

Pro-Style Sealed Gas Cooktop Guide



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1 For Future Assistance

Congratulations on your choice of a Jenn-Air gas cooktop. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new cooktop.

In addition, you will find a booklet entitled "Cooking Made Simple." It contains information on selecting cookware, pan sizes and heat setting recommendations.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the bottom of the cooktop.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card record these numbers along with the purchase date below.

Model Number -----
Serial Number -----
Date of Purchase _____

IMPORTANT: *Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.*

If you have any questions, write us (include your model number and phone number) or call:

Jenn-Air Customer Service
Attn: CAIRSM Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1100 (USA and CANADA)
1-800-688-2080 (U.S. TTY for deaf, hearing impaired or speech impaired)
(Mon. - Fri., 8 am-8 pm Eastern Time)
Internet: <http://www.jennair.com>

For service information, see page 9.

NOTE: *In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.*

⚠ WARNING: *If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.*

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- ◆ Do not try to light any appliance.
- ◆ Do not touch any electrical switch.
- ◆ Do not use any phone in your building.
- ◆ Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- ◆ If you cannot reach your gas supplier, call the fire department.
- ◆ Extinguish any open flame.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

IMPORTANT SAFETY INSTRUCTIONS 2

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. This warning is based on safety considerations.
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 Servicer.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near cooktop.
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 use a towel or other bulky cloth.
9. Never leave cooktop unattended at **Hi** heat settings. Boilover causes smoking and greasy spillovers that may ignite.
10. Select cookware large enough to properly contain food and avoid boilovers or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a cooktop **can** ignite. Pan size is especially important in deep fat frying.
11. Avoid pans that are unstable and easily tipped. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan. Also, avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip.
12. Always turn pan handles to the side or back of the cooktop - not out into the room where they are easily hit. **COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS** to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
13. 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. Follow manufacturer's instructions when using glass.
14. **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.
15. Do not touch surface burner areas, griddle area or any areas near burners or griddle. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.
16. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
17. Keep all controls "**Off**" when unit is not in use.
18. **GREASE** - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop or hood. Wipe up spillovers immediately. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.
19. If the cooktop is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a **FIRE HAZARD**.
20. Do not use aluminum foil to line burner drip pan. Restriction of normal air flow may result in unsafe operation.
21. Clean only parts listed in this manual and use procedures recommended.
22. Always allow hot pans to cool in a safe place out of the reach of small children.

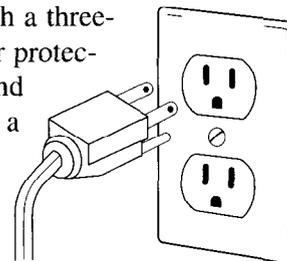
3 IMPORTANT SAFETY INSTRUCTIONS

23. A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the cooktop. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**
24. Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety consideration.
25. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface burners or stovetop grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems and reduce the life of the components of the appliance.
26. Before servicing shut off electrical power supply to appliance.
27. Never cover control area with dishtowel, potholders, etc., or aluminum foil which could obstruct cooling and combustion air from entering the appliance at the control knob area.
28. Do not use aluminum foil to line griddle basin. Installation of aluminum foil may result in electric shock or fire hazard.
29. Do not soak or immerse removable heating elements, such as the griddle, in water .
30. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
31. Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

WARNING

Electrical Grounding Instructions

The appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



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 the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the cooktop to the outdoors.

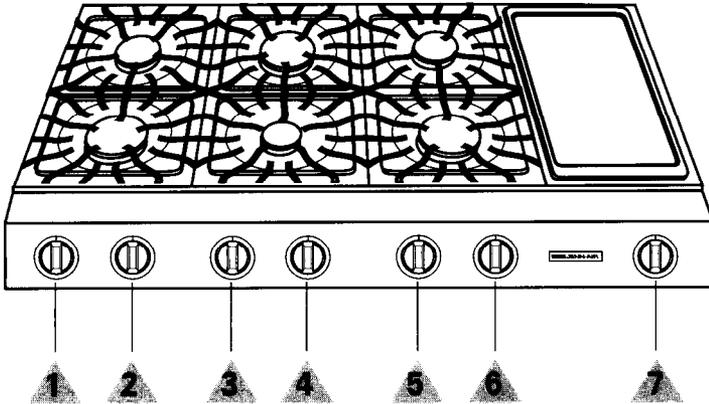
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

Cooktop at a Glance

There are three models included in this guide.

