

SAFETY PRECAUTIONS

Read before operating your cooktop

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 near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

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11. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
 12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
 13. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
 14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
 15. Do not soak or immerse removable heating elements in water.
 16. CAUTION - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
 17. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
 18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
 19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
 20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 21. Keep all switches "OFF" when unit is not in use.
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About Your Jenn-Air

Congratulations on your choice of a Jenn-Air cooktop. The indoor grilling of meats, fish or fowl is one of the most attractive and sufficient methods of preparing these foods. As you use your new cooktop, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

Before you begin cooking with your new cooktop, 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 cooktop. By following the instructions carefully, you will be able to fully enjoy and properly maintain your cooktop and achieve excellent results with the food you prepare. Should you have any questions about using your Jenn-Air cooktop, write to us. Be sure to provide the model number.

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

IMPORTANT INFORMATION

Model Number _____

Serial Number _____

Date Purchased _____

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.

Ventilation System

Using the Ventilation System

- The fan control is located at the rear of the control panel. The variable speed fan can be operated at eight different settings when using the cooktop cartridges or the griddle.
- The ventilation system will operate *automatically* when the grill element is in use.

NOTE: During grilling, the fan speed is automatically set for the **High** setting and cannot be varied.

To set:



1. Touch **Fan Pad**.

The Indicator Word Fan and the Indicator Bar will appear solid in the Display. The fan will begin at the fan speed last selected.

2. Touch the **Up** or **Down Arrow Pad** to change the fan speed. By continuously touching the **Arrow Pad**, the fan speed will quickly advance. To slow down the rate of advancement, tap the **Arrow Pads**.

To cancel:

1. The Indicator Bar needs to be above the Indicator Word Fan. If it is not, touch the **Fan Pad**.
2. Touch the **Off Pad**.

IMPORTANT: After the grill has been turned off, the downdraft fan may remain on for 5 additional minutes depending on other cooking operations.

- If there is no other surface unit on, the downdraft fan will remain on for five additional minutes.
- if there is another surface control in use, the fan control will return to a manual fan setting.

NOTE: The fan can manually be turned OFF after the grill is off by touching the **Fan Pad** and **On/Off Pad**.

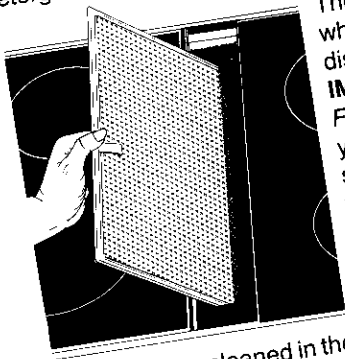
Cleaning the Ventilation System

Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher.

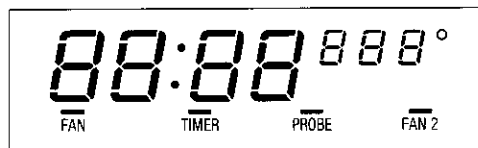
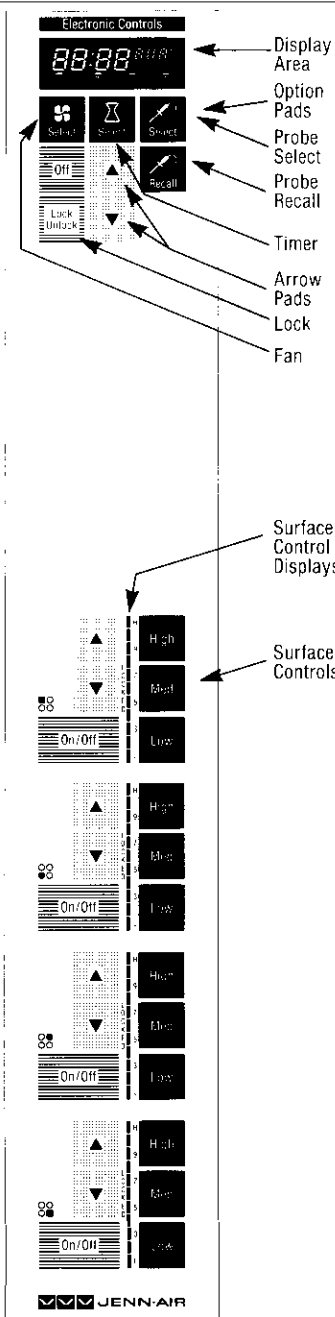
Filter: Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the cooktop, the bottom of the filter should rest on the ledge on the left side. The top of the filter should rest against the right side. There are also ledges on the front and rear sides for the filter to rest. (**NOTE:** If filter is flat against the fan wall, ventilation effectiveness is reduced.)

