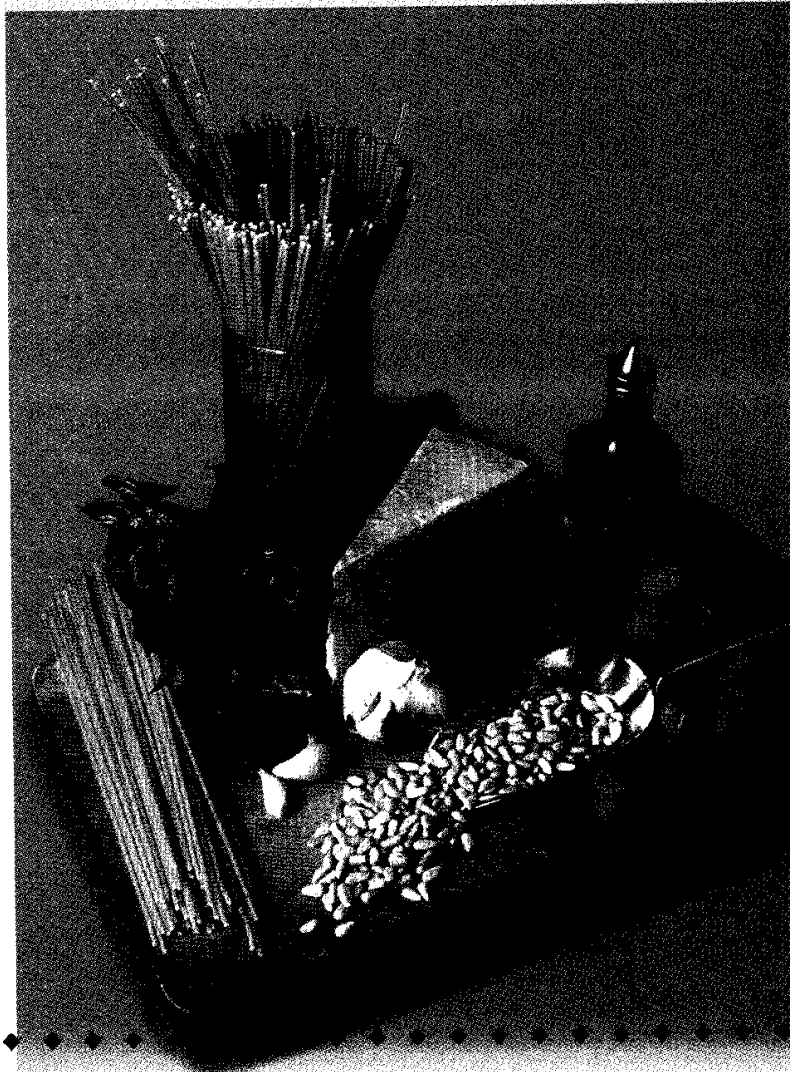


# Gas Wall Oven Guide



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# 1 For Future Assistance

Congratulations on your choice of a Jenn-Air gas wall oven. 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 wall oven.

In addition, you will find a booklet entitled "**Cooking Made Simple.**" It contains information on selecting bakeware and provides baking, roasting and broiling tips.

**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 oven front frame on the bottom side of the trim.

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 Assistance  
Attn: CAIR<sup>SM</sup> Center  
P.O. Box 2370  
Cleveland, TN 37320-2370  
1-800-688-1100  
1-800-688-2080 (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 22.**

**⚠ WARNING:** *If the information in this guide 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.**

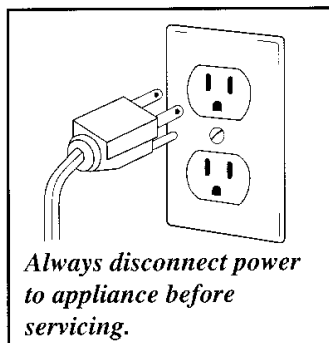
**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

**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 guide.*

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury. Please retain this guide for future reference.

## Installation and Repair

- ◆ *Installer -- please leave this guide with the appliance.*
- ◆ Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.
- ◆ **Appliances which require electrical power are equipped with a three-prong grounding plug** which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

- ◆ **CAUTION:** Some cabinets and building materials are not designed to withstand the heat produced by the normal, safe operation of a cooking appliance. Discoloration or damage, such as delamination, may occur. Therefore, care should be given to the location of this appliance.
- ◆ To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All of the servicing should be referred to a qualified installer or servicer.

## To Prevent Fire or Smoke Damage

- ◆ Be sure all packing materials are removed from the appliance before operating it.
- ◆ Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- ◆ Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

- ◆ Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

## In Case of Fire

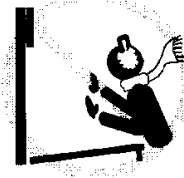
- ◆ Turn off appliance to avoid spreading the flame.
- ◆ Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
- ◆ If fire is in the oven or broiler pan, smother by closing oven door.

## Child Safety

- ◆ **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot. **NEVER** allow children to sit or stand on any part of the appliance.
- ◆ Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.
- ◆ **CAUTION: NEVER** store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

## About Your Appliance

- ◆ To prevent potential hazard to the user and damage to the appliance, **NEVER** use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.
- ◆ Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.
- ◆ Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the oven and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.
- ◆ **WARNING: NEVER** use an appliance as a step to cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.



# 3 Safety Instructions

- ◆ Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

## Cooking Safety

- ◆ **NEVER** heat an unopened container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- ◆ Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot burners and ignite or get caught on appliance parts.
- ◆ 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 the hood or filter. When flaming foods under the hood turn the fan off as the fan may spread the flame.
- ◆ **NEVER** wear garments made of flammable material or loose fitting or long hanging-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.
- ◆ Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.

- ◆ Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

- ◆ **PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.



