

**Downdraft
Radiant Cooktop
JENN-AIR**

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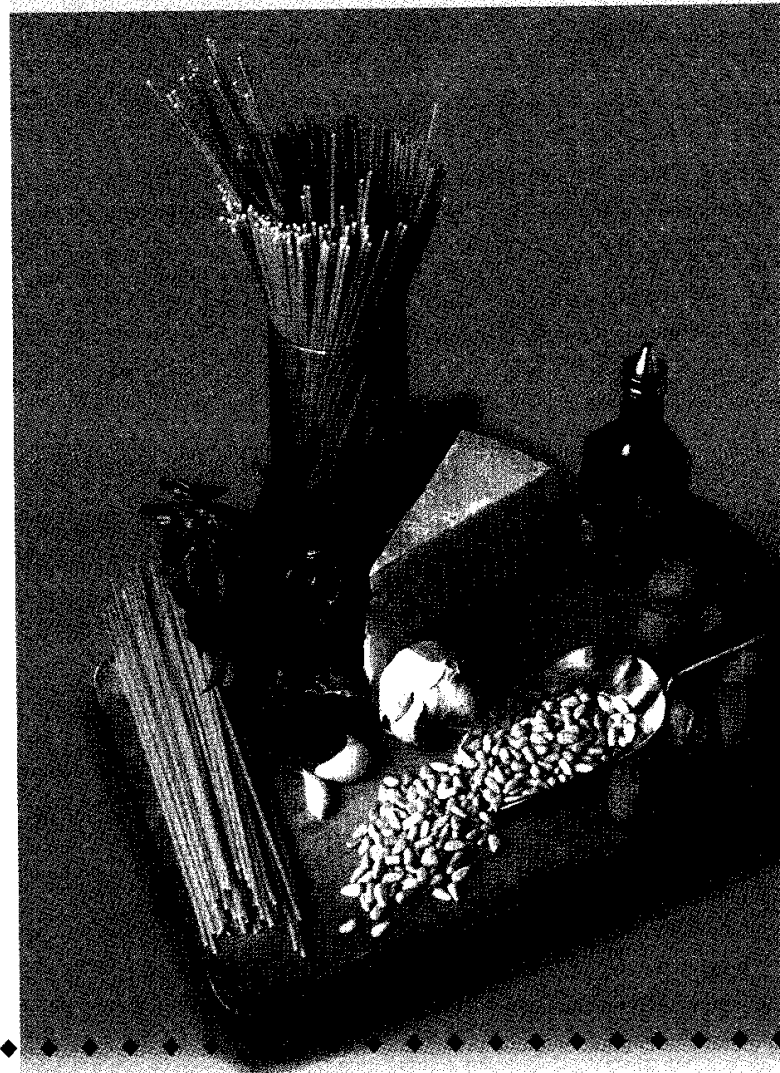
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1 For Future Assistance

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

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

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

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

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

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

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

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

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

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

For service information, see page 6.

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

IMPORTANT SAFETY INSTRUCTIONS

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.

In Case of Fire

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



◆ **Cooktop:** 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.

General Instructions

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

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

IMPORTANT SAFETY INSTRUCTIONS 2

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the cooktop. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil or foil containers on the cooktop. These may become very hot.

Clean only parts listed in this guide and use procedures recommended.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units or stovetop grills. The use of devices or accessories 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.

Cooktop

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans having flat bottoms large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burn.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

Heating Elements

NEVER touch surface elements or areas near elements.

Heating elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool.

Child Safety

NEVER leave children alone or unsupervised in area where appliance 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.

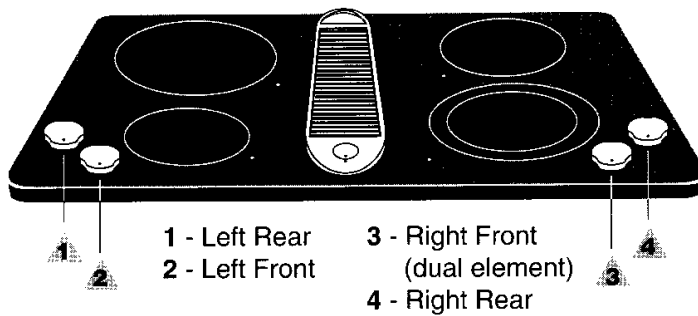
CAUTION: NEVER store items of interest to children in cabinets above an appliance. Children climbing on appliance to reach items could damage the appliance or be burned or seriously injured.