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser. (**Note:** for easier cleaning, remove the basin pans.)



Electronic Control Panel



Lock Feature

Your cooktop has a provision for locking the control panel to prevent the cooktop from being turned on accidentally when cleaning the control panel and to keep children from operating the cooktop.

To set:

1. Turn "Off" all surface controls.
2. Touch the **Lock/Unlock Pad** twice within 3 seconds. The word LOCKED will appear in each surface control display on the left side for 13 seconds.

NOTE: No cooking surface can be used until the lock is released. If you try to turn on any cooking surface, the word LOCKED will appear in each display.

NOTE: The Lock feature will not affect the probe, timer or downdraft functions.

To cancel:

1. Touch the **Lock/Unlock Pad** twice within 3 seconds. The LOCKED prompt will be displayed on the first touch of the **Lock/Unlocked Pad**. After the second touch, the prompt will disappear.

Special Optional Pads

Your cooktop has three optional functions, which can be set one at a time. The optional functions are: Timer, Probe, and Downdraft Fan.

To set:

- See individual function sections for procedure.
In the Display, an Indicator Bar is displayed above one prompt word at a time which indicates the function that can be set or cancelled.
- If more than one function has been selected, the Indicator Bar will appear above the last function set.


To cancel:

- The Indicator Bar needs to be above the prompt word of the function to be cancelled. If it is not, touch the appropriate function pad.
- Touch the **Off Pad**. If a second function has been operating, the Indicator Bar will be displayed above that prompt word.

Timer

This Timer can be used to remind you when a period of time, up to 99 minutes and 59 seconds, expires.

To set:

1. Touch the **Timer Pad**.  The Indicator Word Timer flashes, the Indicator Bar lights solid, and "0:00" appears in the Display.
2. Touch the **Up Arrow Pad**. By continuously touching the **Up Arrow Pad**, the time will quickly advance. To slow down the rate of advancement, tap the **Arrow Pads**.

Three seconds after using the **Arrow Pads**, the Timer will automatically be set, the Timer will beep 3 times.

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

To cancel:

1. The Indicator Bar needs to be above the Indicator Word Timer. If it is not, touch the **Timer Pad**.
2. Touch the **Off Pad**.

Probe

See pages 15-16 for complete details.

Downdraft Fan

See page 5 for complete details.

Surface Controls

Operation

To set:

1. Touch the **On/Off Pad**. The bar graph and "L,3,5,7,9,H" prompts will flash on and off.
2. Touch either a setting pad (**High, Med, Low**) or the **Up or Down Arrow Pads**. The eleven control settings are indicated by the bar graph.

Note: If more than 13 seconds elapse between touching the **On/Off Pad** and selecting a setting, the control will not be set and the Display will be blank.

Note: Glass control panel **MUST** stay clean to operate properly. If control panel is dirty, controls may not turn on. Clean control panel (See p.17) and try operating controls again.

To change setting: Repeat step 2.

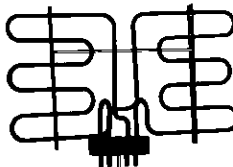
To cancel: Touch the **On/Off Pad**. The Display will go blank indicating that the surface control has been turned off.

Control Locations

- The graphics below each control set indicate the element locations.

- -control used to operate cartridge element, or half of the Energy-Saver grill element.
- -control used to operate a cartridge element, half of the Energy-Saver grill element or griddle.

