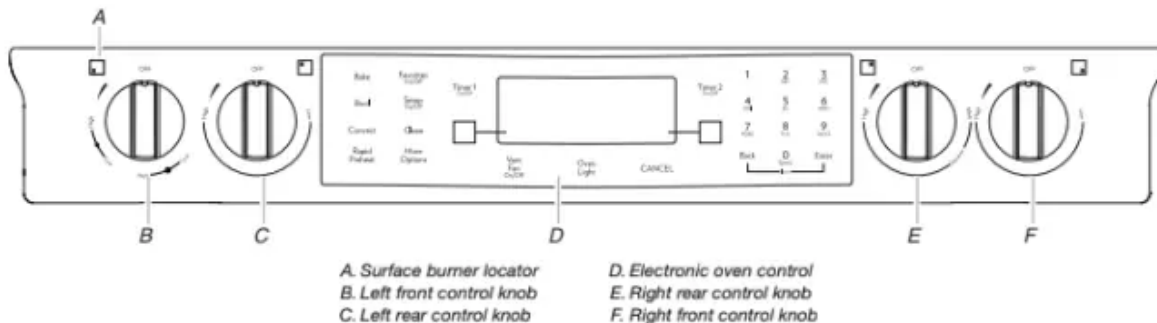
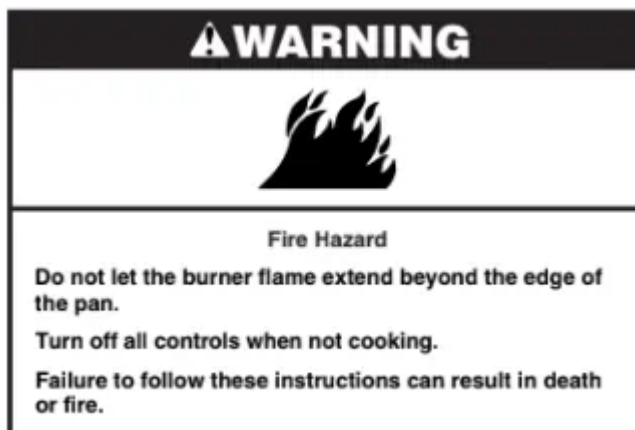


## COOKTOP USE



### Cooktop Controls



**IMPORTANT:** Your range is factory-set for use with Natural gas. If you wish to use LP gas, an LP Gas Conversion Kit is included with your new range. See the “Gas Conversions” section of the Installation Instructions for details on making this conversion.

Electric igniters automatically light the surface burners when control knobs are turned on.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner while using empty cookware or without any cookware on the grate.

**NOTE:** Visually check that the burner has lit. If the burner does not ignite, listen for a clicking sound. If you do not hear the igniter click, turn the burner off. Check for a tripped circuit breaker or blown household fuse.

Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.

#### To Set:

1. Push in and turn knob counterclockwise to light the burner. All four surface burners will click. Only the burner that has been turned on will produce a flame. **IMPORTANT:** Each

surface burner is equipped to provide automatic reignition if the flame should somehow get blown out.

2. Turn knob anywhere between HIGH and LOW. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
<b>HI</b>	<ul style="list-style-type: none"><li>■ Start food cooking.</li><li>■ Bring liquid to a boil.</li></ul>
<b>Medium between High and Low</b>	<ul style="list-style-type: none"><li>■ Hold a rapid boil.</li><li>■ Quickly brown or sear food.</li><li>■ Fry or sauté foods.</li><li>■ Cook soups, sauces and gravies.</li><li>■ Stew or steam foods.</li></ul>
<b>LO</b>	<ul style="list-style-type: none"><li>■ Keep food warm.</li><li>■ Simmer.</li></ul>

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

### **Cooktop Burners**

#### **High Performance Burner**

There is 1 high speed burner on the cooktop, located in the right front position. This burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

#### **Simmer Burners**

Simmer burners are located in the left or right rear positions. The simmer burner offers a lower Btu/h flame for delicate sauces or melting chocolate.

