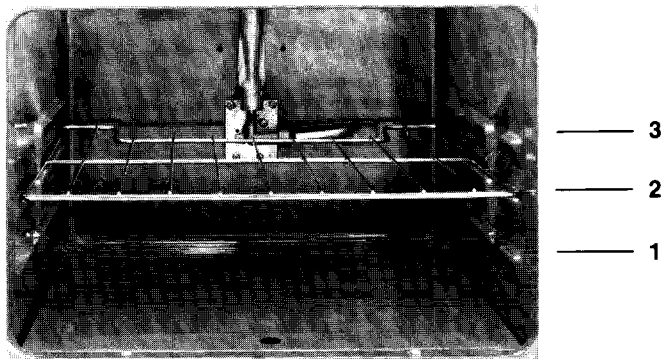
Large casseroles, loaves of bread, cakes, muffins, pies.

Use Rack Position #3 for:

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

Use Rack Position #2 and #4 for:

Two rack baking of cookies, layer cakes, biscuits.



Broiler Rack Positions

Use Rack Position #2 for:

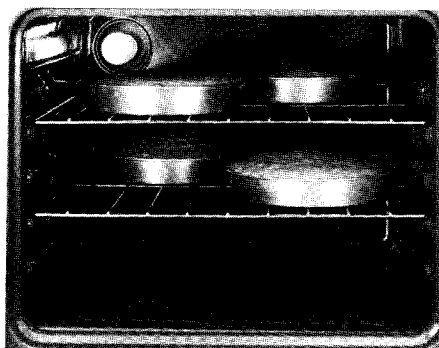
Thick steaks, pork chops, bacon, chicken.

Use Rack Position #3 for:

Most broiling.



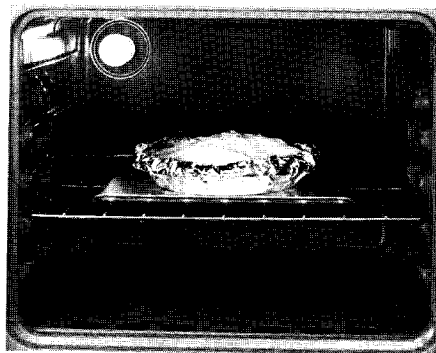
Baking



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. Preheat oven for 10 minutes. Casseroles can be started in a cold oven.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 9.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation. Crowding of pans may cause uneven browning or uneven rising of leavened foods.
- 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 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 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.
- The use of aluminum foil in the oven is not recommended as it can affect oven performance.

NOTE: When the BROIL setting is used, the oven cannot be used at the same time.



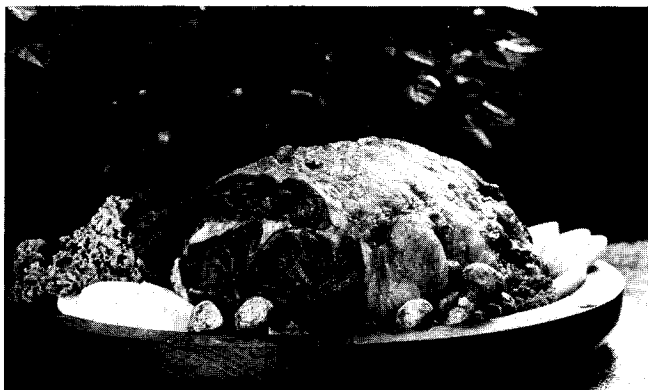
Baking Chart

Product and Type	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time*
CAKE				
Yellow - 2 layers	9"	2 or 3	350°	30-35
White - 2 layers	9"	2 or 3	350°	25-35
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1	325°-350°	35-45
Angel Food	tube	1	375°	35-40
Pound Cake	loaf	2	325°	50-60
Snacking Cake	8x8"	2	375°	30-35
Cupcakes		3	350°	20-25
Sheet Cake	9x13"	2 or 3	350°	30-35
PIES				
Two Crust				
Fruit, fresh	9"	2	400°-425°	35-55
Fruit, frozen	9"	2	380°-425°	40-70
One Crust				
Custard, fresh	9"	2	350°-375°	35-50
Pie Shell	9"	2	400°-425°	8-12
COOKIES				
Chocolate Chip		3	350°-375°	8-12
Peanut Butter		3	350°-375°	8-12
Sugar		3	350°-375°	8-12
Brownies	8x8"	2	350°	25-35
BREADS, YEAST				
Loaf	loaf	2	375°	20-40
Rolls		2 or 3	375°-400°	15-20
BREADS, QUICK				
Loaf, Nut, Fruit	loaf	2	375°	50-75
Gingerbread	9x9"	2	350°-375°	30-40
Cornbread	8x8"	2	400°-425°	15-20
Cornbread Muffins		2	400°	10-20
Biscuits		2 or 3	400°-425°	8-15
Muffins		2	400°	15-25