Note: The Energy-Saver grill element (shown) is included with your cooktop. This permits utilizing only half of the grill area or using different heat settings for the front and rear position of the element. *To use the full grill, both front and rear controls must be used.*



Energy Saver

Suggested Control Settings for Surface Elements

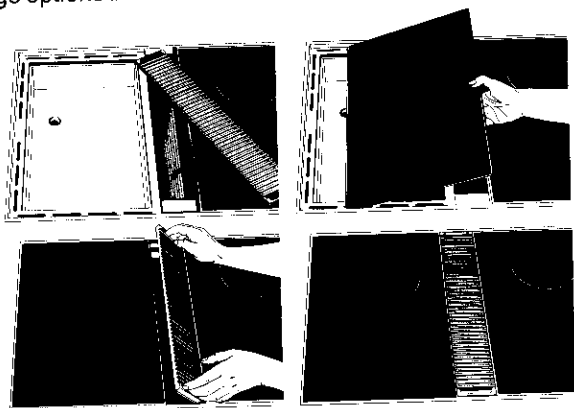
The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with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

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

The heat controls offer flexibility in heat setting selection. This applies to settings when using cooktop cartridges or when using the grill or any of the accessories. Suggested settings are provided as general guidelines.

Using Cooktop Cartridges

Cooktop cartridge options include conventional coil, halogen, radiant, or solid element.



To Install Cartridges

1. If the grill grates, element, and/or grill liner pans are in place, remove before installing a cooktop cartridge. Clean basin pan of any grease accumulation. (See page 14 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are **OFF**, basin pan is in place, and air grille is removed.
3. Position the cartridge terminal plug towards the terminal receptacle. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged. Lower the opposite side of the cartridge into the cooktop until it is flush with the surface.
4. Add the air grille. Your cooktop is now ready to use.

To Remove Cartridges

1. Controls must be **OFF** and the cartridge should be cool.
2. Remove the air grille.
3. Lift the cartridge side next to the ventilation chamber until the top of the cartridge is about 3 inches above the cooktop. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
4. To disengage terminal, hold cartridge by the ventilation chamber side and slide away from the terminal receptacle. Lift out when fully unplugged.
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of a glass-ceramic cartridge since this could damage or mar the surface.

NOTE: Remember to replace the air grille before using the ventilation system.

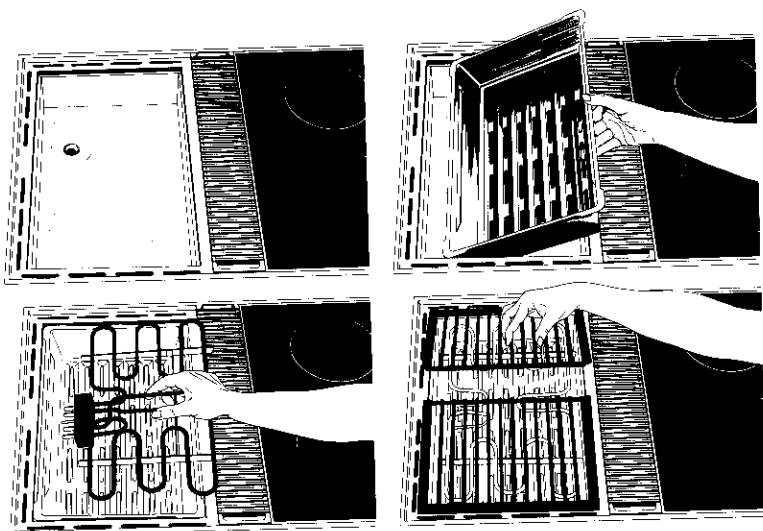
Home Canning

Canning should be done on the conventional coil cartridge *only*. Canning element accessory, Model A145, makes it possible to use large oversized canners with the conventional coil cartridge.

For additional information, refer to use and care manual packaged with your cartridge.

Grilling

The grill accessory consists of two black grill grates, a grill element and a grill liner pan.



To Install Grill

1. Before installing grill components, be certain surface controls are **OFF**.
2. Place the grill liner into an empty basin pan with the opening next to the terminal block. The grill liner pan must be used since it supports the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should rest flat on the side ledges of the grill liner pan.
4. Place the black grill grates on the top of the basin pan.