#### **Dual Ring Burner**

There is 1 dual ring burner on the cooktop, located in the left front position. To operate, push in on the control knob and turn counterclockwise to light the burner. Continue turning until the desired setting is reached. The lighting sequence is: inner burner on High, then inner burner on Low, then both rings on High, then both rings on Low.

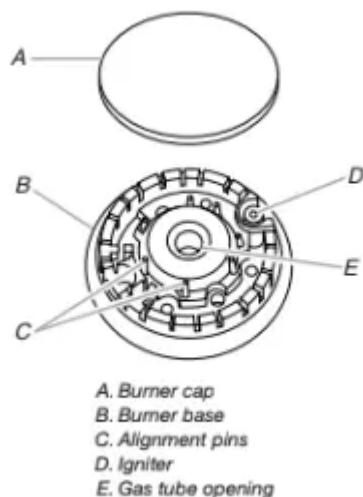
### **Power Failure**

#### **Surface Burners**

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to ignite. After burner lights, turn knob to desired setting.



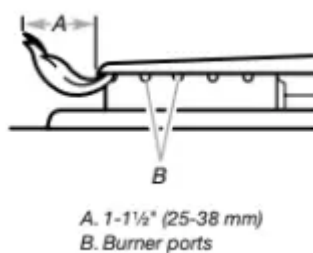
## Sealed Surface Burners



**IMPORTANT:** Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

**Burner cap:** Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

**Gas tube opening:** Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening. Keep spillovers out of the gas tube by always using a burner cap.



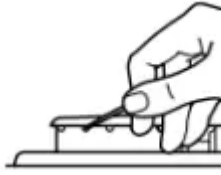
**Burner ports:** Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

### To Clean:

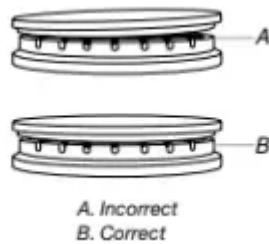
**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to "General Cleaning" section.
2. Clean the gas tube opening with a damp cloth.

3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

## 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 downdraft ventilation system with the filter properly installed.

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

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 burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.

- 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.

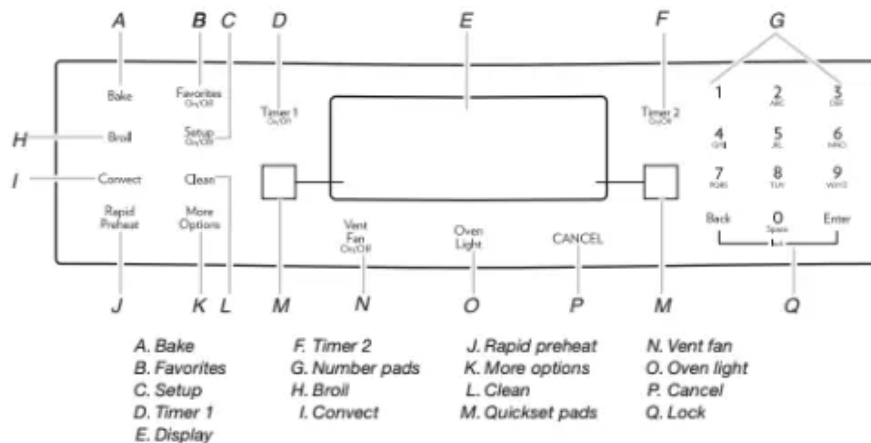
Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

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

# ELECTRONIC OVEN CONTROL



## 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 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 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. 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 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 TIMERS TONES.
5. Select TIMERS 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 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 Convection Conversion (on some models)**

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

#### **NOTES:**

- When using Convection Bake and Convection Pastry with the Auto Convection Conversion option turned off, reduce the set temperature by 25°F.
- If Convection Roasting with the Auto Convection 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 Convection conversion:**

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

4. Select OFF using the Quickset pad.
5. Press SETUP to exit the Setup menu.

**To reactivate Auto Convection 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**

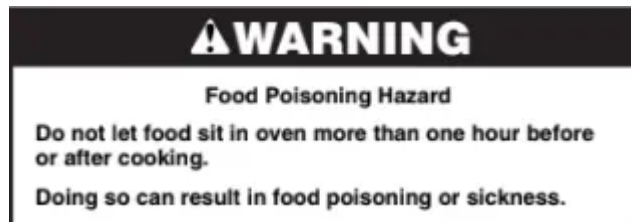
The oven is set to shut off after 12 hours if you unintentionally leave it on. The Sabbath Mode overrides the 12-hour shutoff and can either be set to come on automatically or can be set manually as desired.

