



by Jenn-Air
**Cooktop Use & Care
Guide**

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1 For Future Assistance

Congratulations on your choice of a Blue Creek radiant cooktop. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new cooktop.

In addition, you will find a booklet entitled "**Cooking Made Simple.**" It contains information on selecting cookware, pan sizes and heat setting recommendations.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the bottom of the cooktop.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card record these numbers along with the purchase date above right.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

Model Number -----
Serial Number -----
Date of Purchase _____

IMPORTANT: *Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.*

If you have questions or need more help, write us (include your model number and phone number) or call:

Jenn-Air Consumer Information
403 West Fourth Street North
Newton, IA 50208
515-791-8911
(Mon. - Fri., 8 am-5 pm Central Time)
Internet: <http://www.jennair.com>

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:

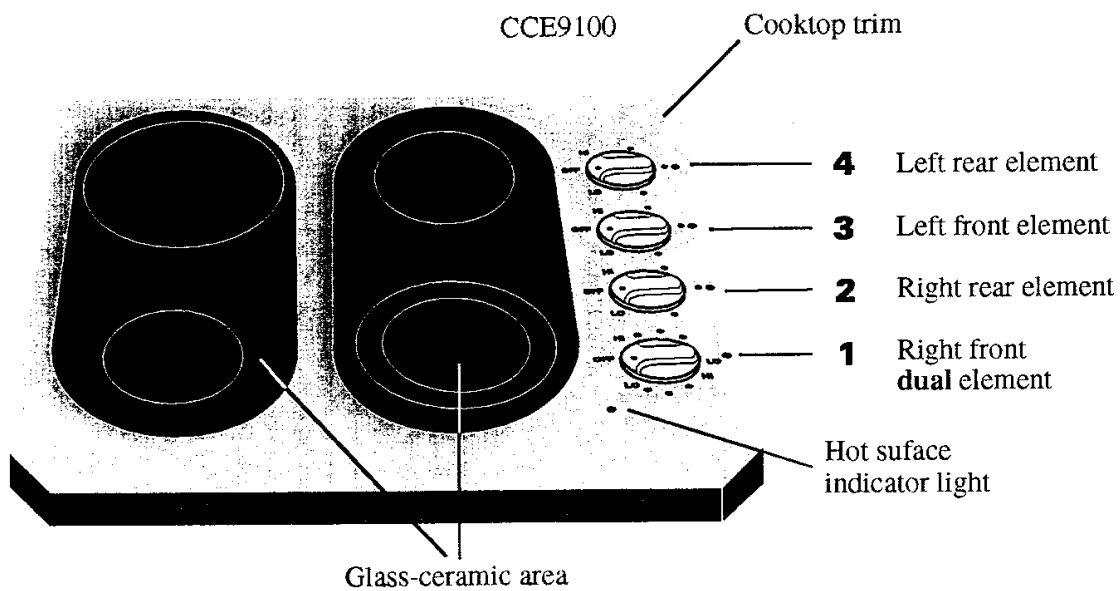
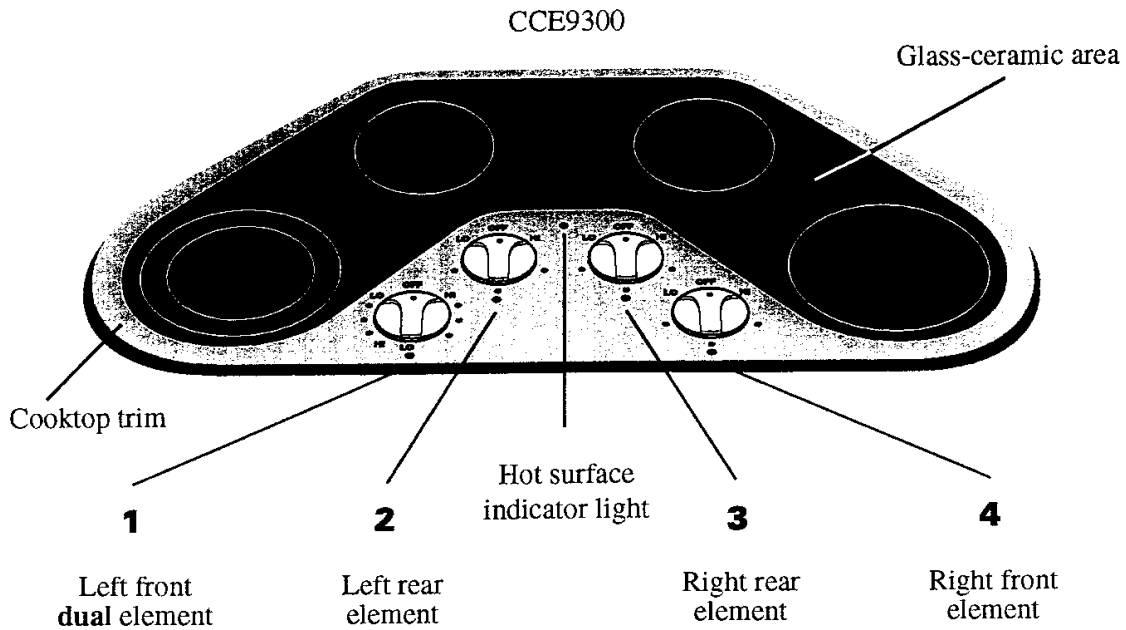
1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
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. Boilover causes smoking and greasy spillovers that may ignite.
11. 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.
12. 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.
13. **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.
14. Do not touch surface units or areas near units. 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.
15. 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.
16. 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.
17. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
18. Keep all switches "Off" when unit is not in use.
19. Clean only parts listed in this manual and use procedures recommended.
20. Do not use aluminum foil or foil containers on the cooktop. These may become very hot.
21. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

