

JENN-AIR® ELECTRIC DOWNDRAFT SLIDE-IN RANGE

CUISINIÈRE ÉLECTRIQUE À ÉVACUATION DESCENDANTE JENN-AIR®

Use & Care Guide

For questions about features, operation/performance, parts, accessories, or service in the U.S.A., call:
1-800-JENNAIR (1-800-536-6247) or visit our website at www.jennair.com.
In Canada, call: **1-800-807-6777**, or visit our website at www.jennair.ca.

Instructions d'installation et Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composez le **1-800-807-6777** ou visitez notre site web à www.jennair.ca.

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JES9750, JES9860



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RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

⚠ WARNING

Tip Over Hazard

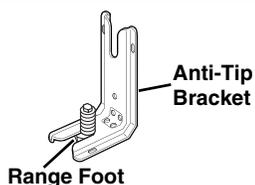
A child or adult can tip the range and be killed.

Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.



Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.

State of California Proposition 65 Warnings:

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not 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 – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

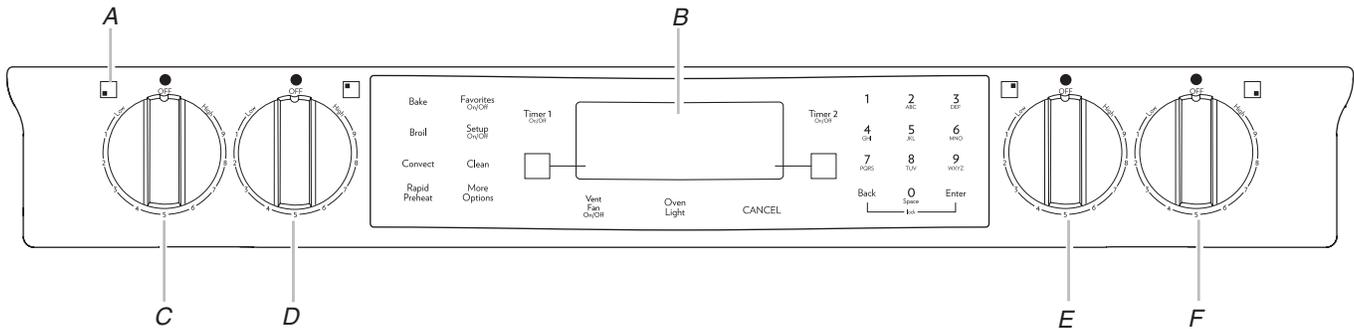
For self-cleaning ranges –

- 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 – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
 - Clean Only Parts Listed in Manual.
 - Before Self-Cleaning the Oven – Remove broiler pan and other utensils.
- ## For units with ventilating hood –
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
 - When flambing foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

COOKTOP USE

This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



A. Surface cooking area locator
 B. Electronic oven control
 C. Right front control knob

D. Right rear control knob
 E. Left rear control knob
 F. Left front control knob

Cooktop Controls

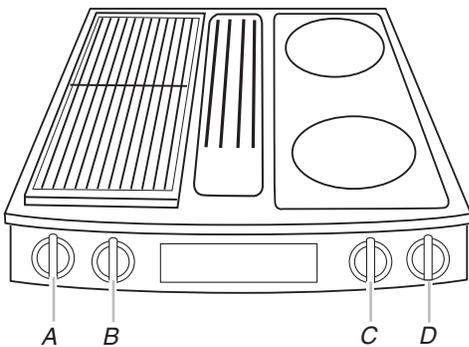
⚠ WARNING

Fire Hazard

Turn off all controls when done cooking.
Failure to do so can result in death or fire.

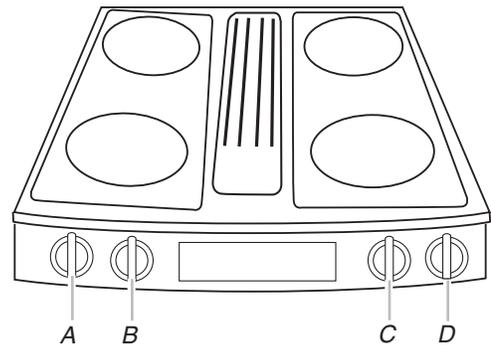
The cooktop controls can be set to anywhere between HIGH and LOW. Push in and turn to the desired heat setting.

Cooktop control with grill



A. Exhaust fan only
 B. Exhaust fan and grill element
 C. Right rear element
 D. Right front element

Cooktop control with elements



A. Left front element
 B. Left rear element
 C. Right rear element
 D. Right front element

Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
HIGH	<ul style="list-style-type: none"> Bring liquid to a boil.
Medium High 6 - 10	<ul style="list-style-type: none"> Hold a rapid boil. Quickly brown or sear food.
Medium 5	<ul style="list-style-type: none"> Maintain a slow boil. Fry or sauté foods. Cook soups, sauces and gravies.
Medium Low 1 - 4	<ul style="list-style-type: none"> Stew or steam food. Simmer
LOW	<ul style="list-style-type: none"> Keep foods warm. Melt chocolate or butter.

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

Cooktop On Indicator Light

Each cooktop control has a Cooktop On indicator light. When the control knob is on, the light will glow.

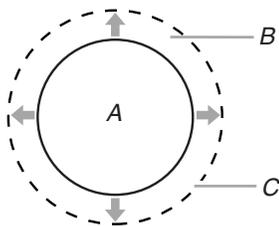
Ceramic Glass (on some models)

The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.

It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light colored ceramic glass, soils and stains may be more visible, and may require more cleaning and care. Cooktop cleaner and a cooktop scraper are recommended. For more information, see "General Cleaning" section.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



A. Surface cooking area
B. Cookware/canner
C. ½" (1.3 cm) maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.

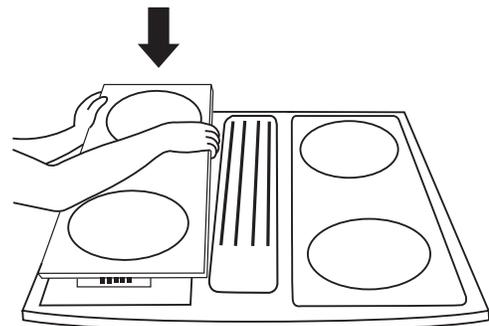
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

Cooktop Cartridge

Cooktop cartridges, either conventional or radiant element, can be installed on either side of the range.

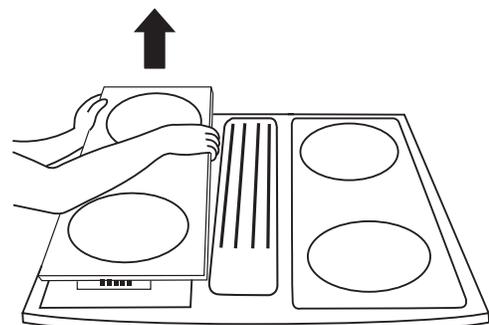
To Install Cooktop Cartridge:

1. Be sure control knobs are in the "Off" position.
2. If grill basin pan, element and grill grates are in place, remove before installing a burner cartridge. Clean basin of any grease accumulation, see "General Cleaning" section.
3. Position cooktop cartridge terminal plug toward the terminal receptacle. The receptacle is located at the front of the left side and at the back of the right side of the range.
4. Slide cartridge toward the receptacle until the cartridge terminal plug is completely engaged.
5. Lower the opposite end of the cartridge into the rangetop until it is flush with the surface.



To Remove Sealed Burner Cartridge:

1. Be sure control knobs are in the "Off" position and cooktop is cool.
2. Lift up the edge of the cartridge until the bottom of the cartridge clears the basin.
NOTE: Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage the terminal plug, hold cartridge by the sides and pull away from the terminal receptacle. Lift out when fully unplugged.



Install Grill

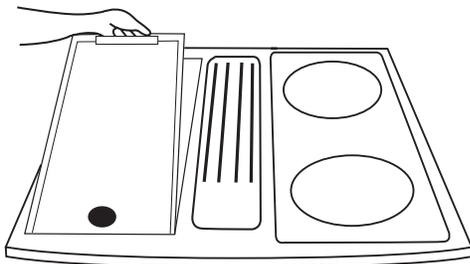
The grill assembly consists of two grill grates, grill element and a basin pan. It may be installed on the left or right side of cooktop.

When using the grill, follow the guidelines below.

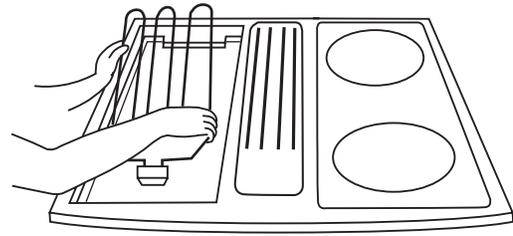
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Allow space between food on the grill. Crowding food will result in uneven cooking.
- Use a metal spatula or tongs to turn food.
- Steaks, chops and hamburgers should be turned only once to avoid loss of juices.
- For best results, use top grade meat. Thicker meat will grill better than thinner cuts.
- When basting meats or applying sauces to foods, remember that excessive amounts accumulate inside your grill and do not improve the food flavor.
- Use only nonmetallic spatulas or utensils to avoid damaging the nonstick grill grate finish.
- Do not leave the grill unattended while cooking.
- To avoid damage to the grill, do not use aluminum foil, charcoal or wood chips.
- To avoid damage to cookware, do not place cookware on the grill when in use. Food should be cooked directly on the grill grate.

