

JENN-AIR

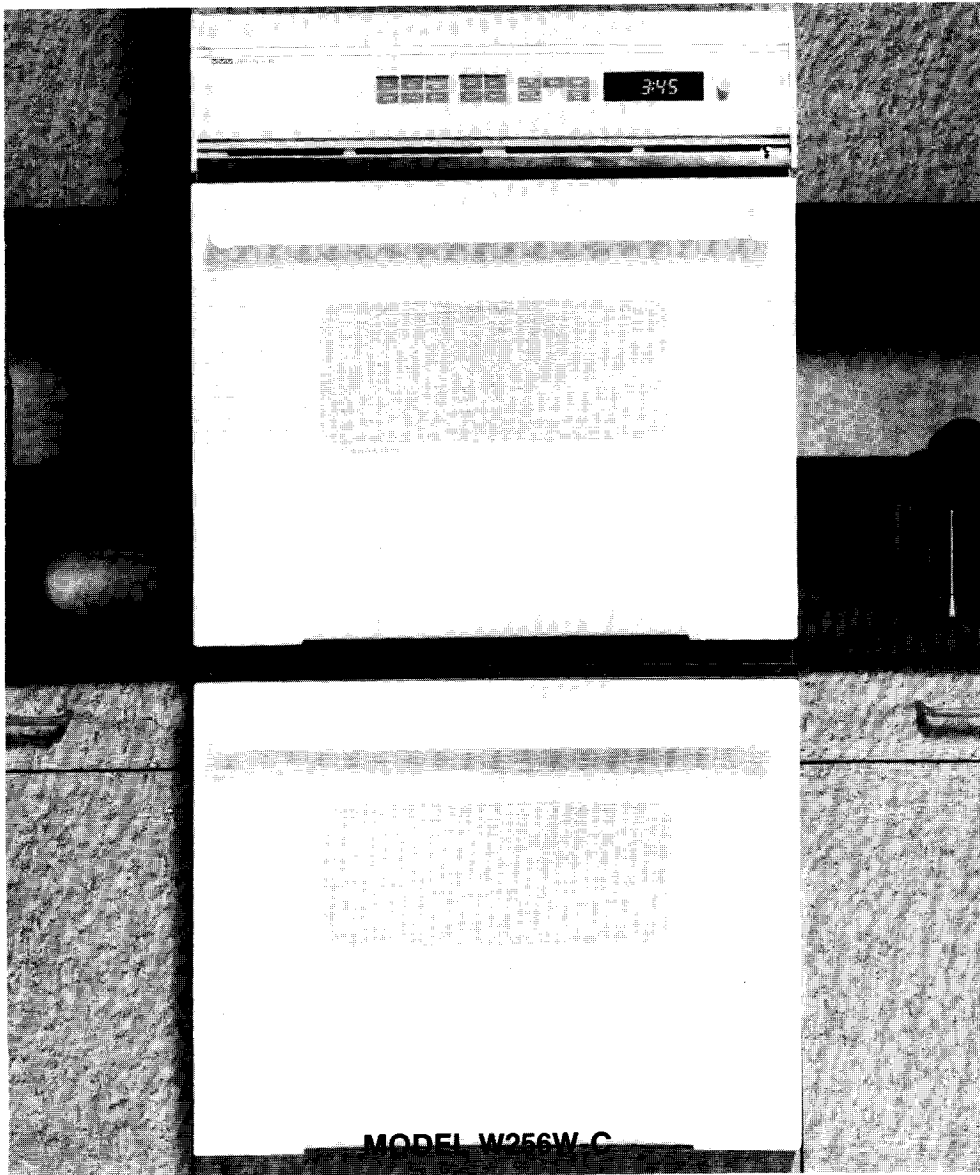


CANADA

Use and Care Manual

Self-Cleaning Radiant Bake and Convection Wall Ovens

 MODELS W156-C, W256-C





About Your Jenn-Air Oven

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

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, your oven is also a fine full-featured "bake and broil" oven.

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.

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 or need a use and care manual, write to us. Be sure to provide the model number.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901
U.S.A.



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. **CAUTION: BEFORE SELF-CLEANING THE OVEN, REMOVE BROILER PAN, FOOD 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.
 19. Do not allow aluminum foil or meat probes to contact heating elements.



Oven Operation

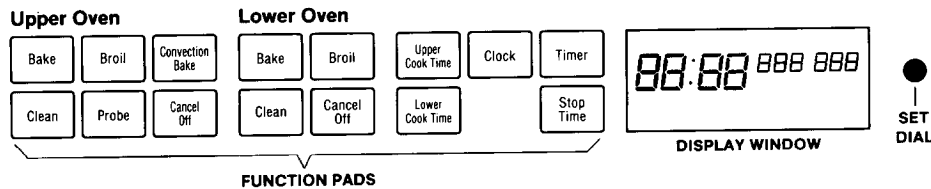
Oven Control Panel

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

To program:

1. Touch the function pad to give command desired.
2. Turn the Set Dial to enter time or temperature.

NOTE: Three seconds after turning dial, time or temperature will automatically be entered. If more than 10 seconds elapse between touching a pad and turning set dial, control is not set and Display will return to previous Display.



