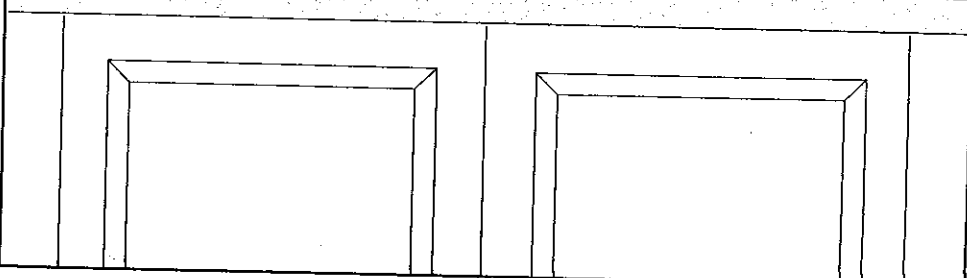
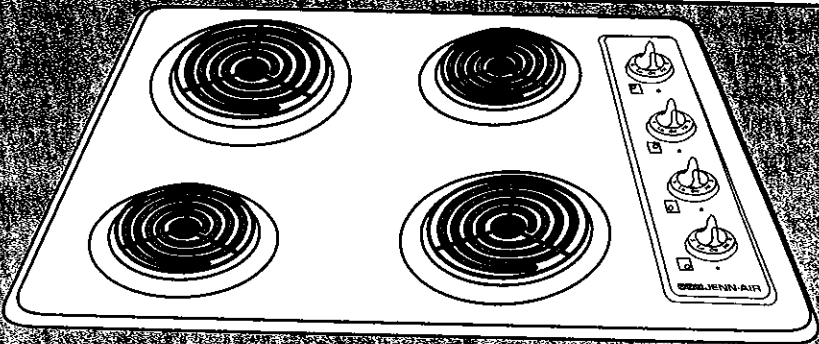
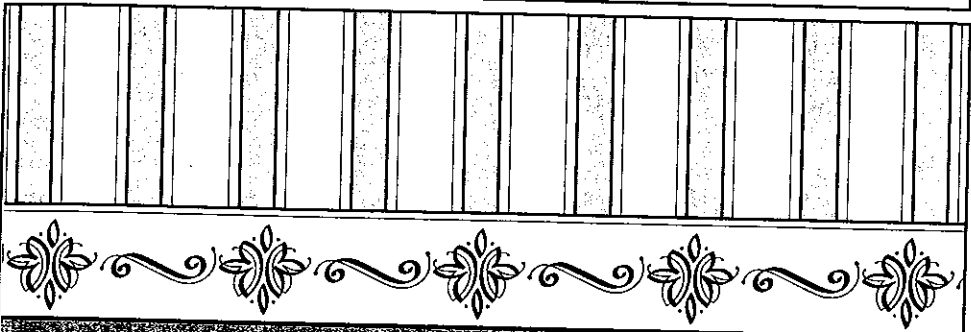


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**JENN-AIR**

Use and Care Manual  
**Electric Cooktop**  
Model CCE1401



# Index

|  | Page              |
|--|-------------------|
| <b>For Future Reference .....</b>                      | <b>1</b>          |
| <b>Important Safety Instructions .....</b>             | <b>2-5</b>        |
| • To Prevent Fire or Smoke Damage .....                | 2                 |
| • In Case of Fire .....                                | 3                 |
| • Child Safety .....                                   | 3                 |
| • About Your Appliance .....                           | 3                 |
| • Cooking Safety .....                                 | 4                 |
| • Utensil Safety .....                                 | 5                 |
| • Cleaning Safety .....                                | 5                 |
| <b>Using Your Coil Element Cooktop .....</b>           | <b>6</b>          |
| • Surface Control Knobs .....                          | 6                 |
| • Suggested Heat Settings .....                        | 6                 |
| <b>Cookware .....</b>                                  | <b>7-8</b>        |
| • Selecting Proper Cookware .....                      | 7                 |
| • Home Canning .....                                   | 7                 |
| • Characteristics of Cookware Materials .....          | 8                 |
| <b>Care and Cleaning of Coil Element Cooktop .....</b> | <b>8-9</b>        |
| • Porcelain Enamel Cooktop .....                       | 8                 |
| • Coil Elements .....                                  | 8                 |
| • Control Knobs .....                                  | 9                 |
| • Control Knob Area .....                              | 9                 |
| • Drip Bowls .....                                     | 9                 |
| <b>Before You Call For Service .....</b>               | <b>Back Cover</b> |

## For Future Reference

Congratulations on your choice of a Jenn-Air electric cooktop. As you use your new cooktop we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

**Read this manual.** New features have dramatically changed today's cooking appliances and the way we cook. Therefore, it is very important to understand how your new cooktop operates. On the following pages you will find information regarding its operation. By following these instructions carefully, you will be able to fully enjoy and properly maintain your new Jenn-Air cooktop.

If something goes wrong, check the "Before You Call for Service" section of this manual. It is designed to solve common problems you may encounter.

