

About Your Jenn-Air Range

Congratulations on your choice of a Jenn-Air electric range.

Model FCE2010 -Your range has 4 coil elements.
Model FCE4040 -Your range has 4 radiant elements with thermal limiters.

Your electronic oven features flexibility in baking, broiling, and self-cleaning. Before you begin cooking with your new range, please take a few minutes to read and become familiar with the instructions in this book. By following the instructions carefully, you will be able to fully enjoy and properly maintain your range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air range, write to us. Be sure to provide the model number.

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

IMPORTANT INFORMATION

Model Number _____

Serial Number _____
(Numbers appear on the Serial Plate located behind the storage drawer on the front frame.)

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.

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SAFETY PRECAUTIONS

Read before operating your range

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 in an oven or 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.
11. On conventional element ranges 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 oven bottom. 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 range - children climbing on the range to reach items could be seriously injured.
17. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven 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 are the cooktop, upper door frame and glass, oven vent opening and surfaces near the opening, oven door, and oven window.

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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.
 22. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
 23. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
 24. Keep oven vent ducts unobstructed.
 25. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
 26. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
 27. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
 28. Clean only parts listed in this manual.
 29. **CAUTION: BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.**
 30. Do not allow aluminum foil to contact heating elements.
 31. **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

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32. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti-tip device is engaged when range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the range to the outdoors during the self-clean cycle.

- SAVE THESE INSTRUCTIONS -

-
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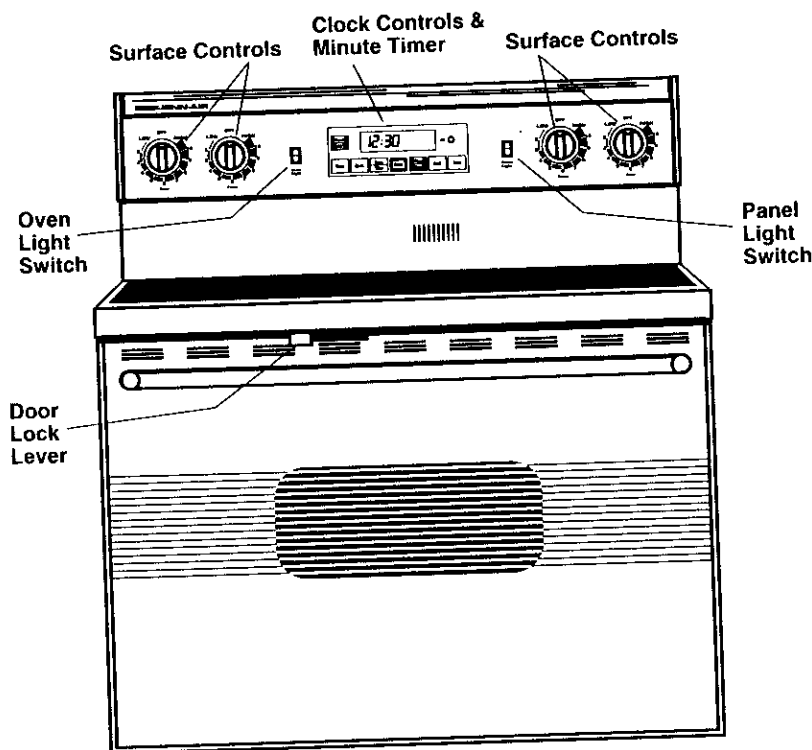
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- SAVE THESE INSTRUCTIONS -

Cooktop & Oven Controls



Surface Controls

- Use to provide variable heat to cooktop heating elements. (See p.9)

Oven Controls

- Use to set oven for baking, broiling, and self-cleaning. (See p. 16-17, 20)

Clock Controls and Minute Timer

- Features time of day, minute timer, and oven clock controls. (See p. 18-19)

Control Settings

The variable controls for the cooktop provide flexibility in setting selection.

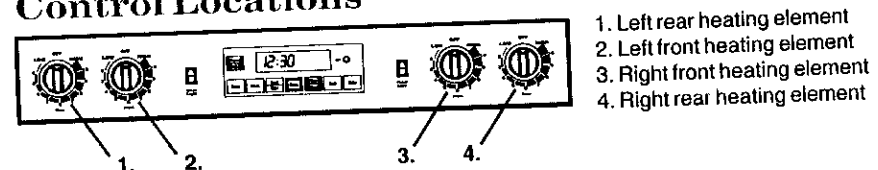
To Set Controls

- Since the controls are a push-turn type, they must be pushed in before turning. To set (from the OFF position), push in on control knob and turn in either direction to desired setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing in.
- A red indicator light will glow when a surface heating element is ON.

Hot Surface Light (Radiant Ranges Only)

The Hot Surface Light will glow red to indicate that a cooking area is hot. This light will remain on until the area has cooled.

Control Locations



1. Left rear heating element
2. Left front heating element
3. Right front heating element
4. Right rear heating element

Suggested Control Settings

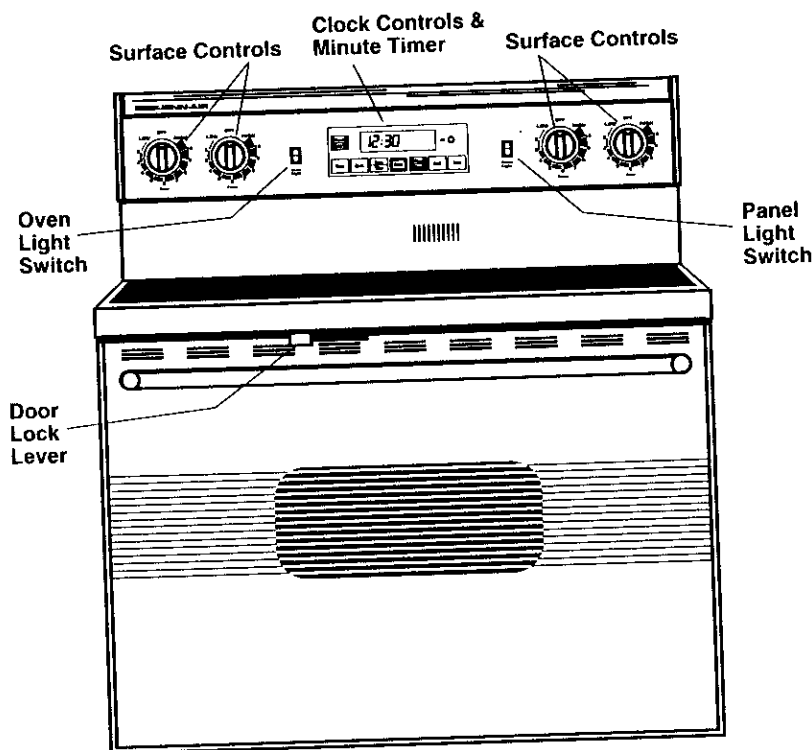
Many factors will determine the control setting that provides the best results such as size and type of cookware or amount of food to be cooked. Low or varying electrical voltage may also be a factor. While some experimentation is required, the suggested settings are provided as a general guideline until you become familiar with your range.