Function Pads:

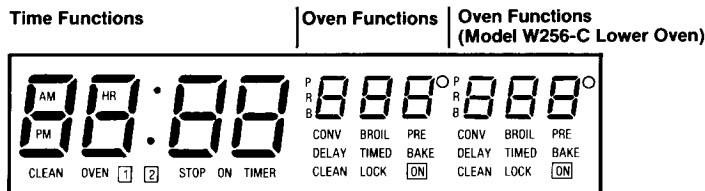
| | |
|------------------------|--|
| Bake | Use for conventional baking or roasting. |
| Clean | Use to set self-cleaning process. |
| Broil | Use for top browning or oven broiling. |
| Probe | Use to set desired internal temperature when using probe. (Models W156-C and W256-C upper oven.) |
| Convection Bake | Use for convection baking or roasting. |
| Cancel | Cancels all programming except Timer. |
| Upper Cook Time | Use for clock controlled cooking. |
| Lower Cook Time | Use for clock controlled cooking. |
| Clock | Use to set time of day. |
| Timer | Use to signal expiration of a time period up to 11 hours and 50 minutes. |
| Stop Time | Use for clock controlled cooking and cleaning when a delayed start is desired. |

Set Dial: Use to set time or temperature.

Display Window: Shows time of day, timer, and oven functions.

Oven Light Switch (Control Panel - Lower Right): The oven light automatically comes on whenever the oven door is opened. When door is closed, push in oven light switch to turn oven light on or off.

Display Window



Display Numerals:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Show internal temperature of food as it rises when temperature probe is used. (Model W156-C and W256-C upper oven.)
- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.
- Recall programmed temperature or time when commanded.
- Show oven selected. 1 - is the upper oven; 2 - is the lower oven. (Model W256-C.)

Indicator Words:

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

Clock Controls

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

To set time of day:

1. Touch **Clock Pad**.

Indicator word TIME will flash and AM or PM and time digits will appear in the Display. (If more than 10 seconds elapse between touching **Clock Pad** and turning the Set Dial, the **Clock Pad** must be touched again in order to set clock.)

2. Turn Set Dial in either direction until correct time of day appears in Display.

NOTE: Three seconds after turning dial, time of day will automatically be entered. Once the time is set, the AM or PM indicators will not show unless the **Clock Pad** is touched.

To recall time of day when another time function is showing: Touch **Clock Pad**. (Note: AM or PM will not remain in the Display.)

To change time of day set on clock: Repeat above sequence.

NOTE: Clock time cannot be changed when oven has been programmed for Timed Bake, Timed Convection or Self-clean. Cancel program before reprogramming clock.

Timer

IMPORTANT: This interval Timer can be used to remind you when a period, up to 11 hours and 50 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

1. Touch **Timer Pad**.
2. Turn Set Dial clockwise.

To set Timer:

1. Touch **Timer Pad**.

The Indicator Word Timer flashes and "0:00" appears in the Display.

2. Turn Set Dial clockwise until desired number of minutes and seconds or hours and minutes appear in Display.

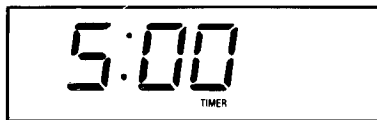
NOTE: If more than 10 seconds elapse between touching **Timer Pad** and turning Set Dial, the **Timer Pad** must be touched again to set the numbers.

IMPORTANT: This is the only function where time can be entered in minutes and seconds. When entering minutes and seconds, minutes are to the left of colon and seconds to right of colon. When entering hours and minutes, hours are to the left of the colon with the Hr Indicator word and minutes are to the right of colon.

EXAMPLE: Turn the dial to ":05" for 5 seconds, "5:00" for 5 minutes, or "5 Hr:00" for 5 hours and 0 minutes.



5 seconds



5 minutes



5 hours and 0 minutes

Countdown will start after 3 seconds. Countdown will have display precedence over other time functions. At end of time set, the Timer will beep 3 times.

To cancel Timer:

1. Hold in **Timer Pad** for 3 seconds.

OR

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

B. Turn Set Dial counterclockwise until ":00" appears in Display Window.

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

Oven Operation Baking or Roasting

BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad** or **Convection Bake Pad**.
3. Turn Set Dial to desired temperature.

To set oven on bake or convection bake:

1. Place oven racks on proper rack positions. (See p. 11)
2. Touch **Bake Pad** or **Convection Bake Pad**.

Indicator Words BAKE or CONV BAKE will flash and 3 dashes will be shown.

NOTE: If more than 10 seconds elapse between touching a pad and turning the Set Dial, the oven is not set and Display will return to previous Display.

3. Turn Set Dial until desired oven temperature appears in the Display.

The Set Dial must be turned clockwise one click. 325° will appear. The Set Dial can then be turned in either direction until the desired temperature is set.

(Allowable range is 140° to 550°.)

After 3 seconds the oven will begin to preheat. The Indicator Words ON, PRE, and either BAKE or CONV BAKE will appear in the Display. The temperature shown will be 140° or the oven temperature whichever is higher.

NOTE: The Indicator Word PRE will not appear if the actual oven temperature is within 100° of the set temperature.