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:**



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 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 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.

### **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: **OR 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: **OR 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.

### **Power Failure**

#### **Oven Burners**

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

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

### **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.

- On those models with bottom vents, do not block or cover the oven bottom vents.
- 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 1/2" (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.

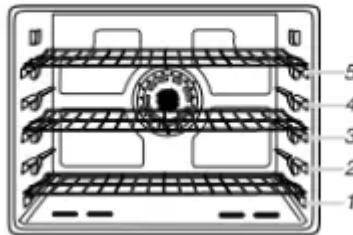
### To Remove Oven Racks:

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 racks: Use rack positions 2 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

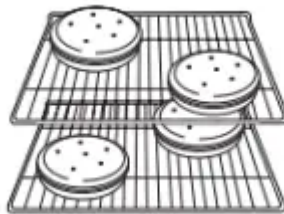
### Multiple Rack Convection Cooking

Three racks (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 4. Place the cakes on the rack as shown.



### BAKEWARE

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

## 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.

### 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 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°” 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 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 Premium Broil Pan and Roasting Rack, one may be ordered. See “Assistance or “Service” section to order. Ask for Part Number W10123240.
- 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 Broil:

Before broiling, position rack according to the Broiling Chart.

1. Press BROIL.
2. " HIGH" and "LOW" will be displayed. Use the Quickset pads to select HIGH (550°F/ 290°C) for normal broiling or LOW (450°F/230°C) for low-temperature broiling. 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.

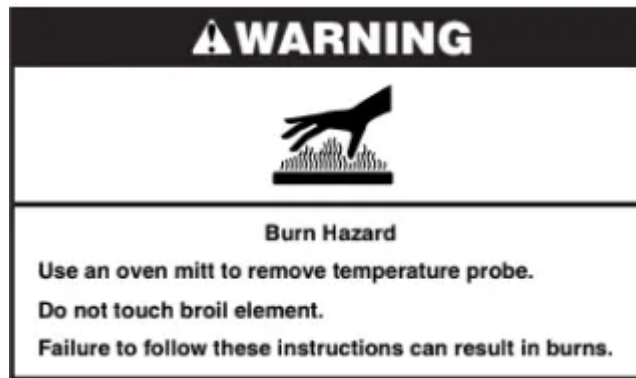
FOOD	RACK POSITION	TOTAL TIME MIN.
<b>Steak</b>		
1" (2.5 cm) thick medium well-done	4	18-20
	4	18-22
<b>Ground meat patties</b>		
½" (1.3 cm) thick well-done	4	10-12
<b>Pork chops</b>		
1" (2.5 cm) thick Bone-in	4	25-28
Boneless	4	20-28
<b>Ham slice, precooked</b>		
1" (2.5 cm) thick warm	4	12-16
<b>Chicken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



- 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 burners and the bake burner all heat the oven cavity. After preheat, the convection burner 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 burner and fan will turn off immediately. They will come back on once the door is closed.

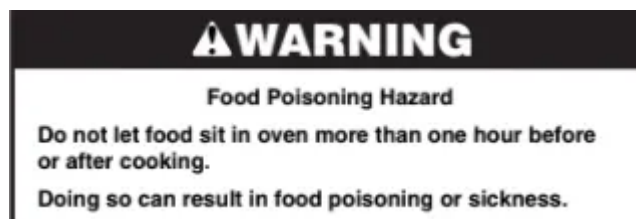
- Reduce recipe temperature 25°F (14°C). The cook time may need to be reduced also.

### To Convection 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 77°C) in 5° increments when Auto Convection is on. If Auto Convection 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 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 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 Convection conversion feature is turned on.
5. Place food in the oven.
6. Press CANCEL when finished cooking.