To Install Grill:

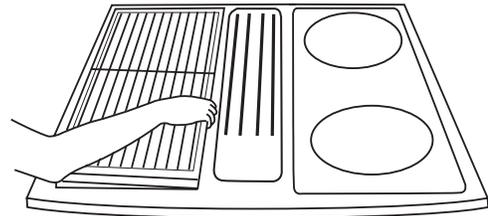
1. Be sure control knobs are in the "Off" position.
2. Place the basin pan into the empty basin.



3. Position the grill element with the terminal plug toward the terminal receptacle. The terminal receptacle is located at the front of the left side of the range. Slide the element toward the receptacle until the terminal plug is completely engaged and the supports rest on the sides of the basin.



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



IMPORTANT: Before using the grill for the first time, heat the grill burner to remove the shipping coating. Heat the grill burner on High for 10 minutes and use the vent system to remove any smoke.

To Remove Grill:

1. Be sure control knobs are in the "Off" position and grill components are cool.
2. To remove grill element, pull away from receptacle until it is unplugged.

IMPORTANT: Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.

To Use:

Before first use, wash grill grates in hot soapy water, rinse and dry. Season the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping with a paper towel. Repeat the seasoning process when grill grates are cleaned in the dishwasher or anytime a sugar-based marinade is used.

1. Preheat grill on High for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
2. Turn knob to desired cook setting. Place food on grill.

Downdraft Ventilation System

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

IMPORTANT: For optimal performance, operate the downdraft ventilation system with the filter properly installed.

To avoid the buildup of grease, the filter should be cleaned often.

The downdraft ventilation system will operate automatically when the grill is in use.

For more information on proper filter placement and cleaning, see “Downdraft Ventilation System” in the “General Cleaning” section.

To Use:

The ventilation fan can be set to Low, High or Off.

Press VENT FAN once for Low, a second time for High, and a third time to turn the fan Off.

Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than ½" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

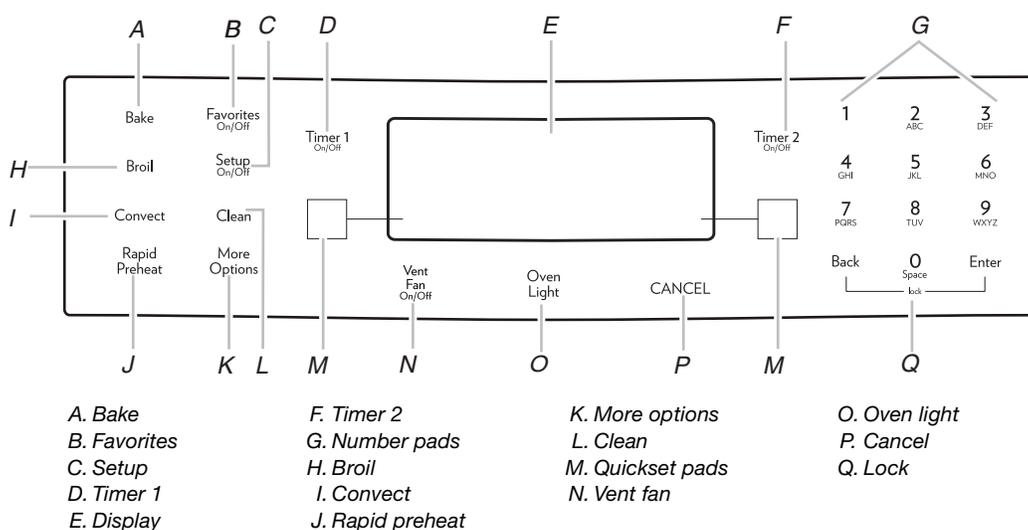
Cookware with nonstick surfaces should not be used under the broiler.

Use the following chart as a guide for cookware material characteristics.

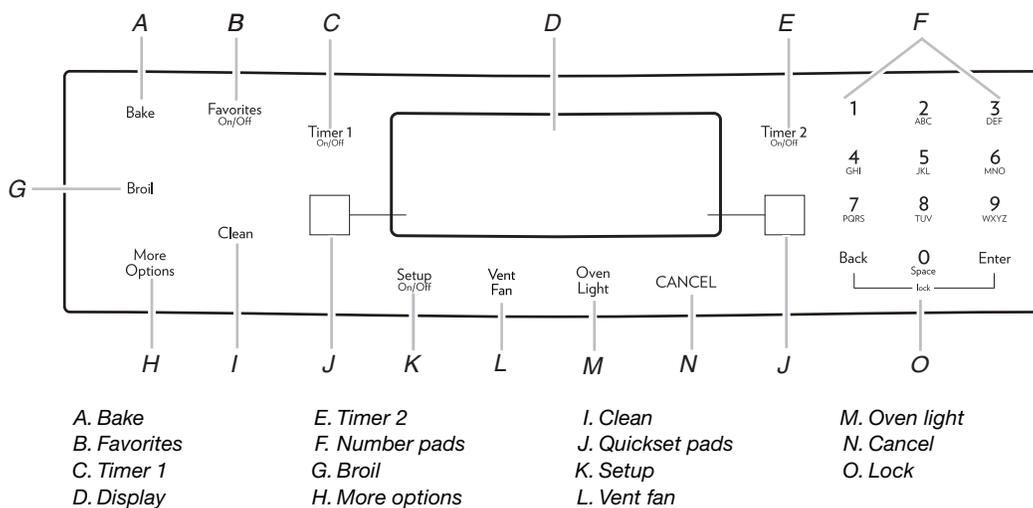
COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking.■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none">■ Heats slowly and evenly.■ Good for browning and frying.■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	<ul style="list-style-type: none">■ Follow manufacturer’s instructions.■ Heats slowly, but unevenly.■ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none">■ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none">■ Follow manufacturer’s instructions.■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none">■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none">■ Heats quickly, but unevenly.■ A core or base of aluminum or copper on stainless steel provides even heating.

ELECTRONIC OVEN CONTROLS

JES9860



JES9750



Electronic Control Pads

When pressing any control pad function on the Electronic Oven Control, use the pad of your finger to press the desired function. Hold down the pad a few seconds, or until the desired function appears in the display.

Oven Display

When power is supplied to the range or after a power interruption, "12:00" and "POWER LOSS" will be displayed. Press CANCEL to clear "POWER LOSS."

When the oven is in use, the display shows the time of day, temperature, and oven setting.

When the oven is not in use, the display shows the time of day.

When using the Timer, for settings of 1 to 59 minutes, the display will count down in minutes and seconds. For settings of 1 hour or more, the display will count down hours and minutes.

Quickset Pads

Quickset pads are located on each side of the display window and are used to select the desired function or option in the display window. To select the option or function, press the Quickset pad next to the word.

If you need to back out of a function or option in the display, press the BACK pad. When your programming is complete, press the ENTER pad or wait 4 seconds and the function will start automatically.

Up arrows indicate additional screens with additional options. Press the QUICKSET pads next to the arrows to scroll through the display.

IMPORTANT: Four seconds after entering the function, option, number or letter, the function will automatically be entered. If more than 30 seconds elapse between steps in programming, the function will be canceled and the display will return to the previous display.

Cancel

The CANCEL button stops any function except the Clock, Timer and Control Lock. When you press the CANCEL button, the display will show the time of day, or the time remaining if the TIMER is being used.

Clock

To Set Clock:

1. Press SETUP.
2. Select CLOCK using the left Quickset pad.
3. Select TIME using the left Quickset pad.
4. Enter the time using the number pads.
5. Press ENTER on the number pads.
6. Select AM or PM in 12-hour mode. (For 24-hour clock, see the following.)
7. To exit the Setup mode, press SETUP.

Entering the Day of the Week:

1. Press SETUP.
2. Select CLOCK using the left Quickset pad.
3. Press the right Quickset pad to scroll until DAY is displayed.
4. Select DAY using the left Quickset pad.
5. Use right Quickset pad to scroll through the days.
6. Select the day desired using the left Quickset pad.
7. To exit the Setup mode, press SETUP.

To Set the Clock for a 12- or 24-Hour Format:

The clock can be set to display time in either a 12-hour or 24-hour format.

1. Press SETUP.
2. Select CLOCK using the left Quickset pad.
3. Use right Quickset pad to scroll to 12/24 HOUR.
4. Press the left Quickset pad to select 12/24 HOUR.
5. Select 12 HR or 24 HR using the right or left Quickset pad.
6. To exit Setup mode, press SETUP.

Activating and Canceling the Clock/Day of Week Display:

1. Press SETUP.
2. Select CLOCK using the left Quickset pad.
3. Press the right Quickset pad to scroll until DISABLE is displayed.
4. Select DISABLE using the left Quickset pad.
5. Select TIME using the left Quickset pad.
6. Select ON or OFF using the right or left Quickset pad to turn the clock display On or Off.

Day of the week:

7. Use right Quickset pad to scroll to DAY.
8. Select DAY using the left Quickset pad.
9. Select ON or OFF using the right or left Quickset pad to turn the Day of the Week display On or Off.
10. To exit the Setup mode, press SETUP.

Timers

Setting the Timers (Timer 1 or Timer 2):

1. Press TIMER 1 or TIMER 2.
2. Press one of the displayed times using the Quickset pads, or press the number pads to enter the desired time.

IMPORTANT: Each press of the displayed time choices adds additional time. For example, pressing "10 MIN" three times provides 30 minutes on the timer (0:30).

