

JENN-AIR PRO-STYLE

DUAL FUEL RANGE

USE & CARE

GUIDE

MODELS

PRD3030

PRD3630



A MESSAGE TO OUR CUSTOMERS

For your convenience, product questions can be answered by Jenn-Air Customer Assistance

1-800-JENNAIR (1-800-536-6247)

1-800-688-2080 (U.S. TTY for hearing or speech impaired)

Mon. - Fri., 8 am - 8 pm Eastern Time

Internet: www.jennair.com

Maytag Services sm

Attn: CAIR[®] Center

P.O. Box 2370

Cleveland, TN 37320-2370

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

To reduce the risk of injury to persons in the event of a rangetop grease fire, observe the following: Smother flames with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. Be careful to prevent burns. If the flames do not go out immediately evacuate and call the fire department. Never use your cell or land line phone when you have a fire in your home. Go to a neighbor's home and call. Never pick up a flaming pan - You may be burned. DO NOT USE WATER, including wet dishcloths or towels - a violent steam explosion will result. Use an extinguisher ONLY if:

- 1) You know you have a Class ABC extinguisher, and you already know how to operate it.*
- 2) The fire is small and contained in the area where it started.*
- 3) The fire department is being called.*
- 4) You can fight the fire with your back to an exit.*

FOR YOUR SAFETY

If You Smell Gas:

- Do not try to light any appliance.*
- Do not touch any electrical switch; do not use any phone in your building, including cell phones.*
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.*
- If you cannot reach your gas supplier, call the fire department.*
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.*

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRACTICES AND PRECAUTIONS

When properly cared for, your new Jenn-Air Appliance has been designed to be a safe, reliable cooking appliance. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

- Read this User Guide thoroughly before using your new appliance. This will help to reduce the risk of fire, electric shock, or injury to persons.
- Begin by insuring proper installation and servicing. Follow the installation instructions which came with this appliance. Be sure to have a qualified technician install and ground this appliance before using.
- Have the installer show you where the gas supply shutoff valve is located so you will know how and where to turn off the gas to the appliance.
- If you smell gas, the installer has not done a proper job of checking for leaks. You can have a small leak and therefore a faint gas smell if the connections are not completely tight. Finding a gas leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the ON position and for your protection it must be done by a qualified service technician.

 **WARNING:**

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

- If by some chance a burner goes out and gas escapes, open a window or a door to let the room air out. Do not attempt to use the appliance until the gas has had time to dissipate. Follow the instructions on page 1, “For your safety – if you smell gas”.
- This appliance has been factory assembled for natural gas. If using LP gas, the unit must be converted by a qualified service technician using the hardware provided in the conversion kit packed with the unit. Refer to the instructions in the kit.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.
- Children in walkers, or children crawling can be attracted to the round oven door handle and may grab and open the oven door. This can result in injury from the door being pulled open on a child, or severe burns if the oven is in use and hot.

 **WARNING:**

Do not store items of interest to children above or at the back of any appliance. Children could be seriously injured if they should climb onto the appliance to reach these items.

- Never store anything in the oven or on the cooktop. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire.
- If the appliance is near a window be certain the curtains do not blow over or near the cooktop burners; they could catch on fire.
- Do not use water on grease fires. Turn all burners OFF, then smother fire with baking soda or use a dry chemical or foam-type fire extinguisher.

SAFETY PRACTICE AND PRECAUTIONS

- Never let clothing, pot holders, or other flammable materials come in contact with, or too close to, any burner or burner grate until it has cooled. Fabric may ignite and result in personal injury.
- Be certain to use only dry pot holders: moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot burners, or burner grates.
- For personal safety, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not use aluminum foil to line any part of the oven or cooktop. Using a foil liner could result in a fire hazard, or the obstruction of the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped underneath it. This trapped heat can upset the cooking performance and can damage the finish of the oven or the cooktop parts. Foil may also create a shock hazard if the heating element were to short out.



WARNING:

This appliance is for cooking. Based on safety considerations, never use the oven or cooktop to warm or heat a room. Also, such use can damage the cooktop or oven parts.

- When using the cooktop: Do not touch the burner grates or the immediate surrounding area. Areas adjacent to the burners may become hot enough to cause burns.
- When using the oven: Do not touch the interior surfaces of the oven, the exterior area immediately surrounding the door or the back trim. The surfaces directly above the oven door may be hot if the oven has been operated with the door open, or if something has prevented the door from sealing.
- Never leave the cooktop unattended when using high flame settings. Boil overs cause smoking and greasy spill overs that may ignite. More importantly, if the burner flames are smothered by a severe boil over which effects the igniter, unburned gas will escape into the room.
- Only certain types of glass, heat-proof glass-ceramic, ceramic, earthen ware, or other glazes utensils are suitable for cooktop use. This type of utensil may break with sudden temperature changes. Use only on low or medium flames settings according to the manufacturer's directions.
- Do not heat unopened food containers; a build up of pressure may cause the container to burst.
- During cooking, set the burner control so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan. This could heat and/or melt the handles.
- Always use utensils that have flat bottoms large enough to cover the burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing.
- To minimize burns, ignition of flammable materials and unintentional spill overs, position handles of utensils inward so they do not extend over adjacent work areas, cooking areas, or the edge of the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect around the cooktop burners. Clean after each use or boil over.
- For proper lighting and performance of the cooktop burners, keep the burner ports clean. It may be necessary to clean these when there is a boil over or when the burner does not light, even though the electronic igniters click.

SAFETY PRACTICES AND PRECAUTIONS

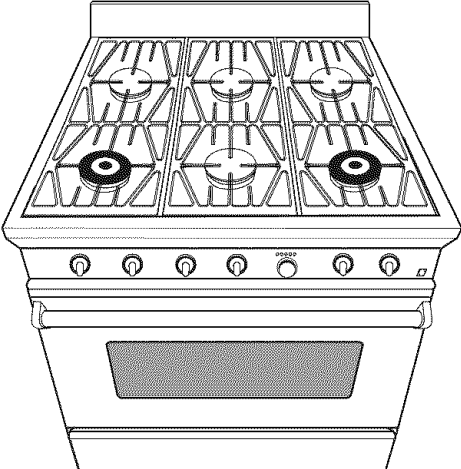
- Clean the cooktop with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- Be sure all the range and/or cooktop controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Place oven racks in desired position while the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holders contact the hot interior of the oven.
- Use care when opening the oven door; let hot air or steam escape before removing or replacing foods.
- Do not rub, damage, move or remove the door gasket. It is essential for a good seal during baking.
- Clean the ventilator hood and filters above the range or cooktop frequently so grease from cooking vapors does not accumulate on them.
- Turn the ventilator OFF in case of fire or when intentionally “flaming” liquor or other spirits on the cooktop. The blower, if in operation, could unsafely spread the flames.
- DO NOT obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- For safety reasons and to avoid damage to the appliance never sit, stand, or lean on the oven door or cooking surface.
- Service should only be done by authorized technicians. Technicians must disconnect the power supply before servicing this appliance.

 **WARNING:**

California Proposition 65 - The burning of gas cooking fuel generates some by-products which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

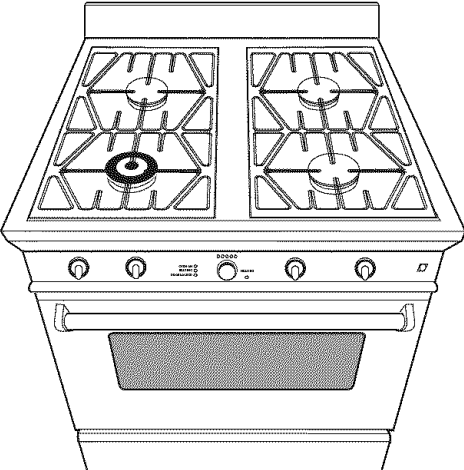
MODEL IDENTIFICATION

36" DUAL FUEL RANGE MODEL



MODEL PRD3630

30" DUAL FUEL RANGE MODEL



MODEL PRD3030

BEFORE USING YOUR APPLIANCE

1) Remove all packaging materials and labels from your appliance. If the installer has not set up your appliance, do it now. Check that you have the following items:

COOKTOP:

- 4 OR 6 burner head assemblies, burner caps and grates

27" & 24" OVEN:

- Two removable Stainless Steel 3 position Rack Slide Assemblies
- One, Two-piece broil pan
- Three Oven Racks

NOTE: If any are missing, contact Jenn-Air Customer Assistance, 1-800-JENNAIR (1-800-536-6247) 1-800-688-2080 (U.S. TTY for hearing or speech impaired.) Please be prepared with your Model No., Serial No. and description of problem.

2) Place the oven racks in the proper position before turning on the oven. For correct rack position check your recipe. The most frequently used position is number 2. The rack positions are numbered from the bottom as in the floors of a building.