### Convection Roast (on some models)



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

### To Convection 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. Enter the desired cook time using the number pads. **NOTE:** If Auto Convection 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.

### Convection Pastry( on some models)

Convection 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 (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 Convection conversion feature is turned on. The temperature in the display will increase in 1° increments until

the oven reaches the preset temperature. Allow about 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 Convection 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 Convection Bake has been programmed and activated, press RAPID PREHEAT.

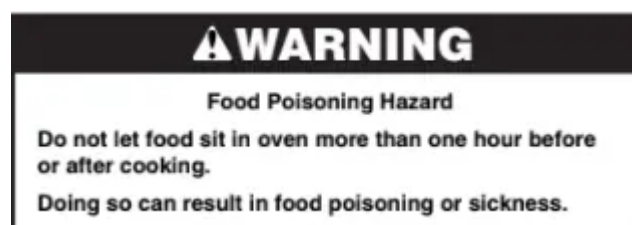
"1 RACK ONLY" will display, after 10 seconds the display will show "RAPID" and "PREHEAT."

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



### 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 left 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 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 Convection (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. Use the right Quickset pad to scroll to CNVT BAKE, CNVT ROAST or CNVT PASTRY.
8. Select the desired function using the left Quickset pad.
9. Select from the displayed temperatures or use the number pads to enter the temperature.
10. Select the time to cook from the displayed times or use the number pads to enter the cooking time. 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.

### **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™ Feature**

**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 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)**



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.

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 pot holder when removing from the oven.

#### **To Change Probe Temperature, Oven Setting:**

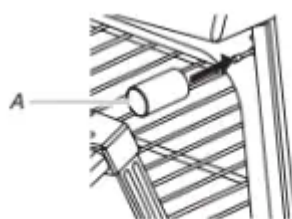
Press CANCEL, then repeat previous steps. After cooking, unplug the probe and remove food from oven. See “General Cleaning” section to clean probe.

#### **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:**



A. Magnetic door spacer

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.
  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.

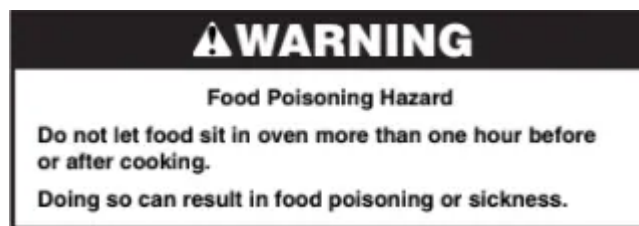
### DRYING GUIDE CHART

- 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 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 145F 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

### Thaw and Serve (on some models)



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.

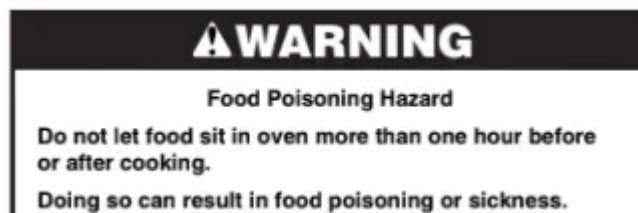
#### THAW AND SERVE CHART

FROZEN ITEMS*	THAW-SERVE TIME**	HINTS
<b>Whole Pies and Cakes</b> <b>Pies:</b> Lemon meringue, cream, pecan, chocolate, sweet potato, French silk <b>Cakes:</b> Vanilla, chocolate, coconut, and three-layer cakes, pound cake, Boston cream pie	<ol style="list-style-type: none"> <li>1. Remove frozen food from outer carton and wrapping.</li> <li>2. Place frozen food on rack in middle of oven.</li> <li>3. Thaw-Serve 15 minutes for cakes and 30 minutes for pies.</li> <li>4. Remove from oven.</li> <li>5. Slice into individual-size servings and place on plates.</li> <li>6. Return plates to oven.</li> <li>7. Thaw-Serve for 10 to 30 minutes.</li> </ol>	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.
<b>Individual Servings:</b> Slices of pie, slices of cake, other individual desserts, eclairs, cream puffs	<ol style="list-style-type: none"> <li>1. Remove frozen food from container.</li> <li>2. Place on plate.</li> <li>3. Place plate on rack in middle of oven.</li> <li>4. Thaw-Serve for 10 to 30 minutes.</li> </ol>	
<b>Cheesecake</b>	<ol style="list-style-type: none"> <li>1. Remove frozen food from outer carton and wrapping.</li> <li>2. Place frozen food on rack in middle of oven.</li> <li>3. Thaw-Serve for 30 minutes.</li> <li>4. Remove from oven.</li> <li>5. Slice into individual-size servings and place on plates.</li> <li>6. Return plates to oven.</li> <li>7. Thaw-Serve for up to 15 minutes if desired.</li> </ol>	

