

IMPORTANT SAFETY INSTRUCTIONS

READ BEFORE OPERATING YOUR COOKTOP OR RANGE

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

Serial Number

Date of Purchase

If you have questions, call:

Jenn-Air Customer Assistance

1-800-688-1100

1-800-688-2080 (U.S.TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)

Internet: <http://www.jennair.com>

For service information, see page 7.

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 guide.

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 when operating your Jenn-Air accessories and cartridges:

GENERAL PRECAUTIONS

NEVER use your appliance for warming or heating the room.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.

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 Servicer.

Flammable materials should not be stored near surface units.

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.

NEVER leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

Keep all switches "OFF" when unit is not in use.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

CHILD SAFETY

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

NEVER store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

COIL ELEMENTS

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.

NEVER 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.

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. Follow utensil manufacturer's instructions when using glass.

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.

Do not soak or immerse removable heating elements in water.

ELECTRIC COOKTOP CARTRIDGES

RADIANT AND HALOGEN ELEMENTS

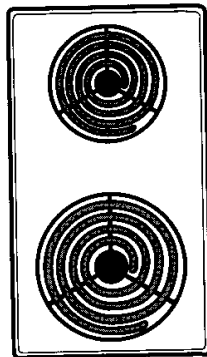
NEVER cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact a qualified technician immediately.

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.

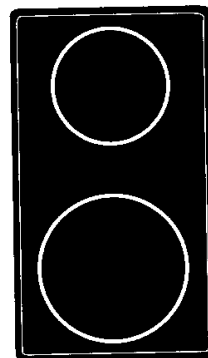
UTENSIL SAFETY

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.

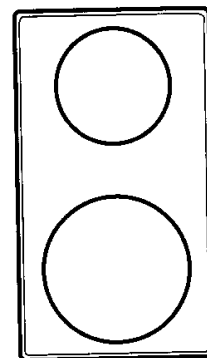
**SAVE THESE
INSTRUCTIONS
FOR FUTURE
REFERENCE**



CONVENTIONAL COIL:
JEA7000ADB (black)
JEA7000ADW (white)
JEA7000ADS (stainless)
Expressions® Collection:
AC110B/W



HALOGEN:
JEA8130ADB (black)
JEA8130ADW (white)
Expressions® Collection:
AH151B/W



RADIANT:
JEA8120ADB (black)
JEA8120ADW (white)
Expressions® Collection:
AR141B/W

CONVENTIONAL COIL ELEMENTS

The conventional coil cartridge is the most versatile of the cartridges. When an element is on, it will cycle on and off to maintain the heat setting.

RADIANT AND HALOGEN ELEMENTS

The two cooking areas are identified by circles on the glass-ceramic cooktop. When an element is turned on, the cooktop will heat up and the red glow of the heating element can be seen through the glass-ceramic top. (NOTE: On halogen model, a circular halogen bulb will glow instantly.) It is normal to see the red glow of the element whenever it cycles on. The element will cycle on and off for all control settings except **Hi**. However, it may also cycle on **Hi** if improper cookware is used.

CAUTIONS:

- **DO NOT** use wire trivets, fire rings, pads or any such items between the cookware and the element.
- **DO NOT** cook foods directly on cooktop.
- **DO NOT** allow pan to boil dry as this could damage the cooktop and the pan.
- **DO NOT** slide heavy metal or glass cookware across glass-ceramic surface since these may scratch the surface.
- **DO NOT** use or place plastic items anywhere on cooktop.
- **DO NOT** use cartridge in the event a break has occurred.
- **DO NOT** drop heavy cookware on the cooktop surface.

ELECTRIC COOKTOP CARTRIDGES, CONT.

SELECTING PROPER COOKWARE

- **Select heavy gauge cookware.** Generally heavy gauge cookware will not change shape when heated.
- **Use cookware with flat, smooth bottoms.** To determine if the cookware is flat, place the edge of a ruler on the bottom. Hold up to the light. No light should be visible between the edge of the ruler and the pan. Reject any pans that do not fit flush against ruler's edge.
- **Match the size of the cookware to the size of the element.** Cookware should be the same size or slightly larger.