EXAMPLE: If at 10 o'clock you set the oven for 350° for convection baking, after 3 seconds the Display will show:



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

NOTE: Oven will preheat for approximately 5 to 9 minutes. There will be no beep if the PRE Indicator Word was not shown.

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

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

To change temperature set: Touch appropriate pad and turn Set Dial to new desired temperature.

4. Touch **Cancel Pad** to turn oven off at end of baking.

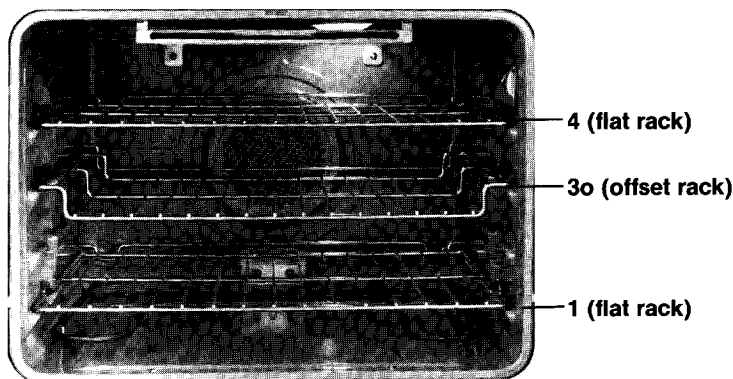
Rack Positions

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

Different Racks:

Two flat racks and one offset rack were packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.

NOTE W256-C OWNERS: A second offset rack was packaged in your oven.



Use Rack Position #1:

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

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

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

Use Rack Position #2:

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

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

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

Use Rack Position #3:

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

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

Most broiling.

Multiple Rack Cooking:

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

Clock-Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad** or **Convection Bake Pad**.
2. Turn Set Dial to desired temperature.
3. Touch **Cook Time Pad**.
4. Turn Set Dial to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Turn Set Dial to enter Stop Time.*

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

To set oven to start immediately and shut off automatically:

1. Touch **Bake Pad** or **Convection Bake Pad**.

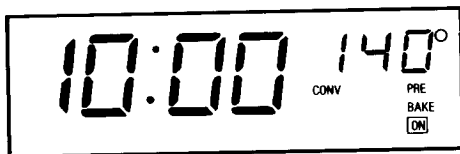
Indicator Words BAKE or CONV BAKE will flash and 3 dashes will be shown.

2. Turn Set Dial until desired oven temperature appears in the Display.

The Set Dial must be turned clockwise one click. 325° will be shown. Then, the Set Dial can be turned in either direction until the desired temperature is set.

After 3 seconds the oven will begin to preheat. The Indicator Words ON, PRE, and BAKE or CONV BAKE will appear in the Display. The temperature shown will be 140° or the temperature of the oven, whichever is higher.

EXAMPLE: If at 10 o'clock you set the upper oven for 350° for convection baking, the Display will show:



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

NOTE: The Indicator Word PRE will not appear in the Display if the actual oven temperature is within 100° of the set temperature. There will be no beep if the PRE Indicator Word was not shown.

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

3. Touch **Cook Time Pad**.

Indicator Words OVEN and TIME will flash and Display will show "0 HR :00".

NOTE W256-C OWNERS: The appropriate number (1-upper oven; 2-lower oven) will also flash.

4. Turn Set Dial to enter cooking hours in 5 minute increments.

Hours are to left of colon and minutes to right of colon.
(Allowable range is 5 minutes to 11 hours and 50 minutes.)

EXAMPLE: If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:



After 3 seconds, the time of day returns to the Display.

IMPORTANT: Oven will preheat for approximately 5 to 9 minutes. At end of programmed Cook Time, oven will shut off automatically; retained heat will continue to cook food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time.

At the end of programmed Cook Time, the oven will shut off automatically and a "beep" will signal 3 times.

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

1. Follow preceding Steps 1-4.

5. Touch Stop Time Pad.

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

NOTE W256-C OWNERS: The appropriate number (1-upper oven; 2-lower oven) will also flash.

6. Turn Set Dial clockwise. A stop time can only be accepted for later in the day.

NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

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



If you want the stop time to be 1 o'clock, turn the Set Dial until "1:00" appears in the Display Window. Three seconds after turning dial, the Display Window will return to current time of day, thus showing:



At the end of the delayed period, the DELAY Indicator Word will go off and the oven will begin to heat. 140° will be shown. The word PRE will not appear in the Display. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached.

At the end of programmed Cook Time, the oven will shut off automatically and a "beep" will be heard 3 times.

To recall time function programmed: Touch the appropriate time pad.

To cancel timed function only: Hold **Cook Time Pad** for 3 seconds. This will only cancel cook time and stop time, not programmed bake mode.