## Utensil Safety

- ◆ Follow the manufacturer's directions when using oven cooking bags.
- ◆ Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for oven usage without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

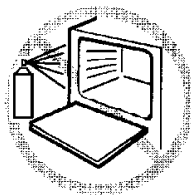
- ◆ This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

## Cleaning Safety

- ◆ Turn off all controls and wait for appliance parts to cool before touching or cleaning. Clean with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- ◆ Clean only parts listed in this booklet.

## Self-Clean Oven

- ◆ Clean only parts listed in this guide.
- ◆ 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. Do not use oven cleaners of any kind in or around any part of the self-clean oven.
- ◆ Before self-cleaning the oven, remove broiler pan, oven racks and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.



## Important Safety Notice and Warning

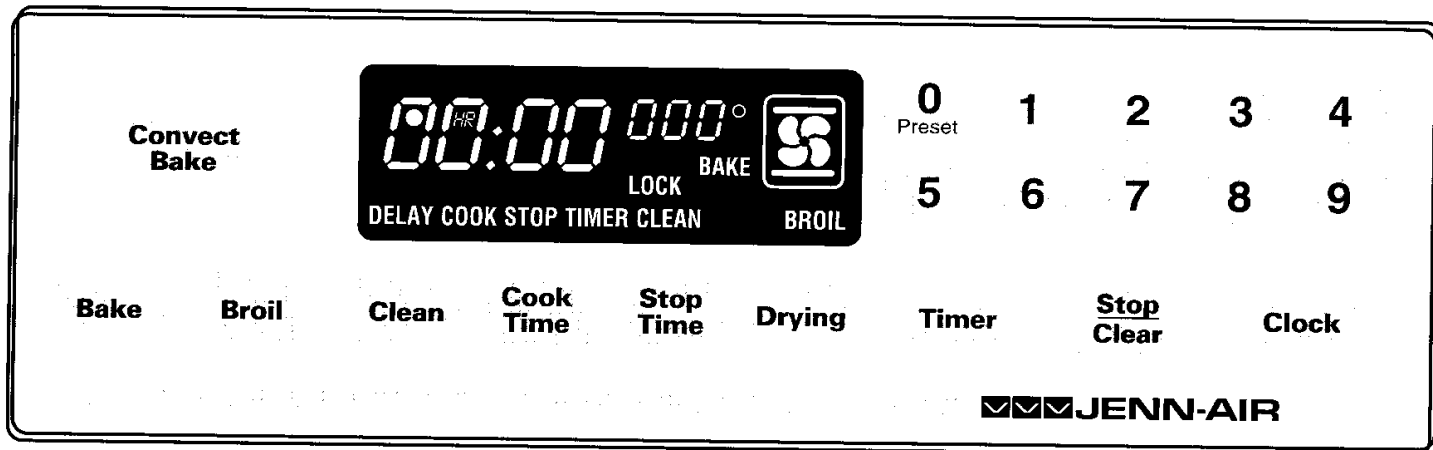
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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 also be minimized by properly venting the burners to the outdoors by opening the windows and/or door in the room where the appliance is located.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

# Controls at a Glance

The control panel is designed for ease in programming. The display window on the electronic control shows time of day, time and oven functions. Indicator words flash to prompt your programming steps.



**NOTE:** Styling and features may differ slightly depending on the model. Control panel shown includes convection bake and drying functions.

## Function Pads

- ◆ Press the desired pad.
- ◆ Press the **Preset (0)** pad or the appropriate number pad(s) to enter time or temperature.
- ◆ A beep will sound when any pad is touched.
- ◆ A double beep will sound if a programming error occurs.

**NOTE:** Four seconds after entering the number, the time or temperature will automatically be entered. *If more than 30 seconds elapse between touching a function pad and the number pads, the function will be canceled and the display will return to the previous display.*

## Number Pads

Use to set time or temperature.

## Stop/Clear

Use to cancel all programming except Clock and Timer functions.

## Bake

Use for conventional baking or roasting.

1. Press **Bake** pad.
2. Press **Preset (0)** pad for 350°F or the appropriate number pads for desired temperature.

See page 8 for additional information.

## Broil

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press **Preset (0)** pad for HI broil, press again for LO broil, or press the appropriate number pads to set desired broil temperature.

See page 11 for additional information.

## Clean

Use to set self-clean cycle.

1. Press **Clean** pad.
2. Press **Preset (0)** pad for "3:00" hours of cleaning time.
3. If more or less cleaning is desired, press the appropriate number pads. Cleaning time may be set between 2 and 4 hours.

See pages 15-16 for additional information.

## Convect Bake (select models)

Use for convection baking or roasting.

1. Press **Convect Bake** pad.
2. Press **Preset (0)** pad for 325°F or the appropriate number pads for desired temperature.

See page 8 for additional information.

# 5 Controls at a Glance

## Drying (select models)

Use to dry or dehydrate foods such as fruits, vegetables and herbs.

1. Press **Drying** pad.
2. Press **Preset (0)** pad for 140°F or the appropriate number pads for the drying temperature desired.

See page 13-14 for additional information.

## Cook Time/Stop Time

Use to program the oven to start and stop automatically.

1. Press **Bake** or **Convect Bake** pad. Press the appropriate number pads for desired temperature.
2. Press **Cook Time** pad. Press the appropriate number pads to enter cooking time in hours and minutes.
3. To delay the start of cooking, press **Stop Time** pad. Press the appropriate number pads to enter the time you want the oven to stop.

See page 12-13 for additional information.

## Setting the Clock

1. Press **Clock** pad.
  - ◆ The indicator word **TIME** will flash in the display.
2. Press the appropriate number pads until the correct time of day appears in the display.

When electrical power is supplied or after a power interruption, the last clock time, before power was interrupted, will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

## Setting the Timer

Use to set and then signal the completion of a time period up to 99 hours and 59 minutes (99:59).