IMPROPER COOKWARE

- **DO NOT** use cookware that extends more than one inch beyond the cooking area.
- Cookware that is smaller in diameter than the cooking area should not be used. Not only can this cause the element to require more energy and time, but can also result in spillovers burning onto the cooking area resulting in a cleaning chore.
- **DO NOT** use specialty items that are nonflat, oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc. Large utensils, such as pressure canners or oversized skillet, should be used *only* on conventional coil cartridges.
- Glass-ceramic, earthenware, heat proof glass or glazed cookware may scratch the glass-ceramic cooktop and therefore are not recommended.
- **NOTE:** On halogen cartridge only, aluminum pans may cause the element to cycle even when the control setting is **Hi**.

COOKING PROCEDURES

All Cartridges:

- Before first use clean cooktop cartridge. (See detailed instructions, pg. 4.)
- For best results, always use recommended cookware.
- Different cooktops and different amounts of food being prepared will influence the control settings needed for best results. (See cooktop or range use and care guide for typical control settings.) For fastest cooking, start with the surface control on Hi for one minute; then turn the control to the desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.

Radiant and Halogen Cartridges:

- The glass-ceramic cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. In the event of a potential boilover, remove the pan from the cooking area.
- When preparing foods which can be easily scorched or over-cooked, start cooking at a lower temperature setting and gradually increase temperature as needed.
- A higher setting than normal may be necessary when using cookware made with material that is slow to conduct heat, such as cast iron.
- A lower setting can be used when cooking small quantities of foods or when using a pan that conducts heat quickly.

TO AVOID DAMAGE TO THE GLASS-CERAMIC COOKTOP – Radiant and Halogen Cartridges Only:

- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, pages 4 & 5.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, pages 4 & 5.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Do not slide heavy metal pans across the surface since these may scratch.
- 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.
- If a spillover occurs while cooking, immediately 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 use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.

CLEANING

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- The cooktop cartridge DOES NOT need to be removed for normal cleaning.
- **NEVER immerse cartridge in water to clean.** This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain basin pan where they will drain into the grease container. The bottom of the cartridge may be wiped clean with detergent solution if necessary.

CONVENTIONAL COIL CARTRIDGE —

HEATING ELEMENTS

- Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSE IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements fit flat.

DRIP PANS

- To keep the like-new appearance, *clean frequently and never allow anything to burn on twice.* Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher.
- Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S.* pads or nonabrasive cleaners such as Bon

Ami*. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.)

- Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. Blue/gold staining of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.

PORCELAIN COOKTOP

- The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acidic foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.
- Wash cool cooktop with warm soapy water and rinse. Polish with a dry cloth.
- Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- **NEVER** wipe off a warm or hot porcelain enamel surface with a damp cloth.

STAINLESS STEEL COOKTOP

- Before using the cooktop, remove all pieces of plastic covering the top. Use a glass cleaner to remove any film residue from the top and inside the rim area supporting the drip pan. If residue is left on cooktop, it can be burned onto cooktop and be difficult to remove.
- **DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.**

• **ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.**

- **Daily Cleaning/Light Soil** — Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008)**.
- **Moderate/Heavy Soil** — Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray.
- **Discoloration** — Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray.

RADIANT AND HALOGEN CARTRIDGE — GLASS-CERAMIC SURFACE

- **NEVER** use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. *NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.*
- Allow the cooktop to cool before cleaning.
- **General** — Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth.

cont.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

**To order direct, call 1-800-688-8408.

ELECTRIC COOKTOP CARTRIDGES, CONT.

CLEANING, CONT.

NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.

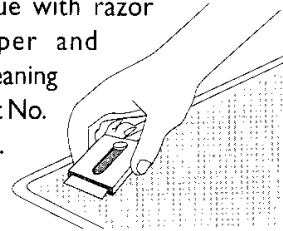
- **Heavy Soils or Metal Marks** – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme, cover with a damp paper towel and let stand 30 to 45 minutes. Scrub again, then buff with a clean dry cloth.

NOTE: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.

- **Burned-on or Crusty Soils** – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme* (Part No. 20000001)**. Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above.

NOTE: Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.

- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme* (Part No. 20000001)**.



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ACCESSORIES

BIG POT CANNING ELEMENT Model A145A

The canning element accessory makes it possible to use large or oversized, flanged or rippled bottom canners with the conventional coil cartridge.



Follow these procedures when canning:

- Bring water to boil at **Hi** setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.



- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- Canning is a process that creates large amounts of steam. Follow equipment instructions to avoid burns from steam or hot canners.
- If your area has low voltage at times, canning may take longer than indicated by the directions.