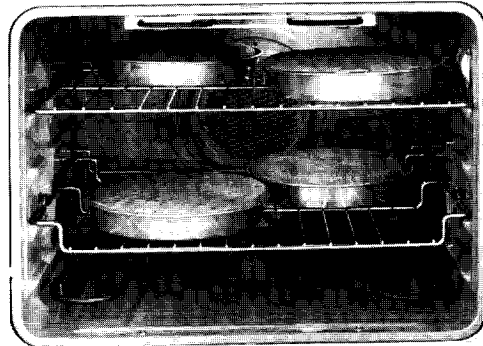
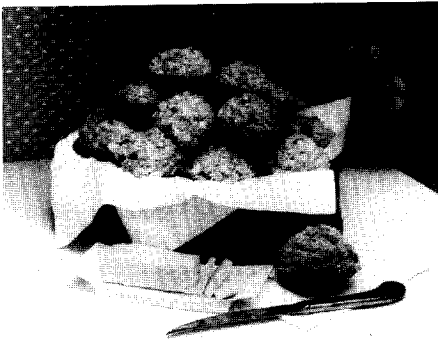
NOTE W256-C OWNERS: Clock controlled baking can be used with both ovens simultaneously, but cook time and stop time will be the same.

NOTE W256-C OWNERS: If one oven is set for clock controlled baking, the other oven cannot be set to self-clean.

NOTE: If more than 10 seconds elapse between touching a function pad and turning the Set Dial, the oven is not set and Display will return to previous Display.

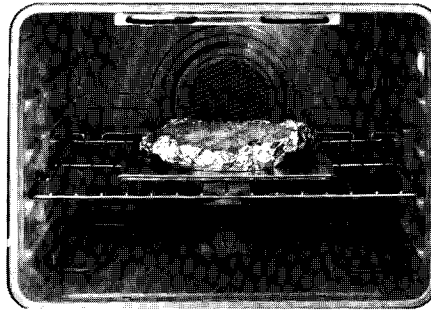
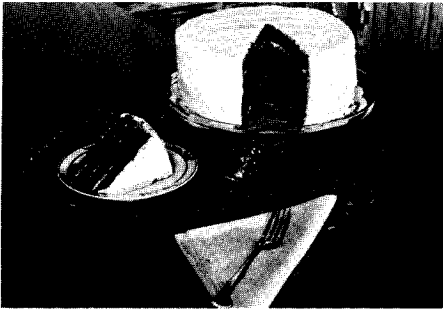


Baking



General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after PRE Indicator Word cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 11 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans for proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another. (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.



Baking Chart

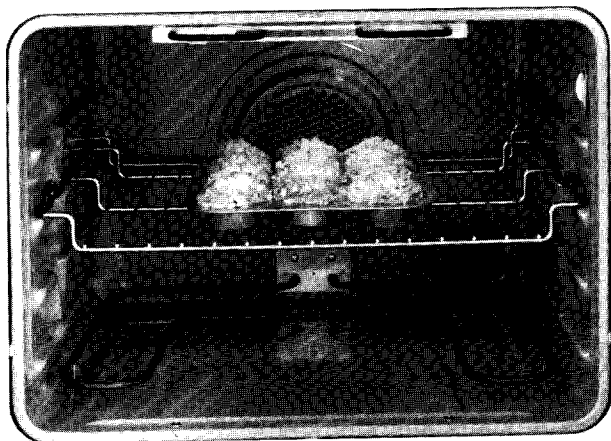
| Product and Type | Pan Size | Rack* Position | Convection Temp. (°F) Preheated*** | Convection Time** | Radiant Bake Temp. (°F) Preheated | Radiant Bake Time** |
|----------------------|----------|----------------|------------------------------------|-------------------|-----------------------------------|---------------------|
| CAKE | | | | | | |
| Yellow - 2 layers | 9" | 2, 3o, or 3 | 325° | 25-30 | 350° | 30-35 |
| White - 2 layers | 9" | 2, 3o, or 3 | 325° | 22-30 | 350° | 25-30 |
| Chocolate - 2 layers | 9" | 2, 3o, or 3 | 325° | 25-30 | 350° | 30-35 |
| Bundt | tube | 2 | 325° | 40-45 | 350° | 40-53 |
| Angel Food | tube | 1, 2o, or 2 | 350° | 33-38 | 375° | 33-38 |
| Pound Cake | 9" loaf | 2 | 300° | 50-65 | 325° | 55-70 |
| Cupcakes | | 3o | 325° | 15-20 | 350° | 15-25 |
| Sheet Cake | 9x13" | 3 | 325° | 28-33 | 350° | 33-38 |
| PIES | | | | | | |
| Two Crust | | | | | | |
| Fruit, fresh | 9" | 3o | 375°-400° | 45-60 | 400°-425° | 45-60 |
| Fruit, frozen | 9" | 2 | 375°-400° | 40-65 | 400°-425° | 40-65 |
| One Crust | | | | | | |
| Custard, fresh | 9" | 1 | 325° | 40-50 | 350° | 40-50 |
| Cream/Meringue | 9" | 3o | 375° | 8-12 | 400° | 8-12 |
| Pie Shell | 9" | 2 | 400°-425° | 8-12 | 425°-450° | 8-12 |
| COOKIES | | | | | | |
| Chocolate Chip | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Peanut Butter | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Sugar | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Brownies | 9x9" | 3o | 325° | 30-35 | 350° | 33-38 |
| BREADS, YEAST | | | | | | |
| Loaf | loaf | 1, or 2o | 350° | 20-25 | 375° | 20-30 |
| Rolls | | 3o | 375° | 10-15 | 375°-400° | 10-20 |
| BREADS, QUICK | | | | | | |
| Loaf, Nut, Fruit | loaf | 1, 2o, or 2 | 325°-350° | 40-60 | 350°-375° | 50-70 |
| Gingerbread | 9x9" | 3o | 325° | 25-30 | 350° | 25-35 |
| Cornbread | 8x8" | 3o | 375°-400° | 15-30 | 400°-450° | 15-30 |
| Cornbread Muffins | | 3o | 375° | 10-15 | 400° | 10-20 |
| Biscuits | | 3o, or 3 | 375°-400° | 8-12 | 400°-425° | 8-12 |
| Muffins | | 3o | 375° | 10-15 | 400° | 15-20 |