3. Press ENTER (located on the number pad).

Changing the Amount of Time Entered Once the Timer Starts:

1. Press TIMER 1 or TIMER 2 once.
2. Press the displayed times on the Quickset pads repeatedly until the desired time is entered.
OR
Press the number pads to enter the new desired time.

3. Press Enter pad.

Canceling the Timer:

1. Press TIMER 1 or TIMER 2 twice.

If Both Timers Are Active:

If the desired Timer is already in the foreground, press once for edit mode and twice to cancel the Timer. If the desired Timer is not in the foreground, follow these steps:

1. Press the desired TIMER pad once. The selected Timer will come to the foreground.
2. Press TIMER a second time to access the edit mode in order to make changes.
3. Pressing TIMER a third time will cancel the Timer.

Changing the Timer Beeps:

The signal beeps for TIMER 1 and TIMER 2 can be changed. The options available are 2 beeps every 30 seconds, 2 beeps every 60 seconds or 1 beep only. The default setting is 1 beep.

1. Press SETUP.
2. Use right Quickset pad to scroll to TONES.
3. Select TONES using the left Quickset pad.
4. Use right Quickset pad to scroll to TIMER TONES.
5. Select TIMER TONES using the left Quickset pad.
6. Use right Quickset pad to scroll to the desired timer beep format (2-30 SEC, 2-60 SEC or 1 BEEP).
7. Select the desired timer beep using the left Quickset pad.
8. Press SETUP to exit Setup mode.

Locking the Oven Control and Oven Door

The lock feature shuts down the control pads (buttons) and locks the oven door to avoid unintended use of the oven.

The lock feature is preset unlocked, but can be locked.

If the oven is currently in use, the controls and oven door cannot be locked.

To Lock the Oven Control and Oven Door:

Press and hold BACK and ENTER for 3 seconds or until "CONTROL LOCKED" appears in the display.



To Unlock the Oven Control and Oven Door:

Press and hold BACK and ENTER for 3 seconds. "UNLOCKING DOOR" will appear in the display when the control and door are unlocking.

Oven Light

The oven light automatically comes on when the door is opened. When the door is closed, press the OVEN LIGHT pad to turn the oven light on and off. A beep will sound every time the Oven Light pad is pressed. If the oven light is on when the door is opened, the light will go off when the door is closed.

Setup

1. Press SETUP to begin.
2. Use right Quickset pad to scroll through Setup options.
3. Select the desired option by pressing the Quickset pads.

NOTE: To back out of a screen without making any changes, press the Setup pad. The display will return to the time of day.

Clock

See the “Clock” section for more details. Use the Clock option to:

- Set the time of day.
 - Set day of week.
 - Select AM or PM (12-hour mode only). AM or PM will not show with the time of day in the display.
 - Choose a 12- or 24-hour clock display.
 - Disable the clock display.
-

Language

The language of the screens in the display window can be set to English, French or Spanish.

To change the display language from English:

1. Press SETUP.
 2. Use right Quickset pad to scroll to LANGUAGE.
 3. Select LANGUAGE using the left Quickset pad.
 4. Use right Quickset pad to scroll to the desired language.
 5. Select the desired language using the left Quickset pad.
 6. Press SETUP to exit the Setup menu.
-

Auto Convect Conversion (on some models)

The oven comes from the factory set for Auto Convect conversion. Auto Convect Conversion automatically reduces the set temperature by 25°F for Convect Bake and Convect Pastry. For Convect Roast the control will alert you at 75% of the programmed roasting time to check foods for doneness. Convect roast temperatures are not reduced.

NOTES:

- When using Convect Bake and Convect Pastry with the Auto Convect Conversion option turned off, reduce the set temperature by 25°F.
- If Convect Roasting with the Auto Convect conversion option turned off, you will not be required to program a cooking time. Check food at 75% of the conventional time.

To deactivate Auto Convect conversion:

1. Press SETUP.
2. Use right Quickset pad to scroll to AUTO CONVECT.
3. Select AUTO CONVECT using the left Quickset pad.
4. Select OFF using the Quickset pad.
5. Press SETUP to exit the Setup menu.

To reactivate Auto Convect conversion:

1. Press SETUP.
 2. Use right Quickset pad to scroll to AUTO CONVECT.
 3. Select AUTO CONVECT using the left Quickset pad.
 4. Select ON using the Quickset pad.
 5. Press SETUP to exit the Setup menu.
-

C/F (Celsius/Fahrenheit)

The displayed temperature scale can be changed from Fahrenheit to Celsius.

To change the scale:

1. Press SETUP.
 2. Use right Quickset pad to scroll to C/F.
 3. Select C/F using the left Quickset pad.
 4. Select the desired temperature scale using the Quickset pads.
 5. Press SETUP to exit the Setup menu.
-

Sabbath Mode

The oven is set to shut off after 12 hours if you unintentionally leave it on. The Sabbath Mode overrides the 12-hour shutoff and can either be set to come on automatically or can be set manually as desired.

Only Bake or Cook/Hold Bake will operate when the oven is in Sabbath Mode. All other functions are invalid. If a function other than Bake or Cook/Hold Bake is in operation when Sabbath Mode starts, the function will be canceled.

- The oven must be idle to program Sabbath Mode.
- Sabbath Mode cannot be turned on if the keypads are locked out or when the door is locked.
- If the oven is baking when Auto Sabbath Mode starts, there will be no audible beeps.
- All prompts, messages and beeps are deactivated when the Sabbath Mode is active.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is set.
- The self-clean cycle and automatic door lock do not operate during the Sabbath Mode.
- The Bake temperature can be changed during an Active Sabbath Mode. Simply press the Bake pad and then enter the desired temperature using the Quickset pads.
- Pressing the Cancel pad will cancel a Bake cycle, however the control will stay in the Sabbath Mode.
- The day of the week and AM/PM must be set for Sabbath Auto Mode to operate correctly.

To activate Sabbath mode:

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

1. Press SETUP.
2. Use right Quickset pad to scroll to SABBATH.
3. Select SABBATH using the left Quickset pad.

4. Select AUTO or MANUAL.

AUTO will automatically prompt you to enter a Bake temperature on Friday at 2 p.m. and stay in Sabbath mode for 33 hours. "SABBATH" and "SABBATH ENABLE" appear in the display for 90 minutes. If Bake or Cook/Hold Bake are desired during Sabbath Mode, they must be programmed during this 90-minute period before AUTO Sabbath Mode is active.

MANUAL sets the oven to Sabbath Mode for 72 hours. "SABBATH" and "SABBATH ENABLE" appear in the display for 5 minutes. If Bake or Cook/Hold Bake are desired during Sabbath Mode, they must be programmed during this 5-minute period before the MANUAL Sabbath Mode is active.

5. Select ON or OFF.

To cancel Sabbath mode:

1. Press CANCEL.
2. Press and hold SETUP for 5 seconds.

Temp Adjust

Oven temperatures are tested at the factory. It is normal to notice some baking time or browning differences between a new oven and an old one. As ovens get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the oven temperature 25°F higher or lower than the temperature in your recipes, then bake. The results of the first bake should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press SETUP.
2. Use right Quickset pad to scroll to TEMP ADJUST.
3. Select TEMP ADJUST using the left Quickset pad.
4. Enter the desired temperature change using the number pads.
5. Use the Quickset pads to select "+/-" to indicate an increase or decrease in temperature. The temperature change is displayed at the top of the window.
6. Press ENTER or wait 3 seconds to accept the change.
7. Press SETUP to exit the menu.

The oven temperature does not need to be readjusted if there is a power failure or interruption.

Broiling and cleaning temperatures cannot be adjusted.

208/240V

For improved results when using Bake, the oven can be set from 240V to 208V if your household is on 208V.

To set the oven to 208V:

1. Press SETUP.
2. Use right Quickset pad to scroll to 208/240V.
3. Select 208/240V using the left Quickset pad.
4. Select 208V or 240V using the Quickset pads.
5. Press SETUP to exit the menu.

Tones (beeps)

The number of beeps heard at the end of cooking and at the end of timer operation and their volume can be adjusted.

To change the beeps at the end of cooking:

1. Press SETUP.
2. Use right Quickset pad to scroll to TONES.
3. Select TONES using the left Quickset pad.
4. Use right Quickset pad to scroll to COOK TONE.
5. Select COOK TONE using the left Quickset pad.
6. Use the right Quickset pad to scroll and select:
1-30 SEC to hear 1 beep every 30 seconds.
OR
1-60 SEC to hear 1 beep every 60 seconds.
OR
1 BEEP to hear 1 beep only at the end of cooking.
7. Select the desired beep using the left Quickset pad.
8. Press SETUP to exit.

To change the timer beeps:

1. Press SETUP.
2. Use right Quickset pad to scroll to TONES.
3. Select TONES using the left Quickset pad.
4. Use right Quickset pad to scroll to TIMERS TONES.
5. Select TIMERS TONES using the left Quickset pad.
6. Use the right Quickset pad to scroll and select:
1-30 SEC to hear 1 beep every 30 seconds.
OR
1-60 SEC to hear 1 beep every 60 seconds.
OR
1 BEEP to hear 1 beep only at the end of cooking.
7. Select the desired beep using the left Quickset pad.
8. Press SETUP to exit.

