

SAFETY PRECAUTIONS

Read before operating your cooktop

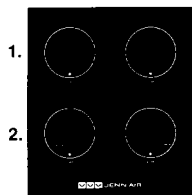
All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

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 may cause smoking and greasy spillovers that may ignite.

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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. 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.
 15. Do not use cooktop if glass is broken. Contact an authorized Jenn-Air Service Contractor.
 16. Clean glass 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.

SAVE THESE INSTRUCTIONS

Control Settings



Control Locations

1. Left rear heating element (Ultra Power)
2. Left front heating element (Standard)
3. Right front heating element (Standard)
4. Right rear heating element (Ultra Power)

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning.
- To set (from the OFF position), push down on control knob and turn in either direction to desired heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- When control knob is in the OFF position, the only setting visible is OFF. When control knob is turned ON, the ring around the control knob will glow and all other control settings will be shown.

Suggested Control Settings

Many factors will determine the control setting that provides the best results such as size and type of cookware or amount of food to be cooked. Low or varying electrical voltage may also be a factor. While some experimentation is required, the suggested settings are provided as a general guideline until you become familiar with your solid element. The information in these charts is based on heavy gauge aluminum cookware.

Hi	To bring liquids to boil or blanch.
7-10	(Medium High) For frying or browning foods; to maintain rapid boil of large amounts of food.
5-6	(Medium) To slow saute; to maintain slow boil of large amounts of food.
3-4	(Medium Lo) To stew, steam, simmer; to finish cooking foods started on a higher setting.
Lo-2	Melting butter or chocolate; maintaining food at serving temperature.

Additional Tips

- When preparing foods which can be easily scorched or over-cooked, start cooking at a lower setting and gradually increase setting as needed.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.
- A higher setting than normal may be necessary when using cookpots made with material that is slow to conduct heat, such as cast iron.
- Once liquid comes to a boil on **Hi**, reduce the control setting to a medium or medium low setting to maintain steam or to simmer foods.

Cookware

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

Cookpots with thin, uneven bottoms do not adequately conduct heat from the solid element to the food in the cookpots which results in hot spots, burned or underdone food. Using bad cookpots also requires more water, time, and energy to cook food.

Selecting Proper Cookware

CAUTION: If flat bottom pots are not used, the top may overheat and the glass cooktop could break.

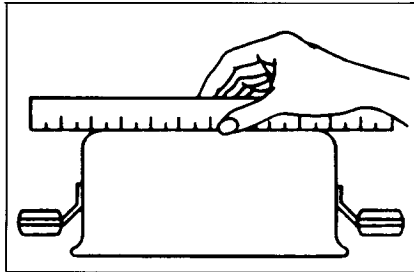
- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:

1. Place the edge of ruler across the bottom of the pot.
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 cookpot.
2. Place cookpot on the solid element. Turn control to the HI setting.
3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.



- **Match the size of the cookpot to the size of the element.** Ideally, the cookpot will be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the solid element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are 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.

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. In addition, water may not come to a boil and canners may not reach 10 lb. of pressure.

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.

Characteristics of Cookware Materials

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

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookpots 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* cookpots are slow to heat but cook 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* cookpots can be used if recommended by the manufacturer for cookpot 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.

Cooking Procedures

IMPORTANT

BEFORE USING THE COOKTOP FOR THE FIRST TIME, HEAT THE ELEMENTS WITHOUT A PAN FOR 3 TO 5 MINUTES ON THE HI SETTING. The elements are shipped with a coating (lacquer) which protects them against corrosion. Heating the elements allows the coating to be hardened and burned into the elements. During the curing process, a non-toxic smoke will be created. Turn on the overhead hood fan if the smoke is objectionable. If the elements are not cured, the coating can stick to a pan when first used on the solid element.