To Remove Grill

1. Remove grill components once they are cool. Be sure controls are **OFF**.
2. To remove grill element, lift the side at the ventilation chamber until the top of the element is about 1/2 inch above the cooktop. (**NOTE:** Lifting the element too high while still engaged in the receptacle could damage the terminal plug.) To disengage terminal, slide away from the terminal receptacle. Lift out when fully unplugged.

Grill Covers

1. Grill covers can be used to cover the grill, when not in use, or an empty basin pan.
2. To remove the grill covers, push down on front or rear side. The opposite side will lift slightly for easy removal.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated after cleaning in the dishwasher since the detergent may remove seasoning.
- Seasoning prior to each use is NOT necessary. However anytime a sugar-based marinade (for example, barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating.
- Preheat the grill on **High** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.*
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flame-up

1. Immediately turn grill heat control **OFF**.
2. Remove meat from grill.

Note: The fan will remain on for five minutes unless you select to turn it off.

IMPORTANT

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

Grill Guide

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

Type	Setting	Cooking Time	Procedure
Steak (1/2 - 3/4") Rare Medium Well	High High High	10 to 12 minutes 16 to 21 minutes 21 to 28 minutes	Turn after 5 to 6 minutes. Turn after 8 to 11 minutes. Turn after 11 to 14 minutes.
Steak (1 - 1 1/4") Rare Medium Well	High High High	20 to 26 minutes 26 to 30 minutes 30 to 34 minutes	Turn after 10 to 13 minutes. Turn after 13 to 15 minutes. Turn after 15 to 17 minutes.
Hamburgers (3-4 oz.)	10	22 to 32 minutes	Turn after half the time.
Pork Chops (1/2 - 3/4") Fully-cooked	10	25 to 40 minutes	Turn occasionally.
Smoked Pork Chops	High	6 to 12 minutes	Turn once.
Ham Slices (1/2")	High	8 to 10 minutes	Turn once.
Fully-cooked sausages			
Hot Dogs	High	5 to 15 minutes	Turn occasionally.
Polish	High	10 to 20 minutes	Turn once.
Fresh Sausage			
Links	10	15 to 20 minutes	Turn occasionally.
Patties (2 1/2" diameter)	10	15 to 20 minutes	Turn occasionally.
Italian Sausage	10	25 to 35 minutes	Pierce casing with a fork. Turn once.
Lamb Chops Med Well	High High	15 to 25 minutes 20 to 30 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Boneless Breasts	10	30 to 40 minutes	Turn occasionally.
Bone-in: Breasts	10	50 to 70 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Drumsticks & Thighs	10	35 to 55 minutes	
Fish Steaks (1")	10	20 to 35 minutes	Brush with butter. Turn after half the time.
Filletts (1/2") (with skin on)	10	12 to 20 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered)	High	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	High	2 to 4 minutes	Turn after half the time.
Hot Dog Buns			
Hamburger Buns	10	2 to 3 minutes	

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

Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 11 for using the grill.
- Suggested cooking times and control settings are approximate due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-Saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing food requiring different heat control settings.
- For best results, buy top grade meat. Meat that is at least 3/4 inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating (see page 11).
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Cleaning the Grill

Be sure the grill is cool and controls are OFF.

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

- After the grill grates have cooled, wipe off grates with a paper towel. Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with soap or detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
- If grates were washed in the dishwasher, season with oil prior to grilling.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.*

Grill Liner Pan: The grill liner pan is made from steel and is coated with a nonstick coating.

- After the grill liner pan has cooled, wipe off grill liner pan with a paper towel. Wash cool grill liner pan with soap or detergent in hot water in the sink or wash in the dishwasher. Be sure to remove all food residue before using the grill liner pan again.
- To remove stubborn spots, first soak grill liner pan in hot sudsy water (use a grease cutting detergent). Or, spray with a household cleaner, cover with paper towels, spray with more household cleaner, and soak for 15 minutes or longer. Then, scrub the spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.