- High** A fast heat-up to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying.
- 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 Lo) To continue cooking foods started on higher settings.
- Low-2** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.
- The heating controls offer flexibility in heat setting selection. On settings other than High, you may adjust the controls above or below the numbered setting for best results. Suggested settings are provided as general guidelines.

Cleaning and Removing Control Knobs

To remove knobs, turn to OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleaners or materials. To replace knobs, match the "D" shaped hole in the knob to the "D" shaft, returning in OFF position. **Important:** Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

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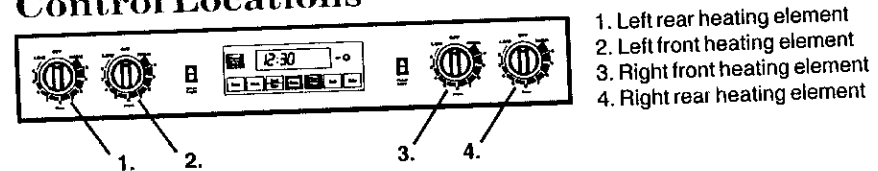
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Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the coil or radiant 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 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

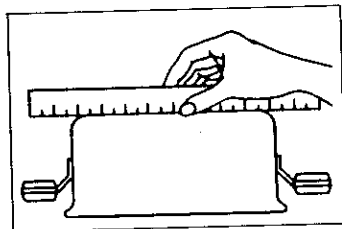
- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:

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

Cooking Test:

1. Put 1 inch of water into the cookpot.
2. Place cookpot 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 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 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.

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.

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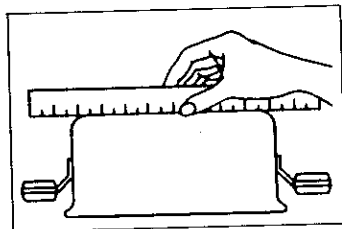
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Coil Cooktop (Model FCE2010)

Cooking Procedures

- Do not drop heavy cookware on the cooktop surface.
- The use of large pans on the large element on **High** for extended periods of time can cause damage to the cooktop and drip pans, as well as shorten the life of the element.
- Do not use wire trivets or any kind of heat retarding pad between the pan and element. Reduce the control setting instead.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop.*

Home Canning

- Bring water to boil at **High** 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.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

Radiant Element Cooktop (Model FCE4040)

Cooking Procedures

- **BEFORE FIRST USE. CLEAN COOKTOP** (See p.35)
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **High** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- 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 the 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 boil over, remove the cookpot 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 cookpots 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 cookpot that conducts heat quickly.

IMPORTANT

- Do not use wire trivets, fire rings, pads or any such item 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 cookpots across surface since these may scratch the surface.
- Do not use or place plastic items anywhere on cooktop.

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Radiant Element Cooktop (Model FCE4040)

Cooking Procedures

- **BEFORE FIRST USE. CLEAN COOKTOP** (See p.35)
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **High** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- 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 the 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 boil over, remove the cookpot 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 cookpots 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 cookpot that conducts heat quickly.

IMPORTANT

- Do not use wire trivets, fire rings, pads or any such item 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 cookpots across surface since these may scratch the surface.
- Do not use or place plastic items anywhere on cooktop.

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 **High** 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 **High** setting just long enough to bring the water to a boil, then lower the setting to maintain the water temperature.

Avoid Damage to Cooktop

- Do not allow plastic objects, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop. If you accidentally melt anything onto the cooktop, remove it immediately while the cooktop is still hot. Carefully, use a single edge razor blade held with a pot holder to remove melted on material.
- Do not use aluminum foil or foil-type containers under any circumstances. Aluminum foil will damage the cooktop if it melts onto the glass. If metal melts on cooktop, do not use. Call an authorized Jenn-Air Service Contractor.
- Do not use the glass-ceramic cooktop as a cutting board.
- Do NOT use abrasive cleansing powders or scouring pads (including metal scouring pads), which will scratch the cooktop.
- Do NOT use chlorine bleach, ammonia, rust removers, oven cleaners, or other cleanser not specifically recommended for use on glass-ceramic.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy cookpot be dropped on the glass-ceramic surface.

Save on Clean-up Time

- Make sure bottoms of cookpots are always clean and dry. (Soil from the cookpot bottom can be transferred to the cooktop surface.) Before using cookpots on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel before each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- When frying, use a spatter shield to reduce splattering.
- Use correct control settings and cookware large enough to hold food and liquid to prevent boilovers and splattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hand touching the hot cooktop.

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Oven Operation

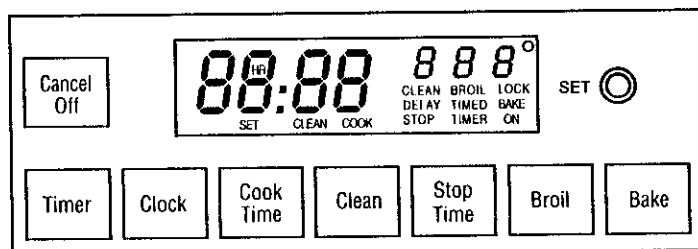
Oven Control Panel

The control panel is designed for ease in programming. The Display Window features Indicator Words which describe the functions set.

To program:

1. Touch the function pad to give command desired.
2. Turn the Set Dial to enter time or temperature.

NOTE: Three seconds after turning dial, time or temperature will automatically be entered. If more than 30 seconds elapse between touching a pad and turning set dial, control is not set and Display will return to previous Display



Function Pads:

- | | |
|-------------------|--|
| BAKE | Use for baking or roasting. |
| CLEAN | Use to set self-cleaning process. |
| BROIL | Use for top browning or oven broiling. |
| CANCEL OFF | Cancels all programming except Timer and Clock. |
| COOK TIME | Use for clock controlled cooking. |
| CLOCK | Use to set time of day. |
| STOP TIME | Use for clock controlled cooking and cleaning when a delayed start is desired. |
| TIMER | Use to signal expiration of a time period up to 9 hours and 50 minutes. |

Set Dial: Use to set time, temperature, or to select Hi or Lo Broil.