- Make sure bottom of cookware is dry before placing on element.
- Do not use wire trivets, fire rings, pads or any such item between the cookware and the element.
- Cover cookware with lids to shorten cooking time and save energy. This is especially important when cooking large quantities of food.
- Use as little water to cook food as is necessary. Covered cookware requires less water.
- The solid elements retain heat for a period of time after the elements have been turned off. Put this residual heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation. 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 boil over, move the cookpot to a cool element or from the cooking surface.
- Do not lay lids (with moisture in them), spatulas, or other food laden utensils on solid element.

Cleaning and Care

BEFORE CLEANING, BE CERTAIN ALL ELEMENTS ARE TURNED OFF AND THE TOPS OF THE ELEMENTS ARE COOL.

Cast Iron Solid Elements

The body of the solid element is made of high strength cast iron. The red lacquer dot and saturn ring on the elements will eventually disappear after the element has been used or after it is scoured. The cast iron will also lose its dark luster over a period of time. (See instructions below for restoring cast iron.) These changes will not affect the solid element's performance or durability.

- For normal cleaning, wipe the element with a damp cloth. Heat element on a medium setting for a few minutes until completely dry.
- For light soil, use powdered cleansers such as Bon-Ami, Bar Keepers Friend, or soft scrubbing cleansers. Rinse thoroughly. Heat element on a medium setting until completely dry.
- For heavy soil, use soapy scouring pads such as S.O.S. or Brillo, a scouring pad such as Scotch-Brite, or a brush with scouring powders. To facilitate the cleaning process, first warm the element on a low setting. Rinse thoroughly after cleaning. Heat element on a medium setting until completely dry.
- For routine maintenance and to restore the cast iron, use Collo Electrol (Jenn-Air Model A911 or Part No. 712190) or salt-free vegetable oil. Apply the Collo Electrol by following package instructions. When the element is cool, use a clean cloth to remove excess polish. A *very thin coat* of salt-free vegetable oil will also restore the appearance of the cast iron. Apply with paper towel to a lukewarm element, wipe off excess, and heat on a medium setting to cure. If too much oil is used, the surface can become tacky. If this happens, use procedures recommended for cleaning heavy soil.
- Remove any foods spills and spatters from elements as soon as possible with a damp cloth. Dry thoroughly.

Seal Ring

The ring around the cast iron element prevents food spills from running under the element. The seal ring should be cleaned per the directions for the cast iron solid elements.

Glass Cooktop

The tempered glass cooktop will withstand temperature changes while cooking. Although impact resistant, treat this glass cooktop with the same care you would any glass material.

- Clean glass cooktop after surface has cooled.
- For normal daily cleaning, wipe with a damp sponge or cloth. Use glass cleaners such as Windex to remove smudges and stains. Buff with a clean dry cloth or paper towel.
- For more difficult to remove food stains, use non-abrasive soft cleansers such as Shiny Sinks, Soft Scrub, Bon-Ami, or dishwashing liquids such as Ivory or Joy or a paste of water and baking soda. Rinse and dry thoroughly; buff with clean dry cloth or paper towel.
- Do not use any cleaners not recommended for use on glass.

Control Knobs

The knobs can be removed with the controls in the OFF position. Pull each knob straight up from the shaft. Wash knobs in warm soapy water; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, returning to OFF position.

IMPORTANT

- Do not use *decorative covers over the solid element*. These trap moisture which can corrode the cast iron element. If the element is accidentally turned on, the covers could permanently damage the solid element or the cooktop.
- Do not use wet pans or leave pan bottoms wet. Moisture could cause corrosion and will not allow your pans to heat properly.

Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unnecessary service call.

If surface indicator lights or elements fail to come on:

- 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 be improperly set.
- cookware may not be flat or the correct size or shape.
- voltage to house may be low.

If elements smoke when first turned on:

- this is normal (see page 8 for curing elements).

If the glass cooktop gets hot:

- cookware may be oversized or undersized for the element.
- cookware bottom may not be flat.

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 the model and serial number of your appliance. 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 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.