The timer 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.**

1. Press **Timer** pad.
  - ◆ The indicator word **TIMER** will flash and “0HR:00” appears in the display.
2. Press the appropriate number pads until the desired number of minutes or hours and minutes appear in the display.

**Example:** To set the Timer for 5 minutes, press the **Timer** pad and the number 5 pad. The control will begin countdown after a four second delay.



**Example:** To set the Timer for 1 hour and 30 minutes, press the **Timer** pad and the numbers 1,3,0 pads. The control will begin countdown after a four second delay.



3. The last minute of the countdown will be displayed as seconds.
4. At the end of the time set, the timer will beep and “End” will appear in the display. To change the number of timer reminder signals, see page 6.

### To cancel:

1. Press and hold **Timer** pad for several seconds. The time of day will reappear.

### OR

2. Press the **Timer** pad and the “0” number pad. After a slight delay the time of day will reappear.

**NOTE:** Pressing **Stop/Clear** pad to cancel the timer will cancel ALL selected oven functions except the timer.

## Control Options

### Control Lockout Option

The control touchpads can be locked to prevent unwanted use. They will not function when locked. The current time of day will remain in the display when this feature is activated.

If an oven function is currently being used, the controls cannot be locked.

#### Setting Control Lockout

1. Press and hold the **Stop Time** and the **Stop/Clear** pads at the same time for several seconds.
  - ◆ A single beep will sound when control is locked.
  - ◆ If any pad is pressed when Control Lock is activated, OFF will appear in the display for 15 seconds.

**To Cancel:** Press and hold the **Stop Time** and the **Stop/Clear** pads at the same time for several seconds. The indicator word OFF will disappear in the display.

### Timer Beep Options

You have a choice of three “end of timer” reminder signals:

- ◆ **Option 1:** One long beep at the end of the timer operation, then, one short beep every 30 seconds for the next five minutes or until the **Stop/Clear** pad is pressed.
- ◆ **Option 2:** One long beep at the end of the timer operation, then, one short beep every minute for the next 12 hours or until the **Stop/Clear** pad is pressed.
- ◆ **Option 3 (default option):** One beep at the end of the timer operation, then, no other beeps.

#### Setting the Timer Beeps

1. Press the **Timer** and **Stop/Clear** pads at the same time and hold for several seconds.
  - ◆ A single beep will sound.
  - ◆ Display will show the indicator word TIMER and the current option (1, 2, or 3).
2. Press the appropriate number pad (1, 2, or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

### Clock Controlled Oven Cooking Beep Options

You have a choice of three “end of timed cook” reminder signals for programmed cooking:

- ◆ **Option 1 (default option):** Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Stop/Clear** pad is pressed.
- ◆ **Option 2:** Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **Stop/Clear** pad is pressed.
- ◆ **Option 3:** Four beeps at the end of cooking, then, no other beeps.

#### Setting Clock Controlled Oven Cooking Beeps

1. Press **Cook Time** and **Stop/Clear** pads at the same time and hold for several seconds.
  - ◆ A single beep will sound.
  - ◆ Display will show the indicator word COOK and the current option (1, 2, or 3).
2. Press the appropriate number pad (1, 2, or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

### Cancel Clock Display Option

If you prefer that the time of day not be displayed when the oven is not operating:

1. Press **Clock** and **Stop/Clear** pads at the same time and hold for several seconds. The time of day will disappear from the display.
2. Press **Clock** pad to briefly recall the time of day, if desired.

**To restore:** Press the **Clock** and **Stop/Clear** pads at the same time and hold for several seconds. The time of day will reappear in the display.

# 7 Controls at a Glance

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## Automatic Oven Turn Off Option

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

### To Eliminate 12 Hour Turn Off:

1. Press the **Clock** pad and hold for several seconds until “12” appears in the display. The indicator word TIME will flash in the display.
2. Press any number pad until 8888 appears in the display. Current time of day will reappear in the display after four seconds.

**To restore:** Press the **Clock** pad and hold for several seconds or until 8888 appears. Press “1” number pad. “12” will appear briefly in the display followed by the current time of day.

## Oven Temperature Adjustment Option

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the “test” should give you an idea of how much to adjust the thermostat.

### To Adjust the Thermostat:

1. Press the **Bake** pad.
2. Enter 550° by pressing the number pads “5, 5, 0”.
3. Press and hold the **Bake** pad for several seconds until 0° appears in the display.
  - ◆ If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press any number pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°F.
  - ◆ Press repeatedly to reach +35°F. Continue pressing to reduce the temperature up to -35°F.
5. When you have made the adjustment, press the **Stop/Clear** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

**NOTE:** Do not change the temperature setting more than 10° at one time before testing the oven.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.



Your Jenn-Air wall oven is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and *the oven will not operate during a power failure.*


*A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.*

## Setting the Controls for Baking, Roasting and Convection Baking and Roasting\*


\* Convection cooking available on select models only.

1. Place oven racks on proper rack positions. (See page 10.)


2. Press **Bake** or **Convect Bake** pad.

- ◆ The indicator word **BAKE** will flash.
- ◆ 000 and the oven icon  will appear.



- ◆ When convection cooking is selected, a fan icon  will also appear.

3. Press the **Preset (0)** pad to set 350°F automatically. When convection cooking, 325°F will be automatically set when **Preset (0)** is pressed. Or press the appropriate number pads for the desired oven temperature.

- ◆ The temperature can be set from 100° to 550° F.
- ◆ After four seconds the oven will begin to heat.
  - the bake icon (top and bottom bars) will light;
  - a red preheat indicator will light;
  - and 100° or the actual oven temperature, whichever is higher, will appear in the display.
  - when convection cooking the fan icon  will begin to rotate.