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

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

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

Convection Baking Recommendations



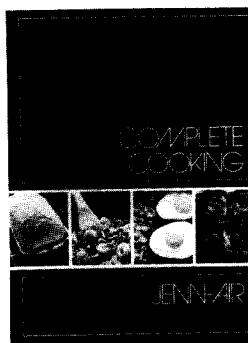
- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25° F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 15 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets 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 is 14" x 10" (*overall size, includes handles*).

Cookbook . . . "Complete Cooking with Jenn-Air"

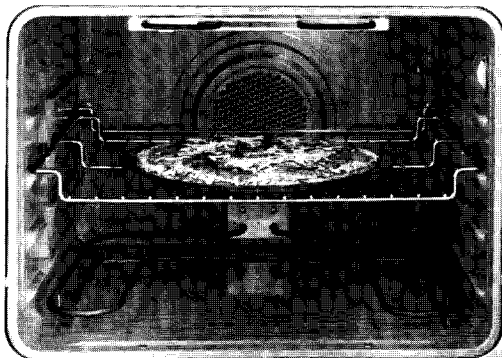
This cookbook by Jenn-Air features outstanding recipes and cooking tips you'll enjoy using with your new Jenn-Air grill and all the grill and cook-top accessories. It also contains a big section on oven baking with instructions for both convection and conventional baking of each recipe. A great way to 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 English only — not available in French.

NOTE: Use the information in this use and care as guidelines for rack positions, times, and settings when using the recipes in the cookbook.



Convection Baking of Frozen Convenience Foods

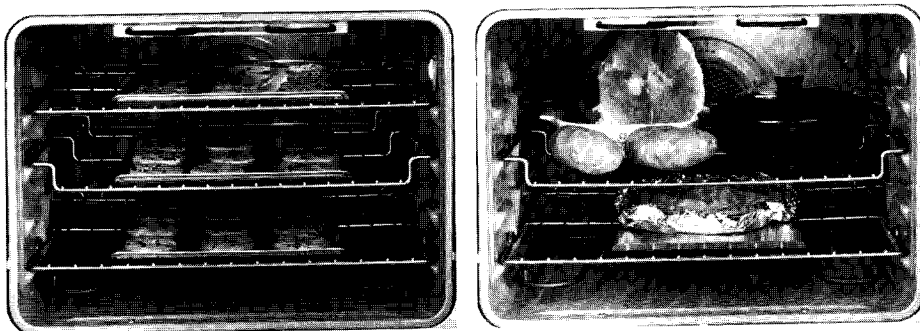


- Preheating the oven is not necessary.
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack baking, use racks #1, 3o, and 4. However, pizzas should be placed on cookie sheets and baked on rack positions #2o, 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 | 3o | 35 | 375° | 35-40 | 375° |
| Donuts, glazed | 3o | 7 | 300° | 6-7 | 300° |
| Fish, batter fried | 3 | 25 | 375° | 25-30 | 375° |
| French fries | 3 | 18 | 450° | 16-20 | 450° |
| Macaroni & Cheese (28 oz.) | 3o | 47-50 | 375° | 45-50 | 375° |
| Pot Pies | 3o | 35-40 | 400° | 35-40 | 400° |
| Pizza | 3o | 17-20 | 400° | 15-17 | 425° |
| Turkey, slices with gravy (TV dinner) (28 oz.) | 3 | 55-60 | 375° | 60 | 375° |

Convection Cooking on Multiple Racks



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 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, 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 #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o, and 4. One exception is pizza (see page 17).
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- 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, 3o, and 4.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.



Roasting



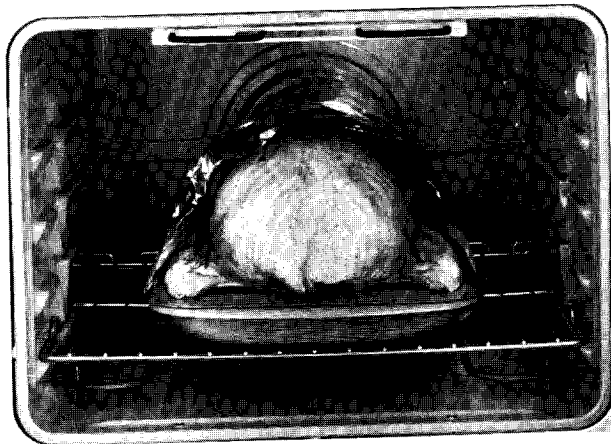
General Roasting Recommendations

- *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 pan.
- For best results, a meat thermometer or probe is the most accurate guide to degree of doneness. The tip of thermometer or probe 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 or probe 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.