Display Window: Shows time of day, timer, and oven functions.

Oven Light Switch (Control Panel - Center): The oven light automatically comes on whenever the oven door is opened. When door is closed, push in oven light switch to turn oven light on or off.

Display Numerals:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.
- Recall programmed temperature or time when commanded.

Indicator Words:

- Flash to prompt next step.
- Indicate status of programmed function.
- Show programmed function when recalled.

IMPORTANT
DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

Oven Operation

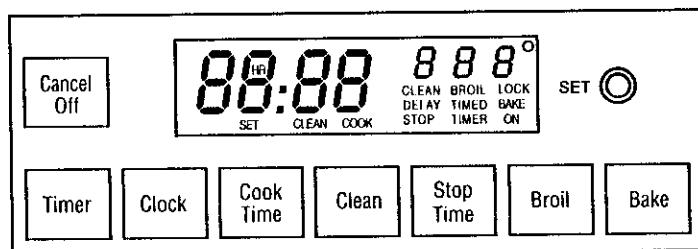
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- Recall programmed temperature or time when commanded.

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- Flash to prompt next step.
- Indicate status of programmed function.
- Show programmed function when recalled.

IMPORTANT
DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

Clock Controls

When electrical power is supplied or after power interruption, the last clock time displayed before power was interrupted will flash. Time will advance and continue to flash until clock is reset.

To set time of day:

1. Touch **Clock Pad**.

Indicator words SET TIME will flash and time digits will appear in the Display. (If more than 30 seconds elapse between touching **Clock Pad** and turning the Set Dial, the **Clock Pad** must be touched again in order to set clock.)

2. Turn Set Dial in either direction until correct time of day appears in Display.

NOTE: Three seconds after turning dial, time of day will automatically be entered.

To recall time of day when another time function is showing: Touch **Clock Pad**. (Note: To return to another time function pad, touch the appropriate pad.)

To change time of day set on clock: Repeat above sequence.

NOTE: Clock Time cannot be changed when oven has been programmed for Timed Bake or Self-clean. Cancel program before reprogramming clock.

Timer

IMPORTANT: This interval Timer can be used to remind you when a period, up to 9 hours and 50 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

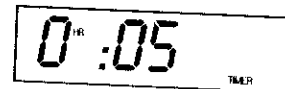
1. Touch **Timer Pad**.
2. Turn Set Dial clockwise.

To set Timer:

1. Touch **Timer Pad**.
The Indicator Words Set Timer will flash and ":00" appears in the Display.
2. Turn Set Dial clockwise until desired number of hours and minutes appear in Display.
NOTE: If more than 30 seconds elapse between touching **Timer Pad** and turning Set Dial, the **Timer Pad** must be touched again to set the numbers.

IMPORTANT: When entering hours and minutes, hours are to the left of the colon with the Hr Indicator word and minutes are to the right of colon. During the last minute, countdown will be shown in seconds.

EXAMPLE: Turn the dial to "0HR:05" for 5 minutes, and "5 HR:00" for 5 hours and 0 minutes.



5 minutes



5 hours and 0 minutes

Countdown will automatically start after 3 seconds. At end of time set, the Timer will beep (prolonged beep) 1 time.

To cancel Timer:

1. Hold in **Timer Pad** for 3 seconds.
OR
2. A. Touch **Timer Pad**
B. Turn Set Dial counterclockwise until ":00" appears in Display Window.

NOTE: Touching **Cancel/Off Pad** will not cancel timer operation but will cancel ALL selected oven programming.

Oven Operation-Baking or Roasting

BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad**.
3. Turn Set Dial to desired temperature.

To set oven on bake:

1. Place oven racks on proper rack positions. (See p.21)
2. Touch **Bake Pad**.
Indicator Word **BAKE** and "000°" will appear in the Display.
NOTE: If more than 30 seconds elapse between touching **Bake Pad** and turning the Set Dial, the oven is not set and Display will return to previous Display.
3. Turn Set Dial clockwise until desired oven temperature appears in the Display.
(Allowable range is 170° to 550°.) After 3 seconds the oven will begin to preheat. The Indicator Words **ON** and **BAKE** will appear in the Display. The temperature shown will be 75° or the oven temperature whichever is higher.
EXAMPLE: If at 10 o'clock you set the oven for 350° for baking, after 3 seconds the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep, the **ON** and **BAKE** Indicator Words and programmed oven temperature will remain in the display.

NOTE: Oven will preheat for approximately 7 to 10 minutes.

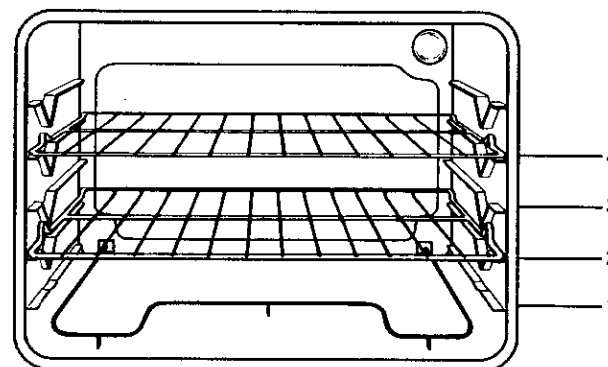
To recall temperature set during preheat: Touch the **Bake Pad**. Temperature will be briefly displayed, then will automatically return to on-going program.

To change temperature set: Touch the **Bake Pad** and turn Set Dial to new desired temperature.

4. Touch **Cancel/Off Pad** to turn oven off at end of baking.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. Refer to baking and roasting sections for recommendations for specific foods.



Use Rack Position #1:

Large cuts of meat and large poultry, angel food cake, frozen fruit pie, dessert souffle.

Use Rack Position #2:

Roasting small cuts of meat, cakes (tube, bundt or layer) custard pie, pie shell, large casseroles, loaves of bread.

Use Rack Position #3

Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Use Rack Position #4:

Most broiling.

Multiple Rack Cooking:

Two racks, use #2 and #4 or #1 and #4.

Oven Operation-Baking or Roasting

BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad**.
3. Turn Set Dial to desired temperature.

