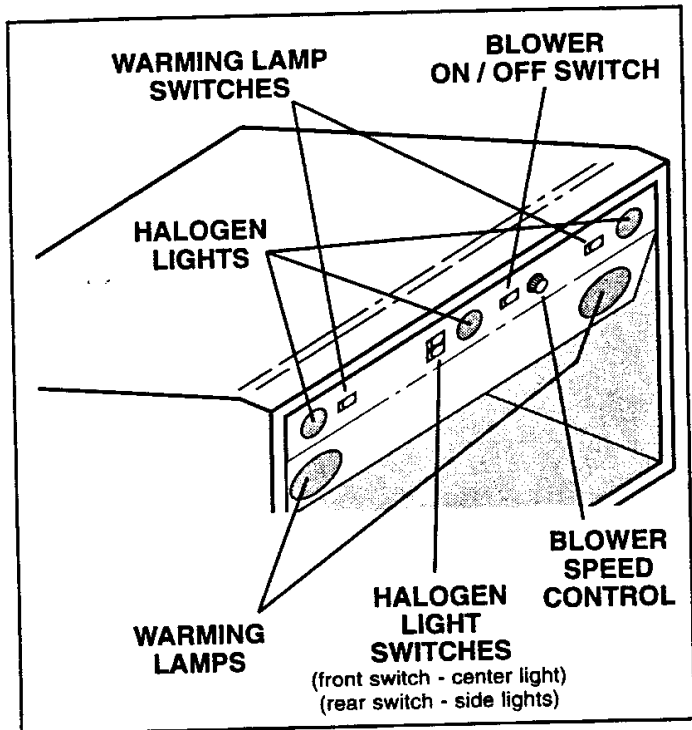


USE AND CARE

CONTROLS

Always turn your hood on before you begin cooking to establish an air flow in the kitchen. Let the blower run for a few minutes to clear the air after you turn the range off. This will help keep the whole kitchen cleaner and brighter.



BLOWER

The blower is operated using two (2) controls.

Use the red, lighted on/off switch to start and stop the blower. When turned on, the blower will operate at the previous setting of the speed control.

Turn the speed control knob clockwise to decrease blower speed - counterclockwise to increase speed.

COOKTOP LIGHTING (HALOGEN)

A double set of on/off switches control the halogen lights.

The front rocker controls the center light. The rear rocker controls both side lights. Select one, two, or three lights for best cooktop lighting.

Use PAR 20, 50 Watt halogen bulbs. (Purchase separately)

WARMING LAMPS (INFRARED)

Each warming lamp is controlled with its own on/off switch.

Use only BR40 Size, 250W Max. Infrared bulbs. (Purchase separately)

CAUTION: DO NOT PLACE HIGHLY FLAMMABLE MATERIAL ON WARMING SHELVES.

HEAT SENTRY™

Your hood is equipped with a Heat Sentry™ thermostat. This thermostat is a device that will turn on or speed up the blower if it senses excessive heat above the cooking surface.

- 1) If blower is OFF - it turns blower ON to HIGH speed.
- 2) If blower is ON at a lower speed setting - it turns blower up to HIGH speed.

When the temperature level drops to normal, the blower will return to its original setting.

FILTERS

Clean filters frequently in a detergent solution. They are dishwasher safe.

Replacement filters are available from your dealer. See label inside hood for size and part number.

CLEANING

CAUTION
UNPLUG POWER CORDS FROM CONTROL PANEL BEFORE CLEANING OR SERVICING HOOD.

HOOD CLEANING

Stainless steel is one of the easiest materials to keep clean. Occasional care will help preserve its fine appearance.