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

Jenn-Air Customer Assistance  
c/o Maytag Customer Service  
P.O. Box 2370  
Cleveland, TN 37320-2370  
1-800-688-1100

For future reference, keep this manual in a convenient location. Record the model number, serial number and purchase date of this cooktop in the spaces provided. (This information can be found on the data plate located under the elements/drip bowls.)

Model Number

Serial Number

Purchase Date

**IMPORTANT:** Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

**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.

**BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 2-5 BEFORE YOU START TO USE THIS COOKTOP.**

# Important Safety Instructions

## Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

Be sure appliance is properly installed and grounded by a qualified technician.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer. Always disconnect power to unit before any servicing by tripping circuit breaker to the OFF position or removing the fuse.

Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage.

## To Prevent Fire or Smoke Damage

- Remove all packing materials from the appliance before operating it.
- Flammable materials should not be stored near surface elements.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface elements.
- Do not leave any items on the cooktop or use as a storage area for food or cooking utensils.
- Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Do not leave plastic items on the cooktop as they may melt or soften if left too close to the surface element.
- To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

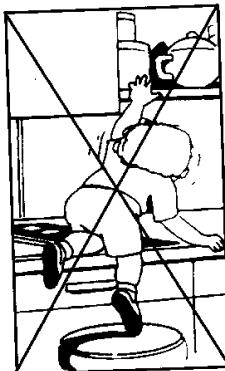
## In Case of Fire

- Turn off appliance and ventilating hood to avoid spreading the flame.
- Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
- If fire is in a pan on the surface element, cover pan. Never attempt to pick up or move a flaming pan.

## Child Safety

- Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.
- Children must be taught that the appliance and utensils in or on it can be hot.
- Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.

**Caution:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.



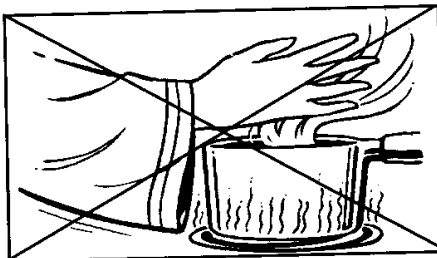
## About Your Appliance

- To prevent injury or damage to the appliance, do not use appliance as a space heater to heat or warm a room.
- Do not operate after any product malfunction until proper repair has been done.

## Cooking Safety

- Always turn off surface element when cooking is completed.
- It is normal for some parts of the cooktop, especially areas surrounding the surface elements, to become hot during cooking operations. Do not touch the cooktop until it has cooled.
- Never leave surface cooking operations unattended at high heat setting or when deep fat frying. Boilovers cause smoke and greasy spillovers may ignite.

- Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other bulky items should never be used as potholders. Do not let potholders touch hot heating elements.
- Always let quantities of hot fat cool before attempting to move or handle.
- Do not let grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter.
- Make sure the drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.
- Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.
- Do not touch the surface elements or areas near the elements. Elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near elements until they have had sufficient time to cool. Other areas may become hot as well. Among these areas are the cooktop and the surfaces facing the cooktop.
- Do not allow aluminum foil or any other metal object (other than a pan on a surface element) to contact heating elements.



### Utensil Safety

- Use proper pan size. This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing. The proper relationship of the utensil to the element will also improve efficiency.
- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable or loose handled pans.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying.

- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface elements. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.
- Never let a pan boil dry as this could damage the utensil and the appliance.
- Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop without breaking due to the sudden change in temperature.
- 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 or stove top grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

### **Cleaning Safety**

- Clean only parts listed in this manual and use procedures recommended.
- Turn off all controls and wait for appliance parts to cool before touching or cleaning them.
- Clean cooktop with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not soak or immerse the removable heating elements in water. Immersing an element in water would damage the insulating material inside the element.
- Do not use aluminum foil to line the surface unit drip bowls. Improper installation of these liners may result in a risk of electric shock or fire.

**- SAVE THESE INSTRUCTIONS -**

# Using Your Coil Element Cooktop

## Surface Control Knobs

Your cooktop unit is equipped with control knobs that provide an infinite choice of heat settings from LO to HI. The knob can be set on any of the numbered settings or between the numbered settings.

**To operate control:** Push down and turn the knob in either direction to the desired setting. A red signal light will turn on to indicate that one or more of the surface elements are on.

When the control is in any position, other than OFF, it may be turned in any direction without pushing down. After a cooking operation, be sure the elements and indicator light are OFF.

## Suggested Heat Settings

Turn the control knob to the desired heat setting. If in doubt, it is better to select a lower setting and increase to a higher one later if needed. It will take longer for the element to cool to a lower temperature than to heat up to a higher temperature.