To set oven on bake:

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2. Touch **Bake Pad**.
Indicator Word **BAKE** and "000°" will appear in the Display.
NOTE: If more than 30 seconds elapse between touching **Bake Pad** and turning the Set Dial, the oven is not set and Display will return to previous Display.
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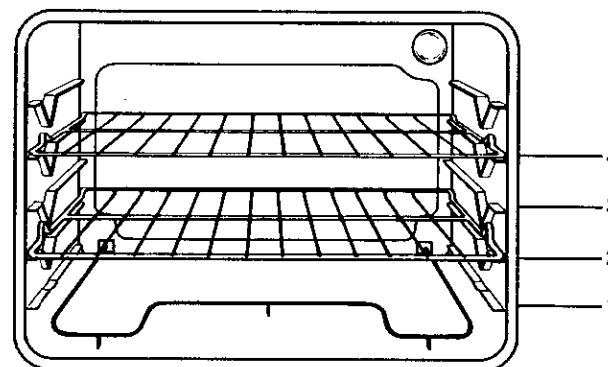
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Use Rack Position #2:

Roasting small cuts of meat, cakes (tube, bundt or layer) custard pie, pie shell, large casseroles, loaves of bread.

Use Rack Position #3

Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Use Rack Position #4:

Most broiling.

Multiple Rack Cooking:

Two racks, use #2 and #4 or #1 and #4.

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad**.
2. Turn Set Dial to desired temperature.
3. Touch **Cook Time Pad**.
4. Turn Set Dial to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Turn Set Dial to enter Stop Time.*

*Omit steps 5 & 6 if you want baking to start immediately.

To set oven to start immediately and shut off automatically:

1. Touch **Bake Pad**
Indicator Word **BAKE** and "000°" will be shown in Display.
2. Turn Set Dial clockwise until desired oven temperature appears in the Display.
After 3 seconds the oven will begin to preheat. The Indicator Words **ON** and **BAKE** will appear in the Display. The temperature shown will be 75° or the temperature of the oven, whichever is higher.
EXAMPLE: If at 10 o'clock you set the oven for 350° for baking, the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep, the **ON** and **BAKE** Indicator Words and programmed oven temperature will remain in the display.

3. Touch **Cook Time Pad**.
Indicator Words **SET COOK TIME** will flash and Display will show "0 HR:00".
4. Turn Set Dial to enter cooking hours in 5 minute increments.
Hours are to left of colon and minutes to right of colon.
(Allowable range is 10 minutes to 11 hours and 55 minutes.)
EXAMPLE: If cooking time selected for the oven is 2 hours and 30 minutes, after 3 seconds the Display will show:

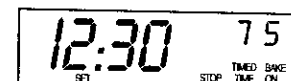


and, the oven begins to preheat.

IMPORTANT: Oven will preheat for approximately 7 to 10 minutes. At end of programmed Cook Time, oven will shut off automatically; retained heat will continue to cook food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time. At the end of programmed Cook Time, the oven will shut off automatically and intermittent "beeps" will signal until the **Cancel/Off Pad** is touched.

To set oven to start at future time and shut off automatically:

1. Follow preceding Steps 1-4.
5. Touch **Stop Time Pad**.
Indicator Words **SET STOP TIME** will flash. Display will show the calculated stop time based on current time of day and cook time.
6. Turn Set Dial clockwise. A stop time can only be accepted for later in the day.
NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.
EXAMPLE: If at 10 o'clock you set the oven for 350° for baking and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30". The Display will show:



If you want the stop time to be 1 o'clock, turn the Set Dial until "1:00" appears in the Display Window. After turning dial, the Display Window will show:



If you want the Display Window to return to the current time of day, touch **Clock Pad**, the Display Window will show:



At the end of the delayed period, the **DELAY** Indicator Word will go off and the oven will begin to heat. 75° will be shown. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached. At the end of programmed Cook Time, the oven will shut off automatically and intermittent "beeps" will be heard. Touch **Cancel /Off Pad** to cancel beeps.

To recall time function programmed: Touch the appropriate time pad.
To cancel: Touch **Cancel/Off Pad**.

NOTE: If more than 30 seconds elapse between touching a function pad and turning the Set Dial, the oven is not set and Display will return to previous Display.

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad**.
2. Turn Set Dial to desired temperature.
3. Touch **Cook Time Pad**.
4. Turn Set Dial to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
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*Omit steps 5 & 6 if you want baking to start immediately.

To set oven to start immediately and shut off automatically:

1. Touch **Bake Pad**
Indicator Word **BAKE** and "000°" will be shown in Display.
2. Turn Set Dial clockwise until desired oven temperature appears in the Display.
After 3 seconds the oven will begin to preheat. The Indicator Words **ON** and **BAKE** will appear in the Display. The temperature shown will be 75° or the temperature of the oven, whichever is higher.
EXAMPLE: If at 10 o'clock you set the oven for 350° for baking, the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will beep, the **ON** and **BAKE** Indicator Words and programmed oven temperature will remain in the display.

3. Touch **Cook Time Pad**.
Indicator Words **SET COOK TIME** will flash and Display will show "0 HR:00".
4. Turn Set Dial to enter cooking hours in 5 minute increments.
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(Allowable range is 10 minutes to 11 hours and 55 minutes.)
EXAMPLE: If cooking time selected for the oven is 2 hours and 30 minutes, after 3 seconds the Display will show:

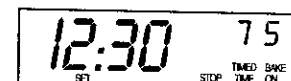


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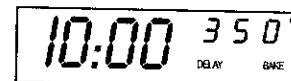
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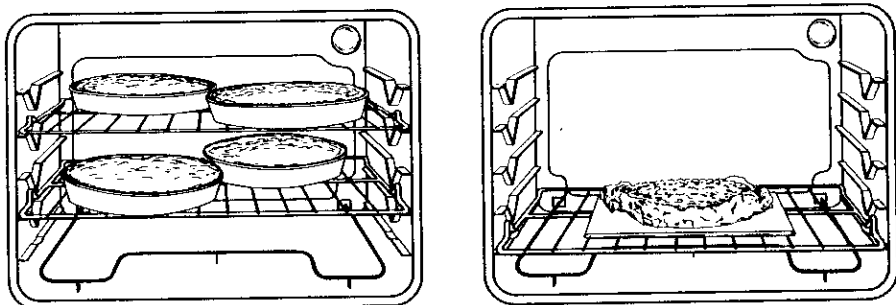


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Baking



General Baking Recommendations

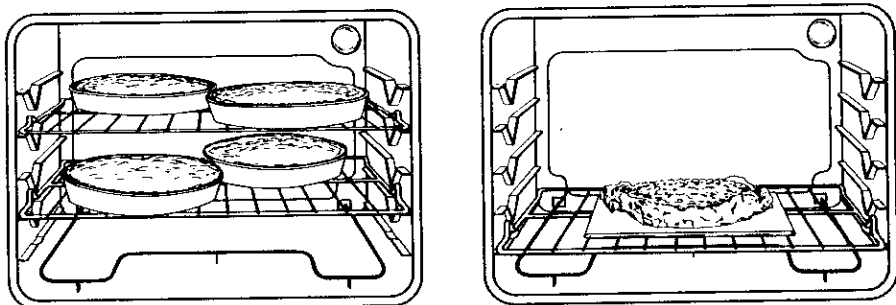
- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 7 to 10 minutes; place food in oven after Preheat beep.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 21 and 25.
- Allow about 1 to 1 1/2 inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 1 or be removed to a dull or glass pan.

