

JENN-AIR GAS DOWNDRAFT COOKTOP

JGD8130, JGD8345

USER GUIDE

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IMPORTANT SAFETY INSTRUCTION

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

Serial Number

Date of Purchase

If you have questions, call:

Jenn-Air Customer Assistance

1-800-688-1100

1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)

Internet: <http://www.jennair.com>

For service information, see page 11.

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.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation:

Appliance must be properly installed and grounded by a qualified technician. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

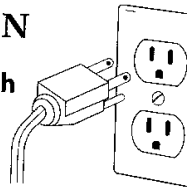


WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

ELECTRICAL CONNECTION

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.

Always disconnect power to appliance before servicing.

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.

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.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

NEVER leave any items on the cooktop. The hot air may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

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. Do not leave plastic items on the cooktop as they

may melt or soften if left too close to a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off 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.**

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

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 as they could be injured or burned.

Children must be taught that the appliance and utensils on 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 to reach items could be seriously injured.

ABOUT YOUR APPLIANCE

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Potentially hot surfaces include cooktop and areas facing the cooktop.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.

NEVER heat an unopened container on the surface burner. 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. Dishtowels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Clean frequently to prevent grease from accumulating.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Do not use aluminum foil to line burner basin. Restriction of normal air flow may result in unsafe operation.

UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

IMPORTANT SAFETY INSTRUCTIONS, CONT.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop usage without breaking due to the sudden change in temperature. Follow 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 eyelid covers for the surface units 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.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or

surrounding areas until they have had sufficient time to cool.

Clean appliance 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.

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.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

DUCTING INFORMATION

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from the cooktop surface. If the system does not, these are some ducting installation situations to check:

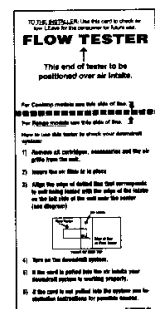
- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used for duct lengths 10'-60'. **Note: 5" diameter round ducting may be used if the duct length is 10' or less.**
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".

- Recommended Jenn-Air wall cap **MUST** be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer

should very carefully check the ducting installation instructions.

- Use the Flow Tester Card provided with your appliance to check the air flow.



USING YOUR COOKTOP

SURFACE CONTROLS

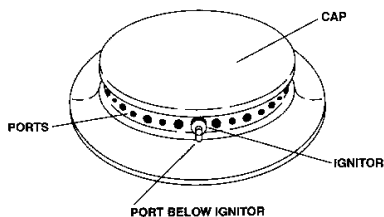
CAUTIONS:

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set to the OFF position prior to supplying gas to the cooktop.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

PILOTLESS IGNITION

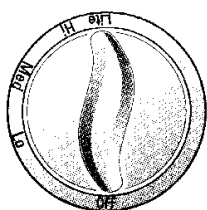
Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could damage it preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using straight pin.



SURFACE CONTROL KNOBS

Use to turn on the surface burners. An infinite choice of heat settings is available from **Lo** to **Hi**. At the **Hi** setting a detent or notch may be felt. The



knobs can be set on or between any of the settings.

SETTING THE CONTROLS

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.
 - A clicking (spark) sound will be heard and the burner will light. All ignitors on the JDG8130 will spark when any surface burner knob is turned to the **Lite** position. On the JGD8345, the grill burner and center bay burners will spark when the grill or any center bay burner is lit. Both of the right hand bay burners will spark when either one is lit.

3. After ignition, turn knob clockwise to desired setting.

- The ignitor will continue to spark until the knob is turned past the **Lite** position.

OPERATING DURING A POWER FAILURE

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **Lite**.
3. Adjust the flame to the desired level.

CAUTION:

- When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **Lite**.

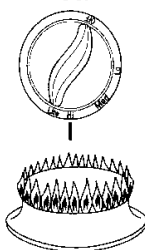
SUGGESTED HEAT SETTINGS

The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "**Cooking Made Simple**" booklet.

Settings

Uses

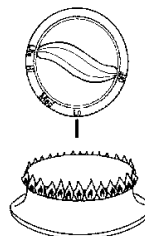
Hi



Use **Hi** to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

Lo



Use **Lo** to simmer foods, keep foods warm and melt chocolate or butter.

Some cooking may take place on the **Lo** setting if the pan is covered. It is possible to reduce the heat by rotating the knob toward **OFF**. Be sure flame is stable.

USING YOUR COOKTOP, CONT.

COOKTOP

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the porcelain.

SEALED BURNERS

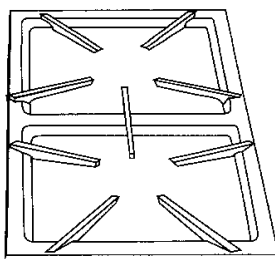
The sealed burners of your cooktop are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop. However, the burner heads should be cleaned after each use. (See page 9 for cleaning directions.)

BURNER GRATES

The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.