- ◆ The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.

- ◆ When the oven is preheated, the oven will beep and the preheat indicator light will go off in the display. Allow 7-14 minutes for the oven to preheat.



4. At the end of cooking, turn the oven off by pressing the **Stop/Clear** pad. Remove food from oven. The oven will continue operating until the **Stop/Clear** pad is pressed.

**NOTE:** If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 7.

## Notes . . .

- ◆ If more than 30 seconds elapse between pressing a function pad and pressing a number pad, the display will return to the previous display.
- ◆ To recall the set temperature during preheat, press the appropriate **Bake** or **Convect Bake** pad. The set temperature will be displayed briefly and then return to the ongoing program.
- ◆ To change the oven temperature during cooking, press the appropriate **Bake** or **Convect Bake** pad and the appropriate number pads for the desired oven temperature.
- ◆ You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.
- ◆ During some extended oven cooking operations, you may hear a “popping” sound when the oven burner cycles. This is normal.
- ◆ **As a general rule, when convection baking, set the oven temperature 25° F lower than the conventional recipe or prepared mix directions. Baking time will be the same or a few minutes less than the directions. (See Baking Chart, page 9.)**
- ◆ **When convection roasting, roasting times are generally 25–30% less.** (Maintain conventional roasting temperatures.)
- ◆ **The convection fan turns on five minutes after setting the controls. This is normal.**
- ◆ See “Cooking Made Simple” booklet for recommended roasting temperature and times, and additional baking, roasting and convection cooking tips.

# 9 Oven Operation

## Convection Cooking of Frozen Convenience Foods (select models)

- ◆ Preheating the oven is **not** necessary.
- ◆ Follow package recommendations for oven temperature, foil covering and the use of cookie sheets. Cooking times will be similar. (See chart below for some exceptions.)
- ◆ Most foods are cooked on rack position #3.
- ◆ For multiple rack cooking with convection, use racks #2 and 4 or #1, 3 and 5. Pizzas should be placed on cookie sheets.

Cooking Chart for Convenience Foods			
		Convect Bake Oven Not Preheated	
Frozen Convenience Foods	Rack Position	Temp. °F	Minutes *
<b>Fish Sticks</b>	3	400°	13-18
<b>French Fries</b>	3	450°	15-25
<b>Pizza</b>	3	400°	13-18

\* The times given are based on specific brands of foods. Actual times will depend on the ones you cook.

## Oven Vent

**When the oven is in use, never block the vent opening.**

The oven vent is located above the control panel. When the oven is in use, this area may feel warm or hot to the touch. Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

## Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, press the rocker switch on the control panel.



## Oven Fans

A **cooling fan** will automatically turn on during some cooking and all cleaning operations. It is used to help keep internal parts on the control panel cool. The fan will automatically turn off when parts have cooled. The fan may continue to operate after the oven has been turned off. This is normal.

A **convection fan** (select models) is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on five minutes after the **CONVECT BAKE** pad is pressed and will turn off when **CONVECT BAKE** is canceled.

**NOTE:** The convection fan will automatically stop whenever the oven door is opened.

## Baking Chart

Product & Type	Rack Position	Convect Bake (select models)		Conventional Bake	
		Preheated (°F)**	Min.*	Preheated (°F)	Min.*
<b>Cake</b>					
Layer - 9", 2 Pans	3	325°	20-25	350°	28-33
Sheet - 9x13"	3	325°	26-30	350°	30-40
Angel Food - Tube	2	350°	28-40	375°	30-42
<b>Pie</b>					
Two Crust. - 9" Fruit, Fresh	3	350°-400°	45-60	375°-425°	45-60
One Crust - 9" Custard, Fresh	1	325°-375°	35-45	350°-400°	45-60
<b>Cookies</b>					
Chocolate Chip	3	325°-350°	6-10	350°-375°	8-12
Sugar	3	325°-375°	4-8	350-400°	7-11
Brownies - 9x13"	3	325°	20-26	350°	25-35
<b>Breads - Yeast</b>					
Loaf - 9x5"	2	350°	17-23	375°	20-30
Rolls	3	350°-375°	7-12	375°-400°	9-16
<b>Breads - Quick</b>					
Loaf - 8x4"	2	325°-350°	35-50	350°-375°	50-60
Biscuits	3	375°-400°	7-11	400°-425°	8-15
Muffins	3	350°-400°	15-20	375°-425°	15-25
<b>Vegetables</b>					
Potatoes (med.) Do not wrap in foil, prick with fork.	3	400°	45-50	425°	55-65
Squash	3	325°	45-55	350°	55-65

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

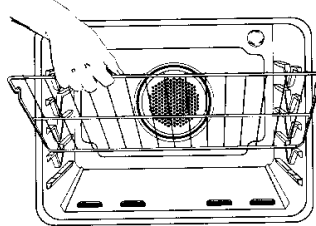
\*\* The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

## Oven Racks

**CAUTION:** Do not attempt to change the rack position when the oven is hot.

The oven racks are designed with a lock-stop edge. Convection models have three racks. Conventional bake models have two racks.

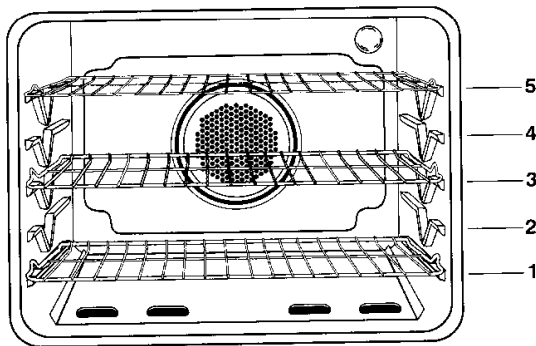
**To remove:** Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.