Baking Chart

Product and Type	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time* (min.)
CAKE				
Yellow - 2 layers	9"	2 or 3	350°	28-33
White - 2 layers	9"	2 or 3	350°	25-30
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1 or 2	350°	35-45
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2	325°	55-60
Cupcakes		3	350°	15-25
Sheet Cake	9x13"	3	350°	30-40
PIES				
Two Crust				
Fruit, fresh	9"	3	400°-425°	45-60
Fruit, frozen	9"	1	385°-400°	60-70
One Crust				
Custard, fresh	9"	2	350°	60-80
Cream/Meringue	9"	3	400°	8-10
Pie Shell	9"	2	425°	8-12
COOKIES				
Chocolate Chip		3	350°-375°	8-12
Peanut Butter		3	350°-375°	8-12
Sugar		3	350°-375°	8-12
Brownies	9x13"	2	350°	25-35
BREADS, YEAST				
Loaf	loaf	2 or 3	375°	20-30
Rolls		3	375°	15-20
BREADS, QUICK				
Loaf, Nut, Fruit	loaf	2 or 3	375°	50-60
Gingerbread	9x9"	3	350°	30-35
Cornbread	8x8"	3	400°	15-25
Cornbread Muffins		3	375°-400°	15-25
Biscuits		2 or 3	400°-425°	8-15
Muffins		3	375°-400°	15-22

* The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

Baking



General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 7 to 10 minutes; place food in oven after Preheat beep.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 21 and 25.
- Allow about 1 to 1 1/2 inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 1 or be removed to a dull or glass pan.

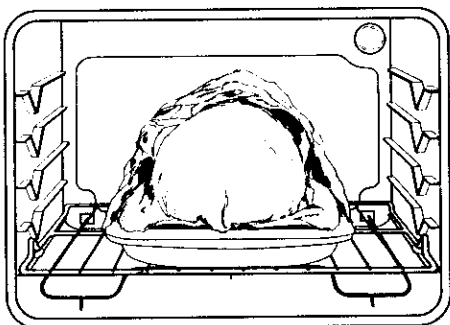
Baking Chart

Product and Type	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time* (min.)
CAKE				
Yellow - 2 layers	9"	2 or 3	350°	28-33
White - 2 layers	9"	2 or 3	350°	25-30
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1 or 2	350°	35-45
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2	325°	55-60
Cupcakes		3	350°	15-25
Sheet Cake	9x13"	3	350°	30-40
PIES				
Two Crust				
Fruit, fresh	9"	3	400°-425°	45-60
Fruit, frozen	9"	1	385°-400°	60-70
One Crust				
Custard, fresh	9"	2	350°	60-80
Cream/Meringue	9"	3	400°	8-10
Pie Shell	9"	2	425°	8-12
COOKIES				
Chocolate Chip		3	350°-375°	8-12
Peanut Butter		3	350°-375°	8-12
Sugar		3	350°-375°	8-12
Brownies	9x13"	2	350°	25-35
BREADS, YEAST				
Loaf	loaf	2 or 3	375°	20-30
Rolls		3	375°	15-20
BREADS, QUICK				
Loaf, Nut, Fruit	loaf	2 or 3	375°	50-60
Gingerbread	9x9"	3	350°	30-35
Cornbread	8x8"	3	400°	15-25
Cornbread Muffins		3	375°-400°	15-25
Biscuits		2 or 3	400°-425°	8-15
Muffins		3	375°-400°	15-22

* The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

Roasting

General Roasting Recommendations



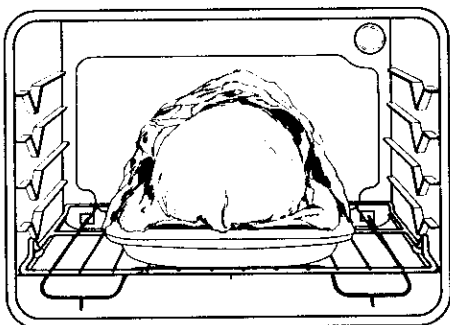
- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent over browning. (See above)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not found on p. 27.

Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approx. Weight (pound)	Oven Temperature (not preheated) °F	Internal Temperature Of Meat-End Of Roasting Time °F	Approx. Radiant Roasting Time (minutes per pound)
BEEF				
Rib Roast	4 to 8	325°	140° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	25-30 30-35
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Round Tip Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
PORK				
Shoulder Blade Roast Boneless	4 to 6	325°	170°	35-45
Shoulder Blade Roast	4 to 6	325°	170°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	170°	35-45
Leg (Fresh Ham)	10 to 16	325°	170°	25-35
Ham, Half (Fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	25-30
LAMB				
Shoulder Roast, Boneless	3 to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	35-40 40-45
VEAL				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Leg, Half, Boneless	3 to 5	325°	170°	40-50
POULTRY				
Turkey, unstuffed	8 to 12	325°	180°-185°	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	14-16
Turkey, Whole, Boneless	4 to 6	350°	180°-185°	30-40
Turkey, Breast	3 to 8	325°	170°-175°	30-40
Chicken, Fryer	2 1/2 to 3 1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	20-25
Cornish Game Hen	1 to 1 1/2	375°	180°-185°	45-55
Duck	4 to 6	350°	185°	20-25

Roasting

General Roasting Recommendations



- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
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Roasting (Thawed Meats Only)

Variety and Cut of Meat	Approx. Weight (pound)	Oven Temperature (not preheated) °F	Internal Temperature Of Meat-End Of Roasting Time °F	Approx. Radiant Roasting Time (minutes per pound)
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Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	25-30 30-35
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Round Tip Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
PORK				
Shoulder Blade Roast Boneless	4 to 6	325°	170°	35-45
Shoulder Blade Roast	4 to 6	325°	170°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	170°	35-45
Leg (Fresh Ham)	10 to 16	325°	170°	25-35
Ham, Half (Fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	25-30
LAMB				
Shoulder Roast, Boneless	3 to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	35-40 40-45
VEAL				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Leg, Half, Boneless	3 to 5	325°	170°	40-50
POULTRY				
Turkey, unstuffed	8 to 12	325°	180°-185°	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	14-16
Turkey, Whole, Boneless	4 to 6	350°	180°-185°	30-40
Turkey, Breast	3 to 8	325°	170°-175°	30-40
Chicken, Fryer	2 1/2 to 3 1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	20-25
Cornish Game Hen	1 to 1 1/2	375°	180°-185°	45-55
Duck	4 to 6	350°	185°	20-25

Broil

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Turn Set Dial.