\*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



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)



**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 1 1/2" (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.

**NOTE:** Oven temperature must be below 400°F (205°C) to program a clean cycle.

#### **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.

Suggested clean times are 2 hours for light soil and between hours and 4 hours for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. Do not wipe down any of the inside surfaces until the oven has completely cooled down. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled. The oven light will not work during the Self-Cleaning cycle.

When "LOCKED" shows in the display, the door cannot be opened. To avoid damage to the door, do not force the door open when "LOCKED" is displayed.

#### **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. **OR** 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.

**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):

See “Assistance or Service” section to order.

## **PORCELAIN-COATED GRATES AND CAPS**

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool.

These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

To avoid damage to the grates and caps, do not clean in the Self- Cleaning cycle.

### **Cleaning Method:**

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:

Clean as soon as cooktop, grates and caps are cool.

- Dishwasher (grates only, not caps):

Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher.

- Gas Grate and Drip Pan Cleaner Part Number 31617:

See “Assistance or Service” section to order.

## **SURFACE BURNERS**

See “Sealed Surface Burners” section.

## **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.

## **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.

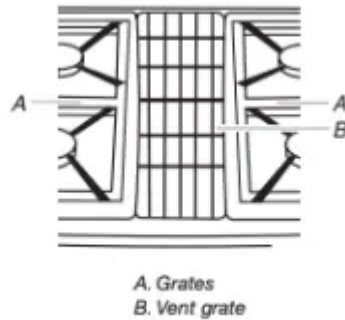
- Steel-wool pad

### **DOWNDRAFT VENTILATION SYSTEM**

#### **Vent Grate**

#### **Cleaning Method:**

- Lift left and right grates off of cooktop.
- Lift the vent grate off the cooktop.



- Wipe clean or wash in sink:

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser

- Dishwasher:

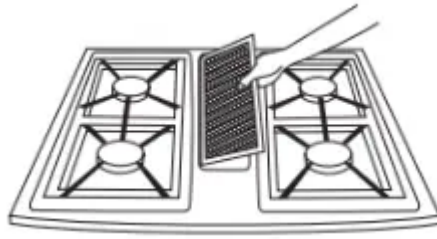
Use mild detergent.

#### **Filter**

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

#### **Cleaning Method:**

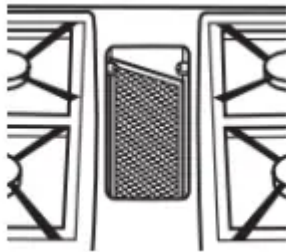
- Turn off the downdraft ventilation system before removing the filter.
- Remove vent grate then lift the filter out of the vent chamber.



- 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

#### **To Replace Oven Light:**

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



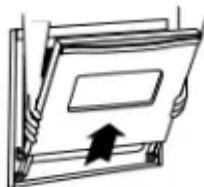
1. Unplug range or disconnect power.
2. Use fingertips to grasp edge of bulb cover. Pull out and remove.
3. Remove bulb from socket by pulling straight out of the ceramic base.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage or decreasing the life of the new bulb, 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 90°).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