To change the volume of the beeps:

1. Press SETUP.
2. Use right Quickset pad to scroll to TONES.
3. Select TONES using the left Quickset pad.
4. Use right Quickset pad to scroll to VOLUME.
5. Select VOLUME using the left Quickset pad.
6. Use right Quickset pad to scroll and select:
HIGH for the highest volume.
OR
MEDIUM for medium volume.
OR
LOW for the lowest volume.
7. Select the desired volume using the left Quickset pad.
8. Press SETUP to exit.

12 HR Shutoff

The oven will automatically turn off at the end of 12 hours if you unintentionally leave it on.

To turn off this feature:

1. Press SETUP.
2. Use right Quickset pad to scroll to 12HR SHUTOFF.
3. Select 12HR SHUTOFF using the left Quickset pad.
4. Select ON or OFF using the Quickset pads.
5. Press SETUP to exit.

Energy Saver

To save energy, the display can be set to go dark if it is not being used.

To set the Energy Saver feature:

1. Press SETUP.
2. Use right Quickset pad to scroll to ENERGY SAVER.
3. Select ENERGY SAVER using the left Quickset pad.
4. Select ON or OFF using the Quickset pads.
5. Press SETUP to exit.

Press any pad to “wake up” the display.

Service

This area of the oven control displays the Jenn-Air Customer eXperience Center toll-free phone number.

1. Press SETUP.
 2. Use right Quickset pad to scroll to SERVICE.
 3. Select SERVICE using the left Quickset pad to display the number.
 4. Press SETUP to exit.
-

Demo

When Demo is selected, you will see a short presentation highlighting the features of the range.

1. Press SETUP.
 2. Use right Quickset pad to scroll to DEMO.
 3. Select DEMO using the left Quickset pad.
 4. Select ON using the left Quickset pad.
 5. Press SETUP to exit.
-

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
 - To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.
-

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Depending on your model, 2 or 3 standard flat racks are included.

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

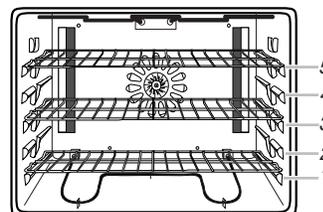
To Remove Oven Racks:

Pull rack out to the stop position, raise the front edge, and then pull out.

To Replace Oven Racks:

Place rack on the rack support in the oven. Tilt the front edge up slightly, and slide rack back until it clears the stop position. Lower front and slide back into the oven.

Rack Positions



Traditional Cooking

FOOD	RACK POSITION
2-rack cooking and broiling.	5
2-rack baking and broiling.	4
Most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, frozen convenience foods.	3
Roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, custard pies, frozen pies or 2-rack baking.	2
Large cuts of meat and poultry, dessert souffles, angel food cake, or 2-rack baking.	1

Multiple Rack Cooking

Two rack: Use rack positions 2 and 5 or 1 and 4.

Convection Cooking (on some models)

FUNCTION	NUMBER OF RACKS USED	RACK POSITION(S)
Convection baking or roasting	1	1, 2 or 3
Convection baking	2	2 and 4
Convection baking	3	1, 3 and 5

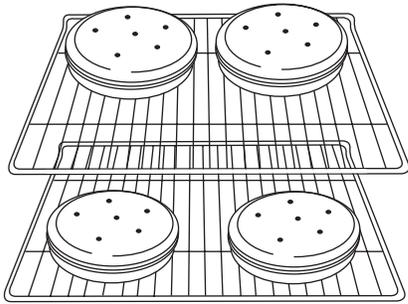
Multiple Rack Convection Cooking

Three rack (on some models): Use rack positions 1, 3 and 5.

NOTE: When convection baking on 2 or 3 racks, check foods at the minimum suggested time to avoid overbrowning or overcooking.

Baking Layer Cakes on Two Racks

For best results when baking cakes on 2 racks with or without convection (on some models), use racks 2 and 5. Place the cakes on the rack as shown.



BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Opposite corners on each rack. Make sure that no bakeware piece is directly over another.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none"> Light golden crusts Even browning 	<ul style="list-style-type: none"> Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish <ul style="list-style-type: none"> Brown, crisp crusts 	<ul style="list-style-type: none"> May need to reduce baking temperatures slightly. Use suggested baking time. For pies, breads and casseroles, use temperature recommended in recipe. Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none"> Little or no bottom browning 	<ul style="list-style-type: none"> Place in the bottom third of oven. May need to increase baking time.
Stainless steel <ul style="list-style-type: none"> Light, golden crusts Uneven browning 	<ul style="list-style-type: none"> May need to increase baking time.
Stoneware/Baking stone <ul style="list-style-type: none"> Crisp crusts 	<ul style="list-style-type: none"> Follow manufacturer's instructions.

BAKEWARE/ RESULTS

RECOMMENDATIONS

Ovenproof glassware, ceramic glass or ceramic

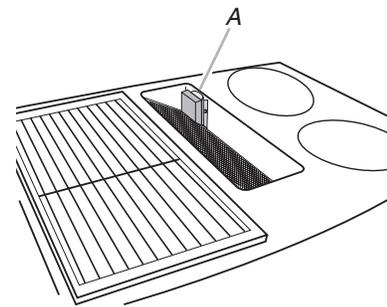
■ May need to reduce baking temperatures slightly.

■ Brown, crisp crusts

Meat Thermometer

On models without a temperature probe, use a meat thermometer to determine whether meat, poultry and fish, are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness. A meat thermometer is not supplied with this appliance. Follow manufacturer's directions for using a meat thermometer.

Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Bake

The BAKE function is ideal for baking, roasting or heating foods. During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain oven temperature.

To Bake:

Before baking, position racks according to the "Positioning Racks and Bakeware" section.

For baking, allow the range to preheat before placing food in the oven.

1. Press BAKE.
2. Select the oven temperature using the Quickset pads.

OR

Enter the desired temperature using the number pads. The temperature can be set from 170°F (80°C) to 550°F (288°C) in 5°F (1° in Celsius) increments.

3. Press ENTER to set.

After 3 seconds, the oven will begin to preheat. "BAKE" and "PREHEAT" will appear in the display along with "100" ("38" in Celsius) or the actual oven temperature, whichever is higher.

The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.

When the oven is preheated, the oven will beep and "PREHEAT" will disappear from the display.

To change the oven temperature during cooking, press BAKE and select a displayed temperature or use the number pads to enter the desired temperature.

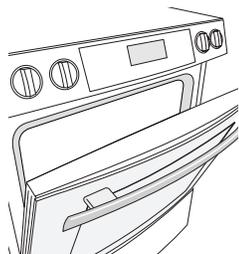
4. Press CANCEL when finished cooking. Remove food from the oven.

Broil

Broiling uses direct radiant heat to cook food. Changing the temperature when broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and grid. They are designed to drain juices and help avoid spatter and smoke.
If you would like to purchase a broiler pan, one may be ordered. See "Assistance or Service" section to order. Ask for Part Number 4396923.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to the Broiling Chart. Preheat broil for about 5 minutes. Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position to ensure proper broiling temperature.



To Broil:

Before broiling, position rack according to the Broiling Chart.

1. Press BROIL.
2. "HIGH" and "LOW" will be displayed.
Select HIGH (550°F/290°C) for normal broiling or LOW (450°F/230°C) for low-temperature broiling.
OR
To select a broil temperature other than High or Low, enter the desired temperature (300°F/149°C to 550°F/288°C) using the number pads and press ENTER.
3. Press CANCEL when finished.

BROILING CHART

For best results, place food 3" (7.0 cm) or more from the broil element. Times are guidelines only and may need to be adjusted for individual tastes. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section.

FOOD	RACK POSITION	TOTAL TIME MIN.
Steak 1" (2.5 cm) thick		
medium	4	18-20
well-done	4	18-22
Ground meat patties ½" (1.3 cm) thick		
well-done	4	10-12
Pork chops 1" (2.5 cm) thick		
Bone-in	4	25-28
Boneless	4	20-28
Ham slice, precooked 1" (2.5 cm) thick		
warm	4	12-16
Chicken		LOW broil
bone-in breasts	3	20-33
boneless, skinless breasts	4	12-15
Seafood Fish Steaks 1" (2.5 cm) thick		
flaky	3 or 4	10-14
Lobster tails 3-4 oz (85-113 g) each	4	7-10

Convection Cooking (on some models)

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

Most foods can be cooked by lowering cooking temperatures 25°F to 50°F (14°C to 28°C), and cooking time can be shortened by as much as 30 percent, especially for large turkeys and roasts.

- It is important not to cover foods with lids or aluminum foil so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by opening the oven door only when necessary.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.

- Test baked goods for doneness a few minutes before the minimum cooking time with a method such as using a toothpick.

⚠ WARNING



Burn Hazard

Use an oven mitt to remove temperature probe.

Do not touch broil element.

Failure to follow these instructions can result in burns.

- Use a meat thermometer or the temperature probe (on some models) to determine the doneness of meats and poultry.

Convect Bake (on some models)

Convect Bake can be used to bake and cook foods on single or multiple racks. It is helpful to stagger items on the racks to allow a more even flow of heat. If the oven is full, extra cooking time may be needed.

When cooking an oven meal with several different types of foods, be sure to select recipes that require similar temperatures. Cookware should sit in the oven with at least 1" (2.5 cm) of space between the cookware and the sides of the oven.

Allow the range to preheat before placing food in the oven.

During convection baking preheat, the broil elements and the bake element all heat the oven cavity. After preheat, the convection element will cycle on and off in intervals to maintain oven temperature, while the fan constantly circulates the hot air.