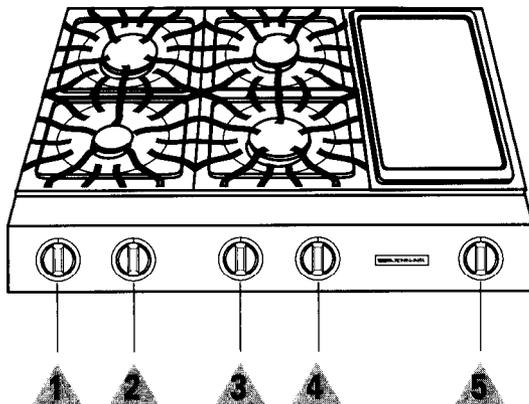
- ◆ Model CCGP2820P is 48" and has six burners and a griddle. Optional backsplash Model A509S.
- ◆ Model CCGP2720P is 36" and has four burners and a griddle. Optional backsplash Model JXT9027AAP.
- ◆ Model CCGP2420P is 30" and has four burners. Optional backsplash Model JXT9024AAP.

MODEL CCGP2820P



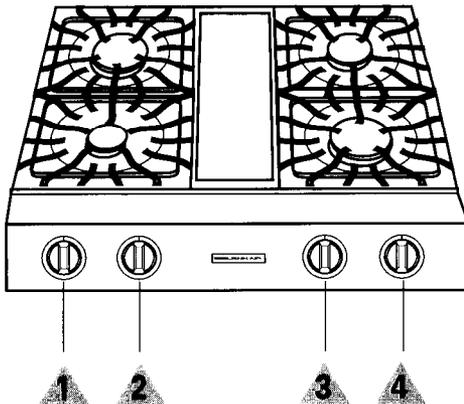
- 1. Left front burner** (15,000 BTUs). This burner may be used to quickly bring water to a boil for large-quantity cooking.
- 2. Left rear burner** (9,100 BTUs).
- 3. Center front burner** (6,500 BTUs on Hi).
This burner is designed for cooking delicate items.
- 4. Center rear burner** (10,500 BTUs).
- 5. Right front burner** (15,000 BTUs). This burner may be used to quickly bring water to a boil for large-quantity cooking.
- 6. Right rear burner** (9,100 BTUs).
- 7. Electric griddle** (1,300 Watts).

MODEL CCGP2720P



- 1. Left front burner** (6,500 BTUs on Hi).
This burner is designed for cooking delicate items.
- 2. Left rear burner** (10,500 BTUs).
- 3. Right front burner** (15,000 BTUs). This burner may be used to quickly bring water to a boil for large-quantity cooking.
- 4. Right rear burner** (9,100 BTUs).
- 5. Electric griddle** (1,300 Watts).

MODEL CCGP2420P



- 1. Left front burner** (6,500 BTUs on Hi).
This burner is designed for cooking delicate items.
- 2. Left rear burner** (10,500 BTUs).
- 3. Right front burner** (15,000 BTUs). This burner may be used to quickly bring water to a boil for large-quantity cooking.
- 4. Right rear burner** (9,100 BTUs).

NOTE: BTU ratings will vary when using LP gas.

5 Using Your Cooktop

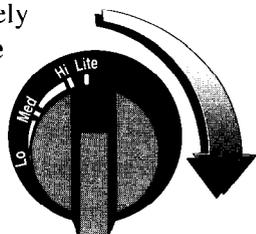
Setting the Controls

Your cooktop has sealed gas burners with automatic re-ignition. If the burner flame should go out, the system will automatically spark to reignite the burner.

1. Place a pan on the burner grate. (To preserve the grate finish, do not operate the burners without a pan on the grate to absorb the heat from the burner flame.)

2. Push in knob and turn immediately counterclockwise to the **Lite** setting until burner ignites.

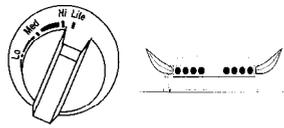
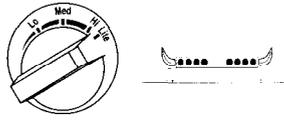
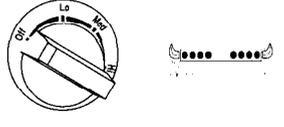
After ignition, turn knob clockwise to desired setting.



Burner Heat Settings

The size and type of cookware will affect the heat setting. For information on cookware, refer to “**Cooking Made Simple**” booklet.

An infinite number of settings exist between **Hi** and **Lo**. Use the following chart as a guide.

Setting		Recommended Use
Hi		<ul style="list-style-type: none">◆ To start foods cooking.◆ To bring liquids to a boil.
Med		<ul style="list-style-type: none">◆ To fry most foods.◆ To maintain boil of large amounts of food.
Lo		<ul style="list-style-type: none">◆ To keep food warm.◆ To melt butter or chocolate.

Notes . . .