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



- 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 or probe midway during the cooking process.

Roasting (Thawed Meats Only)

| Variety and Cut of Meat | Approx. Weight (pounds) | 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, Boneless | 4 to 6 | 325° | 170° | 35-40 | 40-45 |
| Leg, Half, Boneless | 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 |



PROBE

(Models W156-C and 256-C Upper Oven)

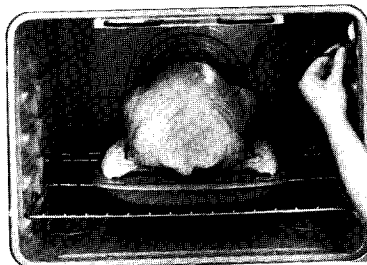
BASIC INSTRUCTIONS

1. Insert probe.
2. Touch **Probe Pad**.
3. Turn Set Dial to desired temperature.
4. Touch **Bake Pad** or **Convect Bake Pad**.
5. Turn Set Dial to desired temperature.
6. Touch **Cook Time Pad**.*
7. Turn Set Dial to enter estimated cooking time.*
8. Touch **Stop Time Pad**.*
9. Turn Set Dial to enter Stop Time.*

*Omit steps 6-9 if you wish to start cooking immediately.

To set probe feature:

1. Insert the 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.
2. Place the food in the oven using the rack position suggested on page 11.
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.



NOTE: After the probe is inserted, the Indicator Word PRB will flash and signal will beep reminding you to enter the desired probe temperature.

4. Touch **Probe Pad**.

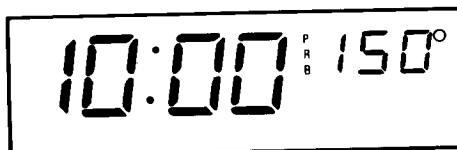
Indicator Word PRB will flash and three dashes will be shown in the Display.

5. Turn Set Dial to desired degree of doneness.

The Set Dial must be turned clockwise one click. 135° will be shown. Then the Set Dial can be turned in either direction. If desired, the temperature may be set upward or downward in 5° increments.

(Allowable range is 100° to 200°.)

EXAMPLE: At 10 o'clock to set the probe for 150°, turn Set Dial clockwise until Display shows:



After 3 seconds the Display will show probe temperature or 095°, whichever is higher. Indicator Words CONV and BAKE will flash.



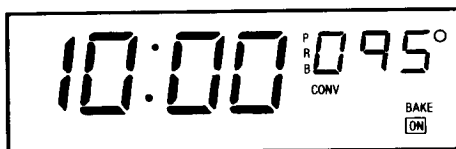
6. Touch **Bake Pad** or **Convection Bake Pad**.

Indicator Words BAKE or CONV BAKE will flash and Display will show 3 dashes.

7. Turn Set Dial until desired oven temperature appears in the Display.

The Set Dial must be turned clockwise one click. 325° will be shown. Then, the Set Dial can be turned in either direction until the desired temperature appears in the Display.

EXAMPLE: If at 10 o'clock you set the oven for a probe temperature and to convection bake at 350°, after 3 seconds the Display will show:



When selected temperature has been reached, the oven will shut off and the signal will beep 3 times. If the probe is not removed, the actual probe temperature will be in the Display. The temperature will flash and the signal will beep continuously until the probe is removed.

NOTE: Once selected internal temperature has been reached, unplug the probe from the oven and remove food immediately to prevent overcooking. Hold plug with potholder.

IMPORTANT: The probe must be unplugged and removed from oven when it is not being used. If probe is left plugged in oven and Probe feature is not programmed, the signal will beep and temperature will flash continuously. Be sure metal cover is over receptacle when Probe feature is not being used.

To recall oven temperature selected: Touch the appropriate **Bake Pad**. The temperature will be displayed briefly before returning to probe temperature.

To change oven temperature set: Touch appropriate pad and turn Set Dial to new desired temperature.

To use Probe feature to start at future time and shut off automatically:

IMPORTANT: Both estimated cook time and stop time must be set or oven will start immediately. Therefore, follow all nine steps.

1. Insert probe.

2. Touch **Probe Pad**.

3. Turn Set Dial to desired temperature.

4. Touch **Bake Pad** or **Convection Bake Pad**.

5. Turn Set Dial to desired temperature.

6. Touch **Cook Time Pad**.

Indicator Words OVEN and TIME will flash and Display will show "0 HR :00".

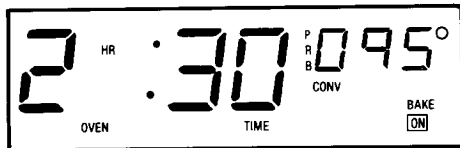
NOTE W256-C OWNERS: The appropriate number (1-upper oven; 2-lower oven) will also flash.

7. Turn Set Dial to enter cooking hours in 5 minute increments.

Hours are to left of colon and minutes to right of colon.

(Allowable range is 5 minutes to 11 hours and 50 minutes.)

EXAMPLE: If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:



Three seconds after turning dial, Display will return to current time of day and the Indicator Word TIMED will appear in the Display.