If the oven door is opened during convection baking or preheating, the convection element and fan will turn off immediately. They will come back on once the door is closed.

- Reduce recipe temperature 25°F (14°C). The cook time may need to be reduced also.

To Convect Bake:

Before convection baking, position racks according to the "Positioning Racks and Bakeware" section.

1. Press CONVECT.
2. Select CNVT BAKE using the left Quickset pad.
3. Select the oven temperature using the Quickset pads.
OR
Press the number pads to enter a temperature. The temperature can be set between 195°F and 550°F (91°C and 288°C) in 5° increments when Auto Convect is on. If Auto Convect is off, temperature can be set from 170°F (77°C).
4. Press ENTER.
After 3 seconds, the oven will begin to preheat. "CNVT BAKE" and "PREHEAT" will appear in the display along with 100° or the actual oven temperature, whichever is higher.
The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.

When the oven is preheated, the oven will beep, "PREHEAT" will turn off and "CNVT BAKE" will be displayed. "AUTO" will be displayed if Auto Convect conversion feature is turned on.

5. Place food in the oven.
6. Press CANCEL when finished cooking.

Convect Roast (on some models)

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Convection Roast can be used to roast meat and poultry, and vegetables.

To Convect Roast:

Before convection roasting, position racks according to the "Positioning Racks and Bakeware" section. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe. If a recipe suggest preheating the oven, add 15 minutes to the cook time.

1. Place food in the oven.
2. Press CONVECT.
3. Use the right Quickset pad to scroll to CNVT ROAST.
4. Select CNVT ROAST using the left Quickset pad.
5. Select the oven temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads.
The temperature can be set between 170°F and 550°F (77°C and 288°C).
6. Press ENTER pad to set.
7. Select the cook time using the Quickset pads.
OR
Enter the desired cook time using the number pads.
NOTE: If Auto Convect is off, a roast time will not be required.
8. Press ENTER pad to set.
After 3 seconds, the oven will begin to heat. "CNVT ROAST" will appear in the display along with "100°" or the actual oven temperature, whichever is higher.
The temperature in the display will increase in 1° increments until the oven reaches the preset temperature.
Cook time will begin to count down.
9. At 75% of the cooking time the oven will beep to let you know to check food. Check food using a meat thermometer.
If food is done, take food out of oven and press CANCEL pad to turn oven off.
If food is not done, continue roasting.
Once the set time has elapsed the oven will automatically go into Keep Warm mode for 1 hour and then shut off. If food is taken from the oven before the hour has elapsed, press the CANCEL pad.

Convect Pastry

(on some models)

Convect Pastry is designed to bake pastry items such as frozen pies, turnovers, cream puffs and puff pastry. Use 1, 2 or 3 racks while using this feature.

1. Press CONVECT.
2. Use the right Quickset pad to scroll to CNVT PASTRY.
3. Select CNVT PASTRY using the left Quickset pad.
4. Select the oven temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads.

The temperature can be set between 195°F and 550°F (91°C and 288°C) in 5° increments.

5. Press ENTER pad to set.
After 3 seconds, the oven will begin to preheat. “CNVT PASTRY” and “PREHEAT” will appear in the display along with “100°” or the actual oven temperature, whichever is higher. AUTO will display if the Auto Convect conversion feature is turned on.

The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.

When the oven is preheated, the oven will beep, “PREHEAT” will turn off and “CNVT PASTRY” will be displayed.

6. Press CANCEL when finished cooking.

Rapid Preheat

(on some models)

Use Rapid Preheat to decrease preheating time when using Bake or Convect Bake. Use for all foods when baking on 1 rack.

For best results, use rack position 2 or 3 when using the Rapid Preheat option.

For optimum baking and browning results, Rapid Preheat is not recommended when baking on multiple racks.

To Activate:

After Bake or Convect Bake has been programmed and activated, press RAPID PREHEAT.

“1 RACK ONLY” will display, after 10 seconds the display will show “RAPID” and “PREHEAT.”

Preheat time is 5 minutes.

To Return to Standard Preheat:

Press RAPID PREHEAT. This will provide standard preheat. “PREHEAT” and the selected function will be displayed.

More Options

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Cook & Hold

1. Press MORE OPTIONS.

2. Select COOK/HOLD using the left Quickset pad.
3. Select the cook time using the Quickset pads.
OR
Enter the desired cook time using the number pads.
4. Press ENTER pad to set.
5. Select BAKE or CONVECT using the Quickset pads.
When CONVECT is pressed, scroll to CNVT BAKE, CNVT ROAST or CNVT PASTRY then select the desired function using the Quickset pad.
6. Select the temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads.

IMPORTANT: If the recipe recommends preheating the oven, add 15 minutes to the cook time.

Delay

To Set Delay Bake:

1. Press MORE OPTIONS.
2. Use the right Quickset pad to scroll to DELAY.
3. Select DELAY using the left Quickset pad.
4. Select Delay time using Quickset pads or the number pads.
5. Select BAKE.
6. Select from the displayed temperatures or use the number pads to enter the temperature.
7. Select the time to cook from the displayed times or use the number pads to enter the cooking time.
8. The display will show “DELAY TIME,” the selected function, the preset temperature and the delay time countdown.

When the delay time has expired, the cook time will be displayed and the oven will begin to preheat.

To Set Delay Convect: (on some models)

1. Press MORE OPTIONS.
2. Use the right Quickset pad to scroll to DELAY.
3. Select DELAY using the left Quickset pad.
4. Select Delay time using Quickset pads or the number pads.
5. Use the right Quickset pad to scroll to CONVECT.
6. Select CONVECT using the left Quickset pad.
7. Select CNVT BAKE, CNVT ROAST or CNVT PASTRY.
8. Select from the displayed temperatures or use the number pads to enter the temperature.
9. Select the time to cook from the displayed times or use the number pads to enter the cooking time.

The display will show “CONVECT DELAY,” the selected function, the preset temperature and the delay time countdown.

When the delay time has expired, the cook time will be displayed and the oven will begin to preheat.

Proofing (on some models)

The Proofing feature can be used to raise yeast-based bread products prior to baking. There are two proofing methods available – Rapid and Standard.

Standard proofing in the oven avoids damage to dough from room temperature changes or drafts that commonly affect proofing done on the countertop.

Rapid proofing provides faster proofing results than countertop or Standard proofing, without harming the yeast.

To Proof:

1. Press MORE OPTIONS.
2. Use the right Quickset pad to scroll to PROOFING.
3. Select PROOFING using the left Quickset pad.
4. Select RAPID or STANDARD using the Quickset pads.
5. Press CANCEL when finished proofing.

NOTES:

- For any dough that requires one rise, either Standard or Rapid Proofing can be used.
- When using frozen bread dough, choose RAPID PROOFING. There is no need to thaw dough before proofing.
- For dough requiring 2 rises, Standard Proofing must be used for the first rising period. Either Standard or Rapid Proofing can be used for the second rise.
- If oven temperature is too high for proofing, "OVEN COOLING" will appear in the display.

Keep Warm

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during Keep Warm.

The Keep Warm feature allows hot cooked foods to stay at serving temperature. It can also be used at the end of a timed cook.

Follow manufacturer's recommendations when warming empty serving bowls and plates.

To Use:

1. Press MORE OPTIONS.
2. Use the right Quickset pad to scroll to KEEP WARM.
3. Select KEEP WARM using the left Quickset pad.
4. Select one of the displayed temperatures or enter desired temperature using the number pads. Temperatures can be selected between 145°F and 190°F (63°C and 88°C).
"KEEP WARM" and the temperature will be displayed.
"PREHEAT" will be displayed until the programmed temperature is reached.

When oven has preheated, a beep sounds and "KEEP WARM" and the temperature will be displayed.

5. Press CANCEL when finished.

To Warm Dinner Rolls:

1. Cover rolls loosely with foil and place in oven.
2. Press MORE OPTIONS.
3. Use the right Quickset pad to scroll to KEEP WARM.
4. Select KEEP WARM using the left Quickset pad.
5. Select 170° (77° in Celsius) temperature. Warm for 12 to 15 minutes.

To Warm Plates:

NOTES:

Use only oven-safe plates. Check with the manufacturer.

To avoid crazing or breakage, do not set warm dishes on a cold surface.

1. Place 2 stacks of up to 4 plates each in the oven.
2. Press MORE OPTIONS.
3. Use the right Quickset pad to scroll to KEEP WARM.
4. Select KEEP WARM using the left Quickset pad.
5. Select 170° (77° in Celsius) temperature. Warm for 5 minutes. Press CANCEL to turn off the oven and leave plates in the oven for 15 minutes more.

Meat Probe (on convection models)

⚠ WARNING



Burn Hazard

Use an oven mitt to remove temperature probe.

Do not touch broil element.

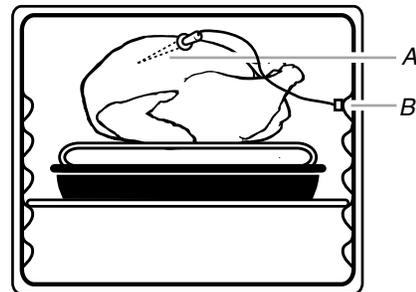
Failure to follow these instructions can result in burns.

The meat probe accurately measures the internal temperature of meat, poultry and casseroles with liquid and should be used in determining the doneness of meat and poultry. It should not be used during full and center broiling, convection broiling, dehydrating or proofing bread.