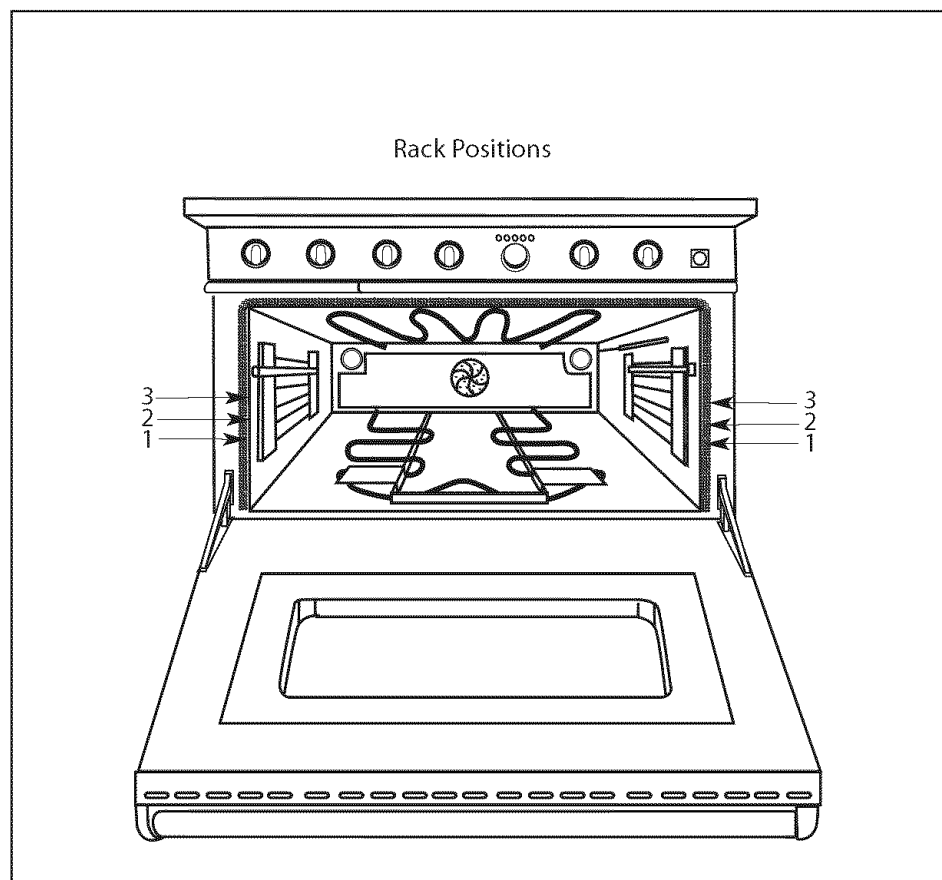


Fig. 1

BEFORE USING YOUR APPLIANCE

- Do not use aluminum foil to cover the oven racks or to line the oven. Heat can be trapped beneath the foil, this can cause damage to the oven and the food may not cook correctly.

3) Before baking or broiling:

One at a time turn the oven and broiler burners for 20 to 30 minutes each. This burns off the manufacturing oils used by the factory. Turn the oven burner on to 450°F and the broiler burner on to "Broil". Turn on the ventilator above your range while these burners are on, as there will be an odor.

TO INSERT THE OVEN RACKS:

- 1) Hold the rack with the back safety rail in the up position and towards the rear of the oven. Slip it into the oven so the rack slides are between the rack and the rack guides.
- 2) As you slide the rack into the oven tip the front of the rack up slightly, so that the safety stops on the back of the rack, clear the rack slides. The safety stops keep the rack from sliding out of the oven when pulled forward.

TO REMOVE OR REPOSITION THE RACKS:

- 1) Pull the rack forward.
- 2) Lift the front of the rack up so the safety stops clear the rack slides.
- 3) Pull the rack forward.

COOKTOP USE

BURNERS

Your new professional dual fuel range is equipped with burners that are designed for maximum cleanability and controlability. The burner should never be operated if the cap is not in place. All the cooktop burners have electronic spark ignition to eliminate continuously burning pilots; when the burner is on and the flame is blown out, it will relight.

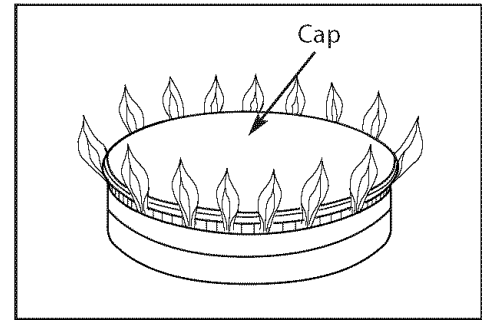


Fig. 2

SIMMERING

Your new professional range is equipped with one (PRD3030) or two (PRD3630) Dual Flow burners that have exceptionally low simmering capabilities (fig. 3). Keep in mind that because of the high heat capacity of the outer burner, and the mass of the cast iron burner grates (they retain heat longer than lighter, conventional grates) some foods may continue to cook by retained heat after the burner has been turned off. Should a strong draft or boil over extinguish the simmer flame it will relight automatically as the main burner would.

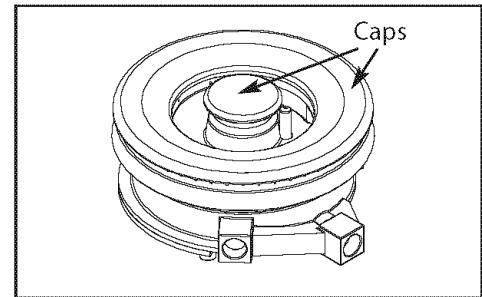
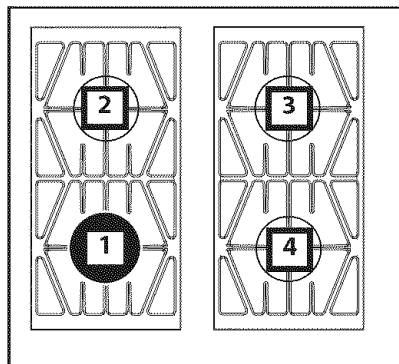
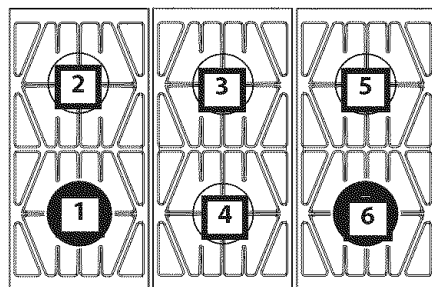


Fig. 3



PRD3030 COOKTOP SECTION SHOWN

Burner Location	Max. Btu/hr		Simmer/Low Btu/hr	
	Nat	LP	Nat	LP
1	15,000	15,000	570~4,200	1000~4,200
2	15,000	12,000	1,600	2,600
3	15,000	12,000	1,600	2,600
4	15,000	12,000	1,600	2,600



PRD3630 COOKTOP SECTION SHOWN

Burner Location	Max. Btu/hr		Simmer/Low Btu/hr	
	Nat	LP	Nat	LP
1	15,000	15,000	570~4,200	1000~4,200
2	15,000	12,000	1,600	2,600
3	15,000	12,000	1,600	2,600
4	15,000	12,000	1,600	2,600
5	15,000	12,000	1,600	2,600
6	15,000	15,000	570~4,200	1000~4,200

COOKTOP USE

ELECTRONIC IGNITERS

If a burner does not ignite, listen for the clicking sound. If the igniter is not clicking, TURN OFF THE BURNER. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, see page 32, "Before You Call For Service." To light the burner manually, see page 29, "Power Failure."

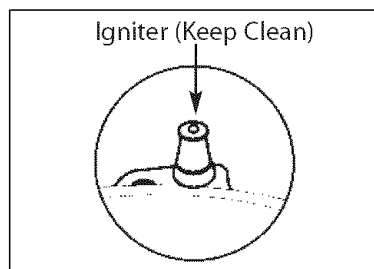


Fig. 4

NOTE: *If you are using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned "off". This "extinction pop" is normal for propane gas.*

BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance of the cooktop burners. The burner flame should burn completely around the burner with no excessive noise or lifting. On natural gas, the flame should be blue in color and stable. Slight yellow tipping of the flames is normal with LP gas. During initial use, foreign particles in the gas line, or dust in the air around the appliance may cause an orange flame. This will disappear with use.

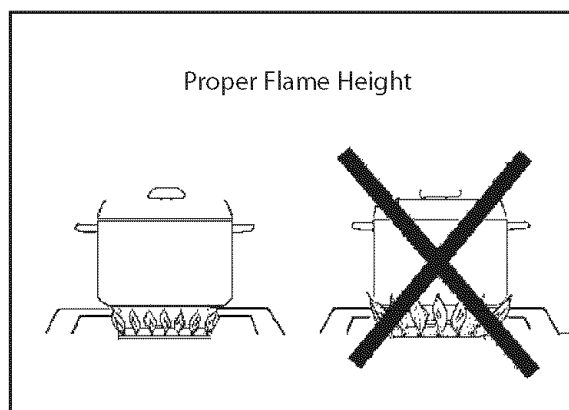


Fig. 5

FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. Following are some basic rules for selecting flame height.

- For safety reasons the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the side of the pan (see Fig. 5).
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flame. If you are cooking with a large amount of liquid, a slightly larger flame can be used.

SEALED TOP BURNERS

The sealed top burners must be kept clean. Cleaning of the sealed top burners should include the igniter. The cooktop burners have an infinite number of heat settings and there are no fixed positions on the control knobs between HI and LO. To turn the cooktop burner on, push in on the control knob and turn it counterclockwise to the "LITE" position. An audible clicking sound will be heard. When the gas has been ignited by the electronic spark igniter, turn the knob to the desired setting. (The clicking sound should stop as soon as the burner is lit).

COOKTOP USE

⚠ WARNING:

When turning on any cooktop burner, be sure to stop at the "LITE" position before turning the burner to a flame setting for cooking. If the burner is not lit and it is turned beyond the "LITE" position, there could be a burst of flame when the burner does light. This could cause burns or damage to the surrounding countertop.

BURNER GRATES

The burner grates are heavy cast iron. They were designed in sections to make them easier to remove and clean. (See fig.6 & 7)

COOKWARE

For best results we recommend using professional cookware. This type of utensil can be found at your finer department stores, specialty cooking shops, or restaurant supply stores. If using regular cookware, be very careful if the pans have plastic handles, as these large professional size burners can flame up on the outside of the pan and melt or bubble the handles.

