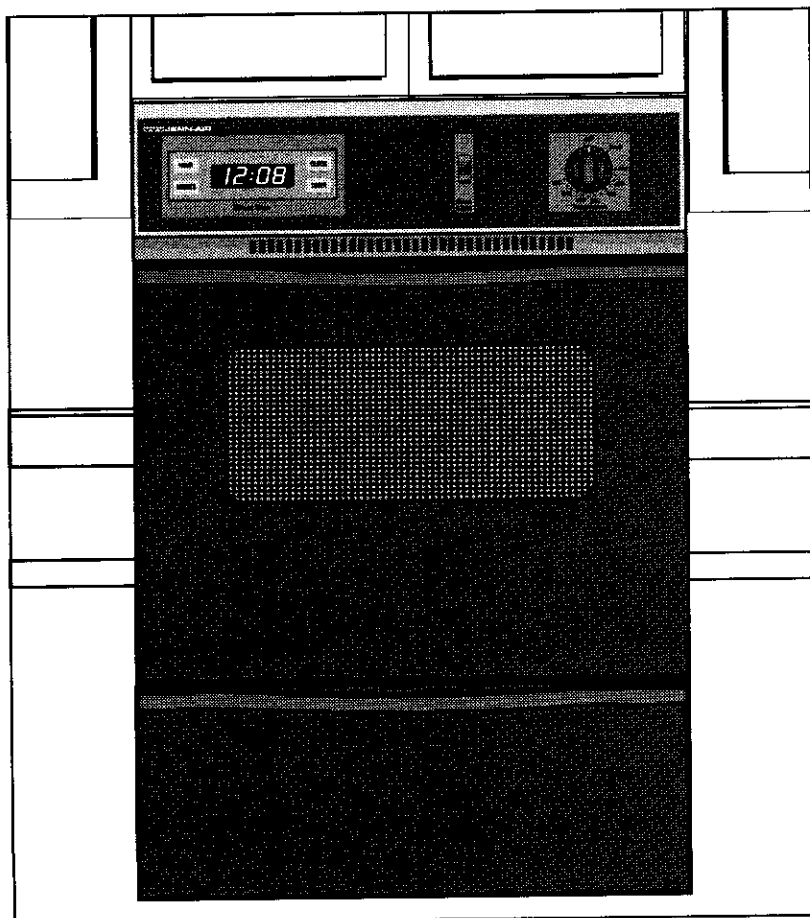


JENN-AIR®

Use and Care Manual

Gas Wall Oven

Model WG24000



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 -**

About Your Jenn-Air Wall Oven

Congratulations on your choice of a Jenn-Air wall oven. Your Jenn-Air wall oven is a fine full-featured oven with a separate broiler compartment.

Before you begin cooking with your new oven, 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 oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air oven, write to us. Be sure to provide the model and serial numbers.

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 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 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. Buildup 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.
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, shut 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.
23. 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 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.
24. **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 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 oven to the outdoors.

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

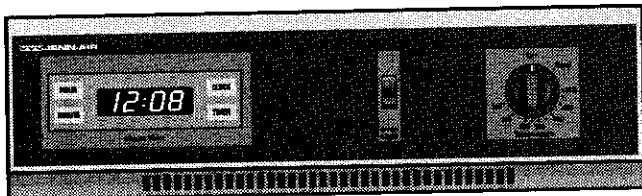
The wall oven is shipped from the factory set for natural gas. To convert from natural gas to LP gas, refer to the installation instructions (Part No. 8107P335-60)

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 light on or off.

Temperature Knob

- Used to set oven temperature. Align desired temperature with the indicator line on the control panel.

Clock and Minute Timer

- Features time of day and minute timer.

Clock Controls



Minute Timer

Clock Setting

Important: The clock is a 12 hour clock. When oven is first supplied with power or power is interrupted, the display will flash. The display will stop flashing once the clock has been set.

To Set time of day on clock:

1. Touch the **CLOCK Pad**.
2. Touch and hold the **HOUR Pad** to set the correct hour. To change the time by a single hour, tap vs. holding the pad.
3. Touch and hold the **MINUTE Pad** to set the correct minutes. To change the time by a single minute, tap vs. holding the pad.

Timer Setting

The timer can be used to remind you when a period, up to 1 hour and 59 minutes, expires. The timer does not control the oven.