SAVE THESE INSTRUCTIONS

3 Using Your Cooktop

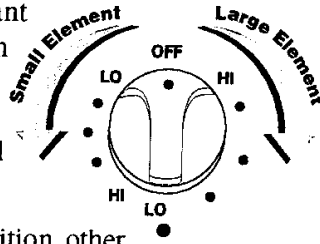
Cooktop At A Glance

There are two models included in this guide. Both have four radiant elements. The cooking areas are identified by circles on the glass-ceramic surface.



Setting the Controls

- ◆ The controls are push-turn type. To turn on the radiant elements, push down and turn in either direction.
- ◆ To turn on the dual radiant element, turn clockwise from OFF to control the large element and counter-clockwise from OFF to control the small element.
- ◆ When the control is in any position, other than OFF, it may be turned without pushing down.
- ◆ A red indicator light will glow when an element is turned ON. There is a light for each element.
- ◆ When an element is turned ON, the cooking area will heat up and the red glow of the heating element will be seen through the glass-ceramic top. It is normal to see the red glow of the element whenever it cycles ON. The elements will cycle on and off for all control settings except **HI**.



Hot Surface Indicator Light

Your cooktop has a Hot Surface Light to indicate when a cooking area is hot to the touch even after the control has been turned off. The red light will remain on until the area has cooled.

Cookware

The size and type of cookware may influence your cooking results. To achieve optimum performance, use heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See “Cooking Made Simple” and/or the information on page 5 for cookware characteristics and recommendations.)

Wok Cooking

Use Blue Creek’s flat bottom wok (Model AO142) for optimum results. The wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Suggested Control Settings

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 settings indicated below should serve as a guide while you become familiar with your cooktop.

- HI** A fast heat to start cooking quickly and to bring liquids to a boil or blanch.
- 1st** (Medium High) for fast frying or browning foods, to maintain rapid boil of large amounts of food.
- 2nd** (Medium) For foods cooked in a double boiler, sauteing, slow boil of large amounts of food, and most frying.
- 3rd** (Medium Lo) To stew, steam, simmer; to continue cooking foods started on higher settings.
- LO** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The controls offer flexibility in setting selection. On settings other than **HI**, you may adjust the controls above or below the indicated settings for best results.

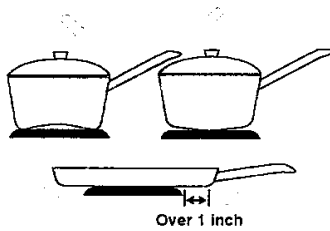
Notes . . .

- ◆ *Glass ceramic surfaces retain heat. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking.*
Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements. In the event of a potential boilover, remove the pan from the cooking area.
- ◆ *It is very important to match the size of the pan to the size of the element when using your cooktop to avoid trapped heat. If the pan is more than 1/2 inch beyond the edge of the circular pattern on the glass-ceramic area, damage may occur to the cooktop trim. Pans should not extend over the cooktop trim.*

5 Using Your Cooktop

Tips to Protect Your Cooktop

- ◆ Before first use, clean the cooktop. (See page 6.)
- ◆ Make sure bottom of pan is clean before placing on cooktop. (Soil from the pan may be transferred to the cooktop surface.)
- ◆ Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- ◆ Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles, etc.
- ◆ Do not cook foods directly on the cooktop or use the cooktop as a cutting board.
- ◆ Do not allow a pan to boil dry as this could damage the cooktop and the pan.
- ◆ Do not slide heavy metal or glass pans across the surface since these may scratch.
- ◆ Do not use a trivet, fire ring or metal stand between pans and the elements.