CONTROL KNOBS

The control knobs are readily associated with the burners they control. The cooktop control knobs are labeled and in front of the burners. The oven control is placed slightly lower than the other control knobs. This is due to the physical size of the commercial type thermostats used on the product (see fig.8).

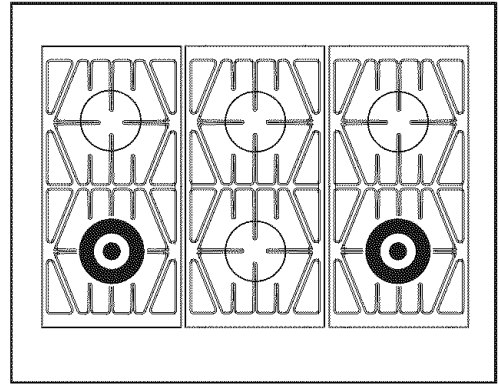


Fig. 6 (36" model)

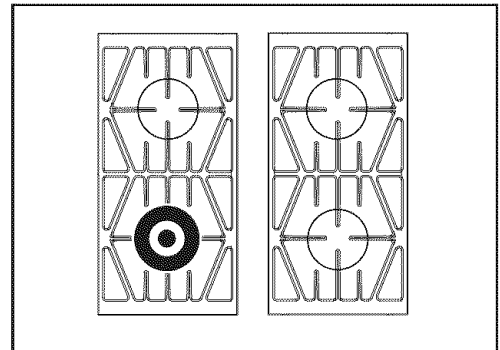


Fig. 7 (30" model)



Fig. 8

COOKTOP USE

WOK RING

A Wok ring is provided with your new appliance. The ring is cast iron, and has a porcelain enamel finish. It can be used with most commercially available woks. To use the ring, place it on the grate over the desired burner. The vertical tabs on the ring should be aligned with the main fingers of the grate. The small protrusions on the bottom surface of the ring should straddle the grate fingers to prevent the ring from rotating during cooking. See fig. 9. The bottom of the wok should be supported and retained by the vertical tabs of the ring.

To clean the wok ring, place it in the dishwasher after use. Stubborn food deposits may be removed by soaking to loosen the soil, then washing as usual.

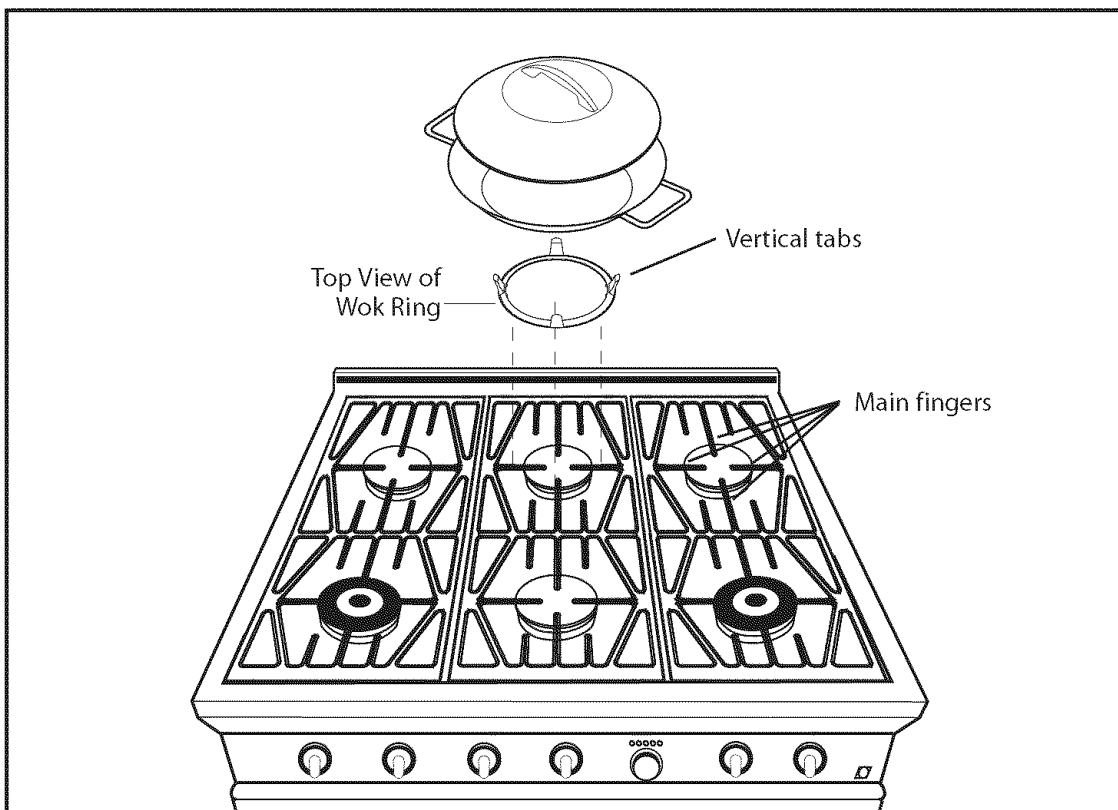


Fig. 9

OVEN USE

OVEN COOKING ELEMENTS

Your new professional range is equipped with bake and broil cooking elements. On the PRD3630 Model, the oven bakes at 5,000 Watts. On the PRD3030 model, the oven bakes at 3,700 watts. Both ovens broil at 4,000 Watts.

OVEN

Your new oven can be used in three cooking modes; convection bake, regular bake, and regular broil. To help you decide which way to cook your food read this information first. Remember this is a new oven and the thermostat has been checked for accuracy. Your old oven may have had a thermostat that over the years got a little hot or a little cold. Check your recipes for the correct time and temperature. Use caution when using your old oven's time or temperature. You may have been compensating for your old oven being out of calibration.

BAKING TIPS

Use a reliable recipe and accurately measure fresh ingredients. Carefully follow directions for oven temperature and cooking time. Preheat oven if recommended.

Use the correct rack position. Baking results may be affected if the wrong rack position is used.

- Top browning may be darker if food is located toward the top of the oven.
- Bottom browning may be darker if food is located toward the bottom of the oven.

Bakeware material plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

- Shiny metal pan reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies.
- Dark metal pan or a pan with an anodized (dull) bottom absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
- For optimum baking results, bake cookies and biscuits on a flat cookie sheet with one lip. If the pan has sides, such as a jelly roll pan, browning may not be even.
- If using oven-proof glassware, or dark pans such as Baker's Secret reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.
- If using insulate bakeware, expect cooking times to increase slightly. It is not necessary to adjust the oven temperature.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape from the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

OVEN USE

OVEN RACKS

The oven comes standard with (3) oven racks and three position roller assisted rack supports. A two-piece porcelainized steel broiler pan is included with this oven. Rack positions are numbered starting from the bottom of the oven, with rack #1 closest to the bottom and rack #3 closest to the top.

RACK 3: Used for most broiling, toasting bread, and two-rack baking.

RACK 2: Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods, for two-rack baking, baking bread, or large cakes.

RACK 1: Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans), for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.

RACK POSITIONS

■ For optimum results, air must circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven. Allow two inches between the edge of the pan(s) and the oven walls.

■ Use one rack for optimum baking results of cakes, cookies or biscuits.

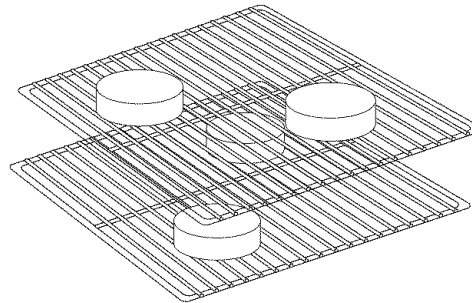
Position the rack so the food is in the center of the oven. Use rack position 2.

■ If cooking on two racks, stagger the food to ensure proper air flow (see illustration to the right).

■ If cooking on two racks, use rack positions 2 and 3 for cakes. When using cookie sheets, never place two cookie sheets on one rack. Stagger them on racks 2 & 3 as illustrated.

■ If roasting a large turkey, place the turkey on rack 1.

■ Do not use cookware that extends beyond the edge of the rack.



PAN POSITIONS

1 PAN	Center the rack in the middle of the oven and center the pan on the oven rack.
2 PANS	Allow 1-2 inches of space between pans and oven walls
3-4 PANS	Use two racks and stagger pans so one pan is not directly over another pan.

OVEN USE

NOTE: About the roller assisted rack supports:

Specifically engineered from high temperature materials for in-oven use, they will stand up to years of use. They are especially functional when the oven racks are supporting the heavy food products associated with this high capacity oven. **They must be removed before the oven can be put into self clean.** See page 29 for care of the rack supports.

CAUTION:

Aluminum foil should never be used to cover the oven racks or to line the oven bottom. The trapped heat can damage the porcelain and the heated air cannot adequately reach the food being baked.

A small piece of foil may be used to catch spillovers. Place it on a lower rack several inches below the food. Do not cover the broiler insert with aluminum foil. This prevents fat from draining into the pan below and increases flare-ups and smoke. However, the broiler pan may be lined with foil for easier clean-up.

Rack positions for Baking

One or two racks can be used simultaneously during bake. Place the rack(s) in the desired position before turning the oven on. Store any unused rack(s) out of the oven. Rack position 2 (second from bottom) will probably be used the most for single rack baking. If you are using two racks simultaneously, be sure to check the food on the bottom rack sooner than the minimum time. The food on the lower rack position may cook slightly faster than the food on the upper rack, particularly if you are using large baking utensils.

If you are using two racks simultaneously, be sure to stagger the baking utensils so that one is not directly above the other and the heated air can circulate freely around each pan. See "Rack Positions" on page 14. If using large or commercial size baking utensils, the food may take a few extra minutes as the air cannot circulate as freely as it does with a smaller pan. When using commercial size baking utensils, use only one rack as the heat does not have the room to circulate.