Use the following chart as a guideline until you become more familiar with your new cooktop. Information in the chart is based on the use of heavy gauge metal cookware. Other pan materials may require a different heat setting for the same cooking operation.

| Setting*           | Uses  |
|--------------------|---|
| High               | To bring liquid to a boil, blanch, preheat skillet or reach pressure in pressure cooker. <b>ALWAYS</b> reduce to a lower heat setting when liquids just begin to boil or foods begin to cook. |
| Medium-High<br>7-9 | To brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquid.  |
| Medium<br>4-6      | To maintain moderate to slow boil for large amounts of liquids. To continue cooking uncovered foods and for most frying operations.   |
| Medium-Lo<br>1-3   | To continue cooking covered foods and maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.     |
| Low                | To keep foods warm before serving. Melt chocolate.  |



# Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookware that conforms to the diameter of the element (no more than two inches overhang). Proper cookware will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

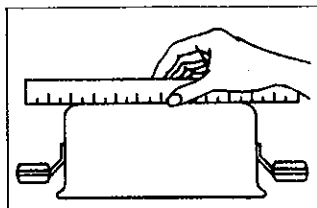
Cookware with thin, uneven bottoms do not adequately conduct heat from the element to the food which results in hot spots, burned or underdone food.

## Selecting Proper Cookware

- **Select heavy gauge cookware.** Usually heavy gauge cookware will not change shape when heated.
- **Use cookware with flat, smooth bottoms.** The two ways to determine if cookware has a flat, smooth bottom are the ruler test and the cooking test.

### Ruler Test:

1. Place the edge of ruler across the bottom of the pan.
2. Hold up to the light.
3. No light should be visible under the ruler.



### Cooking Test:

1. Put 1 inch of water into the pan.
  2. Place pan on the element. Turn control to the HI setting.
  3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the pan, the pan will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.
- **Match the size of the pan to the size of the element.** Ideally, the pan will be the same size or slightly larger, however the pan should not be more than 2" beyond the element.

## Home Canning

Acceptable canning pots should not be oversized and must have a flat bottom. When canners do not meet these standards, the use of the HI heat setting becomes excessive and may result in damage to the cooktop.

The acceptable canning procedure uses the HI setting just long enough to bring the water to a boil, then lower the setting to maintain the water temperature.

**Note:** Canning element accessory, CE-1, makes it possible to use oversized or rippled bottom canners. For more information contact your dealer.

## Characteristics of Cookware Materials

Heavy gauge cookware with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

- *Aluminum* cookware heats quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookware will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookware is slow to heat but cooks more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Glass ceramic, earthenware, heat-proof glass or glazed* cookware can be used if recommended by the manufacturer for surface cooking. Do not use with trivets. Best used on low to medium control settings.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.

## Care and Cleaning of Cooktop

**WARNING:** Before cleaning, be certain all elements are turned off and the cooktop and elements are cool.

### Porcelain Enamel Cooktop

- All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, **never wipe off a warm or hot surface with a damp cloth.**
- When the surface is cool, clean with warm, soapy water.
- Do not use abrasive or caustic cleaning agents on the porcelain enamel finish for they will permanently damage the finish.

### Coil Elements

Surface elements are self cleaning. Do not immerse the elements in water.

**To remove:** Raise the element WHEN COOL and carefully pull out and away from the receptacle.

**To replace:** Insert the terminals of the element into the receptacle. Gently lift up on the outer edge of the element while guiding the terminals into the receptacle. Gently press down on the outer edge of the element until the element sits level on the drip bowl.

### Control Knobs

Remove the knobs for cleaning by gently pulling up. Wash with mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish or remove markings. Rinse, dry and replace to the OFF position. Control knobs may also be washed in a dishwasher.

### Control Knob Area

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

### Drip Bowls

Make sure the drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Do not use aluminum foil to line surface unit drip bowls. Improper installation of these liners may result in risk of electric shock or fire.

Drip bowls will discolor or craze over time or if overheated. This discoloration or crazing is permanent. However, **it will not affect cooking performance.**

- The drip bowls should be wiped after each use. For light soil wipe with a soapy cloth. For medium soil use a mild abrasive cleaner or plastic scouring pad. To prevent scratching, do not use any abrasive cleaning agents. If heavily soiled, place an ammonia-soaked paper towel on stains to loosen soil, then gently scrub. Burned on soil may be impossible to remove. Washing chrome drip bowls in a dishwasher is not recommended.
- Blue/gold stains are caused by overheating. These stains usually occur over a period of time and are permanent. To minimize heat stains:
  1. Avoid excessive use of the high heat setting. Use it only to start cooking, then lower the heat setting to finish cooking.
  2. Use flat bottom pans that do not extend more than two inches beyond the element. If large pans or canners are used, alternate the elements used.

## Check these points if...

### The cooktop does not operate

- Are any house fuses blown or circuit breakers tripped?
- Is the cooktop properly connected to an electric circuit in the house?

### The cooktop elements do not get hot enough

- Are the surface controls properly set?
- Is the voltage to the house low?
- Is the cookware bottom FLAT and not oversized?
- Are cooktop elements properly plugged into the receptacles?

### If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100, or 1-423-472-3333 to locate an authorized service company.
- 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 Maytag Appliances Sales Company, Attn: CAIR<sup>SM</sup> Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-688-1100 or 1-423-472-3333.

U.S. customers using TTY for deaf, hearing impaired or speech impaired; call 1-800-688-2080.

**NOTE:** When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
  - b. Model number and serial number;
  - c. Name and address of your dealer or servicer;
  - d. A clear description of the problem you are having;
  - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.



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