Grill Element: The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleaners or materials. Dry thoroughly before reinserting in the cooktop.

Porcelain Basin Pan: This pan must be used when using the grill and any of the cartridges and accessories. This pan should be cleaned whenever soiled.

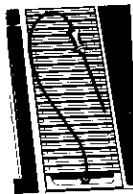
NOTE: The pan may be removed and taken to the sink.

- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or 409. The basin pan may also be cleaned in the dishwasher.
- To remove stubborn soil, spray with a household cleanser, cover with paper towels, spray with more household cleanser, and soak for 15 minutes or longer.

Probe

To set:

1. Insert probe into probe receptacle located in the front of the air grille. Be certain to insert plug into the receptacle all the way.



2. Touch **Probe Select Pad**. The Indicator Word Probe will flash and the Indicator Bar, "---", and ° will appear solid in the Display.

NOTE: If the probe is not inserted into the receptacle, a signal will beep until probe is inserted. Additionally, a temperature cannot be set until the probe has been inserted into the receptacle.

3. Touch the **Up** or **Down Arrow Pad**. The beginning temperature shown in the Display is 100°F or the last valid setting. By continuously touching the **Arrow Pad**, the temperature will quickly advance. To slow down the rate of advancement, tap the **Arrow Pads**.

(Allowable range is 100° to 500° in 5° increments.)

Three seconds after using the **Arrow Pads**, the probe temperature will automatically be set. Then, the Display will show probe temperature or 100°, whichever is higher.

NOTE: If more than 10 seconds elapse between touching **Probe Select Pad** and touching an **Arrow Pad**, the **Probe Select Pad** must be touched again to set the numbers.

When selected temperature has been reached, a signal will beep until the function has been cancelled or the probe removed from the receptacle.

IMPORTANT: The Probe does not shut off the surface controls. Once selected internal temperature has been reached, remove food immediately to prevent overcooking.

To recall Probe temperature set: Touch the **Probe Recall Pad**. The temperature will be displayed briefly before returning to actual probe temperature.

To cancel:

1. A. The Indicator Bar needs to be above the Indicator Word Probe. If it is not, touch the **Probe Select Pad**.
B. Touch the **Off Pad**.

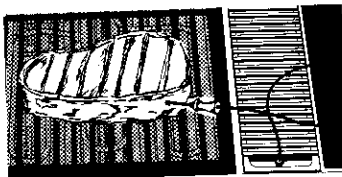
or

2. Remove the probe from the receptacle.

Hints on Successful Use of the Probe Feature

Grill Use:

- The probe should be located in the thickest part of the meat or fish. 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 meat up to the marking held by finger.



- The tip of the probe should not touch fat, bone, or gristle.

Cookpot Use:

- Place the tip of the probe into the center of the cookpot. The tip of the probe should not touch the bottom or sides of the cookpot.

General Tips:

- Use the handle of the probe for inserting or removing. Do not pull on the cable. Use a potholder to remove probe since probe becomes hot.
- To clean cooled probe, wipe with a soapy dishcloth. Do not submerge probe in water.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off in frozen foods..

Cleaning Parts of Your Cooktop

Control Panel

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

Stainless Steel Trim

Use mild cleansers, such as soapy water or mild liquid sprays, such as Fantastik or 409. Wipe with sponge, damp cloth or paper towel. Rinse, buff with soft cloth; polish with glass cleaner if necessary.

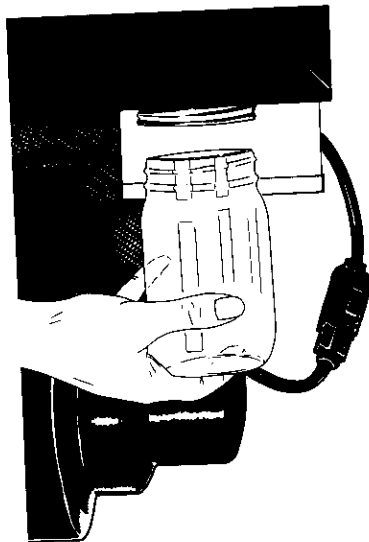
Grill Covers

Clean with soapy water and cloth or wash in the dishwasher. Rinse, buff with soft cloth, and polish with glass cleaner if necessary. *Do not scrub with S.O.S. pads or abrasive cleaners.*