To Set Timer:

1. Touch the **TIMER Pad**. Display will show: "0:59" for 59 minutes.
2. a. To **decrease timer** for less than one hour, touch and hold the **MINUTE Pad**. To change the time by a single minute, tap vs. holding the pad. Or,
b. To **increase timer** for more than more one hour, touch and hold the **HOUR Pad**. Then, "1:59" will appear in the display. Touch and hold the **MINUTE Pad** to decrease the time. To change the time by a single minute, tap vs. holding the pad.

The timer will automatically begin counting down in increments of one minute. When the time has elapsed, "0:00" will appear in the display and continuous beeps will sound.

To Cancel Timer: Touch the **CLOCK Pad**.

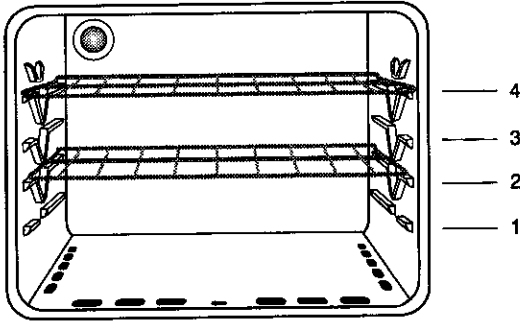
Oven Operation Baking, Roasting, or Broiling

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 and roasting sections as to when preheating is recommended. Preheat the oven for approximately 10 minutes to reach 400°F. When broiling, preheat for approximately 5 minutes.
4. After baking or broiling, turn Temperature knob to the Off position.

Rack Positions

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

Oven Rack Positions



Use Rack Position #1:

Large cuts of meat and large poultry, angel food cake, bundt cake.

Use Rack Position #2:

Roasting small cuts of meat, cakes pies, muffins, large casseroles.

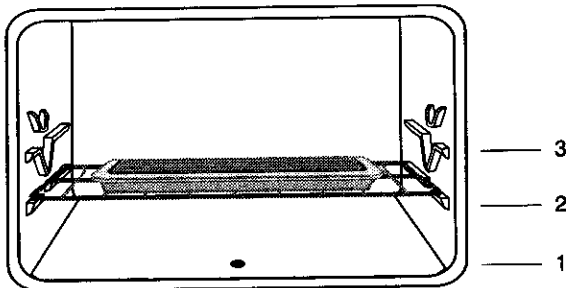
Use Rack Position #3:

Most baked goods on cookie sheets, frozen convenience foods.

Multiple Rack Cooking:

Two racks, use #2 and #4.

Broiler Rack Positions



Use Rack Position #1:

Chicken halves

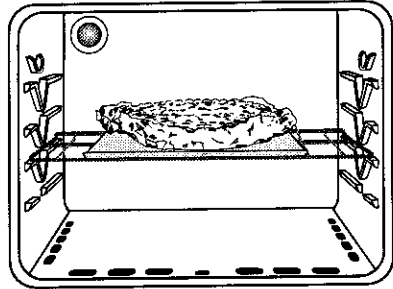
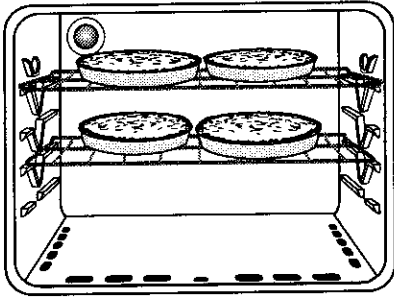
Use Rack Position #2:

Most broiling: steaks, fish, pork.

Use Rack Position #3:

Bacon

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. Preheat oven for 10 minutes.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 11 and in baking chart.
- 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)
- 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