Always unplug and remove the meat probe from the oven when removing food.

To Use:

Before using, insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone at an angle as shown in following diagram. Place food in oven. Using the handle of the probe, connect the meat probe to the jack. Keep probe as far away from heat source as possible. Close oven door.



A. Meat probe

B. Meat probe jack

1. Press MORE OPTIONS.
2. Use the right Quickset pad to scroll to MEAT PROBE.
3. Select MEAT PROBE using the left Quickset pad.
4. Set the desired internal food temperature by selecting one of the displayed temperatures or use the number pads to enter the temperature. The probe temperature can be set between 100°F and 185°F (38°C and 85°C).
If the meat probe is not inserted, INSERT PROBE will be displayed.
5. Select BAKE or CONVECT.
6. If CONVECT was selected, select CNVT BAKE, CNVT ROAST or CNVT PASTRY.
7. Set the oven temperature by selecting one of the displayed temperatures or use the number pads to enter the temperature.

The display will briefly show the selected temperatures for the oven and probe.

After 10 seconds, the display will show the actual oven temperature and actual probe temperature

IMPORTANT: If the probe is removed from the oven receptacle at any time during the cooking process, the control will prompt INSERT PROBE. If the probe is not reinserted within 30 seconds, the program will be canceled and the oven will turn off.

8. When the selected internal temperature of the food has been reached, the oven will shut off and "PROBE END" appears on the display.

NOTE: To avoid overcooking the food, remove it from the oven as soon as the oven shuts off.

9. Using the handle of the probe, remove the probe from the jack. The probe will be hot. Hold probe with an oven mitt or potholder when removing from the oven.

To Change Probe Temperature, Oven Setting:

Press CANCEL, then repeat previous steps.

After cooking, unplug the probe and remove food from oven.

See "General Cleaning" section to clean probe.

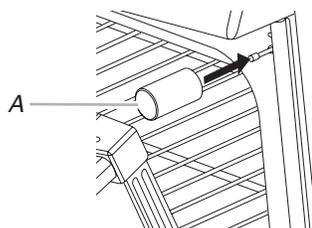
Drying (on some models)

For best results, use a drying rack. A drying rack allows air to circulate evenly around the food. If you would like to purchase a drying rack, one may be ordered. See "Assistance or Service" section to order. Ask for Part Number DRYINGRACK.

The convection fan will operate during the drying procedure.

To Set Drying:

1. Open the oven door slightly. The oven door needs to be opened slightly to allow moisture to escape from the oven during the drying process.
2. Place the magnetic door spacer Part Number 8010P146-60 over the plunger switch. The spacer provides a gap between the oven frame and the oven door to allow moisture to escape.



A. Magnetic door spacer

3. Gently close the door until the spacer magnet makes contact with the oven door. The magnet will hold the spacer in the proper position during the drying process and allows the door to be opened at any time during drying without losing proper positioning.

IMPORTANT: If the spacer is not placed correctly, the convection fan will not operate.

4. Press CONVECT.
5. Use the right Quickset pad to scroll to DRYING.
6. Select DRYING using the left Quickset pad.
7. Use the Quickset pads to select a displayed temperature or enter a temperature with the number pads. Temperatures can be set between 100°F and 200°F (38°C and 93°C).
8. "DRYING" and the temperature will be displayed. "PREHEAT" will be displayed until the programmed temperature is reached.
9. Press CANCEL when finished drying.

Follow the Drying Guide chart for drying times.

Check foods at minimum times given. Cool foods to room temperature before testing for doneness.

DRYING GUIDE CHART

- The length of drying times vary due to 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 3 tbs (44.4 mL) lemon juice to 1 qt (0.95 L) of cool water.
 2. Soak fruit in a solution of 1 tsp (4.9 mL) ascorbic acid or commercial antioxidant to 1 qt (0.95 L) of cold water.
- Most fruits and vegetables dry well and retain their color when dried at 140°F (60°C). Meat and jerky should be dried between 145°F and 150°F (63°C and 65°C). For optimal flavor, dry herbs at 100°F (38°C), however, at this lower temperature expect extended drying times of up to 8 hours.
- 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 acidic 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.
- Refer to other resources at your local library or call your local agricultural department service for additional information

FOOD	VARIETIES BEST FOR DRYING	PREPARATION	APPROX. DRY TIME AT 140°F (60°C) [HOURS]**	TEST FOR DONENESS AT MINIMUM DRY TIME
FRUIT				
Apples*	Firm varieties: Graven Stein, Granny Smith, Jonathan, Winesap, Rome Beauty, Newton	Wash, peel if desired, core and slice into 1/8" (3.0 mm) slices.	4 to 8	Pliable to crisp. Dried apples store best when slightly crisp.
Apricots*	Blenheim/Royal most common. Tilton also good.	Wash, halve, and remove pits.	18 to 24	Soft and pliable
Bananas*	Firm varieties	Peel and cut into 1/4" (6.0 mm) slices.	17 to 24	Pliable to crisp
Cherries	Lambert, Royal Ann, Napoleon, Van or Bing	Wash and remove stems. Halve and remove pits.	18 to 24	Pliable and leathery
Nectarines and Peaches*	Freestone varieties	Halve and remove pits. Peeling is optional but results in better-looking dried fruit.	24 to 36	Pliable and leathery
Pears*	Bartlett	Peel, halve and core.	24 to 36	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" (12.0 mm) slices.	Canned: 14 to 18 Fresh: 12 to 16	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" (1.5 mm to 3.0 mm) of the peel.	1 to 2	Tough to brittle
VEGETABLES				
Tomatoes	Plum, Roma	Halve, remove seeds. Place skin side up on rack. Prick skins.	12 to 18	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 into 1/4" (6.0 mm) slices. Steam blanch for 3 min.	4 to 8	Tough to brittle
Hot Peppers	Ancho, Anaheim	Wash, halve and seed. Prick skin several times.	4 to 6	Pods should appear shriveled, dark red and crisp.
HERBS				
Parsley, Mint, Cilantro, Sage, Oregano		Rinse in cold water. Pat dry with a paper towel. Leave stems on until leaves are dry, then discard.	1 to 3	Brittle and crumbly
Basil		Cut leaves 3" to 4" (7.6 cm to 10.2 cm) from top of plant just as buds appear. Rinse leaves in cold water.	2 to 5	Brittle and crumbly

*Fruits requiring an antioxidant to avoid discoloration.

**12 Hour Off will not occur during drying functions.

Thaw and Serve (on some models)

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Use Thaw and Serve to thaw frozen foods that require thawing, but not cooking, before serving.

IMPORTANT: This feature is not meant for thawing meats or other foods that need to be cooked before serving.

To Set Thaw-Serve:

1. Place food in the oven on rack 2.
2. Press CONVECT.
3. Use the right Quickset pad to scroll to THAW-SERVE.
4. Select THAW-SERVE using the left Quickset pad.
5. Select thaw time using the Quickset pads.
OR
Enter the desired time using the number pads.
6. Press ENTER to set. "THAW-SERVE," "COOK TIME" and the cook time countdown will be displayed.
7. If thawing is complete before time elapses, press the CANCEL pad and remove food from the oven. When the time has elapsed, the oven will turn off and beep.

THAW AND SERVE CHART

FROZEN ITEMS*	THAW-SERVE TIME**	HINTS
Whole Pies and Cakes Pies: Lemon meringue, cream, pecan, chocolate, sweet potato, French silk Cakes: Vanilla, chocolate, coconut, and three-layer cakes, pound cake, Boston cream pie	<ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve 15 minutes for cakes and 30 minutes for pies. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for 10 to 30 minutes. 	Thawing for 30 minutes makes it easier to slice whole pies, cakes and cheesecake. Layer cakes will require only 15 minutes before slicing. Size and texture of food being thawed will affect Thaw-Serve time. Larger or denser desserts may take longer to thaw. Cake slices will thaw quicker than pies. Sweet potato pie slices may require 20 to 30 minutes.
Individual Servings: Slices of pie, slices of cake, other individual desserts, eclairs, cream puffs	<ol style="list-style-type: none"> 1. Remove frozen food from container. 2. Place on plate. 3. Place plate on rack in middle of oven. 4. Thaw-Serve for 10 to 30 minutes. 	
Cheesecake	<ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve for 30 minutes. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for up to 15 minutes if desired. 	

*Only "Thaw and Serve" or "Ready to Serve" frozen foods can be used with this feature. Do not attempt to thaw frozen meats, poultry or seafood.

**It is not necessary to preheat the oven.

Favorites

! WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Favorites stores the oven mode, cook time and temperature for up to 10 of your favorite recipes. Five preprogrammed recipes are included for use with convection ovens.

To Select a Recipe from the Preset Recipe List:

1. Press FAVORITES.
2. Select RECIPE LIST using the left Quickset pad.
3. Use the right Quickset pad to scroll to the desired recipe.
4. Select desired recipe using the left Quickset pad.
5. Once the recipe is selected, oven will begin preheating to the set program.
You may press MORE OPTIONS to add COOK/HOLD or DELAY.
6. Press CANCEL when finished cooking.