To Broil:

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.

Indicator Word BROIL and 000° will appear in the Display.

NOTE: If more than 30 seconds elapses between touching **Broil Pad** and turning the Set Dial, the oven is not set and the Display will return to previous Display.

3. Turn Set Dial clockwise to select Hi Broil or counterclockwise to select Lo Broil.

Use Hi Broil for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select Lo Broil. Low temperature broiling allows food to cook to the well done stage without excessive browning.

Three seconds after turning dial, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display.

EXAMPLE: If at 4 o'clock you set the oven for broil (HI), the Display will show:



4. Place food on roasting pan provided with oven. PREHEAT broil element for 5 minutes. After broil element is red, place food in oven. Oven door must be left open at broil stop position.
5. Touch **Cancel/Off Pad** to turn off oven when food is cooked.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.

BROILING CHART (BROIL, PREHEATED)				
Foods	Rack Position	Broil Setting	Approximate (Minutes/Side)	
			1st Side	2nd Side
BEEF				
Steak (1")				
Rare	4	Hi	8-10	6-7
Medium	4	Hi	10-11	8-9
Well	4	Lo	14-15	10-11
Hamburgers (3 oz.)				
Medium	4	Hi	5-6	4-5
Well	4	Lo	7-9	5-6
PORK				
Bacon - Thick slice	3	Lo	6	4-5
Chops (1/2")	4	Hi	7-8	6-7
Chops (1")	3	Lo	17-18	15-16
Ham Steak	4	Hi	4	3
Sausage Links	4	Hi	3-4	2-3
Sausage Patties	4	Hi	4-5	3-4
LAMB				
Chops (1")				
Medium	4	Hi	6-7	5-6
Well	4	Hi	7-8	6-7
POULTRY				
Breast Halves	3	Lo	12-13	10-11
SEAFOOD				
Fish Fillets, Buttered (1/4")	4	Hi	8-10	No Flip
Fish Steaks (1")	4	Lo	15-16	No Flip
MISCELLANEOUS				
Hot Dogs	4	Hi	3-4	2-3
Toast	4	Hi	1-2	1-2

NOTE: This chart is a suggested guide. The times may vary with food being cooked.

Broil

BASIC INSTRUCTIONS

1. Position oven rack.
2. Touch **Broil Pad**.
3. Turn Set Dial.

To Broil:

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 is usually recommended unless otherwise stated.

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Indicator Word BROIL and 000° will appear in the Display.

NOTE: If more than 30 seconds elapses between touching **Broil Pad** and turning the Set Dial, the oven is not set and the Display will return to previous Display.

3. Turn Set Dial clockwise to select Hi Broil or counterclockwise to select Lo Broil.

Use Hi Broil for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select Lo Broil. Low temperature broiling allows food to cook to the well done stage without excessive browning.

Three seconds after turning dial, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display.

EXAMPLE: If at 4 o'clock you set the oven for broil (HI), the Display will show:



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Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
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BROILING CHART (BROIL, PREHEATED)				
Foods	Rack Position	Broil Setting	Approximate (Minutes/Side)	
			1st Side	2nd Side
BEEF				
Steak (1")				
Rare	4	Hi	8-10	6-7
Medium	4	Hi	10-11	8-9
Well	4	Lo	14-15	10-11
Hamburgers (3 oz.)				
Medium	4	Hi	5-6	4-5
Well	4	Lo	7-9	5-6
PORK				
Bacon - Thick slice	3	Lo	6	4-5
Chops (1/2")	4	Hi	7-8	6-7
Chops (1")	3	Lo	17-18	15-16
Ham Steak	4	Hi	4	3
Sausage Links	4	Hi	3-4	2-3
Sausage Patties	4	Hi	4-5	3-4
LAMB				
Chops (1")				
Medium	4	Hi	6-7	5-6
Well	4	Hi	7-8	6-7
POULTRY				
Breast Halves	3	Lo	12-13	10-11
SEAFOOD				
Fish Fillets, Buttered (1/4")	4	Hi	8-10	No Flip
Fish Steaks (1")	4	Lo	15-16	No Flip
MISCELLANEOUS				
Hot Dogs	4	Hi	3-4	2-3
Toast	4	Hi	1-2	1-2

NOTE: This chart is a suggested guide. The times may vary with food being cooked.

Oven Cleaning

How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke.

NOTE: Model FCE2010 is vented through the right rear coil element.
Model FCE4040 is vented at the bottom of the backsplash.

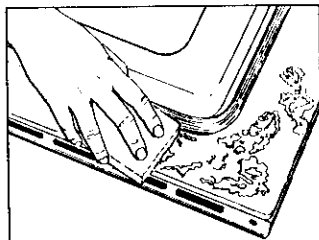
How to Prepare Oven Before Operating the Self-Cleaning Process.

- Remove the roasting pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.

Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:

- center front of oven and door near opening in door gasket.
- porcelain oven door liner (area outside the door gasket).
- oven front frame.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor after the first cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 33 if oven racks are cleaned during the self-cleaning process.

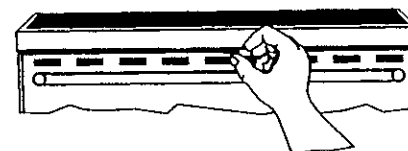
Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close door.
2. Move door lock lever to locked position.
3. Touch **Clean Pad**.
4. Turn Set Dial to change cleaning time. (Light soil-2 hours; Average soil-3hours; Heavy soil-4 hours)

To set oven to start cleaning immediately:

1. Close the oven door.
2. Move door lock lever to locked position.



3. Touch **Clean Pad**.
Indicator Words Set Clean Time will flash and Display will show :

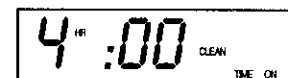


After three seconds, the ON Indicator Word will come on and the oven will begin to clean. The LOCK Indicator Word will come on when the oven reaches cleaning temperatures.