8. Touch Stop Time Pad.

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

NOTE: Probe set temperature will control the actual bake time. Probe temperature, not stop time, will turn oven off when food is done. Stop time is programmed for the purpose of computing start time.

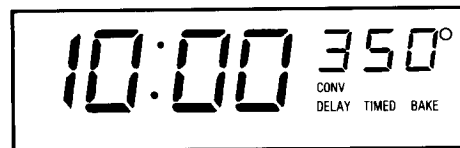
9. Turn Set Dial to enter stop time.

Set Dial must be turned clockwise. A stop time can only be accepted for later in the day.

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



If you want the stop time to be 1 o'clock, turn the Set Dial until "1:00" appears in the Display Window. After three seconds, the Display will show:

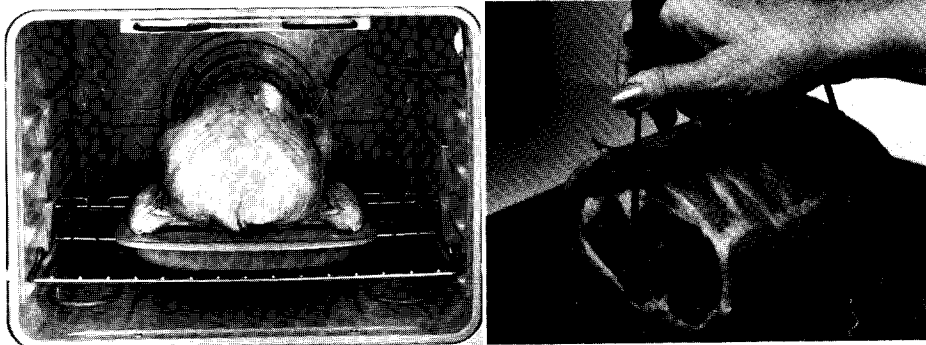


When selected probe internal temperature has been reached, the oven will shut off and the signal will beep 3 times. If the probe is not removed, the actual probe temperature will be in the Display. The temperature will flash and the signal will beep continuously until the probe is removed.

To recall a selected temperature or time: Touch the appropriate function pad.

NOTE: If more than 10 seconds elapse between touching a function pad and turning the Set Dial, the on-going program returns to the Display.

Hints on Successful Use of the Probe 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 21 as a guide to the length of cooking time to help plan meal serving time for meats roasted in the convection 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.
- Probe 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.



Broil

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Turn Set Dial clockwise.

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 4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.

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

NOTE: If more than 10 seconds elapses between touching **Broil Pad** and turning the Set Dial, the oven is not set and Display will return to previous Display.

3. Turn Set Dial clockwise one click.

Display will show HI.

The oven has a variable broil feature which means that a lower temperature can be selected. Turn the Set Dial counterclockwise to lower the temperature in 5° increments.

Three seconds after turning dial, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display. If the variable broil feature was selected, the Indicator Word ON will cycle with the element.

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



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

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

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

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, 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.

| BROILING CHART (BROIL, 550°F, PREHEATED) | | | |
|--|---------------|--------------------------|--------------|
| FOODS | Rack Position | Approximate Minutes/Side | |
| | | 1st Side | 2nd Side |
| BEEF | | | |
| Steak (1") | 4o | | |
| Rare | | 6 | 4 |
| Medium | | 8 | 6 |
| Well | | 11 | 8 |
| Hamburgers (¾") | 4o | | |
| Rare | | 5 | 4 |
| Medium | | 7 | 5 |
| Well | | 9 | 7 |
| PORK | | | |
| Bacon | 4o | 2 | 1-2 |
| Chops (½") | 4o | 6 | 5 |
| Chops (1") | 3 | 10-11 | 9-10 |
| Ham Steak | 4o | 3 | 2 |
| Sausage Patties | 4o | 4 | 3 |
| LAMB | | | |
| Chops (1") | 4o | | |
| Medium | | 6 | 6 |
| Well | | 8 | 7 |
| POULTRY | | | |
| Breast Halves (Bone-in) | 3 | 9-10 | 7-10 |
| SEAFOOD | | | |
| Fish Fillets, Buttered | 4o | 7-9 | (no turning) |
| Fish Steaks, Buttered (1") | 4o | 7-9 | (no turning) |
| MISCELLANEOUS | | | |
| Hot Dogs | 4o | 2 | 2 |
| Toast | 4o | 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 controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume smoke.

NOTE W256-C OWNERS: Both ovens cannot be self-cleaned at the same time.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Be sure metal cover plate is covering the receptacle for the 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 can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after 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 32 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close door.
2. Touch **Clean Pad**.
3. Turn Set Dial to desired cleaning time.
(Light soil-2 hours; Average soil-2½ hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad**.*
5. Turn Set Dial to enter stop time.*

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

To set oven to start cleaning immediately:

1. Close the oven door.
2. Touch **Clean Pad** of oven to be cleaned.

Indicator Words CLEAN and TIME will flash and Display will show “— ^{HR}:— —”.

NOTE W256-C OWNERS: The appropriate number (1-upper oven; 2-lower oven) will also flash.

3. Turn Set Dial until desired cleaning time appears in the Display.

The Set Dial must be turned a minimum of 4 clicks. 2 HR:30 will be shown. Indicator Words CLEAN and TIME will flash. For an average soiled oven, “2 Hr:30” is correct.