Rack positions for Convection Baking

All racks can be used simultaneously during convection baking. Place the racks in the desired position before turning the oven on. Store the unused racks out of the oven. Rack position 2 (second from bottom) will probably be used the most for single rack baking. When baking on more than one rack you do not need to stagger the pans. Place on top of each other like cookie sheets, etc.

CONVECTION BAKING

Convection baking is baking with a fan at the back of the oven circulating the hot air in a continuous pattern around the food. This circulating hot air heats and browns the surface of the food more effectively than in a standard oven. This allows most foods to be cooked at lower oven temperatures or in less time, if baked at the regular temperature. The air is recirculated and reheated. Uncovered, longer cooking foods such as large pieces of meat or other foods that can be cooked in low sided baking utensils or air leavened foods, are where you will see the most savings in cooking time. Using multiple racks at the same time will achieve a good time saving, as you can cook more food at the same time. Convection baking is good for large quantities of baked foods such as cookies, biscuits, muffins, brownies, cupcakes, pies, sweet rolls and bread.

Foods Suitable for Convection

- Appetizers
- Breads
- Oven Meals (1 to 3 racks)
- Cookies
- Main Dishes
- Roasts
- Pies
- Poultry

- Air Leavened Foods (Angel Food Cake, soufflés, cream puffs, meringue shells)
- Meats are juicier and more flavorful because the circulating hot air seals the surface and enhances browning.
- Yeast breads are lighter, more evenly textured, more golden brown and crustier.
- Airy foods such as angel food cake, cream puffs, puff pastry and meringues are higher and lighter.
- Multiple-rack baking speeds quantity baking.

Converting Recipes to Convection Baking

Low sided baking utensils will give the best results as the hot air can reach all sides of the food easier. The oven temperature can be left the same as the recipe and the food cooked a shorter period of time. The temperature can be lowered 25°F and the food will probably take the same length of time to cook as the recipe states. If you find that food is adequately browned on the outside, but not done in the center, lower the temperature another 25°F and add to the baking time. When reducing the temperature always check the food for doneness, a minute to two before the minimum time stated in the recipe, as time can always be added. Some recipes will cook faster than others. There is no way to predict exactly how long each recipe will take when you convert it to convection. Convection will be easier to use after you have used it a few times as you will begin to understand the way it bakes.

Selecting Utensils for Convection Baking

Cooking by convection does not require any specially designed baking utensils. You probably have many utensils in your kitchen that are suitable to use. When choosing a baking utensil, consider the material, the size and the shape as they all affect the baking time, the palatability and the appearance of the finished product. Metal bakeware (aluminum, steel and cast iron) all result in the fastest cooking time and the best end product. Aluminum pans work best for all types of baked goods. For the best browning, use a pan with a dark or dull finish that absorbs heat, when baking pies and breads. A shiny finish works best for cakes and cookies, since it reflects some of the heat and provides a more tender surface. Cookie sheets with only one lip will give the best results, as the heated air can circulate all around the sides of the food. For roasting use the bottom of the broil pan and elevate the meat on a metal V-shaped roasting rack. Glass-ceramic or glass utensils do not conduct heat as well as metal, but they can be used. Use them for foods that do not require a dark brown crust or crisping, such as soufflés.

Baked items cook more quickly and evenly if they are individually smaller in size, i.e. two or three small foods do better than one large piece. When single food items are baked, always center the food on the rack. If several foods are being baked, space them evenly on the rack or racks.

REGULAR BAKING

Bake is baking with hot air; there is no fan. The air movement comes from natural convection. As the air heats, it moves to the top of the oven. This oven mode is the same as you have been using for baking on one or two racks.

Foods Suitable for Bake

- Appetizers
- Pies, Cakes
- Breads
- Poultry
- Roasts
- Casseroles
- Desserts
- Main Dishes
- Oven Meals (1 to 2 racks)

ROASTING

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven. Some good choices are: beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.

OVEN USE

BROILING

Broiling is cooking by intense infrared radiation supplied by the broil element located at the top of the oven. Since broiling is cooking by radiant heat it is not necessary to use the convection fan in the broil mode. Cooking time is determined by the desired degree of doneness and the distance between the food and the element.

Foods Suitable for Broil

- Top Browning: Casseroles, Breads
- Appetizers ■ Meats ■ Poultry ■ Fish

CONDENSATION

During any cooking process there is a certain amount of moisture that evaporates from the food. The amount of moisture that condenses on the oven depends on the moisture content of the food. The moisture will condense on any surface that is cooler than the inside of the oven, such as the control panel or the top of the door.

TO GET THE BEST RESULTS

Baking:

- Follow the recipe amounts and ingredients, including the size and shape of the baking utensil recommended in the recipe.
- Do not open the oven door "just to peek", use the interior oven light and look through the window.
- Do not use the oven for storage, especially when baking in the oven. Extra utensils, not being used for baking, can affect the food product, the baking time, the browning and end result.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Do not rely on time or brownness as the only indicators of doneness; test with finger tip, toothpick, instant read thermometer, etc.
- If you are using glass utensils, lower the temperature 25°F.
- Use a minute timer, set for the minimum time suggested in the recipe.

Convection Baking:

- Follow the first four recommendations in the baking section.
- Metal utensils give better results, in convection, than do glass baking utensils. If you use glass, it usually is not necessary to lower the temperature an additional 25°F.
- Use a minute timer, set for less than the minimum time suggested in the recipe, the first time you use a recipe in the convection mode. Be sure to note the new baking time on your recipe, for future reference.
- Be sure to read the basic information on convection before using the oven for the first time.
- Keep in mind that convection baking results vary, depending on type of product. In many cases, standard bake yields superior results over convection.

Roasting

- For best results use tender cuts of meat weighing 3-lbs. or more.
- Place the meat fat-side-up on a V-shaped rack in a shallow roasting pan. Placing the meat on a V-shaped rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

OVEN USE

- The cooking time is determined by the weight of the meat and the desired doneness.
- For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat, going in horizontal into the meat. It should not touch fat or bone.
- Remove the roast from the oven when the thermometer registers the desired doneness. Cover with foil, let rest for 15-20 minutes, juices will go back into the meat and slice nicely.

NOTE: For more information about food safety, call USDA's Meat & Poultry Hotline at 1-800-368-3138. For cooking information, write to the National Cattlemen's Beef Association, 444 North Michigan Avenue, Chicago, Illinois 60611, or call 1-800-368-3138.

Convection Roasting

- Do not reduce oven temperatures. However, roasting time should be reduced by up to 25-30 percent.
- Do not use a roasting pan with high sides. A two-piece broiler pan may be used if the pan is greater than 1-1/2 inches in depth. Place V-shaped rack in the bottom of the broiler pan and then place the food on top of the V-shaped rack or on top of the two-piece broiler pan.
- Do not cover meat or use an oven cooking bag.
- Since the breast meat and drumsticks on a turkey cook more quickly than the thigh areas, place a "foil shield" over these areas after desired brownness is reached to prevent overbrowning.

REGULAR & CONVECTION ROASTING CHART (THAWED MEATS ONLY)

	CUT OF MEAT	Approx. Weight (pounds)	Oven Temperature (in °F)	Internal Temperature	REGULAR CONVECTION	
					(min. per lb.) Approx.* Roasting Time	(min. per lb.) Approx.* Roasting Time
BEEF	Standing Rib Roast	4 to 8	325°	145°F (med/rare) 160°F (med)	25-35 30-35	20-30 25-30
	Rib Eye Roast	4 to 6	350°	145°F (med/rare) 160°F (med)	25-35 30-35	20-30 25-30
	Tenderloin Roast	2 to 3	400°	145°F (med/rare)	20-30	15-25
PORK, FRESH	Fresh Ham Roast	4 to 6	325°	170°F	35-45	30-40
	Shoulder Blade Roast	4 to 6	325°	160°F	30-40	20-30
	Pork Loin (boneless)	3 to 4	325°	160°F	25-30	20-25
PORK, SMOKED	Ham Half (fully cooked boneless)**	5 to 7	325°	140°F	25-35	N/A
	Ham Half (cook before eating)	5 to 7	325°	160°F	35-45	30-40
POULTRY	Turkey, unstuffed***	12 to 16	325°	180°-185°F	18-20	12-16
		16 to 20	325°	180°-185°F	16-18	10-15
		20 to 24	325°	180°-185°F	14-16	8-10
	Turkey Breast	3 to 8	325°	170°F	30-40	25-35
Chicken	3 to 4	350-375°	180-185°F	20-25	15-22	
LAMB	Leg (boneless)	2 to 3	325°	160°F (med)	35-40	20-25
				170°F (med)	40-45	35-40
	Whole Leg	5 to 7	325°	160°F (med) 170°F (med)	30-35 35-40	25-30 30-35

* Cooking times are approximate and may vary depending on the shape of the roast.

** Add water and follow package directions. Not recommended for Convection Roasting

*** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.

OVEN USE

PREHEATING

Preheating takes about 10 to 15 minutes depending on the temperature set. Preheating is necessary for baking. The oven heating light will turn off when the oven has reached temperature. It is not necessary to preheat for roasting. Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

SETTING THE OVEN FOR BAKING

Decide if you are going to use BAKE or CONVECTION BAKE. These cooking modes are for baking, roasting or warming using one, two or three racks. If you are going to use regular Bake, simply push in the "BAKE" switch on the valve panel, above the large oven knob and turn the control knob to the temperature used in the recipe. To use Convection Bake push the convection switch (located on the control panel) and turn the control knob to the temperature desired.

1) Press BAKE or CONVECTION BAKE Selector switch.

- The convection fan will turn on if "CONVECTION BAKE" is selected.