**To replace:** Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

*Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.*

## Rack Positions



Three rack convection baking (select models).

**RACK 5** (highest position):

Used for toasting bread or broiling thin, non-fatty foods.

**RACK 4:**

Used for most broiling.

**RACK 3:**

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

**RACK 2:**

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

**RACK 1:**

Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

## MULTIPLE RACK COOKING:

**Two rack:** (Select models with convection baking and all conventional models)

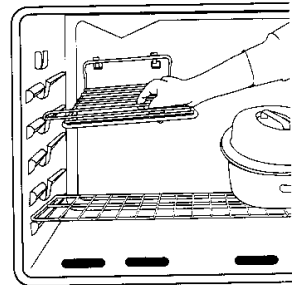
Use rack positions 2 and 4, or 1 and 4.

**Three rack:** (Convection baking only, select models)

Use rack positions 1, 3 and 5. See illustration left column.

## Half Rack Accessory

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Jenn-Air dealer for the "HALFRACKJC" Accessory Kit for convection models, or the "HALFRACK" Accessory Kit for conventional models.




# 11 Oven Operation

## Broiling

For best results, use a pan designed for broiling. For additional broiling tips, refer to the "Cooking Made Simple" booklet.

### Setting the Controls for Broiling

- Place the oven rack on the proper rack position. (See following chart.) **Close the oven door.**
- Press the **Broil** pad.
  - The indicator word BROIL will flash. 000 and the oven icon  will appear.



- Press the **Preset (0)** pad to enter **HI** broil. Press again to set **LO** broil.
  - The oven has a variable broil feature which means a specific broil temperature can be selected. To select a specific temperature, press the appropriate number pads for the temperature desired after 000 appears in the display.
  - Four seconds after entering **HI**, **LO**, or a temperature, the broil icon will come on and the indicator word BROIL will remain in the display.



- Cook food according to the following broiling chart.
- Press the **Stop/Clear** pad to turn off oven when food is cooked.

Foods	Rack Position	Broil Setting	Min./Side (Approx.)	
			1st Side	2nd Side
<b>Beef</b>				
Steak (1") Medium Well	4 3	HI HI	8-9 10-12	6-8 9-10
Hamburgers (4oz.) Well	4	HI	7-8	4-6
<b>Pork</b>				
Chops (1") Ham Slice (1/2")	4 4	LO HI	11-12 3-4	10-12 1-2
<b>Poultry</b>				
Breast Halves (Bone-in)	3	LO	16-18	9-10
<b>Seafood</b>				
Fish Steaks, Buttered (1")	4	LO	6-7	5-6

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

### Notes . . .

- If more than 30 seconds elapse between pressing the **Broil** pad and number pad, the oven is not set and the display will return to the previous display.
- HI** broil is used for most broiling. Use a lower broil temperature when broiling longer cooking foods or thin pieces of food. The lower temperature allows food to cook to the well done stage without excessive browning.

## Clock Controlled Oven Cooking

The clock controlled oven cooking feature is used to turn the oven off at a preset time of day or delay the start and then turn off the oven.

**The clock must be functioning and set at the correct time of day for this feature to operate correctly.**



The feature can be used with either oven cooking or self-cleaning. See page 16 for instructions on delaying the start of a clean cycle.

### Notes . . .

- ◆ If more than 30 seconds elapse between pressing a function pad and pressing the appropriate number pads, the oven is NOT set and display will return to the previous display.
- ◆ Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- ◆ Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies and breads.
- ◆ Cook time can be set for up to 11 hours and 59 minutes (11:59).

## Setting the Controls

### To Start Immediately and Turn Off Automatically:

1. Press the **Bake** or **Convect Bake\*** pad.
  - ◆ The indicator word **BAKE** will flash.
  - ◆ 000 and the oven icon  will appear.
  - ◆ When convection cooking is selected, a fan icon  will also appear.
- \* Convection cooking available on select models only.
2. Press the **Preset (0)** pad to set 350°F. (When convection cooking, 325°F will be automatically set.) Or press the appropriate number pads for the desired oven temperature.

3. Press the **Cook Time** pad. The indicator words **COOK TIME** will flash and the display will show "0HR:00".

4. Press appropriate number pads to enter cooking hours and minutes.

**Example:** If cooking time selected for baking is 2 hours and 30 minutes, the display will show:



5. At the end of the programmed Cook Time, the oven will shut off automatically, "End" will appear in the display and a beep will be heard four times. Press the **Stop/Clear** pad.

If the program is not canceled, there will be one beep every 30 seconds for five minutes. (If you wish to change the reminder signal at the end of clock controlled cooking, see page 6.)

### To Delay the Start and Turn Off Automatically:

- 1-4. Follow preceding steps 1-4.
5. Press the **Stop Time** pad. Indicator words **STOP** and **TIME** will flash. Display will show the calculated stop time based on the current time of day and the cook time that you entered previously.
6. Press the appropriate pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day.

**Example:** If at 10:00 you set the oven for 350°F and 2 hours and 30 minutes of cooking time, the calculated stop time would be "12:30".

If you want the stop time to be 1:00, press the number pads "1,0,0". Four seconds later, the display will show 1:00 along with the indicator words **DELAY**, **STOP TIME**.



# 13 Oven Operation

7. At the end of the delayed period, the DELAY indicator word will go off and the oven will begin to heat.

8. At the end of the clock controlled Cook Time, the oven will shut off automatically, "End" will appear in the display and a beep will be heard four times. Press the **Stop/Clear** pad.

If the program is not canceled, there will be one beep every 30 seconds for five minutes. (If you wish to change the reminder signals at the end of clock controlled cooking, see page 6.)


## Drying (select models)

For best results, use the drying rack provided with your wall oven. It allows air to circulate evenly around the food.

The convection fan will operate during the drying procedure.