NOTE: If door lever is not in locked position, "door" will flash in the Display.

4. If you wish to change cleaning time after the word ON has appeared in the display, then a) touch clean pad; b) turn set dial.
(Range is from 2 hours for light soil up to 4 hours for heavy soil.)

EXAMPLE: If you select to self-clean your oven for 4 hours, the Display will show:



When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down.

Oven Cleaning

How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke.

NOTE: Model FCE2010 is vented through the right rear coil element.
Model FCE4040 is vented at the bottom of the backsplash.

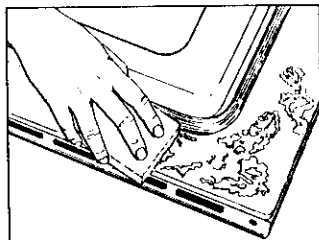
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- Remove the roasting pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.

Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:

- center front of oven and door near opening in door gasket.
- porcelain oven door liner (area outside the door gasket).
- oven front frame.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



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- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
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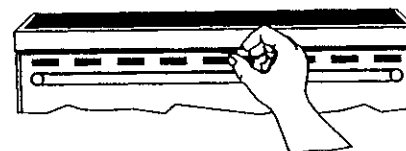
Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close door.
2. Move door lock lever to locked position.
3. Touch **Clean Pad**.
4. Turn Set Dial to change cleaning time. (Light soil-2 hours; Average soil-3hours; Heavy soil-4 hours)

To set oven to start cleaning immediately:

1. Close the oven door.
2. Move door lock lever to locked position.



3. Touch **Clean Pad**.
Indicator Words Set Clean Time will flash and Display will show :

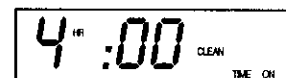


After three seconds, the ON Indicator Word will come on and the oven will begin to clean. The LOCK Indicator Word will come on when the oven reaches cleaning temperatures.

NOTE: If door lever is not in locked position, "door" will flash in the Display.

4. If you wish to change cleaning time after the word ON has appeared in the display, then a) touch clean pad; b) turn set dial.
(Range is from 2 hours for light soil up to 4 hours for heavy soil.)

EXAMPLE: If you select to self-clean your oven for 4 hours, the Display will show:



When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down.

To set oven to start cleaning at a later time:

1. Close door.
2. Move door lock lever to locked position.
3. Touch **Clean Pad**.
4. Turn Set dial to change desired clean time.
5. Touch **Stop Time Pad**.

Indicator Words SET STOP TIME will flash in the Display. The calculated stop time will also appear in Display.

6. Turn Set Dial to enter stop time.

Set Dial must be turned clockwise. A stop time can only be accepted for later in the day.

EXAMPLE: If at 8 o'clock you set the oven to clean for 4 hours, the calculated stop time would be "12:00". The Display will show:



If you want the stop time to be 1 o'clock, turn the Set Dial. Three seconds after turning dial, the Display will show the set stop time. The Indicator Word DELAY will come on and the Display will show:



When the oven begins to clean, the Indicator Word ON and the cooling fan will come on and the Indicator Word DELAY will go off.

When the clean time has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down.

To recall cleaning time, current time of day or stop time: Touch the appropriate pad.

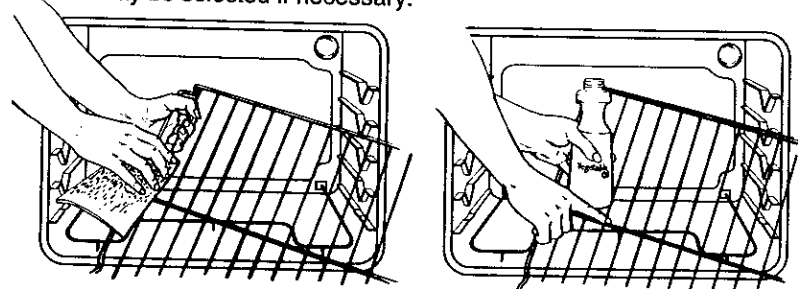
To change cleaning time or stop time before cleaning begins: Touch cancel pad and repeat the preceding steps.

To cancel cleaning process: Touch **Cancel/Off Pad**. The oven door will be locked while the LOCK Indicator Word remains in the Display. Depending on the length of time the oven had been self-cleaning, it may take up to 45 minutes for the oven to cool down. After Lock Indicator Word goes out of the Display, move the Door Lock Lever to the left.

IMPORTANT: Forcing the door lock lever to the left prior to the LOCK INDICATOR WORD going out will damage the lock mechanism.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is at the bottom of the control panel, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 3 hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Cleaning Your Range

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

Control Panel

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel. They can damage it.

Control Knobs

The control knobs can be removed for cleaning. Wash in warm soapy water. Match the "D" shaped hole in the knob to the "D" shaft when replacing.

Glass on Oven Door Front and Backguard

Use any suitable glass cleaner or soapy water. To prevent moisture from getting behind control panel, spray a cloth with glass cleaner. Then, wipe the panel.

Porcelain Areas

- Wash cool range 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.

NOTE: The porcelain enamel used on your range is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the range should be wiped up immediately with a dry cloth.

Heating Elements - Model FCE2010

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 and Rings - Model FCE2010

To keep the like-new appearance, clean frequently and never allow anything to burn on twice. Remove soiled pans by first removing cooled heating element.

Drip Pans

- For light to moderate soil: Clean by wiping with soapy dishcloth or Cooktop Cleaning Creme (Part No. 20000001) and sponge or clean in dishwasher. Rinse and dry.
- To loosen baked on soils: Place drip pans in pan with 2 quarts of water and boil for 20 minutes. Remember, all drip pans cannot be boiled at once because element being used must have a drip pan in place.
- For stubborn stains: Soak with Soft Scrub with bleach for 30 minutes. Or, use Easy-Off oven cleaner and allow to sit overnight. **(CAUTION:** When using Easy-Off, avoid spraying other areas.) Rinse and Dry.

Chrome Rings

Clean after each use with warm, sudsy water. Remove any stubborn stains with a mild abrasive cleaner and a plastic puff. To prevent scratching the finish, do NOT use any abrasive cleaning agents. Rinse, dry and replace.