2) Set desired Temperature on Thermostat Control Knob.

- The "OVEN ON" light turns on.
- The "HEATING" light turns on.
- Once the "HEATING" light cycles off the first time, the oven is preheated.
- The "OVEN ON" light remains on until the "OFF" Selector switch has been pushed, or the Thermostat has been turned to the "OFF" position.

High Altitude Baking

Recipes and baking times vary if you are baking at a high altitude. For accurate information write to the Agriculture Extension Service, Colorado State University, Fort Collins, Colorado 80521. Specify the type of information and the baking mode (convection bake or bake) you need i.e. cakes, cookies, breads, etc. There may be a cost for the bulletins.

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	POSSIBLE CAUSES
Cakes are uneven.	<ul style="list-style-type: none"> ■ Pans too close or touching each other or oven walls. ■ Batter uneven in pans. ■ Temperature set too low or baking time too short. ■ Oven not level. ■ Undermixing. ■ Too much liquid.
Cake high in middle.	<ul style="list-style-type: none"> ■ Temperature set too high. ■ Baking time too long. ■ Overmixing. ■ Too much flour. ■ Pans touching each other or oven walls. ■ Incorrect rack position.
Cake falls.	<ul style="list-style-type: none"> ■ Too much shortening or sugar. ■ Too much or too little liquid. ■ Temperature set too low. ■ Old or too little baking powder. ■ Pan too small. ■ Oven door opened frequently. ■ Added incorrect type of oil to cake mix. ■ Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	<ul style="list-style-type: none"> ■ Incorrect rack position. ■ Oven door not closed properly. ■ Door gasket not sealing properly or properly attached to door. ■ Incorrect use of aluminum foil. ■ Oven not preheated. ■ Pans darkened, dented or warped. <p>For optimum results, bake on one rack. If baking cakes on two racks, stagger the cake pans to ensure proper air flow. Check picture on page 14.</p>

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN (CONTINUED)

PROBLEM	POSSIBLE CAUSES
Cakes, cookies, biscuits too brown on bottom.	<ul style="list-style-type: none"> ■ Oven not preheated. ■ Pans touching each other or oven walls. ■ Incorrect rack position. ■ Incorrect use of aluminum foil. ■ Placed 2 cookie sheets on one rack. ■ Used glass, dark, stained warped or dull finish metal pans. (Use a shiny cookie sheet.) <p>Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecko's Baker's Secret may require lowering the oven temperature by 25°F.</p>
Cakes don't brown on top.	<ul style="list-style-type: none"> ■ Incorrect rack position. ■ Temperature set too low. ■ Overmixing. ■ Too much liquid. ■ Pan size too large or too little batter in pan. ■ Oven door opened too often.
Excessive shrinkage	<ul style="list-style-type: none"> ■ Too little leavening. ■ Overmixing. ■ Pan too large. ■ Temperature set too high. ■ Baking time too long. ■ Pans too close to each other or oven walls.
Uneven texture.	<ul style="list-style-type: none"> ■ Too much liquid. ■ Undermixing. ■ Temperature set too low. ■ Baking time too short.
Cakes have tunnels.	<ul style="list-style-type: none"> ■ Not enough shortening. ■ Too much baking powder. ■ Overmixing or at too high a speed. ■ Temperature set too high.
Cake not done in middle.	<ul style="list-style-type: none"> ■ Temperature set too high. ■ Pan too small. ■ Baking time too short. <p>If additional ingredients were added to mix or recipe, expect cooking time to increase.</p>
Pie crust edges too brown.	<ul style="list-style-type: none"> ■ Temperature set too high. ■ Pans touching each other or oven walls. ■ Edges of crust too thin; shield with foil.
Pies don't brown on bottom.	<ul style="list-style-type: none"> ■ Used shiny metal pans. ■ Temperature set too low. ■ Incorrect rack position. ■ Some frozen pies should be placed on a cookie sheet, check package directions.
Pies have soaked crust	<ul style="list-style-type: none"> ■ Temperature too low at start of baking. ■ Filling too juicy. ■ Used shiny metal pans.

SETTING THE OVEN FOR BROILING

When the "Broil" selector switch is pressed you will hear a cooling fan begin to operate and feel an air current above the oven door. This air current serves to keep the control area above the oven cooler during open door broiling. The cooling fan must be running for the broiler to operate.

Preheating

For best results, it is recommended that the oven be pre-heated with the door closed for approximately 10 minutes. After preheating, place the food in the oven and leave the door open at broil stop.

To Get the Best Results

- Defrost the food before starting to cook.
- Leave the door ajar at the broil stop. Never "open door broil" with children nearby.

NOTE: *If the door is closed during broiling, the oven cavity may get hot enough to cycle the broil element on and off, producing food that tastes baked/roasted instead of broiled.*

OVEN USE

- Set a minute timer for the minimum time to check the food. Steaks should be at least one inch thick if a rare doneness is desired. It is difficult to get rare with meat that is thinner, or to get a nice brown piece of meat.
- For best results, steaks and chops should be at least 3/4-inch thick. Thinner cuts should be pan broiled.
- Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the fat to prevent curling during cooking.
- Season meat after cooking. Salt tends to draw juices out of the meat and delay browning.
- Use a broiler pan with an insert designed to drain excess liquid and fat away from the cooking surface. This is to prevent spatters and smoke.
- For a brown exterior and rare interior, meat should be close to the broil element. For well-done meat, place the broiler pan farther from the element.
- Increasing the distance between the meat and the broil element will help reduce spattering and smoking.
- Select rack #1 or #2 for longer cooking foods such as chicken pieces. Broil rib side-up first for chicken breast and turn 3 times.
- Foods that require turning should be turned only once during broiling, except for chicken. Turn after half the recommended cooking time.
- It is not necessary to turn over thin foods (filet of fish, ham slices, etc.) Liver slices must be turned over.
- When top browning, use metal or glass-ceramic bakeware. DO NOT use heat-proof glass or pottery as this type of glassware cannot withstand the intense heat of the broiler burner.

NOTE: You cannot use the broiler and the bake element at the same time. When one is on, the other cannot be turned on. Do not use the convection fan in the broil mode.

BROILING CHART

TYPE OF MEAT	RACK POSITIONS*	DONENESS	TOTAL COOK TIME (MINUTES)**
BACON	3	Well Done	6 to 10
BEEF STEAK	3	Medium	15 to 18
1-inch thick	3	Well Done	19 to 23
CHICKEN			
Pieces	1 or 2	Well Done	30 to 50
FISH	1 or 2		
Fillets	3	Flaky	8 to 12
Steaks, 1-inch thick	3	Flaky	10 to 15
GROUND BEEF PATTIES			
3/4-inch thick	3	Well Done	15 to 18
HAM SLICE, precooked			
1/2-inch thick	3	Warm	8 to 12
PORK CHOPS			
1-inch thick	3	Well Done	22 to 26
TOAST	3	Golden Brown	2 to 5

* The top rack position is position #3.

** Broiling times are approximate and may vary depending on the meat.

Using a Meat Thermometer to Broil

To accurately determine the doneness of a thick steak or chop (1-1/2 inches thick or more), use a meat thermometer. Insert the point of the thermometer into the side of the meat to the center. Cook the first side to 90°F for rare meat. Cook the first side to 100°F for medium to well done. Cook the second side to the desired degree for the doneness you want, 135°F to 140°F for rare, and 150°F to 155°F for medium and 160°F to 165°F for well done. If you are cooking pork, cook to 160°F. A large two-piece broil pan comes with your new range. When you are broiling, always use both pieces. Do not cover the grid with aluminum foil. This slotted grid allows the grease drippings to flow into the bottom of the pan keeping it away from the intense heat of the broiler element. This helps to minimize the smoking and spattering of the grease.

NOTE: *When the oven is used for an extended period of time at a high temperature, the cooling blower may turn on. This is normal. The cooling blower will also operate during Broil and the Self-Cleaning cycle. If the blower is not running during these modes, do not use the oven. Call a qualified appliance technician to repair the unit.*

Oven Rack Position

The rack position depends on the type and thickness of the food. Thick pieces of meat or poultry would typically be broiled on rack position 1, steaks, chops and hamburger, would be broiled on rack position 3. If top browning casseroles or bread the thickness of the food would indicate the rack position. Casseroles and bread would typically be browned on rack position 2.

USING THE OVEN FOR SLOW COOKING OR LOW TEMPERATURES

The oven can be used to keep hot food hot, to dehydrate food, to warm plates, for slow cooking (as in a crock pot), and to defrost foods.

You can keep hot, cooked food at serving temperature. Set the oven to the temperature suggested in the chart. Rare meat must be eaten when it is removed from the oven, as it continues cooking from its own heat.

- To keep food moist, it must be covered with aluminum foil or a lid.
- To dehydrate food, follow suggestions in a recipe.
- To warm plates, check with the dishware manufacturer for the recommended temperature.
- Do not use plastic wrap or wax paper in the oven.

FOOD SAFETY:

According to the United States Department of Agriculture you should not hold foods at temperatures between 40°F to 140°F for longer than 2 hours.