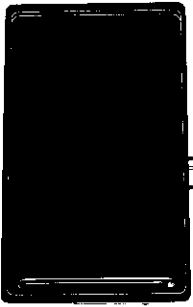
Under Counter

Grease Jar: A grease jar is located below each grill basin (under the counter). Check periodically to prevent spillovers. Unscrew and remove. Can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.

Serial Plate: DO NOT CLEAN.

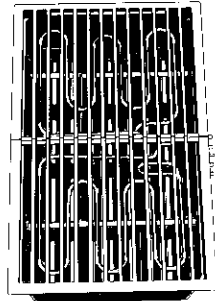


Accessories



Griddle Model A0310

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



Grill Accessory Model A0330

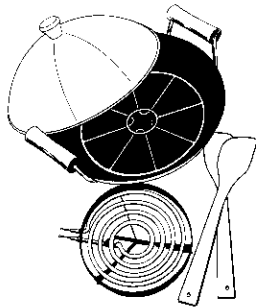
Grill accessory includes grill liner pan. Energy-Saver grill element, and two black nonstick grill grates. 2800 watt grill element permits you to control temperatures under front and rear grills independently.



Grill Covers

A set of two grill covers may be purchased to cover a second (optional) grill accessory.

- Model A0340S
-Stainless Steel
- Model A0360B
-Black Glass
- Model A0360W
-White Glass



Wok Accessory Model A141

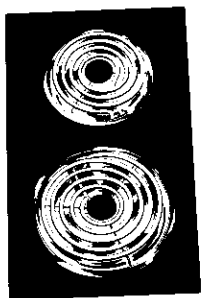
For use with *conventional coil cartridge only*. Includes special plug-in contoured element that replaces the large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



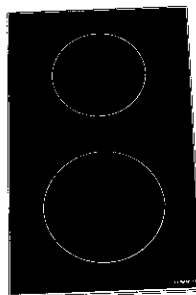
Canning Element Model A145

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

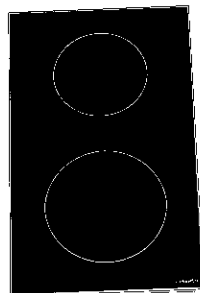
Cooktop Cartridges



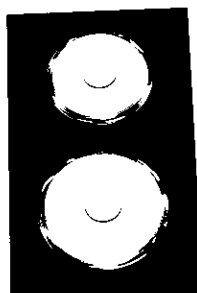
**Conventional
Coil**



Halogen



Radiant



Solid Element

Conventional Coil

Rated 240 volts. AC110B-Black Porcelain
 AC110S- Stainless Steel
 AC110W-White Porcelain

Halogen

Rated for 240 volts AH150B-Black

Radiant

Rated for 240 volts AR140B-Black

Solid Element

Rated for 240 volts AS130B-Black
 AS130W-White

Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the grill surface. If the system does not, these are some ducting installation situations to check:

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

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

Service Information

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 cooktop operates:

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

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

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

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See page 11.)
- cooktop may be improperly installed; check ducting information. (see page 19.)
- air filter may be improperly installed. (See page 5.)

If one or more controls do not operate or operate improperly:

- clean glass control panel. (see page 17.)

NOTE: If either element of the cooktop cartridge fails to heat—switch the cartridge to other side of cooktop. If it operates on that side, then cooktop control panel may be at fault. If it does not heat on *either* side—indications are that cartridge requires service.

In this event, you may speed service by delivering the lightweight cartridge to the authorized Jenn-Air Service Contractor, thus by-passing the time required for normal home-service schedules.

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 MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37320-2370, 615-472-3333
- use and care manuals, service manuals, and parts catalogs are available from MAYCOR for a nominal charge.

All specifications subject to change by manufacturer without notice.



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