Cleaning tips:

- Hot water with soap or detergent is all that is usually needed.
- Follow all cleaning by rinsing with clear water. Wipe dry with a clean, soft cloth to avoid water marks.
- For discolorations or deposits that persist, use a non-scratching household cleanser or stainless steel polishing powder with a little water and a soft cloth.
- For stubborn cases, use a plastic scouring pad or soft bristle brush together with cleanser and water. Rub lightly in direction of polishing lines or "grain" of the stainless finish. Avoid using too much pressure which may mar the surface.
- **DO NOT** allow deposits to remain for long periods of time.
- **DO NOT** use ordinary steel wool or steel brushes. Small bits of steel may adhere to the surface causing rust.
- **DO NOT** allow salt solutions, disinfectants, bleaches, or cleaning compounds to remain in contact with stainless steel for extended periods. Many of these compounds contain chemicals which may be harmful. Rinse with water after exposure and wipe dry with a clean cloth.

BLOWER CLEANING

Vacuum blower to clean. Do not immerse in water.

HOW TO AVOID A COMMON RANGE-TOP GREASE FIRE:

- Your hood provides a protective barrier between the cooking surface and the cabinets.
- Keep fan, filters and grease laden surfaces CLEAN according to instructions.
- Always turn hood ON when cooking at high heat to keep the cooking area and the hood cooler.
- Use high heat settings only when necessary.
- Never leave cooking surface unattended. Boil-over causes smoking and greasy spillovers that may ignite.
- If preparing flaming foods, such as Cherries Jubilee, always turn hood ON to HIGH to prevent a high heat situation which can cause damage or fire.

HOW TO EXTINGUISH A COMMON RANGE-TOP GREASE FIRE:

- Never pick up a flaming pan. If dropped, flames can spread quickly.
- **DO NOT USE WATER!** A violent steam explosion may result. Wet dishcloths or towels are also dangerous.
- Smother flames with a close-fitting lid, cookie sheet or metal tray.
- Flaming grease can also be extinguished with baking soda or a multi-purpose dry chemical extinguisher.
- Turn off surface units - if you can do so without getting burned.

JENN-AIR WARRANTY

Congratulations on your purchase of a Jenn-Air appliance. We wish to express our confidence in the product by advising you of our warranty. All Jenn-Air appliances carry a minimum warranty of 1st year full warranty parts and labor, plus a 2nd year limited warranty parts only. Warranties begin on the date of purchase. The chart below details specific warranties by product category. The years after date of original purchase are listed across the top.

PRODUCT		YEARS				
		1	2	3	4	5
Cooktop, Range, Wall Oven (Gas or Electric)	Parts	All	All	Glass Ceramic Top due to thermal breakage. Radiant, Halogen and Solid Element Failure.		
	Labor	Yes	Electronic Control Panel Components			
Accessories	Parts	All	All	Glass Ceramic Top due to thermal breakage. Radiant, Halogen and Solid Element Failure.		
	Labor	Yes				
Combination Microwave Wall/Oven or Microwave Oven	Parts	All	All	Limited to Magnetron, Touch Pad Assembly, Microprocessor, Power & Microprocessor Transformer, Capacitor, Rectifier, Triac Assembly		
	Labor	Yes	Electronic Control Panel Components	Limited to Magnetron, Touch Pad Assembly, Microprocessor, Power & Microprocessor Transformer, Capacitor, Rectifier, Triac Assembly		

OWNERS' RESPONSIBILITIES

The customer has certain responsibilities which must be satisfied to qualify for coverage under these warranties.

For all products, the owner is responsible for providing normal care and maintenance in accordance with the Use & Care instructions, providing proof of purchase on request, proper installation and making the appliance reasonably accessible for service. Warranties are for failure in normal home use.

WARRANTY SERVICE

Under the full warranty, service must be performed by an Authorized Jenn-Air Service Contractor. To obtain service, contact the dealer from whom the unit was purchased, an authorized service contractor, or contact Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100. Please include model number, serial number, and date of original retail purchase in all correspondence. Service will be provided during normal business hours. All replacement parts assume the unused portion of this warranty.

Limited parts warranty covers cost of parts only. Trip charge, transportation and labor costs are the responsibility of the owner.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

CANADIAN RESIDENTS

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association of Canadian Gas Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

FOR YOUR RECORDS

Record the following information and retain this entire sheet for your future reference.

Model Number

Serial Number

Date Purchased

JENN-AIR
JENN-AIR COMPANY
 ONE DEPENDABILITY SQ.
 NEWTON, IOWA 50208-0039

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