## Setting the Controls for Drying

1. Press the **Drying** pad.

◆ 000, the oven icon and convection fan icon  will appear.

2. Press the **Preset (0)** pad for 140°F or press the appropriate number pads for the desired drying temperature.

◆ The temperature may be set between 100° and 200°F.

◆ If the temperature is set for under 100°F or over 200°F, the control will beep twice and default to 100°F or 200°F respectively.

4. When drying is complete, turn the oven off by pressing the **Stop/Clear** pad.

## Notes . . .

- ◆ If more than 30 seconds elapse between pressing the **Drying** pad and number pad, the oven is not set and the display will return to the previous display.
- ◆ Most fruits and vegetables dry well and retain their color when dried at 140°F. For optimal flavor, dry herbs at 100°F, however, at this lower temperature expect extended drying times of up to 8 hours.
- ◆ The length of drying times vary due to the following: water and sugar content of food, size of food pieces, amount of food being dried, humidity in the air.
- ◆ Check foods at the minimum drying time. Dry longer if necessary.
- ◆ Fruits that turn brown when exposed to air should be treated with an antioxidant. Try one of the following methods:
  1. Dip fruit in a mixture of two parts bottled lemon juice to one part cool water.
  2. Soak fruit in a solution of 1 tsp. ascorbic acid or commercial antioxidant to 1 quart of cold water.
- ◆ Foods may drip during the drying process. After drying high acid or sugary foods, clean the oven bottom with soap and water. The porcelain oven finish may discolor if acid or sugary food soils are not wiped up prior to high heat or a self-cleaning cycle.
- ◆ More than one rack of food may be dried at the same time. However, additional drying time is needed.
- ◆ To clean the drying rack, wash in sink with warm, soapy water. Rinse and dry completely. Do not use abrasive cleaning agents.

If the rack is washed in a dishwasher, use heated dry cycle to insure complete drying.
- ◆ To purchase additional drying racks, contact your Jenn-Air dealer for the "DRYINGRACK" Accessory Kit.
- ◆ Refer to other resources at your local library or call your local County Extension service for additional information on drying foods.

<b>Drying Guide</b>				
<b>Fruits</b>	<b>Varieties Best for Drying</b>	<b>Preparation</b>	<b>Approx. Drying Time at 140°F **</b>	<b>Test for Doneness</b>
Apples*	Firm Varieties: Graven Stein, Granny Smith, Jonathan, Winesap, Rome Beauty, Newton.	Wash, peel if desired, core and slice into 1/8" slices.	4-8 hours	Pliable to crisp. Dried apples store best when they are slightly crisp.
Apricots*	Blenheim/Royal most common. Tilton also good.	Wash, halve, and remove pits.	18-24 hours	Soft, pliable.
Bananas*	Firm Varieties	Peel and cut into 1/4" slices.	17-24 hours.	Pliable to crisp.
Cherries	Lambert, Royal Ann, Napoleon, Van or Bing.	Wash and remove stems. Halve and remove pits.	18-24 hours.	Pliable and leathery.
Nectarines and Peaches*	Freestone Varieties.	Halve and remove pits. Peeling is optional but results in better-looking dried fruit.	24-36 hours	Pliable and leathery.
Pears*	Bartlett	Peel, halve and core.	24-36 hours	Soft and pliable.
Pineapple	Fresh or canned.	Wash, peel and remove thorny eyes. Slice lengthwise and remove the small core. Cut crosswise into 1/2" slices.	Canned: 14-18 hours Fresh: 12-16 hours	Soft and pliable.
Orange and Lemon Peel	Select rough-skinned fruit. Do not dry the peel of fruit marked "color added".	Wash well. Thinly peel the outer 1/16" to 1/8" of the peel. Do not use the white bitter pith under the peel.	1-2 hours	Tough to brittle.
<b>Vegetables</b>				
Tomatoes	Plum, Roma	Halve, remove seeds. Place tomatoes skin side up on rack. Prick skins.	12-18 hours	Tough to crisp.
Carrots	Danvers Half Long, Imperator, Red Cored Chantenay	Do not use carrots with woody fiber or pithy core. Wash, trim tops and peel if desired. Slice crosswise or diagonally in 1/4" slices. Steam blanch for 3 min.	4-8 hours	Tough to brittle.
Hot Peppers	Ancho, Anaheim	Wash, halve and seed. Prick skin several times.	4-6 hours	Pods should appear shriveled, dark red and crisp.
<b>Herbs</b>				
Parsley, Mint, Cilantro, Sage, Oregano		Rinse in cold water. Leave stems on until leaves are dry, then discard.	1-3 hours	Brittle and crumbly.
Basil		Cut leaves 3 to 4" from top of plant just as buds appear. Rinse leaves in cold water.	2-5 hours	Brittle and crumbly.

\* Fruits require an antioxidant to prevent discoloration and loss of nutrients. Refer to the notes on page 13 for specific methods.

\*\*Automatic Oven Turn Off will not occur during drying functions.

# 15 Care and Cleaning

## Self-Clean Oven

**⚠ Self-Clean CAUTIONS:**

- ◆ It is normal for parts of the wall oven to become hot during a clean cycle.
- ◆ Avoid touching door, window, or oven vent area during a clean cycle.
- ◆ To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- ◆ Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for excessive flare-ups and smoking to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

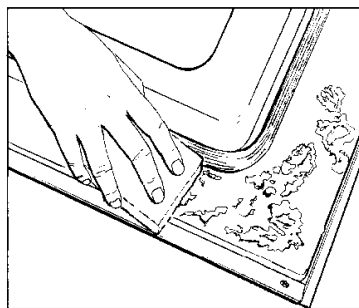
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

### Before Self-Cleaning

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. *The oven racks will discolor and may not slide easily after a self-clean cycle.*

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a nonabrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.