NOTES:

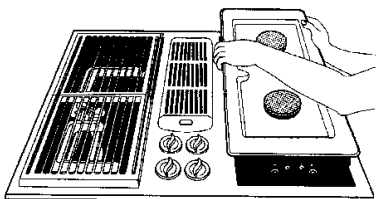
- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.
If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)
With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a “popping” sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from **hi** to **lo**, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- To improve cooking efficiency and to prevent possible damage to the cooktop or pan, the flame must be adjusted so it does not extend beyond the edge of the pan.



SEALED BURNER CARTRIDGE(S)

TO INSTALL SEALED BURNER CARTRIDGE:

1. Be sure control knobs are turned **OFF**.
2. Clean basin of any grease accumulation. (See page 9 for cleaning recommendations.)
3. With the back raised, position the burner cartridge with the mixer tube openings and ignitor rods toward the orifices and terminal receptacle. Slide the cartridge until the tubes and ignitors start to engage, then lower the cartridge so that it rests on the cooktop surface. Gently slide forward to fully engage.



TO REMOVE SEALED BURNER CARTRIDGE:

1. Control knobs should be in the **OFF** position and the cooktop should be cool.
2. Lift up the edge of the cartridge until the bottom of the cartridge clears the basin. (Lifting the cartridge too high while still engaged could damage the ignitor rods and mixer tubes.)
3. To disengage the cartridge, hold by the sides and pull away from the terminal receptacle and orifices. Lift out when fully unplugged.
4. Do not stack cartridges where they may fall or be damaged.

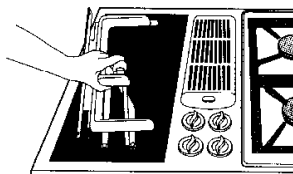
NOTE: Optional Sealed Burner Cartridge, model JGA8100, can replace the grill burner assembly.

GRILL INSTALLATION

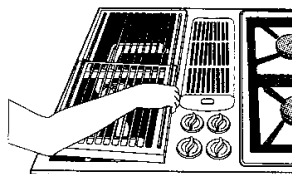
The grill assembly consists of two grill grates and a grill burner. Only install the grill on the **LEFT SIDE** of your cooktop.

TO INSTALL GRILL:

1. Before installing grill components, be sure controls knobs are in the **OFF** position.
2. Position the grill burner with mixer tubes and ignitor rod toward the orifices and terminal receptacle. Slide the burner until the tubes and ignitor engage, then lower the burner until it rests on the mounting pins.



3. Place the grill grates on top of the cooktop.



NOTE: Before using the grill for the first time, heat the grill burner to remove the protective shipping coating. Heat the grill burner on **Hi** for 10 minutes and use the vent system to remove any additional smoke during cooling.

TO REMOVE GRILL:

1. Be sure control knobs are in the **OFF** position and the grill components are cool.
2. Remove grill grates.
3. Lift the burner up slightly. Slide the burner away from the orifices and terminal receptacle.

USING THE GRILL

- Before the first use, wash grill grates in hot soapy water, rinse and dry. Then “season” the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping with paper towel.
- This procedure should be repeated whenever either: **a)** cleaning in the dishwasher since the detergent may remove seasoning or **b)** anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.
- Preheat the grill on **Hi** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- Use *nonmetallic spatulas or utensils* to prevent damaging the nonstick grill grate finish.
- Excessive amounts of fat should be trimmed from meats. Only a normal amount is necessary to produce the smoke needed for that smoked, “outdoor” flavor. Excessive fat can create cleaning and flare-up problems.
- Allowing excessive amounts of grease or drippings to constantly flare-up voids the warranty on the grill grates.
- Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Cont.

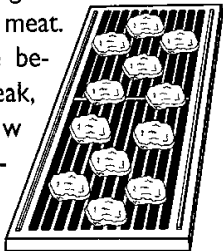
USING YOUR COOKTOP, CONT.

- **SHOULD EXCESS GREASE CAUSE SUSTAINED FLARE-UPS:**

1. Turn on the fan manually.
2. Immediately turn grill controls to **Off**.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. Clean frequently.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.



GRILLING TIPS

- Be sure to follow directions for using the grill.
- Suggested cooking times and control settings (see Grill guide, pg. 8) are approximate due to variations in the foods.
- For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.

- When basting meats or applying sauces to foods, remember that excessive amounts accumulate inside your grill and do not improve the food flavor.

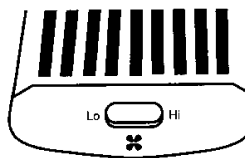
Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating. (See Using the Grill section.)

- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.

VENTILATION SYSTEM

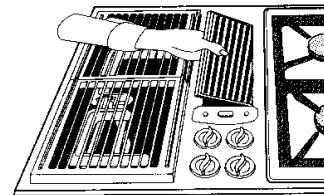
The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on your cooktop and grill.