WOK Model A0142



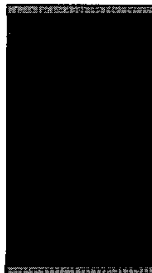
Use Jenn-Air's flat bottom wok accessory for optimum results. Model A0142 wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.

ELECTRIC GRILL ACCESSORY Model JEA8000ADB

Includes grill element, two grill grates and basin liner pan.

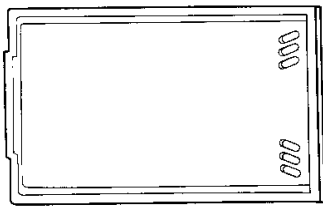
GRILL COVER Model A341

The grill cover protects the grill when not in use. It is available in textured steel in black or white with molded handles.



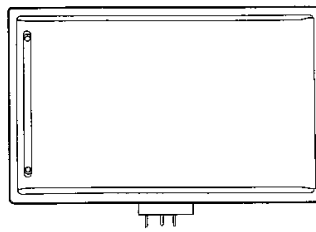
ELECTRIC GRIDDLE

INSTALLATION



MODEL JEA8200ADX

1. Make sure controls are in the OFF position. The basin should be empty and clean. Insert basin pan and grill element.
2. Place griddle over grill element so drain holes are in front. This will permit excess grease to drain into the grease container.



EXPRESSIONS® COLLECTION MODEL AO310

1. Make sure controls are in the OFF position. The basin should be empty and clean.
2. Slide the griddle towards the receptacle until the terminal plug is completely engaged. The griddle should rest on the basin.

NOTE: The liner pan may remain in place but is not necessary.

GRIDDLE GUIDE

GRIDDLE AO310 Preheat 5 minutes on Hi.

GRIDDLE JEA8200ADX Preheat 5-10 minutes at specified setting – Do not preheat on Hi.

Food Items	Control Setting	Approx. Cook Time		Control Setting	Approx. Cook Time	
		Side 1	Side 2		Side 1	Side 2
Sausage Patties	Hi	4-5 min.	2-4 min.	9-10	4-5 min.	2-4 min.
Bacon	Hi	3-5 min.	2-3 min.	10	3-5 min.	2 min.
Ham Slice	Hi	4 min.	4 min.	9	4 min.	2 min.
Hamburgers	Hi	5-6 min.	5-6 min.	9	6 min.	5 min.
Fish Sticks	Hi	5 min.	4-5 min.	8	5-7 min.	5-6 min.
Hot Dogs	10	5-6 min.	4-5 min.	10	5-6 min.	4-5 min.
Buns	Hi	2-3 min.	-----	9	3 min.	-----
French Toast	10	3-4 min.	2-3 min.	10	2-3 min.	2-3 min.
Grilled Sandwiches	10	4-5 min.	3-4 min.	9	4 min.	3 min.
Pancakes	10	2-3 min.	1-2 min.	10	2 min.	1-2 min.
Eggs	6-7	2-3 min.	(1) min.	7	2-3 min.	(1) min.

Note: These are suggested guides for control settings and times. Factors, such as low voltage, size of food and food temperature, may affect the times and control settings which provide the best results.

USING THE GRIDDLE

1. Before the first use, wash your new griddle in hot soapy water, rinse and dry. Then "condition" the surface by wiping on a thin coating of cooking oil or shortening. Remove excess oil or shortening by wiping again with another paper towel. **DO NOT** use cooking sprays on the griddle surface.
2. Preheat the griddle as noted in the charts.
3. Use nonmetallic spatulas or utensils while cooking to prevent damaging the finish.
4. When cooking meats, use the downdraft fan or range hood to capture smoke.

CLEANING

NOTE: DO NOT IMMERSE THE TERMINAL PLUG IN WATER (MODEL AO310 ONLY). SEE BOTTOM OF GRIDDLE FOR FURTHER INSTRUCTIONS.

1. Once the griddle has cooled (DO NOT IMMERSE A HOT GRIDDLE IN COLD WATER), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again.
2. 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. **Do not use steel wool or coarse scouring pads.**
3. **DO NOT** wash in dishwasher.

JENN-AIR WARRANTY

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Glass-ceramic Cooktop:** Due to thermal breakage.
- **Electric Heating Elements:** Elements on coil, radiant and halogen cartridges.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Products purchased for commercial or industrial use.
4. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.
5. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

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 to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100**.

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 information are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.