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



Roasting



General Roasting Recommendations

- *Preheating is not necessary.* Place oven rack in the bottom rack position before turning oven on.
- For open pan roasting, place meat or poultry on the slotted portion of a two-piece pan. 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.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the gas pressure in your area.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a “foil cap” over the breast area after desired brownness is reached to prevent overbrowning.
- A stuffed turkey will require an extra 30-60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not listed on page 13.

Roasting Chart (Thawed Meats Only)

Variety and Cut of Meat	Approximate Weight (pounds)	Oven Temperature (not preheated) °F	Internal Temperature of Meat — End of Roasting Time °F	Approximate Roasting Time (minutes per pound)
BEEF				
Rib Roast (outside down)	4 to 6	325°	140° (rare) 160° (medium)	26-32 34-38
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	25-30 30-35
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Tip Roast	3¼ to 4 6 to 8	325° 325°	140° (rare) 140° (rare)	35-40 30-35
PORK				
Shoulder Blade Roast	4 to 6	325°	170°	40-45
Loin Blade or Sirloin Roast	3 to 4	325°	170°	40-45
Leg (Fresh Ham)	10 to 16	325°	170°	22-28
Ham, Half (Fully cooked)	5 to 7	325°	140°	18-24
Ham, Half (Cured, cook-before-eating)	5 to 7	300°	160°	22-25
Arm Picnic Shoulder	5 to 8	325°	140°	25-30
LAMB				
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	25-30 30-35
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	25-30 30-35
VEAL				
Rib Roast	3 to 5	325°	170°	35-40
Shoulder, Boneless	4 to 6	325°	170°	40-45
Leg, Half, Boneless	3 to 5	325°	170°	40-50
POULTRY				
Turkey, unstuffed	8 to 12	325°	180°-185°	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	14-16
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	35-45
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2½ to 3½	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	20-25
Cornish Game Hen	1 to 1½	375°	180°-185°	45-55
Duck	4 to 6	350°	185°	20-25

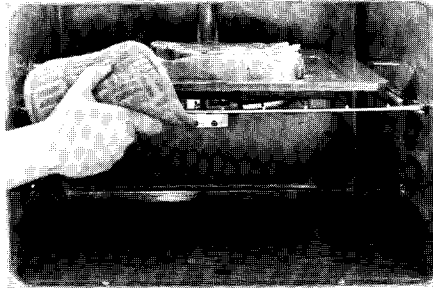


Broiling

The broiler provides flexibility for broiling foods. If you have a Jenn-Air grill, we recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of a broiler. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.

To Broil

1. Place broiler rack on the rack position suggested in the chart. Distance from burner depends on foods being prepared. Rack position #3 (top) is usually recommended unless otherwise stated (see page 15).
2. Turn TEMPERATURE knob to BROIL setting.
3. Trim excess fat and cut vertical slashes around the outer edges of the meat.
4. Place food on broiler pan provided with oven. Preheat the oven for 5 minutes.
5. *Broiling is always done with the door closed.*



Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.
- The broiler grid *must always* be used with the broiler pan. Fat may become hot enough to ignite if directly exposed to the flame.

NOTE: The oven is equipped with a lower broil compartment. When the BROIL setting is used, the oven cannot be used at the same time.

BROILING CHART			
FOODS	Rack Position	Approximate Minutes/Side	
		1st Side	2nd Side
BEEF			
Steak (1")			
Rare	3	6-7	6-7
Medium	3	7	7
Well	3	8-9	8-9
Steak (1½")			
Rare	3	8	8
Medium	2	13	13
Well	2	15-16	15-16
Hamburgers (¾")			
Rare	3	5	5
Medium	3	6	6
Well	3	7	7
PORK			
Bacon	2	5-6	1-2
Chops (½")	2	6	5
Chops (1")	2	10	10-12
Ham Steak (½")	3	6	3
Sausage Patties	3	5	3
LAMB			
Chops (1")			
Medium	3	7	5
Well	3	8	7
POULTRY			
Breast Halves (Start skin side up)	2	10-14	12-18
SEAFOOD			
Fish Fillets, Buttered	3	6-7	(no
Fish Steaks (1")	3	10-11	turning)
MISCELLANEOUS			
Hot Dogs	3	3	1
Toast	3	1-2	1-2

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



Oven Care

Oven Cleaning

The oven and broiler interiors have a manual clean porcelain enamel finish.