OVEN USE

SUGGESTED TEMPERATURES TO KEEP FOOD HOT

Food	Oven Temperature
Beef	
Rare	150° - 155°F
Medium	155° - 170°F
Well Done	170° - 180°F
Bacon	200° - 225°F
Biscuits and Muffins (covered)	170° - 185°F
Casserole (covered)	170° - 200°F
Fish and Seafood	170° - 200°F
French Fried Foods	200° - 225°F
Gravy or Cream Sauces (covered)	170° - 180°F

Food	Oven Temperature
Lamb and Veal Roasts	170°-200°F
Pancakes and Waffles (covered)	200° - 225°F
Potatoes	
Baked	200°F
Mashed (covered)	170° - 185°F
Pies and Pastries	170°F
Pizza (covered)	225°F
Pork	170° - 200°F
Poultry (covered)	170° - 200°F
Vegetables (covered)	170° - 175°F

INTERNAL COOKING TEMPERATURES

Food	Oven Temperature
Egg and Egg Dishes	
Eggs	Cook until yolk and white are firm
Egg Casseroles	160° F
Egg Sauces, Custards	160° F
Ground Meat and Meat Mixtures	
Turkey, Chicken	165°F
Beef, Veal, Lamb, Pork	160°F
Fresh Beef, Veal, Lamb	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Fresh Pork	
Medium	160°F
Well Done	170°F
Roast Beef	
Cooked commercially, vacuum sealed, and ready-to-eat	140°F

Food	Oven Temperature
Poultry	
Chicken, Turkey-whole	180°F
Chicken, Turkey-dark meat	180°F
Poultry-breast	170°F
Duck and Goose	180°F
Stuffing	
Cooked alone or in bird	165°F
Sauces, Soups, Gravies, Marinades	
Used with raw meat, poultry, or fish	Bring to a boil
Seafood	
Fin Fish	Cook until opaque and flakes easily with a fork
Shrimp, Lobster, Crab	Should turn red and flesh should become pearly opaque.
Scallops	Should turn milky white or opaque and firm.
Clam, Mussels, Oysters	Cook until shells open.
Leftovers	165°F

OVEN SELF-CLEANING MODE

OVEN SELF-CLEANING MODE

The self-cleaning oven of your new range features pyrolytic self-cleaning. When set in the clean mode, the oven reaches a high temperature that burns off the food soil. When the oven is set for clean, the cooktop burners may be used. It is common to see smoke and/or flames during the clean cycle, depending on the content and amount of soil remaining in the oven. If a flame persists, turn off the oven and allow it to cool before opening the door to wipe up the excessive food soil. At the end of the clean cycle, some gray ash or burned residue may remain inside the oven. This is a mineral deposit that does not burn or melt. The amount of ash depends on how heavily soiled the oven was before the oven was cleaned. It is easily removed, once the oven has cooled, using a damp paper towel, sponge, or cloth. Wipe off any smoke residue that remains on the front frame with Formula 409® or Fantastik®. If stain remains, use a mild liquid cleanser. The amount of smoke stain is directly related to the amount of food soil left in the oven at the time of self-cleaning. Clean the oven often.

OVEN DOOR LOCK DURING SELF-CLEAN

When the clean cycle starts, the lock light turns on, and the automatic door lock cycle begins. **DO NOT** attempt to open the door when the lock light is on. You can stop the cycle by pushing the OFF button. The lock light will turn off only after the oven has cooled below 550°F, and the automatic door lock has completed its cycle to the open position.

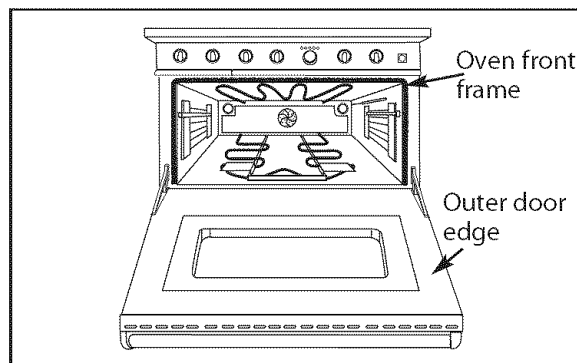


Fig. 10

BEFORE SELF-CLEANING THE OVEN:

- Remove all utensils and racks.
- Clean the oven front frame and outer door edges. Wipe up large spillovers and grease. (see fig. 10)
- Be sure the light bulbs and glass covers are in place.
- Turn on the ventilator hood above the range and leave it on until after the oven has completed the self-clean cycle.
- Remove Oven Racks and Rack Slide Assemblies.

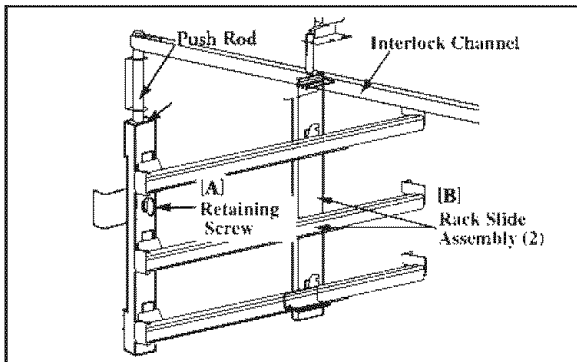


Fig. 11

NOTE: An Interlock System has been designed so that the Self-Clean Cycle will not engage until the Rack Slide Assemblies have been removed. The roller assisted rack supports are designed to withstand the temperature range of the standard baking thermostat. They will not withstand the extreme temperatures of pyrolytic self cleaning. To remove the Assemblies:

- A) For each side, remove the retaining screw,
- B) Lift up slightly and pull the entire assembly out. Set aside.
Replace the assemblies and retaining screws after the Self-Clean cycle has finished.

OVEN SELF-CLEANING MODE

OVEN RACK SLIDE ASSEMBLY

Wipe out puddles of grease and any loose soil that can be easily removed. Remove any soil that is outside the door seal area. This appliance is designed to clean the oven interior and that portion of the door that is inside the oven. The outer edges of the door and the oven cavity are not in the cleaning zone. Wipe this area clean before setting the oven to self-clean.

- Turn on the ventilator hood above the range and leave it on until after the oven has completed the self-clean cycle.

SETTING THE OVEN FOR SELF CLEAN

1) Push the "CLEAN" Selector Button.

2) Set Oven Control Knob to "CLEAN".

- Cooling Blower turns on,
- OVEN ON light and HEATING light turn on,
- LOCK light turns on,
- The door closing process takes approximately 60 seconds to complete, at which time the door becomes locked.

AT THE END OF THE CLEAN CYCLE:

The clean cycle takes 5 hours to complete. The OVEN ON light turns off once the cycle has finished.

1) Push the OFF selector button. The door latch will open automatically after the oven temperature falls below 550°F and the automatic door lock completes its 60 sec. cycle to the OPEN position.

2) Turn the oven control knob to OFF. Wipe white ash with a damp cloth or sponge (after oven has cooled) before placing oven racks.

3) Replace the oven rack slide assemblies by:

- A)** Guiding the rear of the rack slide assembly into the bottom rear bracket of the oven side,
- B)** Guide the top rear of the rack slide assembly into the top U-shaped bracket of the oven side,
- C)** Lift up the Push Rod so that it rests on the "ledge" of the side support of the assembly, and
- D)** Screw the assembly secure to the oven through the hole in the front middle section of the side support. Repeat for the other side of the oven.

4) Replace the oven racks.

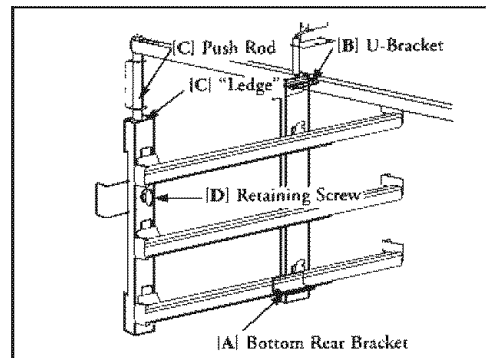


Fig. 12

WARNING:

The interior of the oven will still be at baking temperatures when the lock light turns off and the oven door can be opened. Use caution as the oven may be hot enough to cause burns.

CARE AND MAINTENANCE

REMOVAL OF GAS APPLIANCE

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, DO NOT repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information, contact Jenn-Air Customer Service at 1-800-688-1100.

To prevent the range from accidentally tipping, the range must be secured to the floor by sliding the rear leg into the anti-tip bracket.

WHEN CLEANING THE RANGE OR COOKTOP:

Be careful cleaning any part of this appliance while hot.

All parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.

- 1) Use the mildest cleaning procedure first. Some brands of cleaners of the same type are harsher than others, read their directions. A scent or a propellant can make a difference in the product, read the ingredients. Try on a small area first.
- 2) To avoid marring the surface always rub metal finishes in the direction of the polish lines. The cleaner will be more effective when used in the direction of the polish lines.
- 3) Use only clean sponges, soft cloths, paper towels, plastic non-metal or steel wool soap pads for cleaning or scouring (use only soap pads with soap still in them, an empty pad can scratch), as recommended in this section.
- 4) Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.

BRAND NAMES

In this section on cleaning, the use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in local markets and department stores.

COOKTOP

Turn off all the burners and allow the grates to cool, before starting to clean the cooktop. If you wipe off any part of the cooktop while it is hot do so carefully as using a wet sponge or cloth can result in steam burns.

BURNER GRATES

When lifting the grates be careful as they are heavy. Place them on a protected surface, so they won't scratch the surface they are laid on. The burner grates are matte porcelain enamel over cast iron. When cool they may be placed in the dishwasher, or wiped clean while on the cooktop using hot soapy water, then rinsed and wiped dry. The burner grates will not rust as they are matte porcelain enamel on both sides for durability.

The occasional use of mild abrasive cleansers such as Bon-Ami®, Soft Scrub® or a soap-filled steel wool pad is okay. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry. The porcelain may pop off the edge of the grates due to rapid temperature change when the burners are turned on. Do not be concerned as this does not result in the deterioration of the grates. The cast iron soon darkens to blend with the porcelain enamel. Be careful when wiping an area where the porcelain has popped off, as the edges may be sharp.