NOTE: If more than 10 seconds elapses between touching a **Clean Pad** and turning the Set Dial, the oven is not set and time of day will automatically return to the Display.

(Range is from 2 hours for light soil up to 4 hours for heavy soil.)

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



Three seconds after turning dial, oven door will start to automatically latch and cooling fan will come on. The LOCK Indicator Word will come on when the door is latched.

NOTE: If oven door was left open, after 1 minute "door" will flash in Display and a signal will continuously beep until the door is closed and the **Clean Pad** is pushed.

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

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

To set oven to start cleaning at a later time:

1. Close door.
2. Touch **Clean Pad**.
3. Turn Set Dial to desired cleaning time.
4. Touch **Stop Time Pad**.

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

NOTE W256-C OWNERS: The appropriate number (1-upper oven; 2-lower oven) will also flash.

5. Turn Set Dial to enter stop time.

Set Dial must be turned clockwise. A stop time can only be accepted for later in the day.

EXAMPLE: If at 9 o'clock P.M. you set the oven to clean for 3 hours, the calculated stop time would be "12:00 AM". The Display would show:



If you want the stop time to be 1 o'clock A.M., turn the Set Dial until the Display shows:



Three seconds after turning dial, the time of day returns to the Display. The Indicator Word DELAY will come on. The LOCK Indicator Word will come on and the cooling fan will go off as soon as the oven door has latched.

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

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

To recall cleaning time or stop time: Touch the appropriate time pad.

To change cleaning time or stop time before cleaning begins: Repeat the preceding steps.

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

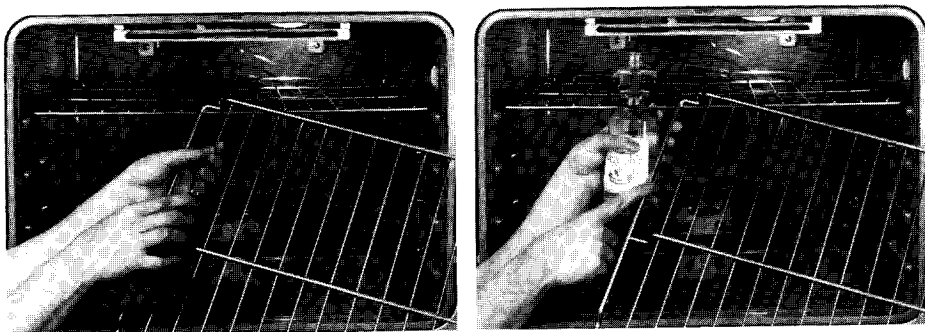
NOTE W256-C OWNERS: Both ovens CANNOT be cleaned at the same time. The LOCK Indicator Word for the first oven must go off before setting the second oven for a clean.

NOTE W256-C OWNERS: If one oven is set to clean, the other oven cannot be set for clock controlled baking.

NOTE: When the **Clean Pad** is touched 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 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.
- **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

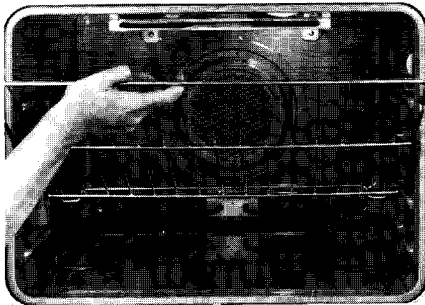
Door and control panel trim: The metal trim around the door and the control panel can be cleaned with any nonabrasive cleansers such as Bon Ami or soapy water; rinse well. Be careful not to use an excessive amount of water.

Glass on the 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 Knob: Control knob can be removed for cleaning. Wash in warm soapy water. Match the "D" shaped hole in the knob to the "D" shaft when replacing.

Control Panel: Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel—they can damage it.

Oven Racks



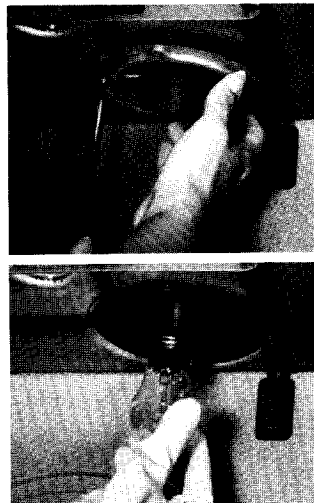
To remove, pull forward to the "Stop" position; lift up on the front of the rack and pull out.

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.





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, indicator words, and/or lights operate but oven does not heat:

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

If the oven light does not work:

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

If oven will not go through self-cleaning process:

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

If oven did not clean properly:

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

If oven door will not unlock:

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

If foods do not broil properly:

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

If baked food is burned or too brown on top:

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

If foods bake unevenly:

- the 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 cooking 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.

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 PROBE does not work:

- check to be sure probe plug is properly inserted into oven receptacle.
- probe may not be positioned in food properly.
- probe temperature may have been improperly set.

If F plus a number appear in the Display:

- these are fault codes. If a fault code appears in display and a continuous beep sounds, push the CANCEL Pad. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages.
- your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

All specifications subject to change by manufacturer without notice.