Children must be taught that the appliance and utensils in or 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.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

3 Using Your Cooktop

Cooktop At A Glance



Hot Surface Indicator Lights

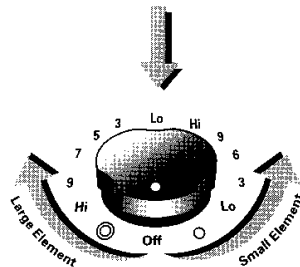
Your cooktop has Hot Surface Lights located next to the elements. These lights indicate when the adjacent cooking area is hot to the touch even after the control has been turned off. **The red light will remain on until the area has cooled.**

Cooking Areas

The cooking areas on your cooktop are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size. **Pans should not extend more than 1/2 to 1-inch beyond the cooking area.**

Setting the Controls

- ◆ The controls are push-turn type. To turn on the elements, push down and turn in either direction.
- ◆ To turn on the dual element, turn clockwise from OFF to control the large element and counter-clockwise from OFF to control the small element.
- ◆ When the control is in any position other than OFF, it may be turned without pushing down.
- ◆ When the control knob is turned ON, the ring around the control knob will glow.
- ◆ When an element is turned ON, the cooking area will heat up and the red glow of the heating element will be seen through the glass-ceramic top. It is normal to see the red glow of the element whenever it cycles ON. The elements will cycle on and off for all control settings except **HI**.



Notes . . .

◆ *Glass ceramic surfaces retain heat. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking.*

Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements. In the event of a potential boilover, remove the pan from the cooking area.

Suggested Control Settings

The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting.

The settings indicated below serve as a guide.

- HI** A fast heat to start cooking quickly and to bring liquids to a boil or blanch.
- 7-10** (Medium High) for fast frying or browning foods, to maintain rapid boil of large amounts of food.
- 4-6** (Medium) For foods cooked in a double boiler, sauteing, slow boil of large amounts of food, and most frying.
- 2-3** (Medium Lo) To stew, steam, simmer; to continue cooking foods started on higher settings.
- LO** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

Cookware

To achieve optimum cooking performance, use heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See "**Cooking Made Simple**" for cookware characteristics and recommendations.)

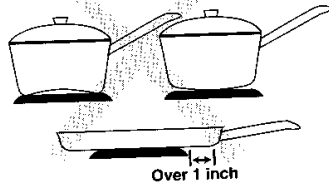
Wok Cooking

Use Jenn-Air's flat bottom wok (Model AO142) for optimum results. The wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Tips to Protect Your Cooktop

- ◆ Before first use, clean the cooktop. (See page 5.)
- ◆ Make sure bottom of pan is clean before placing on cooktop.
- ◆ Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- ◆ Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- ◆ Do not cook foods directly on the cooktop or use the cooktop as a cutting board.
- ◆ Do not allow a pan to boil dry as this could damage the cooktop and the pan.
- ◆ Do not slide heavy metal or glass pans across the surface since these may scratch.
- ◆ Do not use a trivet, fire ring or metal stand between pans and the elements.
- ◆ Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Jenn-Air Servicer.
- ◆ Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Melted materials left on the cooktop can cause permanent damage.



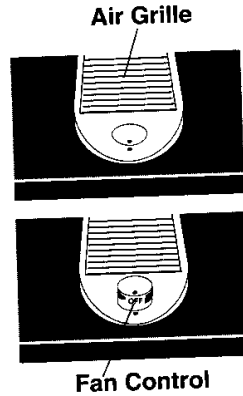
If you accidentally melt these items on the cooktop, turn control to low and immediately scrape the melted material to a cooler area on the cooktop using a razor blade scraper held carefully with a potholder. Turn element off. When the element has cooled, scrape off the remaining soil and clean as indicated on page 5.

- ◆ Wipe the cooktop surface with a clean damp cloth or paper towel before each use. Invisible grease spatters, water spots, etc., can cause stains after the element is heated.
- ◆ If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- ◆ Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- ◆ Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- ◆ Do not use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.

Ventilation System

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

- ◆ The pop-up fan control is located at the front of the air grille. To operate the ventilation system, push the knob down to pop it up. Turn the knob clockwise until it stops for low fan speed. The fan can be set at any speed between low and high by turning the knob counter-clockwise toward the OFF position.
- ◆ 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 by grasping the opening at the rear of the grille. 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 bottom of the filter should rest on the ledge on the right side. The top of the filter should rest against the left side. There are also ledges on the front and rear sides for the filter to rest. (*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, or sponge and mild household detergent or cleanser.