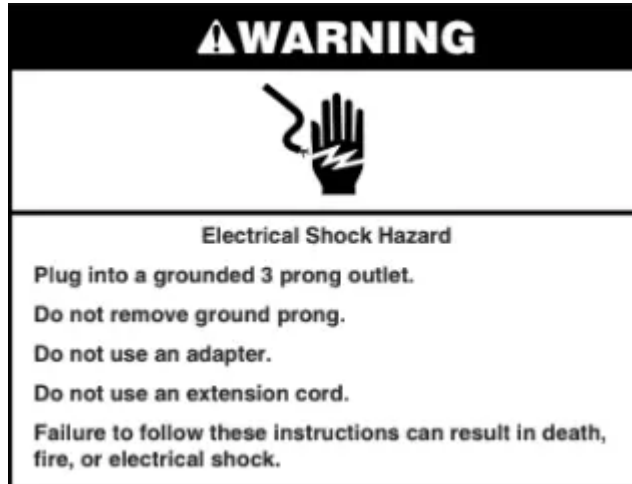
### To Replace:

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



- **Is the power supply cord unplugged?**

Plug into a grounded 3 prong outlet.

- **Household fuse blown or circuit breaker tripped?**

Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

- **Is the main or regulator gas shutoff valve in the off position?**

See Installation Instructions.

- **Is the range properly connected to the gas supply?**

Contact a trained repair specialist or see Installation Instructions.

### Surface burners will not operate

- **Is this the first time the surface burners have been used?**

Turn on any one of the surface burner knobs to release air from the gas lines.

- **Is the control knob set correctly?**

Push in knob before turning to a setting.

- **Are the burner ports clogged?**

See "Sealed Surface Burners" section.

### Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**

See “Sealed Surface Burners” section.

- **Are the burner caps positioned properly?**

See “Sealed Surface Burners” section.

- **Is propane gas being used?**

The range may have been converted improperly. Contact a service technician or see “Assistance or Service” section.

### **Surface burner makes popping noises**

- **Is the burner wet?**

Let it dry.

### **Gas range noises during Bake and Broil operations**

Noises that may be heard during the Bake and Broil operations: Whooshing, Poof, Clicking, Snaps, Pop.

These sounds are normal operational noises that can be heard each time the Bake or Broil burners ignite during the cycle.

- A pop can be heard when the gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass.
- The igniters will click several times until the flame is detected.
- These are short clicking sounds like tapping a nail onto a piece of glass.
- A whooshing or poof sound is heard when the Bake or Broil burner ignites.
- On some models, a clicking sound can be heard when the convection fan relay cycles on and off.

### **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 1/2" (1.3 cm) outside the cooking area.

### **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 Controls” section.

- **Is the range level?**

Level the range. See the Installation Instructions.

### **Oven will not operate**

- **Is this the first time the oven has been used?**

Turn on any one of the surface burner knobs to release air from the gas lines.

- **Is the electronic oven control set correctly?**

See “Electronic Oven Control” section.

- **On some models, is the Control Lock set?**

See “Locking the Oven Control and Oven Door” section.

### **Oven burner flames are yellow or noisy**

- **Is propane gas being used?**

The range may have been converted improperly. Contact a service technician or see “Assistance or Service” section.

### **Cooling fan runs during baking, broiling or cleaning**

- It is normal for the fan to automatically run while the oven is in use and for some time after to cool the electronic control.

### **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 a flashing time?**

There has been a power failure. Clear the display. See “Oven Display” section. On some models, reset the clock, if needed. See “Clock” section.

- **Is the display showing a letter followed by a number?**

Depending on your model, press CANCEL to clear the display. See “Oven Display” section. If it reappears, call for service. See “Assistance or Service” section.

- **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?**
- **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.
- **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.

#### **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.

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

Jenn-Air Brand Home Appliances  
Customer eXperience Center

Benson Road  
Benton Harbor, MI 49022-2692

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.

## Accessories

### **Stainless Steel Cleaner and Polish** (stainless steel models)

Order Part Number 31462

### **All-Purpose Appliance Cleaner**

Order Part Number 31682

### **Gas Grate and Drip Pan Cleaner**

Order Part Number 31617

### **Wok**

Order Part Number AO142

### **Drying Rack**

Order Part Number DRYINGRACK

### **Magnetic Door Spacer**

Order Part Number 8010P146-60

### **Premium Broil Pan and Roasting Rack**

## 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  
Century Ave.  
Mississauga, ON L5N 0B7

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 1-800-536-6247. In Canada, call **1-800-807-6777**.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.