CARE AND MAINTENANCE

BURNERS

For proper lighting and performance keep the burners clean. It is necessary to clean the burners if they do not light even though the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue. Be certain all burner knobs are in the off position before attempting to clean the burners. The burners have been designed for ease in cleaning. When the grates and burners are cool, remove the grate. The burner cap and the brass port ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The burner caps are porcelain enamel, follow the directions on the previous page that were given for the burner grates. A bristle brush can be used to clean out the toothed burner ports, if necessary. After cleaning, it is important to make sure the locating pins on the bottom side of the port ring are properly aligned with the corresponding holes in the base. Incorrect alignment will produce a potentially dangerous flame and poor burner performance (see fig. 13).

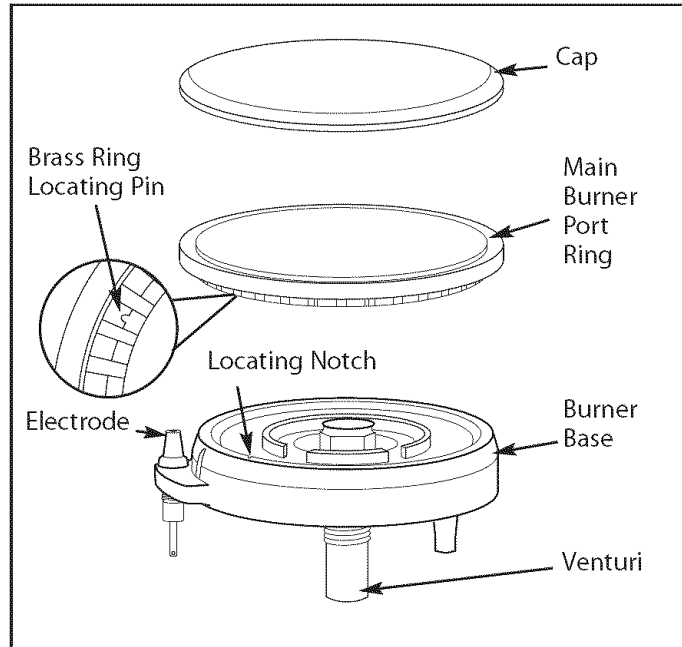


Fig. 13

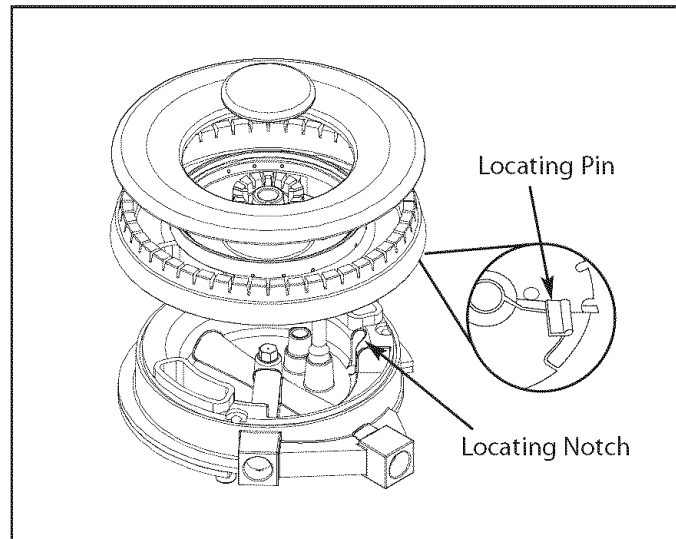


Fig. 14

IGNITERS

Wipe with a water dampened cotton swab. Be careful not to damage the igniter (see fig. 15).

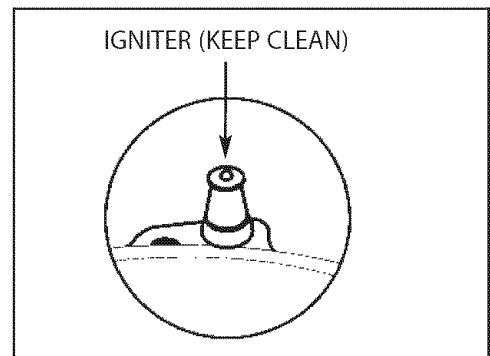


Fig. 15

CARE AND MAINTENANCE

CONTROL KNOBS - COOKTOP AND OVEN

These are plastic and can be cleaned in hot, soapy water. To remove the knobs from the control panel, grasp the knob and pull straight back towards you and away from the control panel. Wash, do not soak. Rinse and dry thoroughly.

BACKGUARD

This is made of stainless steel. Use the mildest cleaning procedure first. Hot soapy water, rinse and dry. If the panel has food soil remaining, try a general kitchen cleaner, such as Fantastik®, Simple Green® or Formula 409®. For hard to clean soil use a stainless steel cleaner such as, Bon-Ami, Cameo®, or Bar Keepers Friend. Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain. Do not use a steel wool pad, it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper, rubbing in the direction of the grain. After cleaning use a stainless steel polish, such as Stainless Steel Magic®. If the rear top burners are used extensively on high it is possible for the vertical stainless steel panel to discolor from the burner heat. This discoloration can be removed by using Revere Ware Stainless Steel Cleaner.

OVEN AND DOOR INTERIOR

If in the event the oven door comes off track, or becomes misaligned, realignment can be achieved by following this simple procedure: Open the door and hold it all the way open. Close the hinge latches (see fig. 16). Once both hinges are locked, gently lift the door up and partially out until the door is evenly aligned. Evenly slide the door back into place and check to assure the hinges rest in the center of each door hinge roller. With the oven door fully open, unlock hinge latches and the door is ready to close again.

Be sure the oven and door are cool before you start to clean them. They are matte porcelain enamel. It is acid resistant, but not acid proof. Therefore, acid foods, such as vinegar, rhubarb, alcohol, citric juices or milk, should be wiped and not allowed to bake on. Try mild cleaners, such as: Bon-Ami, ammonia or ammonia and water or Soft Scrub. Apply the powders on a damp sponge or cloth. Rub lightly. Rinse thoroughly and dry. If food has burned onto the oven and is difficult to remove, soak the spots with a cloth saturated with household ammonia. Allow it to soak for an hour or two, with the door closed. The food soil should be easy to remove with a damp soapy cloth or mild abrasive. A solution of 3 tablespoons ammonia in a 1/2 cup of water may be placed in a warm (not hot) oven over night. This loosens the spills and hardened residue so they are easily wiped up with a clean damp sponge or cloth. For stubborn stains a soap filled steel wool pad can be used. The occasional use of abrasive cleaners is okay, if used too often or vigorously they can eventually harm the enamel. Dampen the pad, rub the surface lightly, rinse thoroughly and dry. Commercial oven cleaners, such as Easy Off® or Dow® can be used on the oven interior. Follow the manufacturer's directions. Commercial oven cleaners are corrosive to the thermostat bulb and infrared broiler burner. Do not spray or wipe this type cleaner onto the oven thermostat bulb or broiler burner. If some cleaner gets onto the bulb or broiler burner, wipe it off immediately with a clean damp cloth.

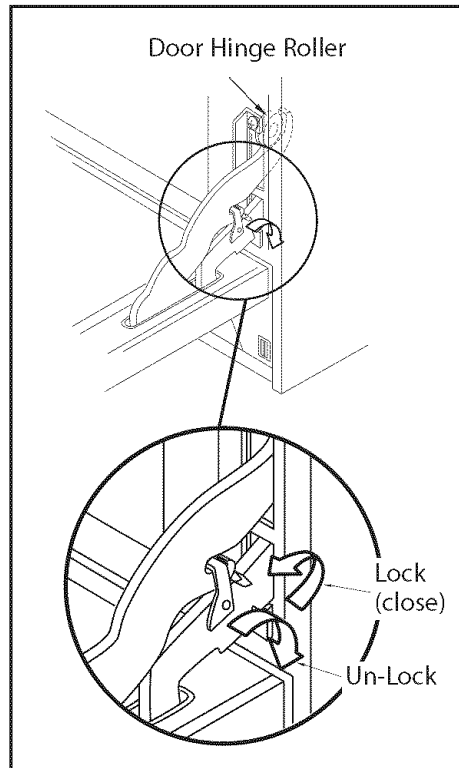


Fig. 16

CARE AND MAINTENANCE

OVEN RACKS AND RACK SUPPORTS

All of the oven racks are chrome plated steel. The roller assisted rack supports in the main oven are stainless steel. See page 24 for removal of the self cleaning Oven Roller Assisted Rack Support Assemblies. **DO NOT** immerse the self cleaning Rack Slide Assemblies or wash in a dishwasher. Use a damp sponge, cloth, or steel wool with a mild detergent to clean. Chrome cleaners, such as Soft Scrub, Cameo or Bar Keepers Friend can be applied with a damp sponge following package directions. Rinse and dry. Powdered cleaners such as Bon-Ami or Comet are applied with a damp sponge or cloth, rubbed lightly, rinsed and dried. For hard to remove food soil use a dampened soap filled steel wool pad, rinsed and dried. Harsh cleaners which are commercial oven cleaners, such as Easy Off or Dow can be used on the racks, but are not recommended for use on the self cleaning oven rack slide assemblies or oven interiors. Additionally, some commercial oven cleaners cause darkening and discoloration. Test the cleaner on a small part of the rack and check for any discoloration before cleaning the entire rack. Apply a generous coating. Allow to stand for 15 to 20 minutes. Rinse thoroughly and dry. After being cleaned, if the racks do not slide easily, pour a small amount of cooking oil on a paper towel and rub it lightly over the side rails.

FRAME, SIDES, DOOR EXTERIOR, HEAT DEFLECTOR

These parts are made of stainless steel, follow the directions for the Backguard. Take care when cleaning the door top, and do not let water or cleaners run down the vents. If water or cleaners spill into the vents, they may streak the glass inside the door.

DOOR GASKET

Use warm water on the stained area. Blot dry. Do not use any cleaners on the gasket. Do not rub. Do not remove or damage the mesh.