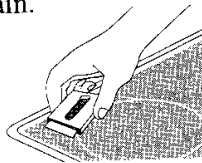
5 Care and Cleaning

CLEANING CAUTIONS:

- ◆ Before cleaning, be certain all elements are turned off and the cooktop is cool.
- ◆ Avoid using soiled cleaning cloths or sponges. They may leave an invisible film on the cooktop which may stain the surface.
- ◆ **DO NOT USE THE FOLLOWING CLEANERS:**
 - Abrasive cleaning powders or scouring pads.
 - Chemicals including oven cleaners, chlorine bleach and ammonia or products containing these chemicals.

Cleaning Chart

Part	Cleaning Procedure
Control Knobs	<ul style="list-style-type: none"> ◆ Remove knobs when in the OFF position by pulling each knob straight up. ◆ Wash knobs in warm soapy water or dishwasher; do not soak or use abrasive cleaners such as steel wool pads. Rinse and dry. ◆ Replace knobs. Make sure knobs are in the OFF position.
Glass-Ceramic Cooking Area	<ul style="list-style-type: none"> ◆ General Cleaning and Light Soil - use soap and water and a clean cloth or paper towel, or non-abrasive cleaners such as a baking soda/water paste or Bon Ami*. Rinse and dry thoroughly. Commercial cooktop cleaners may also be used such as Cooktop Cleaning Creme (Part No. 20000001). Follow package directions. ◆ Heavy Soils or Metal Marks - gently scrub with a plastic scrubber using Cooktop Cleaning Creme or cleaners listed above. If stain is not removed, reapply cleaner and allow to remain on surface for 30 minutes. Keep moist by covering with wet paper towels. Scrub again. ◆ Burned on Soils or Crusty Soils - place edge of a single-edge razor blade at a 30° angle. Very carefully scrape off soil. Clean remainder of soil with method described above. ◆ Items Melted on Cooktop (plastic, sugar or foods with high sugar content) - Turn control to low and immediately scrape the melted material to a cooler area on the cooktop using a razor blade scraper held carefully with a potholder. Turn element OFF. When the element has cooled, scrape off the remaining soil and clean as indicated above.
Ventilation Area	<ul style="list-style-type: none"> ◆ See page 4.



* Brand names are trademarks of the respective manufacturers.

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

Nothing on the cooktop operates:

- ◆ check for a blown circuit fuse or a tripped main circuit breaker.
- ◆ check if cooktop is properly connected to electric circuit in house.
- ◆ check if controls have been properly set.

Cooktop elements do not get hot enough:

- ◆ surface controls may not be set properly.
- ◆ voltage to house may be low.
- ◆ cookware may not be flat or the correct size or shape.

Elements emit slight odor and/or smoke when first turned on:

- ◆ this is normal.

Tiny scratches or abrasions appear on the cooktop:

- ◆ coarse particles (i.e. sugar, dust, salt) were between cookware bottoms and cooktop.
- ◆ incorrect cleaning materials were used to clean cooktop.
- ◆ glass cookware was slid across the cooktop.
- ◆ cookware with a rough bottom was used.

Metal markings appear on cooktop:

- ◆ metal pans or utensils, especially aluminum, were slid across the cooktop.

Brown streaks and/or areas of discoloration with a metallic sheen appear on cooktop:

- ◆ boilovers burned onto the cooktop.
- ◆ mineral deposits from water or food burned onto the cooktop.
- ◆ soil from the pan bottom was transferred to the cooktop.
- ◆ incorrect cleaning materials were used.

Ventilation system is not capturing smoke efficiently:

- ◆ check on cross ventilation in room or make up air.
- ◆ excessive amount of smoke is being created.
- ◆ filter may be improperly installed (see page 4).
- ◆ cooktop may be improperly installed:
 - check ducting size: 6" diameter round or 3 1/4" x 10" rectangular.
 - check if more than three 90° elbows were used.
 - check if a Jenn-Air wall cap was used.
 - refer to complete installation instructions.

If You Need Service:

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

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

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

- 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.

7 Warranty

JENN-AIR COOKTOP WARRANTY

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

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

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

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

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

What is Not Covered By These Warranties:

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

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



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