To Save the Last Recipe Completed:

(Bake, Convection Bake, Convection Roast, Convection Pastry, Convection Broil, Drying, Keep Warm, Proofing - not all cooking modes are available on all models)

1. Press FAVORITES.
2. Use the right Quickset pad to scroll to SAVE LAST.
3. Select SAVE LAST using the left Quickset pad.
4. Enter the name using the keypads.
After each desired letter wait 3 seconds until an underline appears in the next space before entering the next letter.
For example, to save lasagna, press the "JKL" pad 3 times for "L," press the "ABC" pad once for "A," press the "STU" pad once for "S." Continue until you've finished the word. Up to 14 letters including spaces can be used.
5. Press ENTER to save name.
When the recipe name has been entered, the last settings will be displayed for a few seconds. "RECIPE LIST" will then be displayed.
6. Press FAVORITES to exit the Favorites menu.

To Create a New Favorite Recipe:

1. Press FAVORITES.
2. Use the right Quickset pad to scroll to CREATE NEW.
3. Select CREATE NEW using the left Quickset pad.
4. Enter the name using the keypads.

After each desired letter wait 3 seconds until an underline appears in the next space before entering the next letter.

For example, to save lasagna, press the "JKL" pad 3 times for "L," press the "ABC" pad once for "A," press the "STU" pad once for "S." Continue until you've finished the word. Up to 14 letters including spaces can be used.

5. Press ENTER to save name. SELECT MODE appears.
6. Use the right Quickset pad to scroll to the desired cooking mode, such as Bake, Convection Bake, Convection Roast, etc. (not all cooking modes are available on all models).
7. Select cooking mode using the left Quickset pad.
8. Select the oven temperature using the Quickset pads.
OR
Enter the desired temperature using the number pads.
9. Add Cook/Hold by selecting YES or omit Cook/Hold by selecting NO.
If you selected YES, enter cook time using the Quickset pads or the number pads.
10. Add Delay by selecting YES or omit Delay by selecting NO.
If you selected YES, enter the delay time by using the Quickset pads or the number pads.
11. The control will display programmed settings then return to the Favorites menu.
12. Press FAVORITES to exit the Favorites menu.

To Edit a Saved Recipe:

1. Press FAVORITES.
2. Use the right Quickset pad to scroll to EDIT RECIPE.
3. Select EDIT RECIPE using the left Quickset pad.
4. Use the right Quickset pad to scroll to the desired recipe to edit.
5. Select desired recipe to edit using the left Quickset pad.
6. Press ENTER and follow menu to revise recipe settings as desired.
7. The display will return to the Favorites menu. "RECIPE LIST" will be displayed.
8. Press FAVORITES to exit Favorites menu.

To Delete a Favorite Recipe:

1. Press FAVORITES.
 2. Use the right Quickset pad to scroll to DELETE RECIPE.
 3. Select DELETE RECIPE using the left Quickset pad.
 4. Use the right Quickset pad to scroll to the desired recipe to delete.
 5. Select desired recipe to delete using the right Quickset pad.
 6. The oven control will ask again to make sure you want to delete that recipe. Select YES or NO.
 7. Press FAVORITES to exit Favorites menu.
- To exit Favorites at any time, press FAVORITES.

RANGE CARE

Self-Cleaning Cycle (on some models)

WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

Prepare Cooktop:

- Remove plastic items from the cooktop because they may melt.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

To Self-Clean:

Before self-cleaning, make sure the door is closed completely. If the oven door is left open, “CLOSE DOOR” will appear in the display until the door is closed.

1. Press CLEAN.
2. “REMOVE RACKS” will be displayed. Remove the racks.
3. Select CONTINUE using the Quickset pad. The Quickset pads are located on either side of the control panel display.
4. Set LIGHT soil level by entering “200” using the number pads for 2 hours of cleaning time.

OR

Select MEDIUM for a moderately soiled oven and 3 hours of cleaning time.

OR

Select HEAVY for a heavily soiled oven and 4 hours of cleaning time.

“CLEAN,” “TIME,” “LOCKED” and the cleaning time countdown will be displayed while the oven is cleaning.

“OVEN COOLING” will appear in the display when the cleaning time has been completed and the oven is still locked.

The door lock will disengage approximately 1 hour after the cleaning time is completed. OVEN COOLING will go off in the display when the oven door has unlocked.

To Delay Start Self-Clean:

1. Press CLEAN.
2. “REMOVE RACKS” will be displayed. Remove the racks.
3. Select CONTINUE using the Quickset pad.
4. Set LIGHT soil level by entering “200” using the number pads for 2 hours of cleaning time.

OR

Select MEDIUM for a moderately soiled oven and 3 hours of cleaning time.

OR

Select HEAVY for a heavily soiled oven and 4 hours of cleaning time.

The door will lock. “CLEAN,” “TIME,” “LOCKED” and the cleaning time countdown will be displayed.

5. After door locks, press MORE OPTIONS.
6. Select DELAY using the Quickset pad.
7. Select the number of hours you want to delay the start of the self-clean cycle.

The delay time and cleaning time will be displayed.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:
Gently clean around the model and serial number plate because scrubbing may remove numbers.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):
See “Assistance or Service” section to order.

STAINLESS STEEL (on some models)

To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner and Polish Part Number 31462 (not included):
See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.

CERAMIC GLASS

To avoid damage to ceramic glass, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia.

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Cooktop Cleaner is recommended regularly to help avoid scratches, pitting and abrasions and to condition the cooktop, and can be ordered as an accessory. See “Assistance or Service” to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See “Assistance or Service” to order. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Cleaning Method:

Light to moderate soil

- Paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Scrape sugary spills while the cooktop is still warm. You may want to wear oven mitts while doing so.
- Cooktop Polishing Creme and clean damp paper towel:

Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Heavy soil, dark streaks, specks and discoloration

- Cooktop Polishing Creme or nonabrasive cleanser:
Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

Burned-on soil

- Cooktop Polishing Creme and Cooktop Scraper:
Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

Metal marks from aluminum and copper

- Cooktop Polishing Creme:
Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear but after many cleanings become less noticeable.

Tiny scratches and abrasions

- Cooktop Polishing Creme:
Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

Do not remove seals under knobs.

Cleaning Method:

- Warm, soapy water:
Pull knobs straight away from control panel to remove.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):

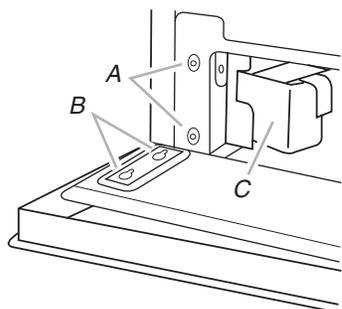
OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and a soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):
See “Assistance or Service” section to order.

ACCESS PANEL

The access panel is easily removed. To open panel, grasp sides and pull upward, lifting out. To close panel, align catches with the studs on the range. Press the access panel forward onto the studs and drop downward to engage.



A. Studs
B. Catches
C. Grease cup

Cleaning Method:

- Warm, soapy water.
- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad.
- Do not use excessive amounts of water.

IMPORTANT: To avoid the possibility of unintentionally disconnecting any part of the ventilation system, do not use the area behind the access panel for storage.

GREASE CUP

The grease cup is located on the left side behind the bottom access panel, underneath the range. It collects grease and other liquids created while grilling or using some of the accessories. The grease cup should be checked after each grilling and dumped when grease is present.

Cleaning Method:

- Remove grease cup and dump oil:
Grasp the handle and pull from the bracket holding the container. Dump the grease from the grease cup.
- Warm, soapy water:
The grease cup can be washed in the sink or in the dishwasher.
- Replace grease cup back into bracket and close access door.

GRILL ELEMENT OR GRILL BURNER

Do not immerse in water. Most soil will burn off during use.

Cleaning Method:

- Warm, soapy water:
Wipe down terminal block.
- Do not use abrasive cleaners.
- Dry thoroughly before inserting back into cooktop.

BASIN PAN AND BASIN

The basin pan and basin are located under the grill element and/or cartridge. Clean after each use of the grill.

Cleaning Method:

- Warm, soapy water:
Wipe down terminal block.
- Do not use abrasive cleaners.
- Dry thoroughly before inserting back into cooktop.

GRILL GRATES

Cleaning Method:

- Warm, soapy water:
Wash in the sink or in the dishwasher. Do not immerse in water. If washed in dishwasher you will have to re-season the grates. See "Install Grill" section.
- Plastic mesh puff or pad:
Scrub grates to remove stubborn stains. Use only products safe for use on nonstick surfaces. Do not use metal brushes or abrasive scouring pads intended to clean outdoor charcoal grills to avoid scratching and removing finish.
- Do not clean in self-cleaning oven or use oven cleaners on the grates.

OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Self-Cleaning cycle:
See "Self-Cleaning Cycle" first.

OVEN RACKS

Cleaning Method:

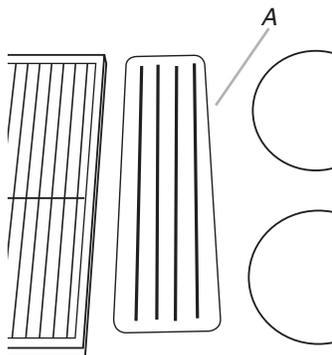
- Self-Cleaning cycle:
See "Self-Cleaning Cycle" first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.
- Steel-wool pad

DOWNDRAFT VENTILATION SYSTEM

Air Grille

Cleaning Method:

- Lift the air grille off the cooktop.



A. Air grille

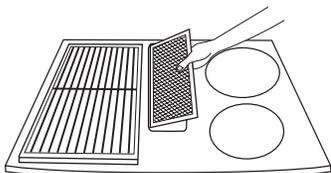
- Wipe clean or wash in sink:
Nonabrasive plastic scrubbing pad and mildly abrasive cleanser
- Dishwasher:
Use mild detergent.