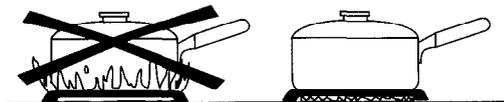
◆ All ignitors will spark and click when any surface burner knob is turned on. However, only the selected burner will light.

◆ A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a deeper blue inner core; there should be no trace of yellow in the flame. (With LP gas, some yellow tips on the flames are acceptable.)

If the burner flame is yellow, lifts off the ports or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust.

◆ Match the pan size to the surface burner.

◆ Do not let the burner flame extend beyond the edge of the pan.



Operating During Power Failure

Hold a lighted match to the desired surface burner near the burner ports. Push in and slowly turn the control knob counterclockwise until the gas ignites.

NOTE: Do not leave the cooktop unattended when cooking during a power failure. The automatic reignition feature will not operate during a power failure.

Lo Flame Adjustment

This appliance has been shipped from the factory with **Lo** and **Med** flame settings adjusted for use with natural gas and average installations.

There is a wide variety of conditions caused by altitude and gas mixtures controlled by utility companies which will vary and affect the gas flame and performance. Adjustments should be made at time of installation.

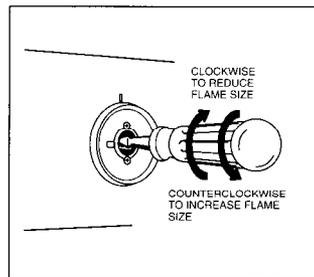
If conditions change, follow the procedures outlined below to adjust the **Lo** setting.

1. Light burner and set control knob for low flame.

2. Remove control knob from valve stem.

CAUTION: Never use a metal blade to pry knob off.

3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.



4. Turn center stem adjusting screw slightly to set flame size.

NOTE: Turn clockwise to reduce or counterclockwise to increase flame size.

5. Replace control knob when adjustment is completed.

Proper adjustment will produce a stable, steady blue flame of minimum size. The final adjustment should be checked by turning knob from **Hi** to **Lo** several times without extinguishing the flame.

Using the Griddle (select models)

1. Before the first use, wash your new griddle in hot soapy water. **Do not immerse the terminal plug in water.** Rinse and dry. Then "condition" the surface by wiping on a thin coating of cooking oil or shortening. Remove excess oil or shortening by wiping again with a paper towel.
2. Before installing griddle, be certain griddle control knob is in the OFF position. The basin pan needs to be clean. Slide the griddle towards the receptacle until the terminal plug is completely engaged. The griddle should rest on the basin pan.
3. Preheat the griddle five minutes on **Hi**.
4. Use nonmetallic spatulas or utensils while cooking to prevent damage to the griddle finish.
5. When cooking meats, use the range hood to capture smoke.
6. Refer to the following chart for cooking settings and times.

Griddle Guide

Preheat five minutes on **HI**.

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

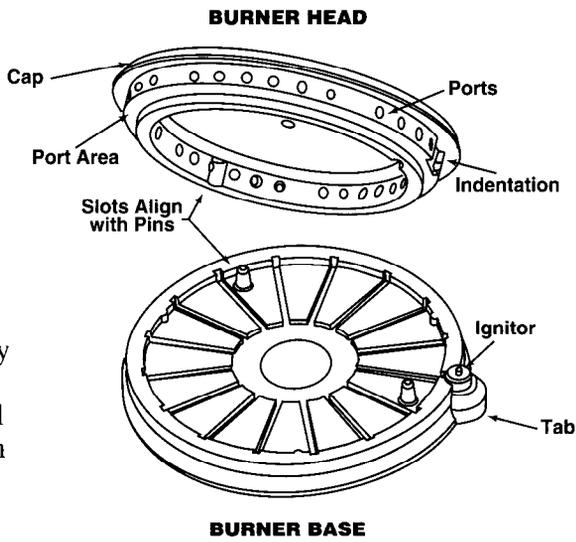
NOTE: These are suggested guides for control settings and times. Factors, such as low voltage, size of food and food temperature, may affect the times and control settings which provide the best results.

7 Care and Cleaning

Be sure all controls are OFF and all cooktop parts are cool before cleaning.