- To operate the ventilation system manually, push the **vent fan** switch located in front of the air grille. Push to the right for high, push to the left for low and to the center to turn the fan off.
- The ventilation system will operate **automatically on Hi** when the grill burner is in use.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



CARE AND CLEANING OF THE VENTILATION SYSTEM

- **Air Grille:** The air grille lifts off easily. Wipe clean or wash in dishwasher or sink with mild household detergents. To prevent scratching the surface, do not use abrasive cleaners or scrubbing pads.
- **Filter:** Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and detergent or in dishwasher.



IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening. The bottom should rest against the right side of the vent chamber at the bottom. **(Note: If filter is flat against the fan wall, ventilation effectiveness is reduced.)**

- **Ventilation Chamber:** This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It can be cleaned with paper towel, damp cloth, sponge and mild household detergent or cleanser.

GRILL GUIDE

Preheat grill on **Hi** 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak ($\frac{1}{2}$ " - $\frac{3}{4}$ "): Rare	Hi	6 to 10 minutes	Turn after 3 to 5 minutes.
	Hi	10 to 16 minutes	Turn after 5 to 8 minutes.
	Hi	21 to 24 minutes	Turn after 6 to 12 minutes.
Steak (1" - $1\frac{1}{4}$ "): Rare	Hi	14 to 24 minutes	Turn after 7 to 12 minutes.
	Hi	18 to 30 minutes	Turn after 9 to 15 minutes.
	Hi	24 to 34 minutes	Turn after 12 to 17 minutes.
Hamburgers (3-4 oz.)	Med	20 to 25 minutes	Turn after half the time.
Pork Chops	Med	25 to 45 minutes	Turn occasionally.
Fully-cooked Smoked Pork Chops	Med	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	Med	15 to 20 minutes	Turn after half the time.
Fully-cooked Sausages: Hot Dogs, Brats Polish	Hi	7 to 12 minutes	Turn once.
	Hi	13 to 16 minutes	Turn occasionally.
Fresh Sausage: Links Patties (3" dia.) Italian	Med	15 to 25 minutes	Turn occasionally.
	Med	15 to 20 minutes	Turn after half the time
	Med	25 to 30 minutes	Pierce casing with a fork. Turn once.
Chicken: Pieces: Bone-in Breasts: Boneless	Med	30 to 50 minutes	Turn occasionally.
	Med	20 to 30 minutes	Turn occasionally.
Fish: Steaks (1") Fillets ($\frac{1}{2}$ " (with skin on)	Med	20 to 25 minutes	Brush with butter. Turn after half the time.
	Med	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp: (skewered)	Med	10 to 20 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	Med	4 to 6 minutes	Turn after half the time.
Hot Dog Buns, Hamburger Buns	Med	1 to 2 minutes	

Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats and gas pressure.

CARE & CLEANING

CLEANING PROCEDURES

CAUTION:

- 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.

CONTROL KNOBS

- Remove knobs in the OFF position by pulling up.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each burner to be sure the knobs have been correctly replaced.

COOKTOP - PORCELAIN ENAMEL

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a

STAINLESS STEEL (SELECT MODELS)

- DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.
- ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.
- **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.
- **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.

GRILL ASSEMBLY

GRATES - CAST ALUMINUM COATED WITH NON-STICK FINISH

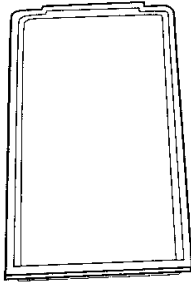
- Wash cool grates (DO NOT IMMERSE H GRILL GRATES IN WATER) with detergent in hot water in the sink or wash them in dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn soils with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
- If grates were washed in the dishwasher season with oil prior to grilling.
- Do not use metal brushes or abrasive scouring pads or other scrubbers intended for clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.

GRILL BURNER

- Follow instructions on page 6 for removing the grill burner.
- The grill burner should be cleaned after each use with a soapy S.O.S.* pad. Rinse and dry thoroughly before using again.

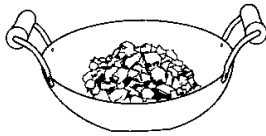
ACCESSORIES & CARTRIDGES

ACCESSORIES



JGA8200ADX

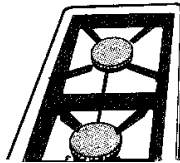
Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.



Grill Cover – Model AG341

Attractive grill cover protects grill when not in use. Textured steel in black or white with molded handles.

COOKTOP CARTRIDGES



BEFORE YOU CALL FOR SERVICE

SURFACE OR GRILL BURNER FAILS TO LIGHT.

- Check to be sure unit is properly connected to power supply.
- Check for a blown circuit fuse or tripped main circuit breaker.
- Check to be sure burner ports or ignition ports are not clogged. See page 9.
- 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.

SURFACE OR GRILL BURNER FLAME LIFTS OFF PORTS.

- Check to be sure a pan is sitting on the grate above.
- Contact an authorized Jenn-Air servicer.

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.

• Sealed Gas Burners

Canadian Residents

The above warranties only cover an appliance

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. Products purchased for commercial or industrial use.
4. 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.
5. 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.

IF YOU NEED SERVICE