NOTE: The rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on. To prevent permanent discoloration, clean the rings after each use, avoid excessive use of **High** setting and use appropriately sized cookpots. For more information on Cookware, see p. 10-12.

Glass-Ceramic Cooktop - Model FCE4040

CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically attack the glass-ceramic surface.

- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Elco Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Elco Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffy. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

Cleaning Your Range

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

Control Panel

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel. They can damage it.

Control Knobs

The control knobs can be removed for cleaning. Wash in warm soapy water. Match the "D" shaped hole in the knob to the "D" shaft when replacing.

Glass on Oven Door Front and Backguard

Use any suitable glass cleaner or soapy water. To prevent moisture from getting behind control panel, spray a cloth with glass cleaner. Then, wipe the panel.

Porcelain Areas

- Wash cool range 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.

NOTE: The porcelain enamel used on your range is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the range should be wiped up immediately with a dry cloth.

Heating Elements - Model FCE2010

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 and Rings - Model FCE2010

To keep the like-new appearance, clean frequently and never allow anything to burn on twice. Remove soiled pans by first removing cooled heating element.

Drip Pans

- For light to moderate soil: Clean by wiping with soapy dishcloth or Cooktop Cleaning Creme (Part No. 20000001) and sponge or clean in dishwasher. Rinse and dry.
- To loosen baked on soils: Place drip pans in pan with 2 quarts of water and boil for 20 minutes. Remember, all drip pans cannot be boiled at once because element being used must have a drip pan in place.
- For stubborn stains: Soak with Soft Scrub with bleach for 30 minutes. Or, use Easy-Off oven cleaner and allow to sit overnight. (**CAUTION:** When using Easy-Off, avoid spraying other areas.) Rinse and Dry.

Chrome Rings

Clean after each use with warm, sudsy water. Remove any stubborn stains with a mild abrasive cleaner and a plastic puff. To prevent scratching the finish, do NOT use any abrasive cleaning agents. Rinse, dry and replace.

NOTE: The rings can permanently discolor if exposed to excessive heat or if soil is allowed to bake on. To prevent permanent discoloration, clean the rings after each use, avoid excessive use of **High** setting and use appropriately sized cookpots. For more information on Cookware, see p. 10-12.

Glass-Ceramic Cooktop - Model FCE4040

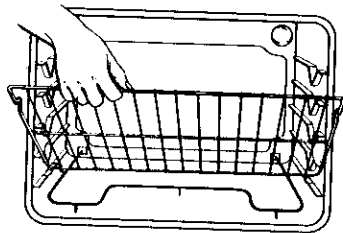
CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically attack the glass-ceramic surface.

- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Elco Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Elco Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffy. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

Other Hints on Caring for Your Range

Oven Racks

To remove pull forward to the "stop" position; lift up on the front of the rack and pull out.

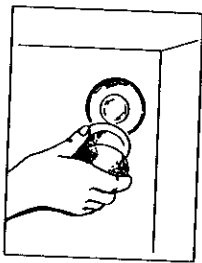


Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

To replace light bulb:

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.*
NOTE: If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.



Backsplash

Before replacing light bulb, **DISCONNECT POWER TO RANGE.**

To replace fluorescent surface light: Grasp the top trim of backguard with thumbs under front edge and gently pull outward while lifting to release trim from catches at each end.

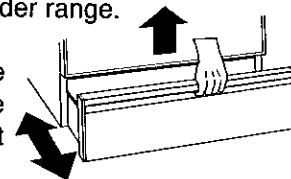
Remove bulb and replace with an 18 watt fluorescent tube. Snap top trim back into place, restore power and reset clock.

Storage Drawer

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

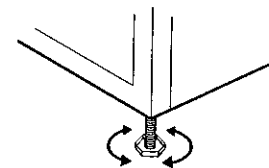
To remove: Empty drawer then pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit ends of drawer glides onto rails. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.



Leveling Legs

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



To prevent range from accidentally tipping, range should be secured to the floor by sliding rear leveling leg into the anti-tip bracket supplied with the range.

Adjusting Oven Temperature

The oven temperature can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. **DO NOT** adjust the temperature if only one or two items are not baking properly.

To adjust the oven temperature:

1. Press **BAKE** pad.
2. Turn SET knob till 550°F. appears in the display.
3. Immediately, press and hold the **BAKE** pad for several seconds until 00° appears in the display.
4. Turn the SET knob to select the temperature change desired. The oven temperature can be increased up to 35° or reduced by as much as 35° (display would show -35°) in 5° increments.
NOTE: If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin at step 1 again.
5. Press the **CANCEL/OFF** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

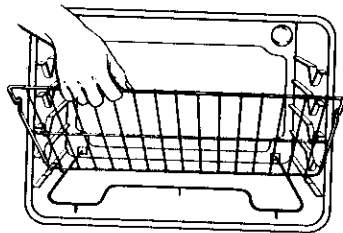
NOTE: It is not necessary to readjust the oven temperature if there is a power interruption.

IMPORTANT: The oven temperature should be adjusted no more than 10° and then the oven should be tested. (We recommend baking 2 - 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

Other Hints on Caring for Your Range

Oven Racks

To remove pull forward to the "stop" position; lift up on the front of the rack and pull out.

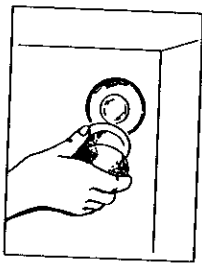


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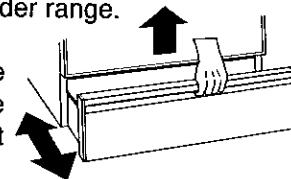
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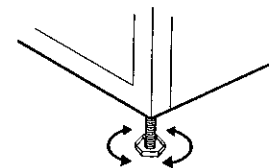
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NOTE: If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin at step 1 again.
5. Press the **CANCEL/OFF** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

NOTE: It is not necessary to readjust the oven temperature if there is a power interruption.

IMPORTANT: The oven temperature should be adjusted no more than 10° and then the oven should be tested. (We recommend baking 2 - 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

Service Information

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

If nothing on the range operates:

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

If cooktop elements do 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 clock, indicator words, and/or lights operate but oven does not heat:

- the controls may have been set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.
- check the "Clean" and "Stop" time settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the control may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may be blocked or covered.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

If E plus a number appears in the Display:

- these are fault codes. If a fault code appears in display and a continuous beep sounds, push the **Cancel/Off Pad**. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

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 Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 615-559-3646.
- use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service for a nominal charge.

All specifications subject to change by manufacturer without notice.