*To prevent damage, do not clean or rub the gasket around the oven door.* The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle.

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. *The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.*

### Setting the Controls for a Self-Clean Cycle

1. Close the oven door.
2. Press the **Clean** pad.
  - ◆ The indicator word CLEAN will flash. The display will show “-- : --” along with the oven icon .
  - ◆ If the door has not been closed, the display will show “door”.
3. Press **Preset (0)** pad for “3:00” hours of cleaning time for an average soiled oven.
  - ◆ The cleaning time can be varied depending on the amount of soil. Press the appropriate number pads to set any amount of time between 2 and 4 hours. “2:00” hours of cleaning for light soil, up to “4:00” hours of cleaning for heavy soil.
  - ◆ Four seconds after entering the cleaning time, the oven door will automatically lock. The indicator word LOCK will appear in the display along with the clean icon (top and bottom bars).





- When the cleaning time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.



Automatic lock is still engaged.  
Door cannot be opened until  
LOCK is no longer displayed.

## After Self-Cleaning

About one hour after the end of the clean cycle, the lock will disengage and the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acid or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

## To Delay the Start of a Clean Cycle

- Follow steps 1-3 on page 15.
- Press the **Stop Time** pad. Indicator words STOP TIME will flash in the display and the calculated stop time will also appear in the display.
- Press the appropriate number pads to enter the stop time you desire. (A stop time can only be accepted for later in the day.)

**Example:** If at 9:00 you set the oven to clean for three hours, the calculated stop time would be "12:00". The display will show:



If you want the stop time to be 1:00, press the number pads "1,0,0". Four seconds later the display will show 1:00 and the indicator word DELAY.



- When the oven begins to clean, the clean icon (top and bottom bars) will come on. The indicator word DELAY will go off.
- When the clean time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.

## To Cancel Self-Clean

- Press the **Stop/Clear** pad. The door will be locked while the LOCK indicator word remains in the display.

Depending on the length of time the oven had been cleaning, it may take up to an hour for the oven to cool down. When the oven is cool, the door will automatically unlock and it can be opened.

## Notes . . .

- ◆ Clean oven regularly rather than allowing soil to build up.
- ◆ Do not use oven cleaners in, on, or around any part of the wall oven as they will damage the finish or parts.
- ◆ If the oven door is left open, "door" will flash in the display and a signal will beep until the door is closed and the **Clean** pad is pressed again.
- ◆ The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- ◆ As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.
- ◆ Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

# 17 Care and Cleaning

## ▲ Cleaning CAUTIONS:

- ◆ Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- ◆ To prevent staining or discoloration, clean appliance after each use.
- ◆ If a part is removed, be sure it is correctly replaced.

## Cleaning Chart

Parts	Cleaning Procedure
<b>Broiler Pan and Insert</b>	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> <li>◆ Place soapy cloth over insert and pan; let soak to loosen soil.</li> <li>◆ Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil.</li> <li>◆ Broiler pan and insert can be cleaned in dishwasher.</li> </ul>
<b>Control Panel</b>	<ul style="list-style-type: none"> <li>◆ To activate "Control Lockout" for cleaning, see page 6.</li> <li>◆ Wipe with a damp cloth and dry.</li> <li>◆ Glass cleaners may be used if sprayed on a cloth first. <b>DO NOT spray directly on control pad and display area.</b></li> <li>◆ Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of wall oven.</li> </ul>
<b>Glass</b> - Oven window - Oven door	<ul style="list-style-type: none"> <li>◆ Avoid using excessive amounts of water which may seep under or behind glass.</li> <li>◆ Wash with soap and water or glass cleaner. Rinse with clear water and dry.</li> <li>◆ Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass.</li> </ul>
<b>Metal Finishes</b> - Trim parts	<ul style="list-style-type: none"> <li>◆ Wash with soap and water, a glass cleaner, or mild liquid sprays.</li> <li>◆ To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.</li> </ul>
<b>Oven Interior</b>	<ul style="list-style-type: none"> <li>◆ Follow instructions on pages 15-16 for Self-Cleaning Oven.</li> <li>◆ Porcelain enamel is glass fused on metal and may crack or chip if misused. Porcelain enamel is acid resistant, not acid proof. Wipe acid or sugar stains as soon as the oven is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. Oven cleaners cannot be used on the self-clean oven finish.</li> <li>◆ To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well.</li> </ul>
<b>Oven Racks</b>	<ul style="list-style-type: none"> <li>◆ Clean with soapy water.</li> <li>◆ Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.</li> </ul> <p>Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</p>

<b>Cleaning Chart -- continued</b>	
<b>Parts</b>	<b>Cleaning Procedure</b>
<b>Plastic Finishes</b> - Door handle - Control panel trim	<ul style="list-style-type: none"> <li>◆ When cool, clean with soap and water, rinse and dry.</li> <li>◆ Use a glass cleaner and a soft cloth.</li> </ul> <p><i>NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.</i></p> <p><i>NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.</i></p>

## Cleaning Products

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

ALWAYS READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

*The following brands may help you to make an appropriate selection:*

- ◆ **Glass Cleaners** - Cinch, Glass Plus, Windex.
- ◆ **Dishwashing Liquid Detergents** - Dawn, Ivory, Joy.
- ◆ **Mild Liquid Spray Cleaners** - Fantastik, Formula 409.

- ◆ **Multi-Surface Cleaners** - Formula 409 Glass & Surface, Windex Glass & Surface.

- ◆ **Nonabrasive Cleaners** - Bon Ami, paste of baking soda and water.

- ◆ **Mildly Abrasive Powder or Liquid Cleaners** - Ajax, Barkeepers Friend, Cameo, Soft Scrub, Smart Cleanser. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same type of appliance finish.)