- All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
- Clean oven and broiler walls and doors with soap and water if food is not allowed to bake on a second time. The oven bottom is easily accessible for cleaning by removing oven door or the oven bottom.
- Heavy spattering of spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami. Household ammonia may be used to loosen soil by placing ½ cup household ammonia in a glass dish placed on oven rack in a closed, cold oven overnight.
- To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray gas burner, light bulb, temperature sensing bulb, door gasket or exterior of oven. Remove oven and broiler racks before spraying with oven cleaner. Remember: Many oven cleaners are very strong so protect your hands with rubber gloves. If a commercial aerosol cleaner is used, thoroughly rinse oven with a solution of 1 tablespoon vinegar to 1 cup water. Protect aluminum trim from aerosol cleaners.
- For cleaning other areas of the oven, clean oven racks with S.O.S. pads. Oven window may be cleaned with soap and water or a glass cleaner.

Oven Bottom

The oven bottom can be removed and taken to the sink for easy cleaning. Push to the rear and lift up at the front. When replacing, be sure the hole in bottom rear flange is positioned on the rear locator pin. Push toward the back of the oven and fit into place.



Broiler Bottom

The broiler bottom can be removed and taken to the sink for easy cleaning. To remove, lift straight up. When replacing, be sure slots in bottom rear are positioned over the two rear screws. Then, lower into place.

Door Gasket

These parts can be snapped out for cleaning. Wash with soap and water.

Oven and Broiler Doors

The oven and broiler doors are removable for easier cleaning. The doors are equipped with special hinges that lock into place as the doors are removed.

To remove door:

1. Open door to stop position (about 4 inches).
2. Grasp the sides of the door at the middle of the door. Slowly lift door straight up.
3. As you lift the door up, very slightly open door by pulling door toward you. Check to be sure latches swing down into the notches on the hinge arms.

To replace door:

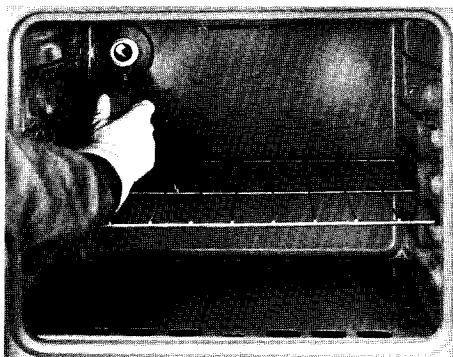
1. Grasp sides of door and align slots in door with hinge arms.
2. Very slightly pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.



Oven Light Bulb

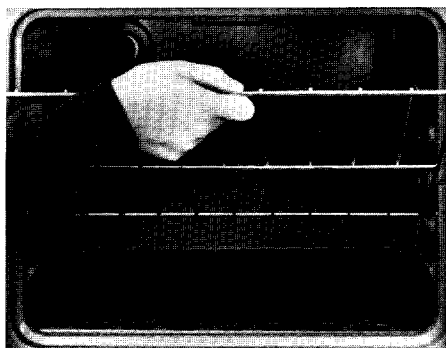
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel*. Be sure bulb is cool before attempting to remove. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. Do not touch a hot oven light bulb with a damp cloth as bulb will break. 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.

Replace bulb with a 40-watt *oven-rated* appliance bulb. Bulb with brass base is recommended to prevent fusing of bulb into socket.



Oven Racks

To remove, pull out to stop position, tilt up and continue pulling until the rack is released. To replace rack, place rack on rack supports, tilt up and push to rear of oven. Pull rack out to "lock-stop" position to be sure rack has been properly replaced.



Control Dial Area

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

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.

Glass on the Oven Door Front

Use any suitable glass cleaner or soapy water.

Oven Door Trim

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

How to Remove Appliance for Cleaning or Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet or floor. Remove appliance from cabinet.
5. Reverse procedures to reinstall.
6. Test all joints for gas leaks with soap and water solution.

NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.



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 wall 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 oven does not heat:

- the TEMPERATURE knob may be set incorrectly.
- power supply may not be connected.

If the oven light does not work:

- the light bulb is loose or defective.

If foods do not broil properly:

- the TEMPERATURE knob may not be set properly.
- check rack position.
- gas pressure into house may be low.

If foods bake unevenly:

- the oven 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.

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.