Filter

The filter is a permanent type and should be cleaned when soiled.

Cleaning Method:

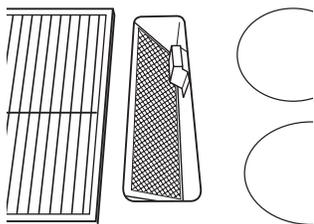
- Turn off the downdraft ventilation system before removing the filter.
- Remove vent grate then lift the filter out of the vent chamber.



- Clean the filter in the sink with warm water and detergent or in the dishwasher.
- Replace the filter.

The filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening. The bottom of the filter should rest against the right side of the vent chamber at the bottom.

If the filter is flat against the fan wall, ventilation effectiveness will be reduced.



Ventilation Chamber

The ventilation chamber, which houses the filter, should be cleaned in the event of spills or when it becomes coated with a film of grease.

Cleaning Method:

- Mild household detergent or cleanser and paper towel, damp cloth or sponge:
Apply detergent or cleanser to paper towel, damp cloth or sponge, not directly to the ventilation chamber.

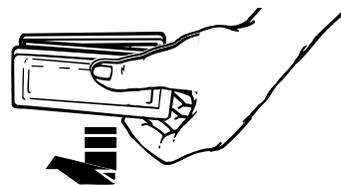
Oven Lights

The oven uses a 120-volt, 20-watt maximum halogen bulb. See the "Assistance or Service" section to order. Ask for Part Number 74004458.

To Replace Oven Light:

Before replacing, make sure the oven is off and cool.

1. Unplug range or disconnect power.
2. Use fingertips to grasp edge of bulb cover. Pull out and remove.



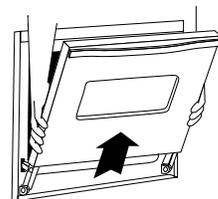
3. Remove bulb from socket by pulling straight out of the ceramic base.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by snapping back into place.
6. Plug in range or reconnect power.

Oven Door

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

To Remove:

1. Open oven door to the first stop position (opened about 4" [10.0 cm]).
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 range.
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.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Cooktop will not operate

- **Is the control knob set correctly?** Push in knob before turning to a setting.

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?** Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

Hot surface indicator light stays on

- **Does the hot surface indicator light stay on after controls have been turned off?** See "Hot Surface Indicator Light" in "Cooktop Controls" section.

Cooktop cooking results not what expected

- **Is the proper cookware being used?** See "Cookware" section.
- **Is the control knob set to the proper heat level?** See "Cooktop Use" section.
- **Is the range level?** Level the range. See the Installation Instructions.

Oven door will not open

- **Has a self-clean cycle been started?** The oven door is locked during a self-clean cycle. See "Self-Cleaning Cycle" section.
- **Is the oven control and oven door lock set?** See "Locking the Oven Control and Oven Door" section.

Oven will not operate

- **Is the electronic oven control set correctly?** See "Electronic Oven Control" section.
- **Has a delay start been set?** See "More Options" section.
- **On some models, is the Control Lock set?** See "Locking the Oven Control and Oven Door" section.
- **On some models, is the Sabbath Mode set?** See "Sabbath Mode" in the "Setup" section.

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?** See "Temp Adjust" in the "Setup" section.

Display shows messages

- **Is the display showing "FAULT DETECTED?"** A fault has been detected. Follow the displayed directions "PRESS ENTER TO TRY AGAIN" or "DISABLE POWER TO CLEAR." If the fault does not clear, reappears, or "FEATURE NOT AVAILABLE" is displayed, call for assistance or service.
- **Is "SAB" flashing?** Oven is in Sabbath Mode. To cancel, press and hold the SETUP pad for 5 seconds.

Self-Cleaning cycle will not operate

- **Is the oven door open?** The display will show "CLOSE DOOR." Close the oven door all the way.
- **Has the function been entered?** See "Self-Cleaning Cycle" section.
- **On some models, has a delay start Self-Clean cycle been set?** See "Self-Cleaning Cycle" section.
- **Has a delay start been set?** See "More Options" section.
- **Is the control in Sabbath Mode?** See "Sabbath Mode" in the "Setup" section.
- **Is the oven temperature above 400°F (205°C)?** Let the oven cool before using the self-clean cycle.

Oven cooking results not what expected

- **Is the range level?** Level the range. See the Installation Instructions.
- **Is the proper temperature set?** Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?** See "Temp Adjust" in the "Setup" section.
- **Was the oven preheated?** See "Bake," "Broil," or "Convect Bake" section.
- **Is the proper bakeware being used?** See "Bakeware" section.
- **Is the oven vent blocked?** See "Oven Vent" section.
- **Are the racks positioned properly?** See "Positioning Racks and Bakeware" section.
- **Is there proper air circulation around bakeware?** See "Positioning Racks and Bakeware" section.
- **Is the batter evenly distributed in the pan?** Check that batter is level in the pan.
- **Is the proper length of time being used?** Adjust cooking time.
- **Has the oven door been opened while cooking?** Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?** Move rack to higher position in the oven.
- **Are pie crust edges browning early?** Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

Broiling results not what expected

- **Is there excessive smoking?** Food may be too close to the broil element or may have excessive fat. Move rack to a lower position.
- **Is the oven door closed?** Close oven door to the broil stop position.
- **Was the broil element preheated?** Allow broil element to preheat for 5 minutes.

Ventilation system not capturing smoke efficiently

- **Is there proper cross ventilation in the room or makeup air?**
See the Installation Instructions.
- **Is the outside wall cup shut or blocked?**
- **Was the range and air filter installed properly?**
See the Installation Instructions.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. These factory specified parts will fit right and work right because they are made with the same precision used to build every new JENN-AIR® appliance.

To locate factory specified parts in your area, call us or your nearest JENN-AIR® designated service center.

If the dealer or service company cannot resolve your problem, write to:

**Jenn-Air Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692**
Web address: www.jennair.com

Or call: **1-800-JENNAIR (1-800-536-6247)**

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:

1. Your name, address and daytime telephone number.
2. Appliance model number and serial number.
3. Name and address of your dealer or servicer.
4. A clear description of the problem you are having.
5. Proof of purchase (sales receipt).

User’s guides, service manuals and parts information are available from Jenn-Air Brand Home Appliances, Customer eXperience Center.

In the U.S.A.

If the problem is not due to one of the items listed in the “Troubleshooting” section...

Call the dealer from whom your appliance was purchased, or call Jenn-Air at **1-800-JENNAIR (1-800-536-6247)** to locate an authorized service company. When calling, please know the purchase date and the complete model and serial number of your appliance. Be sure to retain proof of purchase to verify warranty status.

Accessories List

Canning Unit Kit

(coil element models)
Order Part Number 242905

Cooktop Cleaner

(ceramic glass models)
Order Part Number 31464

Cooktop Protectant

Order Part Number 31463

Cooktop Care Kit

(includes cleaner, protectant, and applicator pads)
Order Part Number 31605

Cooktop Scraper

(ceramic glass models)
Order Part Number WA906B

Stainless Steel Cleaner and Polish

(stainless steel models)
Order Part Number 31462

All-Purpose Appliance Cleaner

Order Part Number 31682

Wok

Order Part Number AO142

Drying Rack

Order Part Number DRYINGRACK

Magnetic Door Spacer

Order Part Number 8010P146-60

Electric Griddle

Order Part Number JEA8200ADX

Grill Cover

Order Part Number A341

Cooktop Cartridges (Conventional Coil)

JEA7000ADB - Black Porcelain
JEA7000ADS - Stainless Steel
JEA7000ADW - White Porcelain

Cooktop Cartridges (Radiant)

JEA8120ADB - Black
JEA8120ADW - White

In Canada

If the problem is not due to one of the items listed in the "Troubleshooting" section...

Call the dealer from whom your appliance was purchased, or call Jenn-Air at **1-800-807-6777** to locate an authorized service company. When calling, please know the purchase date and the complete model and serial number of your appliance. Be sure to retain proof of purchase to verify warranty status.

If the dealer or service company cannot resolve your problem, write to:

**Jenn-Air Brand Home Appliances
Customer eXperience Centre
1901 Minnesota Court
Mississauga, ON L5N 3A7
Web address: www.jennair.ca**

Or call: **1-800-807-6777**.

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

1. Your name, address and daytime telephone number.
2. Appliance model number and serial number.
3. Name and address of your dealer or servicer.
4. A clear description of the problem you are having.
5. Proof of purchase (sales receipt).

User's guides, service manuals and parts information are available from Jenn-Air Brand Home Appliances, Customer eXperience Centre.

JENN-AIR® COOKING APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Jenn-Air brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Jenn-Air") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Jenn-Air designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON CERTAIN COMPONENT PARTS

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Jenn-Air will pay for factory specified parts for the following components (if applicable to the product) if defective in materials or workmanship:

- Electric element
 - Touch Pad and microprocessor
 - Glass ceramic cooktop: if due to thermal breakage
 - Electronic controls
 - Magnetron tube
 - Sealed gas burners
-

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Jenn-Air.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Jenn-Air within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Jenn-Air servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. JENN-AIR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Jenn-Air dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Jenn-Air. In the U.S.A., call **1-800-688-1100**. In Canada, call **1-800-807-6777**.

9/07

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____