- ◆ Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Jenn-Air Servicer.
- ◆ Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Melted materials left on the cooktop can cause permanent damage.

If you accidentally melt these items on the cooktop, immediately scrape the melted material to a cooler area on the cooktop using a razor blade scraper held carefully with a potholder. When the element has cooled, scrape off the remaining soil and clean as indicated on page 6.
- ◆ Make it a practice to wipe the cooktop surface with a clean damp cloth or paper towel before each use. Invisible grease spatters, water spots, etc., can cause stains after the element is heated.
- ◆ If a spillover occurs while cooking, clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.

Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.

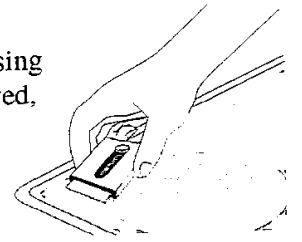
Notes . . .

◆ Before cleaning, be certain all elements are turned off and the cooktop is cool.

- ◆ **DO NOT USE THE FOLLOWING CLEANERS:**
 - Abrasive cleaning powders or scouring pads.
 - Chemicals including oven cleaners, chlorine bleach and ammonia or products containing these chemicals.
- ◆ Avoid using soiled cleaning cloths or sponges. They may leave an invisible film on the cooktop which may stain the surface.

Cleaning Chart

Part	Cleaning Procedure
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs when in the OFF position by pulling each knob straight up. ◆ Wash knobs in warm soapy water or dishwasher; do not soak or use abrasive cleaners such as steel wool pads. Rinse and dry. ◆ Replace knobs, match the flat part of the knob opening with the flat part of the shaft. Make sure knobs are in the OFF position.
Glass-Ceramic Cooking Area	<ul style="list-style-type: none"> ◆ General Cleaning and Light Soil - use soap and water and a clean cloth or paper towel, or nonabrasive cleaners such as Bon Ami*. Rinse and dry thoroughly. Commercial cooktop cleaners may also be used such as Cooktop Cleaning Creme (Part No. 20000001). Follow package directions. ◆ Heavy Soils or Metal Marks - gently scour with a plastic scrubber using Cooktop Cleaning Creme or cleaners listed above. If stain is not removed, allow cleaner to remain on surface for 30 minutes. Keep moist by covering with wet paper towels. Scour again. ◆ Burned on Soils or Crusty Soils - place edge of a single-edge razor blade at a 30° angle. Very carefully scrape off soil. Clean remainder of soil with method described above.
Colored Cooktop Trim	<ul style="list-style-type: none"> ◆ General Cleaning/Heavy Soils - see directions for glass-ceramic cooking area. Do not use razor blade on cooktop trim. ◆ For Difficult Stains, Minor Discolorations or Yellowing - gently scour using a mild-abrasive cleaner such as Soft Scrub* and a green Scotch-Brite* pad. (<i>Do not use Scotch-Brite pad on glass-ceramic surface.</i>) Rinse and dry. Follow with HOPE'S COUNTERTOP POLISH* packaged with your cooktop to enhance the cooktop's color and shine. Follow package directions. ◆ To Protect and Renew the Surface Shine - use HOPE'S COUNTERTOP POLISH* packaged with your cooktop. Follow package directions.



* Brand names are trademarks of the respective manufacturers.

7 Before You Call For Service

Check the following list to be sure a service call is really necessary.

If nothing on the range 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 cooktop elements do not get hot enough:

- ◆ surface controls may not be set properly.
- ◆ voltage to house may be low.
- ◆ cookware may not be flat or the correct size or shape.

If elements emit a slight odor and/or smoke when first turned on:

- ◆ this is normal.

If tiny scratches or abrasions appear on the cooktop:

- ◆ coarse particles (i.e. sugar, dust, salt) were between cookware bottoms and cooktop.
- ◆ incorrect cleaning materials were used to clean cooktop.
- ◆ glass cookware was slid across the cooktop.
- ◆ cookware with a rough bottom was used.

If metal markings appear on cooktop:

- ◆ metal pans or utensils, especially aluminum, were slid across the cooktop.

If brown streaks and/or areas of discoloration with a metallic sheen appear on cooktop:

- ◆ boilovers burned onto the cooktop.
- ◆ mineral deposits from water or food burned onto the cooktop.
- ◆ soil from the pan bottom was transferred to the cooktop.
- ◆ incorrect cleaning materials were used.

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 numbers of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- ◆ if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- ◆ use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.



by Jenn-Air

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