OVEN LIGHT BULB REPLACEMENT

For oven light bulb replacement use only a 40 watt, 120 volt appliance light bulb. These are available in supermarkets. **DO NOT** use a standard light bulb in any oven, the heat will break it.

To Replace the Light Bulb

- 1) Be sure the oven light bulb switch is in the off position. The bottom of the switch is pressed in. Let the cover and the bulb cool completely.
- 2) Remove the light cover. Turn the cover to the left (counterclockwise) to unscrew it.
- 3) Remove the burnt out bulb. Replace it with a 40 watt appliance light bulb only.
- 4) Replace cover. Turn circuit breaker back on, if turned off. (See Warning).

 **WARNING:**

Be sure the oven light switch is in the OFF position and the cover is cool. If the bulb comes loose from the base, turn off the power to the oven at the circuit breaker panel, before attempting to remove the bulb base from the socket.

POWER FAILURE

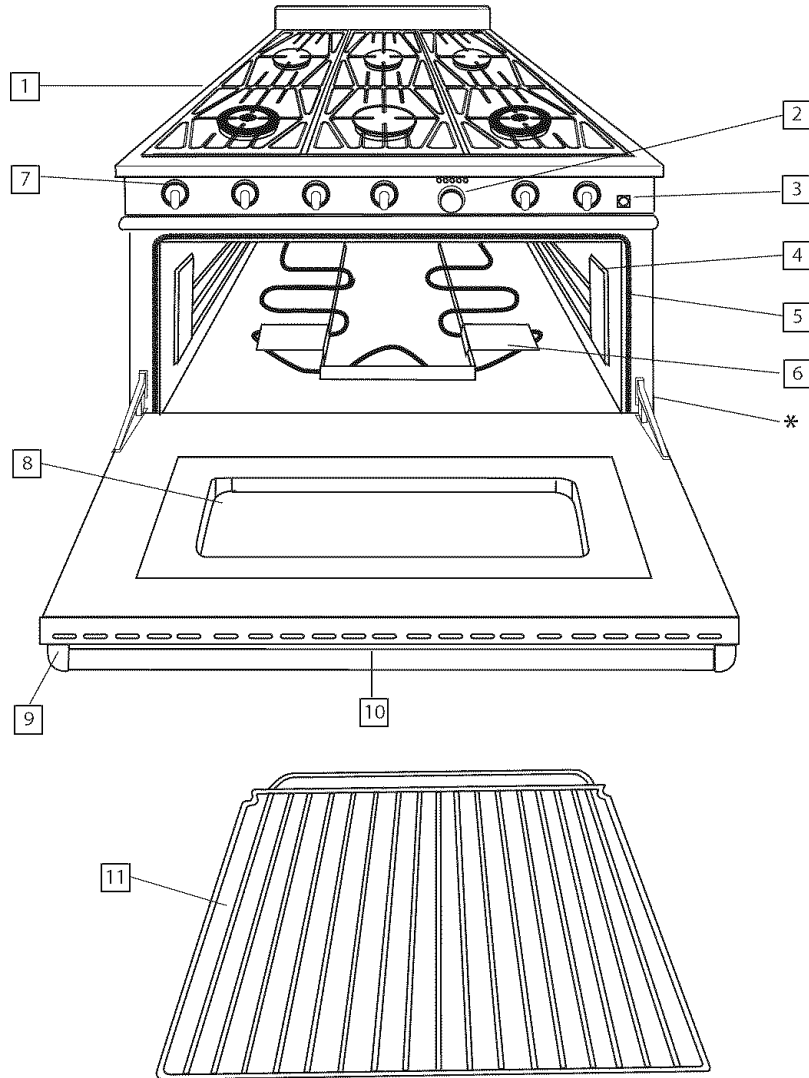
To light the open top burners, turn the control knob to "LIGHT"; hold a lighted match to the port ring. After the flame is burning all the way around the burner, adjust the flame. It is necessary to light each burner separately, each time you want to use it.

PARTS IDENTIFICATION

ITEM	DESCRIPTION
1	Burner Grates
2	Oven Control Knob
3	Oven Light Switch
4	Oven Rack Slides
5	Oven Door Gasket
6	Oven Heating Element

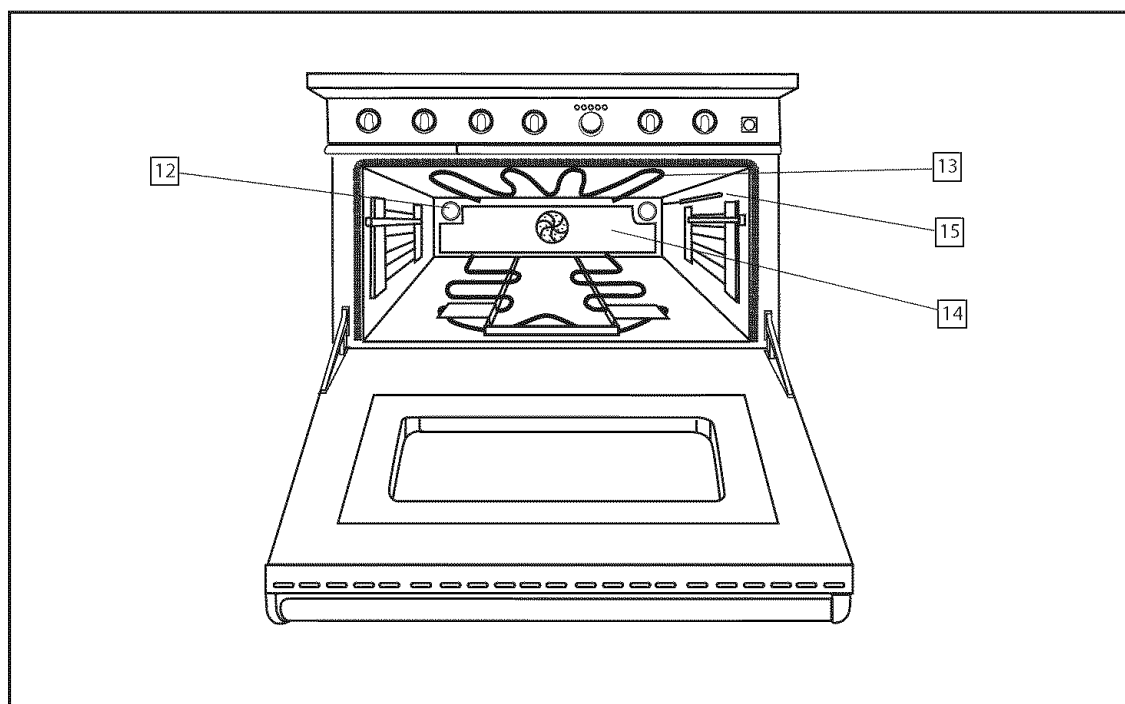
ITEM	DESCRIPTION
7	Burner Control Knob
8	Oven Window
9	Endcap
10	Oven Door Handle
11	Oven Racks

* Rating Plate Located on the rear of unit. Model/Serial tag located on right side of front frame.



PARTS IDENTIFICATION

ITEM	DESCRIPTION
12	Oven Light
13	Oven Heating Element
14	Convection Fan Baffle
15	Thermostat Bulb
	Range Feet(not shown)
	Wok Ring (not shown)



BEFORE YOU CALL FOR SERVICE

For most concerns, try these first:

- Check to be sure unit is properly connected to power supply.
- Check for a blown circuit fuse or a tripped main circuit breaker.
- Check to be sure the unit is operating on natural gas, or has been properly converted if operating on LP gas.
- Check to be sure the burner ports or ignition ports are not clogged.
- Check to be sure the igniter is dry and clicking. Burner will not light if igniter is damaged, soiled or wet. If igniter doesn't click, turn control knob OFF.

If the flame is uneven:

- Burner ports may be clogged.
- Flame setting may need to be adjusted.

If surface burner flame lifts off the ports:

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

If surface burner flame is yellow in color:

- Contact authorized Jenn-Air Servicer.

If nothing on the range operates:

- Check for a blown circuit fuse or a tripped main circuit breaker.
- Check if range is properly connected to electric circuit in house.

If the oven light does not work:

- The light bulb is loose or defective.

If foods do not broil properly:

- The control may not be set properly.
- Check rack position.

If baked food is burnt or too brown on top:

- Food may be positioned incorrectly in oven.
- Oven not preheated properly.

If foods bake unevenly:

- The oven may be installed improperly.
- Check the oven rack with a level.
- Stagger pans, do not allow pans to touch each other or oven wall.
- Check instructions for suggested placement of pans on oven rack.

If baking results differ from previous oven:

- Oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

For baking results are less than expected:

- The pans may not be of the size or material recommended for best results.
- There may not be sufficient room around the sides of the pans for proper air circulation in the oven.
- Check instructions for preheating, rack position and oven temperature.
- Oven vent may be blocked or covered.

WARRANTY

FULL ONE YEAR WARRANTY - PARTS AND LABOR

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

Limited Warranties - Parts Only

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

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

- Electronic Controls
- Electric Heating Elements: Broil and bake elements on gas and electric cooking appliances.
- Sealed Gas Burners

CANADIAN RESIDENTS

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

WHAT IS NOT COVERED BY THESE WARRANTIES:

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

WARRANTY

6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Jenn-Air Customer Assistance at 1-800-JENNAIR (1-800-536-6247) to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370, 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:

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag ServicesSM, Jenn-Air Customer Assistance.

1-800-JENNAIR (1-800-536-6247) 1-800-688-2080 (U.S. TTY for hearing or speech impaired)
Mon. - Fri., 8 am - 8 pm Eastern Time Internet: www.jennair.com

Maytag Servicessm
Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370