	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time*
CAKE				
Yellow - 2 layers	9"	2 or 3	350°	28-33
White - 2 layers	9"	2 or 3	350°	25-30
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1	350°	38-50
Angel Food	tube	1	375°	30-40
Pound Cake	9" loaf	2	325°	50-60
Cupcakes		3	350°	15-25
Sheet Cake	9"x13"	2 or 3	350°	30-35
PIES				
Two Crust				
Fruit, fresh	9"	2	400°-425°	35-55
Fruit, frozen	9"	2	400°-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	9x9"	2	350°	33-38
BREADS, YEAST				
Loaf	loaf	2	375°	20-40
Rolls		2 or 3	375°-400°	10-20
BREADS, QUICK				
Loaf, Nut, Fruit	loaf	2	350°-375°	50-70
Gingerbread	9x9"	2	350°	25-40
Corbread	8x8"	2	400°-425°	15-30
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.*
- 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.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not listed on p. 15.
- 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. 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.
- 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 browning is reached to prevent over browning.
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approx. Weight (lb.)	Oven Temp. (not preheated) °F	Internal Temp. Of Meat-End Of Roasting Time °F	Approx. Roasting Time (min. per lb.)
BEEF				
Rib Roast	4 to 8	325°	145° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6	325°	145° (rare) 160° (medium)	25-30 30-35
Tenderloin Roast	2 to 3	400°	145° (rare)	20-25
Eye of Round Roast	4 to 5	325°	145° (rare) 160° (medium)	25-30 30-35
Top Loin Roast	3 to 6	325°	145° (rare) 160° (medium)	25-30 30-35
Round Tip Roast	4 to 6	325°	145° (rare) 160° (medium)	25-30 30-35
PORK				
Shoulder Blade Roast Boneless	4 to 6	325°	170°	35-45
Shoulder Blade Roast	4 to 6	325°	170°	30-40
Loin Roast, boneless	3 to 4	325°	170°	30-40
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	25-30
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, Breast	3 to 8	325°	170°-175°	30-40
Chicken, Whole	2½ to 3½	375°	185°	20-24
Cornish Game Hen	1 to 1½	375°	180°-185°	45-55
Duck	4 to 6	350°	185°	20-25

Broiling

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.

1. Place broiler rack on the rack position suggested in the chart. Distance from burner depends on the foods being prepared. Rack position #2 (middle) is usually recommended unless otherwise stated (see p. 17.)
2. Turn the TEMPERATURE knob to BROIL setting. Preheat the broiler for 5 minutes.
3. Prepare food by trimming excess fat and cut vertical slashes around the outer edges of the meat. Place food on broiler pan provided with your oven.
4. After preheating the broiler cavity, place broiler pan with food on the broiler rack.

Note: *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, 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
(Broil, 550°F, Preheated)

FOODS	BROIL SETTING	RACK POSITION	APPROX. TOTAL TIME (MINUTES)
BEEF Steak (1") Rare Medium Well Hamburgers (3/4") Well	Broil Broil	2 2	12-14 15-18 18-21 14-16
PORK Bacon Chops (1/2") Ham Slice	350° Broil Broil	2 or 3 2 or 3 2	5-7 12-16 8-10
POULTRY Chicken Halves (Bone-in)*	Broil	1*	45-55
FISH Steaks, buttered (1")	350°	2	13-16

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

* Remove rack when using this position.

Oven Care

Oven Cleaning

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

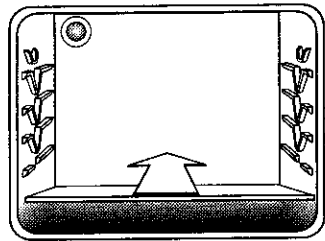
- All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
- Clean oven and broiler walls and doors with soap and water if food is not allowed to bake 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 1/2 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 glass cleaner.

Door Gasket

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

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

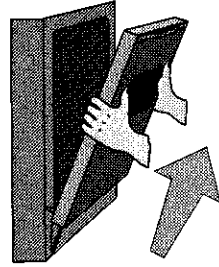
The broiler bottom can be removed and taken to the sink for easy cleaning. To remove, lift straight up. When replacing, lower into place with locator hole to the front of the oven.

Oven Doors

The oven doors are removable for easier cleaning.

To remove doors:

Open door to the "stop" position (opened about 4 inches) and grasp door with one hand on each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



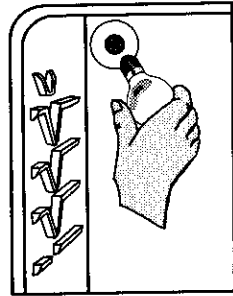
CAUTION: Hinge arms are spring mounted and will slam shut against the oven if accidentally hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To replace doors:

Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

Oven Light Bulb

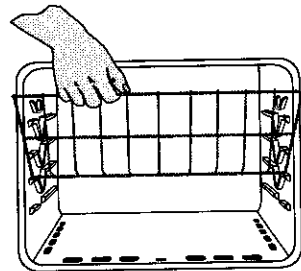
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure bulb is cool before attempting to remove. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. Do not touch a hot oven light bulb with a damp cloth as bulb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

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 cleaners.*

Control Knob

The knob on the control panel can be removed with the controls in the OFF position. Pull 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 Frame

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. 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.

Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet. The three-prong grounding plug offers protection against shock hazards. **Do NOT cut or remove the third grounding prong from the power cord plug.**

Note: If an ungrounded, two-hole or other type of electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

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 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 a too low setting.

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.