- ◆ **Nonabrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges** - Chore Boy Plastic Cleaning Puff, Scrungie Scrub Sponges, Scotch-Brite No Scratch Pads.

- ◆ **Abrasive Scouring Pads** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

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

# 19 Maintenance

## Oven Door

### ⚠ CAUTIONS:

- ◆ Do not place excessive weight on or stand on an open oven door. This could break the door, or injure the user.
- ◆ Do not attempt to open or close door or operate oven until door is properly replaced.
- ◆ Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

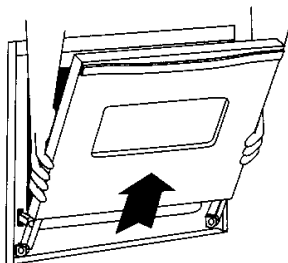
### To remove:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.

### To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the oven.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

**NOTE:** The oven door on a new wall oven may feel “spongy” when it is closed. This is normal and will decrease with use.



## Oven Window

### To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

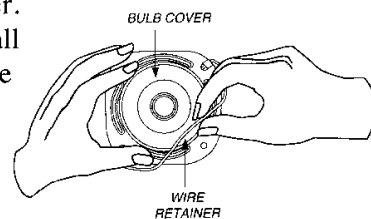
## Oven Light

### ⚠ CAUTIONS:

- ◆ Disconnect power to wall oven before replacing light bulb.
- ◆ Use a dry pot holder to prevent possible harm to hands when replacing bulb.
- ◆ Be sure bulb is cool before touching bulb.
- ◆ Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

### To replace oven light bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover.  
**NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to wall oven. Reset clock.

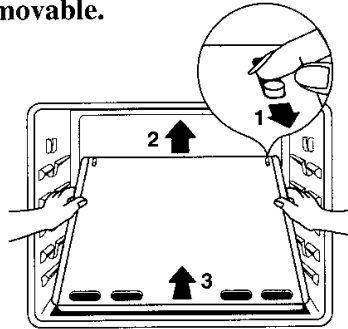


## Oven Bottom

Protect oven bottom against spillovers, especially acid or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place aluminum foil directly on the oven bottom.**

The oven bottom on a conventional bake wall oven may be removed for easier cleaning. **NOTE: The oven bottom on convection models is not removable.**

**To remove:** When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.



Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

**To replace:** Fit the front edge of the oven bottom into the oven front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom in place.

## How to Remove Wall Oven for Cleaning and Servicing

Follow these procedures:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove the screws that secure the wall oven to the cabinet. Remove from cabinet.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

## Notes . . .

- ◆ A qualified servicer should disconnect and reconnect the gas supply.
- ◆ Be sure all controls are OFF and all parts are cool before cleaning and servicing.

# 21 Before You Call For Service

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

## Part or all of the appliance does not work.

- ◆ Check or re-set circuit breaker. Check or replace fuse.
- ◆ Check power supply.
- ◆ Check if oven controls have been properly set. See pages 8 and 11.
- ◆ Check if oven door is unlocked after a self-clean cycle. See pages 15-16.
- ◆ Check if oven is set for a delayed cook or clean program. See page 12.

## Baking results are not what you expected.

- ◆ Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.
- ◆ Check rack positions. See page 10.
- ◆ Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See “**Cooking Made Simple**” booklet for more information on bakeware.
- ◆ Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
- ◆ Check pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven walls.
- ◆ Make sure the oven vent has not been blocked. See page 9 for location.
- ◆ For convection baking reduce recommended baking temperature by 25°F.

## Baking results differ from previous oven.

- ◆ Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 7 for instructions on adjusting the oven temperature.

**NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.

## Food not broiling properly.

- ◆ Check to make sure controls are properly set. See page 11.
- ◆ Check oven rack positions. See page 11.
- ◆ Aluminum foil was incorrectly used. Never line the broiler pan insert with foil.

## Oven makes a popping sound when turned off.

- ◆ This is normal with some types of gas. It is NOT a safety hazard and will NOT damage the appliance.

## Oven smokes excessively during broiling.

- ◆ Food too close to flame. See page 11 for more information.
- ◆ Broiler insert covered with aluminum foil.
- ◆ Excess fat not trimmed from meat prior to broiling.
- ◆ A soiled broiler pan was used.

## Oven will not self-clean.

- ◆ Check to make sure controls are set properly. See pages 15-16.
- ◆ Check to make sure the cycle is not set for a delayed start.
- ◆ Check if door is closed.

## Oven did not clean properly.

- ◆ Longer cleaning time may be needed.
- ◆ Excessive spillovers, especially sugary and or acid foods, were not removed prior to the self-clean cycle.

## Oven door will not open after self-clean cycle.

- ◆ Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

## Moisture condensation on oven window.

- ◆ This is normal when cooking food high in moisture.
- ◆ Excessive moisture was used when cleaning the window.

## Strong odor or light smoke when oven is turned on.

- ◆ This is normal for a new wall oven and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor.
- ◆ Excessive food soils on the oven bottom. Use a self-clean cycle.

## A fan sound can be heard.

- ◆ This is normal. A fan automatically turns on when the oven is operated to cool the clock controls. It may continue after the oven is turned off.

## "F" plus a number appears in display.

- ◆ This is called a fault code. If a fault code appears in the display and beeps sound, press the **Stop/Clear** pad. If the fault code and beeps continue, disconnect power to the wall oven. Wait a few minutes, then reconnect power to the oven. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- ◆ If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **Stop/Clear** pad and allow the oven to cool for one hour, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

## 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** (next 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: CAIR<sup>SM</sup> 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:

- Your name, address and telephone number.
  - Model number and serial number.
  - Name and address of your dealer or servicer.
  - A clear description of the problem you are having.
  - 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.

# 23 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**
- **Electric Heating Elements:** Broil and bake 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.



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