Cleaning Chart	
Parts	Cleaning Procedure
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs in the OFF position by pulling each knob straight out. Never use a metal blade to pry knob off. ◆ Wash in dishwasher or in warm, soapy water. Do not soak or use abrasive cleaners such as steel wool pads. Rinse and dry. ◆ Replace knobs, matching the flat part of the knob opening with the flat part of the shaft. Make sure knobs are in the OFF position.
Griddle	<p><i>NOTE: DO NOT IMMERSE THE TERMINAL PLUG IN WATER. SEE BOTTOM OF GRIDDLE FOR FURTHER INSTRUCTIONS.</i></p> <ul style="list-style-type: none"> ◆ Once the griddle has cooled (DO NOT IMMERSE A HOT GRIDDLE IN COLD WATER), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again. ◆ Remove stubborn spots with a plastic pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces. Do not use steel wool or coarse scouring pads. ◆ DO NOT wash in the dishwasher.
Griddle Basin Pan	<ul style="list-style-type: none"> ◆ This area is located under the griddle and should be wiped out with soap and water or cleaners such as Fantastik*.
Ignitors	<ul style="list-style-type: none"> ◆ Clean with a toothbrush and warm soapy water. Rinse and dry thoroughly. DO NOT STRIKE or PRY the ignitor. (Refer to illustration on following page.)
Porcelain Burner Pans	<ul style="list-style-type: none"> ◆ Never wipe a warm or hot porcelain enamel surface with a damp cloth. For general cleaning, wipe with soapy cloth, rinse and dry. To remove grease, spray with cleaners such as Fantastik or 409*. DO NOT use abrasive cleaning agents. They may damage the surface. ◆ If acid (vinegar, tomato, etc.) or sugary foods spill into pans, wipe up immediately with a dry cloth. Porcelain is acid resistant, not acid proof.
Stainless Steel Areas (trim and control panel)	<p>DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.</p> <ul style="list-style-type: none"> ◆ Daily Cleaning/Light Soil — wipe with one of the following - soapy water, white vinegar/ water solution, Formula 409 Glass and Surface Cleaner or a similar multi-surface cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008). ◆ Moderate/Heavy Soil — wipe with one of the following - Bon Ami, Smart Cleanser or Soft Scrub - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008). ◆ Discoloration — using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008).

Cleaning Chart -- continued

Parts	Cleaning Procedure
Surface Burner Grates	<ul style="list-style-type: none"> ◆ Light Soil — Wash them in hot, soapy water, rinse and dry. ◆ Moderate Soil — Clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme* (Part # 20000001) and a sponge. If soil remains, reapply Cooktop Cleaning Creme. Cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. ◆ Burned on Soil — Remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop. ◆ The grates are made of porcelain on cast iron and are very durable, however, they may gradually discolor. This is due to exposure to high temperatures from the gas flame.
Surface Burner Heads	<ul style="list-style-type: none"> ◆ The surface burner heads are removable. The cap portion of the head is porcelain and the port area is aluminum. Wash the burner heads in the sink with mild detergent and a plastic scrubber. ◆ Check to be sure all ports are open. To open clogged ports, insert a straight pin directly into each port. Do not enlarge or distort the port. ◆ When replacing the burner heads, carefully align the tab on the burner base with the indentation in the head. The two pins will fit in the slots when the tab is aligned with the indentation. <p><i>NOTE: When burner heads are removed for cleaning, do not spill liquids through the holes in the burner base.</i></p> <p>* Brand names are trademarks of the respective manufacturers.</p> <div style="text-align: right;">  </div>

9 Before You Call for Service

Check the following list to be sure a service call is really necessary.

If surface burner fails to light:

- ◆ check to be sure unit is properly connected to power supply.
- ◆ check for a blown circuit fuse or a tripped main circuit breaker.
- ◆ check to be sure burner is correctly rated for your type of gas.
- ◆ check to be sure burner ports or ignition ports are not clogged.
- ◆ check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.
- ◆ check to be sure the burner head is correctly seated on the burner base.

If the flame is uneven:

- ◆ burner ports may be clogged.
- ◆ flame setting may need to be adjusted.

If surface burner flame lifts off the ports:

- ◆ contact an authorized Jenn-Air Servicer.

If surface burner flame is yellow in color:

- ◆ contact an authorized Jenn-Air Servicer.
- ◆ some yellow tips on the flames are acceptable when using LP gas.

If You Need Service:

- ◆ Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100, or 1-423-472-3333 to locate an authorized service company.
- ◆ Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (last page) for further information on owner's responsibilities for warranty service.
- ◆ If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIRSM Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100** or **1-423-472-3333**.

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

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

- a. Your name, address and telephone number;
- b. Model number and serial number;
- c. Name and address of your dealer or servicer;
- d. A clear description of the problem you are having;
- e. Proof of purchase (sales receipt).

- ◆ User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.

All specifications subject to change by manufacturer without notice.



11 Warranty

JENN-AIR COOKTOP WARRANTY

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

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

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

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface elements on electric cooking appliances.

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

What is Not Covered By These Warranties:

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

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.



403 WEST FOURTH STREET NORTH • PO BOX 39 • NEWTON, IA 50208